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| **Falcon Menu** |
| **Fri. Snack**  | Grilled Ham & Cheese Sandwiches, Water  |
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| **Sat. Breakfast**  | Apple-Sausage French Toast , Oranges, Got chocolate  |
| **Sat. Lunch**  | Cabbage and noodles/kielbasa (Haluski), Milk, Bananas  |
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| **Sun. Breakfast**  | Peanut Butter French Toast, Milk  |

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| **Grilled Ham & Cheese Sandwiches** |
| BreadButter | Sliced Deli HamSliced American Cheese |
| Butter two slices per sandwich and assemble ham and cheese on bread with buttered side out.  Place on griddle and turn when brown.  Keep warm until ready to serve.  |

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| **Apple-Sausage French Toast**  |
| 1 Lb Bulk Pork Sausage4 Apples12 Eggs3 Cups Milk | 1/2 Cup Maple Syrup1/2 Tsp Nutmeg24 Slices Thick French Bread |
| Cook sausage, drain, remove to a bowl.  Place apples in that same oven and cook 3-5 minutes or until tender, stirring occasionally.  Remove  to a bowl.  In your Dutch oven, place half the bread.  Top with the sausage and apples.  Then top with the remaining bread.  Whisk together the eggs.  Add milk, syrup and nutmeg.  Pour over top.  Bake for an hour or until the eggs are set and the bread is golden.   If it is a cold campout or you have a cool place, you can assemble this the night before and then just bake it in the morning.  |

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| **Cabbage and noodles/kielbasa (Haluski)** |

1 Bag Egg Noodles, boil water

**protein**

1 Package kielbasa, cut into bite sized pieces

**vegtable**

2 Bags onion, dice into thin noodle like strands
1 Head cabbage, dice into thin noodle like strands

**dairy**

1 Stick butter, use in cooking
In large pot boil water. dice cabbage and onions into thin noodle like strands. cut kielbasa into bite sized pieces. add onions, cabbage, and kielbasa into Dutch with 1/2 stick of butter to cook thoroughly. once water boils add egg noodles and cook till aldente. once noodles are aldente and Dutch items are thoroughly cooked add noodles to Dutch. add 1/2 stick of butter and cook till noodles are browned. salt and serve.

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| **Peanut Butter French Toast** |
| 1 Jar Peanut Butter1 Jar Jelly | 12 Eggs1 Cup Milk16 Slices Bread - 2-4 slices per person |
| Make peanut butter and jelly sandwiches for each member of patrol.  Beat 1 dozen eggs with 1 cup of milk.  Dip sandwiches in egg mixture and fry as you would French toast.  |

**Food List (For Recipe Ingredients)**

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| 4 ApplesBread16 Slices Bread1 Lb Bulk Pork Sausage1 Stick butterButter1 Head cabbage1 Bag Egg Noodles24 Eggs1 Jar Jelly1 Package kielbasa1/2 Cup Maple Syrup | 4 Cups Milk1/2 Tsp Nutmeg2 Bags onion1 Jar Peanut ButterSliced American CheeseSliced Deli Ham24 Slices Thick French Bread |

**Other Ingredients and Items**

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| **Breakfast Items**1x Got chocolate 1x Milk1x Oranges**Lunch Items**1x Bananas1x Milk**Snack Items**1x Water  |