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| **Falcon Menu** |
| **Fri. Snack**  | Goo Dip, Water  |
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| **Sat. Breakfast**  | Apple-Bacon-Egg Dish, Tang  |
| **Sat. Lunch**  | Picnic Taco Nachos, Apples, Orange juice (1 quart)  |
| **Sat. Dinner**  | Bacon and Potato Soup , Milk (1/2 gallon)  |
| **Sat. Dessert**  | Butterscotch Peanut Bars  |
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| **Sun. Breakfast**  | Bacon & Egg Wraps, Bananas, Water  |
| **Sun. Lunch**  | Bacon Lettuce & Tomato Sandwiches  |

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| **Goo Dip** |
| 1 Lb Hamburger1 Jar (Large) Salsa1 Block (8-oz) Cream Cheese | 1 Package (8-oz) Taco blend shredded cheese1 (Big Bag) Tortilla chips(Optional) Hot Sauce |
| Brown the hamburger in a dutch oven.  Draining grease is Optional!  Add salsa and cover.  Stir frequently until salsa begins to bubble.  Add cream cheese and stir frequently until completely melted.  Stir in shredded cheese and cover, stirring frequently until it begins to bubble.  Serve over chips or dip right out of the Dutch. Vegetarian option:  Use separate dutch and leave out hamburger. |

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| **Apple-Bacon-Egg Dish** |
| 12 Eggs4 Small Apples, Diced3 Cups Frozen O'Brien Potatoes, Thawed1 1/3 Cups Milk | 1 1/3 Cups Sour Cream1 1/3 Cups Shredded Cheddar Cheese1 Lb BaconSalt and Pepper |
| Dice bacon and cook in Dutch oven.  Meanwhile in a large bowl, beat the eggs.  Stir in the apple, hash browns, milk, sour cream, cheese, salt and pepper. Add most of the bacon when it is done.  Drain Dutch oven, but leave a light coating of bacon grease.  Pour in egg mixture.  Sprinkle with remaining cheese and bacon. Bake, for about an hour or until a knife inserted near the center comes out clean.  |

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| **Picnic Taco Nachos** |
| 5 Cups Tortilla Chips1 Can (15-oz) Black Beans, Rinsed, Drained, Mashed1 Can Mild Green Chilies, Chopped, Drained2 Teaspoons Taco Seasoning Mix | 2 Tomatoes, Chopped2 Green Onions, Sliced2 Cups Shredded Colby-Jack Cheese |
| Start charcoal.  Spray 30x18-inch piece of foil with cooking spray.  Spread chips on foil.  Mix beans, chilies, taco seasoning and spoon evenly over chips.  Top with tomatoes and onions.  Sprinkle with cheese.  Wrap foil securely using drugstore wrap.  Grill seam-side up for a couple of minutes until cheese is melted.  Be careful not to scorch.  |

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| **Bacon and Potato Soup**  |
| 6 Slices Bacon1/2 Cup Onion, Chopped1/2 Cup Carrots, Chopped1 Stalk Celery, Chopped | 4 Cups Chicken Broth4 Cups Potatoes, Cubed1/8 Tsp Cayenne Pepper1/2 Cup Grated Cheddar Cheese1/2 Tsp Salt |
| Cook bacon until crisp in deep Dutch oven.  Remove and drain most grease. Meanwhile, prepare vegetables. Add onion, carrot, and celery as they are cut up. Sauté until onion is soft but not brown, about 3-4 minutes.  Stir in chicken broth, potatoes, and pepper; bring to a boil, reduce heat, and simmer, covered, until potatoes are tender, about 10-15 minutes.  Stir in cheese, heating just until melted--do not boil. Chop bacon and add to soup. Adjust seasoning to taste by adding salt, if desired.  Serve at once.   |

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| **Butterscotch Peanut Bars** |
| 1/2 Cup Butterscotch chips1/2 Cup peanut butter | 1/4 Cup butter1/2 Cup salted Spanish peanuts or cocktail peanuts1 1/2 Cups miniature marshmallows |

1/4 Cup Chocolate chips
2 Teaspoons Shortening

In your medium pot over a trail stove, melt butterscotch chips, peanut butter and butter over low heat, stirring constantly until smooth (3-5 minutes).  Cool 5 minutes.  Stir in peanuts; stir in marshmallows. Pour into your buttered small frying pan.  Cover with one of your plates and set it out to cool for 30 minutes.

In your small pot, melt the chocolate chips and shorting over low heat, stirring often, until smooth (1-3 minutes).  Drizzle over the bars.  Cool again until chocolate is set.  Cut into bars.

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| **Bacon & Egg Wraps** |
| 2 Lbs Bacon2 (Per Person) Eggs1 Onion | Salt & PepperShredded CheeseTortilla Shells |
| Dice bacon and cook in Dutch oven. When almost done, add finely diced onion.  Crack two eggs per person into a bowl and beat.  Add salt, and pepper.  Pour over bacon and scramble in Dutch oven.  Fill tortilla and sprinkle with shredded cheese.  Serve with an orange and a glass of milk.  *For a more southwestern taste, add diced peppers with the onions and serve with salsa.* |

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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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| 1 Can 15-oz Black Beans1 Block 8-oz Cream Cheese1 Package 8-oz Taco blend shredded cheese4 Lbs Bacon6 Slices Bacon1 Big Bag Tortilla chips1/4 Cup butter1/2 Cup Butterscotch chips1/2 Cup Carrots1/8 Tsp Cayenne Pepper4 Cups Chicken Broth1/4 Cup Chocolate chips12 Eggs3 Cups Frozen O'Brien Potatoes1/2 Cup Grated Cheddar Cheese2 Green Onions1 Lb Hamburger1/2 Head Lettuce or Bunch Leaf1 Jar Large SalsaLoaf of Bread1 Can Mild Green Chilies1 1/3 Cups Milk1 1/2 Cups miniature marshmallowsMiracle Whip | 1/2 Cup Onion1 OnionOptional Hot Sauce1/2 Cup peanut butter2 Per Person Eggs4 Cups Potatoes1/2 Tsp SaltSalt & PepperSalt and Pepper1/2 Cup salted Spanish peanuts or cocktail peanuts2 Teaspoons Shortening1 1/3 Cups Shredded Cheddar CheeseShredded Cheese2 Cups Shredded Colby-Jack Cheese4 Small Apples1 1/3 Cups Sour Cream1 Stalk Celery2 Teaspoons Taco Seasoning Mix3 Tomatoes5 Cups Tortilla ChipsTortilla Shells |

**Other Ingredients and Items**

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| **Breakfast Items**1x Bananas**Lunch Items**1x Apples | **Breakfast Drinks**1x Tang1x Water**Lunch Drinks**1x Orange juice (1 quart)**Dinner Drinks**1x Milk (1/2 gallon)**Snack Drinks**1x Water |