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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 biscuitsPizza Sauce | PepperoniCheeseOther 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 Margarine2 Packages Cinnamon Rolls with Icing6 Eggs1/2 Cup Heavy Whipping Cream2 Teaspoons Cinnamon | 2 Teaspoons Vanilla1 Cup Chopped Pecans1 Cup Maple SyrupGlaze Icing from Cinnamon Rolls1/4 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 Beef2 Envelopes Taco Seasoning2 Cups Fiesta Blend Cheese, Shredded8 Ounces Lettuce, Shredded | 1 Head (Large) Tomato, Chopped2 Per Person Taco Shells1 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” pcs3 Tablespoons Vegetable Oil3 Cups Broccoli Florets8 Ounces Fresh Mushrooms, Sliced4 Green Onions3 Carrots, peeled and sliced | 2 Cups Cauliflower Florets3 Stalks Celery, Sliced1/2 Cup Soy Sauce1/2 Cup Apple Juice1/2 Tsp Ground Ginger1 Clove Minced Garlic1 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, cubes3 1/2 Cups Whole Milk4 Eggs1 Cup Granulated Sugar | 1 Tbsp Vanilla1/8 Tsp (1/8 tsp) Salt1/2 Cup Softened Butter1 1/2 Cups Packed Brown Sugar1 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 minutes3. 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 oven5. 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 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.* |

**Food List (For Recipe Ingredients)**

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| 1/8 Tsp 1/8 tsp Salt1/2 Cup Apple Juice2 Lbs Bacon3 Cups Broccoli Florets3 Carrots2 Cups Cauliflower Florets3 Stalks CeleryCheese2 Cups Chopped Pecans2 Teaspoons Cinnamon2 Packages Cinnamon Rolls with Icing1 Clove Minced Garlic1 Tbsp Corn Starch1 Loaf Day old French Bread 16 oz10 Eggs2 Cups Fiesta Blend Cheese8 Ounces Fresh MushroomsGlaze Icing from Cinnamon Rolls1 Cup Granulated Sugar4 Green Onions2 Lbs Ground Beef1/2 Tsp Ground Ginger1/2 Cup Heavy Whipping Cream1 Head Large Tomato8 Ounces Lettuce1 Cup Maple Syrup | 1/2 Stick Margarine1 OnionOther Toppings1 1/2 Cups Packed Brown SugarPepperoni2 Per Person EggsPizza Sauce1/4 Cup Powdered SugarSalt & PepperShredded Cheese1 1/2 Lbs Skinless, Boneless Chicken Breast1 Bottle Small Taco Sauce1/2 Cup Softened Butter1/2 Cup Soy Sauce2 Envelopes Taco Seasoning2 Per Person Taco ShellsTortilla ShellsTubes of Pillsbury dough - Not biscuits2 Teaspoons Vanilla1 Tbsp Vanilla3 Tablespoons Vegetable Oil3 1/2 Cups Whole Milk |

**Other Ingredients and Items**

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| **Breakfast Items**1x Apples1x Bacon**Lunch Items**1x Strawberries  | **Breakfast Drinks**1x Milk1x Water**Lunch Drinks**1x Water**Dinner Drinks**1x Hot chocolate**Snack Drinks**1x Water |