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| **Bison Menu** | |
| **Fri. Snack** | Corn on the Cob , Water |
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| **Sat. Breakfast** | Farmers' Breakfast, Bacon, Milk |
| **Sat. Lunch** | Chicken Fajitas , Oranges, Milo's Sweet Tea |
| **Sat. Dinner** | Amish Chicken Corn Soup, Orange Juice |
| **Sat. Dessert** | Cinnamon Roll-Topped Cobbler |
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| **Sun. Breakfast** | Peach Pancakes, Apple Juice |
| **Sun. Lunch** | Bacon Lettuce & Tomato Sandwiches, Water |

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| **Corn on the Cob** | |
| Corn Salt | Butter Foil\* |
| **Boiling Method:** Bring large pot of water with handful of salt to a boil.  Add 1 TBSP of sugar.  Remove husks from corn and place in boiling water for 5‑10 minutes.  Remove water from heat. Corn may be left standing in water for several minutes and served directly from there.  Be sure to have plenty of butter on the table!    **Roasting Method (Foil):**Remove husks from corn and place on heavy-duty foil.  Cover with 1 TBSP of butter and a sprinkle of salt.  Roll corn in foil and twist ends to a point for handles.  Place on coals over medium to high heat (3-second palm test) for 10 minutes on either side.    **Roasting Method (in husks):** Leave corn in husks and soak in water for at least 30 min.  Place on coals and cook same as above. | |

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| **Chicken Fajitas** | |
| 2 Tomatoes 1 Onion 1 Green Pepper 2 Cups (8-oz) Shredded Cheddar Cheese | 1 Pint Sour Cream 8 Tortillas 8 Chicken Breasts 1 (Pouch) Fajita / Taco Seasoning |
| Prepare each part and set up so people can construct their own favorites.   * Dice tomatoes and onions and place in a bowl * Slice peppers and onions and sauté in a Dutch oven, remove to a bowl * Put out shredded cheese and sour cream * Place rack in Dutch oven along with a little water.  Add tortillas and steam until warm. * Grill chicken breasts on griddle or Dutch oven lid.  Slice into strips when done. | |

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| **Amish Chicken Corn Soup** | |

1 (Medium) Onion, Chopped  
2 Stalks Celery, Chopped  
1 Cup Carrots, Shredded  
3 (Cubes) Chicken Bouillon  
2 Lbs Boneless Skinless Chicken Breasts, Cubed - Can be Shredded  
1 Tsp Salt  
1/4 Tsp Pepper  
12 Cups Water

**Stage 2**

2 Cups Egg Noodles, Uncooked  
1/4 Cup Butter  
2 Cans (14-3/4 oz) Cream-style corn  
Place first 8 ingredients (from stage 1) in a Dutch oven; bring slowly to a boil. Reduce heat; simmer, uncovered, until chicken is no longer pink and vegetables are tender, about 30 minutes.  
  
Stir in noodles, corn and butter. Cook, uncovered, until noodles are tender, about 10 minutes, stirring occasionally

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| **Farmers' Breakfast** | |
| 1 1/2 Lbs Bacon 1 Cup Milk | 1 (Medium) Onion 24 Eggs 2 Cans Potatoes |
| Dice bacon and cook it in Dutch oven, stirring frequently so it cooks evenly. Slice potatoes, if they don’t come that way. Also dice onion. When bacon is cooked it is removed, leaving bacon fat in oven. Brown the potatoes and onion in Dutch oven. Crack eggs into a pan and beat with milk. After potatoes are brown, add bacon back in and pour in eggs. Mix thoroughly. Frequently scrape bottom and sides of oven until eggs are cooked. Serve immediately. | |

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| **Cinnamon Roll-Topped Cobbler** | |
| 1 Can (29-oz) pear halves in syrup, drained and sliced 1 Can (21-oz) cherry pie filling | 1 tube of 8 refrigerated cinnamon rolls with icing |
| Mix sliced pears and pie filling in Dutch oven and heat over fire until boiling. Keep stirring so it does not stick or burn!  Place rolls on top of fruit mixture then BAKE for about 20 minutes until rolls are brown and fruit is bubbly.  (use 17 coals on top and 11 on the bottom).   Let sit for 5 minutes and spread icing over the rolls.  Let sit for 5 more minutes.  (This is the hardest part!) | |

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| **Peach Pancakes** | |
| 3 Cups Bisquick 1 1/2 Cups Milk 1 1/2 Tablespoons Sugar 1 Tsp Cinnamon | 3 Eggs 2 Jars (24-oz) Peach - Simply Fruit 1 Jar Peach Jam |
| Beat all ingredients except jam until well blended.  Cook on griddle until edges are dry. Turn and cook until golden brown.  Spread 1 TBSP. of peach jam on each warm pancake.  Roll up and place seam side down on serving plate.  Cool.  About 24 pancakes. | |

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| **Bacon Lettuce & Tomato Sandwiches (x0.5)** | |
| 2 Lbs Bacon 1 Head Lettuce or Bunch Leaf | 2 Tomatoes Loaf of Bread Miracle Whip |
| Place entire amount of bacon in Dutch oven.  Do not separate.  Cook slowly, separating with a fork as you turn the bacon.  Drain grease alongside the fire part way through.  Too much grease will cause the bacon to take too long to cook.  Meanwhile toast bread on your griddle.  Spread with Miracle Whip.  Add piece of lettuce, slice of tomato then strips of bacon to each sandwich.  Top with second slice of toast. | |

**Food List (For Recipe Ingredients)**

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| 2 Cans 14-3/4 oz Cream-style corn 1 Can 21-oz cherry pie filling 2 Jars 24-oz Peach - Simply Fruit 1 Can 29-oz pear halves in syrup 2 Cups 8-oz Shredded Cheddar Cheese 2 1/2 Lbs Bacon 3 Cups Bisquick 2 Lbs Boneless Skinless Chicken Breasts Butter 1/4 Cup Butter 1 Cup Carrots 2 Stalks Celery 8 Chicken Breasts 1 Tsp Cinnamon Corn 3 Cubes Chicken Bouillon 2 Cups Egg Noodles 27 Eggs Foil\* 1 Green Pepper 1/2 Head Lettuce or Bunch Leaf | Loaf of Bread 2 Medium Onion 2 1/2 Cups Milk Miracle Whip 1 Onion 1 Jar Peach Jam 1/4 Tsp Pepper 2 Cans Potatoes 1 Pouch Fajita / Taco Seasoning Salt 1 Tsp Salt 1 Pint Sour Cream 1 1/2 Tablespoons Sugar 3 Tomatoes 8 Tortillas 1 tube of 8 refrigerated cinnamon rolls with icing 12 Cups Water |

**Other Ingredients and Items**

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| **Breakfast Items** 1x Bacon  **Lunch Items** 1x Oranges | **Breakfast Drinks** 1x Apple Juice 1x Milk  **Lunch Drinks** 1x Milo's Sweet Tea 1/2x Water  **Dinner Drinks** 1x Orange Juice  **Snack Drinks** 1x Water |