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| **Hawk Menu** | |
| **Fri. Snack** | Pizza Pockets, Water |
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| **Sat. Breakfast** | Cinnamon French Toast Bake , Bacon, Milk |
| **Sat. Lunch** | Tacos, Strawberries , Water |
| **Sat. Dinner** | Chicken and Vegetable Stir Fry, Hot chocolate |
| **Sat. Dessert** | Pecan Bread Pudding |
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| **Sun. Breakfast** | Bacon & Egg Wraps, Apples, Water |

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| **Pizza Pockets** | |
| Tubes of Pillsbury dough - Not biscuits Pizza Sauce | Pepperoni Cheese Other Toppings |
| Take the flat dough, and fill the center with pizza sauce, peperoni, cheese, with optional mushroom, olives etc. Fold it over to enclose the 'goodies'.  Spray a piece of foil and place this in the center.  Wrap and place in a second piece of foil.  Bake 10 minutes per side. | |

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| **Cinnamon French Toast Bake** | |
| 1/2 Stick Margarine 2 Packages Cinnamon Rolls with Icing 6 Eggs 1/2 Cup Heavy Whipping Cream 2 Teaspoons Cinnamon | 2 Teaspoons Vanilla 1 Cup Chopped Pecans 1 Cup Maple Syrup Glaze Icing from Cinnamon Rolls 1/4 Cup Powdered Sugar |
| Place oven on burner and melt butter.  Cut each roll into 8 pieces and place pieces over butter in Dutch oven.  In a medium bowl, beat eggs.  Beat in cream, cinnamon and vanilla until well blended.  Pour over rolls.  Sprinkle with pecans and drizzle with 1 cup syrup.  Bake about 30 minutes or until golden brown.  Open and allow to cool.  Meanwhile, remove covers from icing and place in shallow pan of warm water to heat until drizzling consistency.  Drizzle over top after it has cooled a bit.  Sprinkle with powdered sugar.  It can be served with additional syrup. | |

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| **Tacos** | |
| 2 Lbs Ground Beef 2 Envelopes Taco Seasoning 2 Cups Fiesta Blend Cheese, Shredded 8 Ounces Lettuce, Shredded | 1 Head (Large) Tomato, Chopped 2 Per Person Taco Shells 1 Bottle (Small) Taco Sauce |
| Cook beef according to taco seasoning envelope directions.  Build tacos and serve or make a self serve line. | |

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| **Chicken and Vegetable Stir Fry** | |
| 1 1/2 Lbs Skinless, Boneless Chicken Breast, Cut in 1” pcs 3 Tablespoons Vegetable Oil 3 Cups Broccoli Florets 8 Ounces Fresh Mushrooms, Sliced 4 Green Onions 3 Carrots, peeled and sliced | 2 Cups Cauliflower Florets 3 Stalks Celery, Sliced 1/2 Cup Soy Sauce 1/2 Cup Apple Juice 1/2 Tsp Ground Ginger 1 Clove Minced Garlic 1 Tbsp Corn Starch, Dissolved in ¼ cup water |
| Marinate chicken in soy sauce, apple juice and garlic 15-20 minutes prior.  Reserve marinade for later use.  Heat the oil in oven to medium hot.  Add chicken and stir-fry until opaque.  Remove and set aside.  Now stir-fry broccoli, carrots, cauliflower and celery 3-4 minutes.  Add mushrooms onions and ginger.  Stir fry 3-4 more minutes.  Add dissolved corn starch, marinade and chicken.  Heat through until sauce has thickened.  Serve over cooked rice. | |

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| **Pecan Bread Pudding** | |
| 1 Loaf Day old French Bread 16 oz, cubes 3 1/2 Cups Whole Milk 4 Eggs 1 Cup Granulated Sugar | 1 Tbsp Vanilla 1/8 Tsp (1/8 tsp) Salt 1/2 Cup Softened Butter 1 1/2 Cups Packed Brown Sugar 1 Cup Chopped Pecans |
| 1. Cube bread then place in a large bowl. (Bread may be cubed before coming to camp and placed in a bag to help dry them a bit more before using)  2. In another bowl, beat eggs, milk, sugar, salt, and vanilla. Pour over the bread and allow to sit 5 to 10 minutes  3. In another small bowl, combine with a fork, softened butter, brown sugar, and pecans. This mixture will have the consistency of wet sand.  4. Pour half of the bread mixture into a Dutch oven  5. Top with half of the pecan mixture.  6. Spoon remaining bread mixture over and top with remaining pecan mixture. Press down into pan slightly. Pan will be really full.  7. Top with remaining pecan mixture.  8. Bake at 350 degrees F 45 to 55 min. The center will be slightly jiggly but will set when cool.  9. Allow to cool 20 to 30 minutes before serving so that the slices will hold together. | |

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| **Bacon & Egg Wraps** | |
| 2 Lbs Bacon 2 (Per Person) Eggs 1 Onion | Salt & Pepper Shredded Cheese Tortilla 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.* | |

**Food List (For Recipe Ingredients)**

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| 1/8 Tsp 1/8 tsp Salt 1/2 Cup Apple Juice 2 Lbs Bacon 3 Cups Broccoli Florets 3 Carrots 2 Cups Cauliflower Florets 3 Stalks Celery Cheese 2 Cups Chopped Pecans 2 Teaspoons Cinnamon 2 Packages Cinnamon Rolls with Icing 1 Clove Minced Garlic 1 Tbsp Corn Starch 1 Loaf Day old French Bread 16 oz 10 Eggs 2 Cups Fiesta Blend Cheese 8 Ounces Fresh Mushrooms Glaze Icing from Cinnamon Rolls 1 Cup Granulated Sugar 4 Green Onions 2 Lbs Ground Beef 1/2 Tsp Ground Ginger 1/2 Cup Heavy Whipping Cream 1 Head Large Tomato 8 Ounces Lettuce 1 Cup Maple Syrup | 1/2 Stick Margarine 1 Onion Other Toppings 1 1/2 Cups Packed Brown Sugar Pepperoni 2 Per Person Eggs Pizza Sauce 1/4 Cup Powdered Sugar Salt & Pepper Shredded Cheese 1 1/2 Lbs Skinless, Boneless Chicken Breast 1 Bottle Small Taco Sauce 1/2 Cup Softened Butter 1/2 Cup Soy Sauce 2 Envelopes Taco Seasoning 2 Per Person Taco Shells Tortilla Shells Tubes of Pillsbury dough - Not biscuits 2 Teaspoons Vanilla 1 Tbsp Vanilla 3 Tablespoons Vegetable Oil 3 1/2 Cups Whole Milk |

**Other Ingredients and Items**

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| **Breakfast Items** 1x Apples 1x Bacon  **Lunch Items** 1x Strawberries | **Breakfast Drinks** 1x Milk 1x Water  **Lunch Drinks** 1x Water  **Dinner Drinks** 1x Hot chocolate  **Snack Drinks** 1x Water |