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| **Bison Menu** | |
| **Fri. Snack** | smores, water |
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| **Sat. Breakfast** | Oatmeal, Bacon, Milk |
| **Sat. Lunch** | Chili Dog Wraps , water |
| **Sat. Dinner** | Chicken - Shake & Bake , BLT Salad , Steamed Broccoli, TANG |
| **Sat. Dessert** | Apple Crisp |
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| **Sun. Breakfast** | French Toast, bacon , Banana, Water |

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| **Oatmeal** | |
| 6 Cups Water 4 Cups Old Fashioned Oats 1 Dash Salt | 1/2 Cup Raisins Milk Brown Sugar |
| Bring salted water to a rolling boil in large pot or Dutch oven.  Add oats and raisins.  Stir constantly until most all the water is absorbed.  Make sure to scrape the bottom and sides of the pot.  Cover and remove from heat.  Let stand for 5 minutes.  Serve with milk and brown sugar. | |

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| **Chili Dog Wraps** | |
| 10 Corn Tortillas 10 Hot Dogs | 1 Can (15-oz) Chili 1 Jar (16-oz) Thick, Chunky Salsa 1 Can Shredded Cheddar Cheese |
| Soften tortillas as directed on package.  Place 1 hot dog and 2 tablespoons of chili in each tortilla.  Roll up and place seam side down in Dutch oven.  Pour salsa over tortillas.  Bake for 30 minutes.  Sprinkle with cheese and bake 5 more or until cheese is melted. | |

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| **Chicken - Shake & Bake** | |
| 3 Tablespoons Oil Chicken Pieces | Shake and Bake Packets |
| Place about 3 TBSP oil in Dutch oven.  Clean chicken pieces and coat with shake & bake according to package directions.  Load up Dutch oven.  Add coals to BAKE (2/3 on top and 1/3 on bottom).  Move chicken around every 20 minutes so it will cook evenly.  Chicken can take over two hours to cook depending on your heat.  (Hint: do not use too much heat on the bottom!)  A larger Dutch oven and fewer layers helps cook sooner.  A few sprinkles of garlic salt is also a great idea. | |

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| **BLT Salad** | |
| 4 Strips bacon, diced 4 Cups spring mix salad greens 1 medium tomato, chopped 1/2 Cup cheddar cheese, cubed | 1/3 Cup mayonnaise 2 Tablespoons sugar 2 Teaspoons cider vinegar Salt and pepper to taste 1/2 Cup salad croutons |
| Cook bacon until crisp. Drain on paper towels. In a bowl, combine the greens, tomato and cheese. In a small bowl, combine the mayonnaise, sugar, vinegar, salt and pepper. Pour over salad; toss to coat. Sprinkle with bacon and croutons. | |

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| **Apple Crisp** | |
| 4 Cups (Large) Apples, Sliced & Peeled - Tart preferred 1/4 Cup Brown Sugar, Packed | 2 Tablespoons Flour 1 Tsp Cinnamon |

1 Cup Oats - Old Fashion preferred   
1/3 Cup Butter, Cubed - Cold  
1/2 Cup Brown Sugar, Packed  
1/2 Tsp Cinnamon - Ground  
2 Tablespoons Flour  
Peel and Slice the Apples.  Combine Apples, 1/4c Brown Sugar, 2Tbsp Flour, 1tsp cinnamon in Dutch Oven.  
  
In a bowl, combine the dry topping ingredients and cut butter into squares until mix is crumbly.  
  
Sprinkle over the fruit.  Bake until topping is golden and fruit is tender.

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| **French Toast** | |
| 8 Eggs 1 Tbsp Ground Cinnamon 1 Cup Milk | 16 Slices Texas Toast Bread 1 Tbsp Vanilla Extract - Optional Bottle Syrup or topping of choice |
| Beat eggs, vanilla and cinnamon in shallow dish. Stir in milk.  Dip bread in egg mixture, turning to coat both sides evenly.  Cook bread slices on lightly greased nonstick griddle or skillet on medium heat until browned on both sides. Serve with syrup and butter or topping of choice Hint: place syrup in clean up water for a few second to help it flow better | |

**Food List (For Recipe Ingredients)**

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| 1 Can 15-oz Chili 1 Jar 16-oz Thick, Chunky Salsa 4 Strips bacon 3/4 Cup Brown Sugar Brown Sugar 1/3 Cup Butter 1/2 Cup cheddar cheese Chicken Pieces 2 Teaspoons cider vinegar 1 1/2 Teaspoons Cinnamon 10 Corn Tortillas 8 Eggs 4 Tablespoons Flour 1 Tbsp Ground Cinnamon 10 Hot Dogs 4 Cups Large Apples 1/3 Cup mayonnaise 1 medium tomato 1 Cup Milk Milk | 1 Cup Oats 3 Tablespoons Oil 4 Cups Old Fashioned Oats 1/2 Cup Raisins 1/2 Cup salad croutons 1 Dash Salt Salt and pepper to taste Shake and Bake Packets 1 Can Shredded Cheddar Cheese 4 Cups spring mix salad greens 2 Tablespoons sugar Bottle Syrup or topping of choice 16 Slices Texas Toast Bread 1 Tbsp Vanilla Extract 6 Cups Water |

**Other Ingredients and Items**

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| **Breakfast Items** 1x Bacon 1x bacon  1x Banana  **Dinner Items** 1x Steamed Broccoli  **Snack Items** 1x smores | **Breakfast Drinks** 1x Milk 1x Water  **Lunch Drinks** 1x water  **Dinner Drinks** 1x TANG  **Snack Drinks** 1x water |