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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**  |
| CornSalt | ButterFoil\* |
| **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 Tomatoes1 Onion1 Green Pepper2 Cups (8-oz) Shredded Cheddar Cheese | 1 Pint Sour Cream8 Tortillas8 Chicken Breasts1 (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 Bacon1 Cup Milk | 1 (Medium) Onion24 Eggs2 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 sliced1 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 Bisquick1 1/2 Cups Milk1 1/2 Tablespoons Sugar1 Tsp Cinnamon | 3 Eggs2 Jars (24-oz) Peach - Simply Fruit1 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 Bacon1 Head Lettuce or Bunch Leaf | 2 TomatoesLoaf of BreadMiracle 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 corn1 Can 21-oz cherry pie filling2 Jars 24-oz Peach - Simply Fruit1 Can 29-oz pear halves in syrup2 Cups 8-oz Shredded Cheddar Cheese2 1/2 Lbs Bacon3 Cups Bisquick2 Lbs Boneless Skinless Chicken BreastsButter1/4 Cup Butter1 Cup Carrots2 Stalks Celery8 Chicken Breasts1 Tsp CinnamonCorn3 Cubes Chicken Bouillon2 Cups Egg Noodles27 EggsFoil\*1 Green Pepper1/2 Head Lettuce or Bunch Leaf | Loaf of Bread2 Medium Onion2 1/2 Cups MilkMiracle Whip1 Onion1 Jar Peach Jam1/4 Tsp Pepper2 Cans Potatoes1 Pouch Fajita / Taco SeasoningSalt1 Tsp Salt1 Pint Sour Cream1 1/2 Tablespoons Sugar3 Tomatoes8 Tortillas1 tube of 8 refrigerated cinnamon rolls with icing12 Cups Water |

**Other Ingredients and Items**

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| **Breakfast Items**1x Bacon**Lunch Items**1x Oranges | **Breakfast Drinks**1x Apple Juice1x Milk**Lunch Drinks**1x Milo's Sweet Tea1/2x Water**Dinner Drinks**1x Orange Juice**Snack Drinks**1x Water |