|  |
| --- |
| **Eagle Menu** |
| **Fri. Snack**  | BBQ ham sandwiches, Water  |
|  |
| **Sat. Breakfast**  | Cinnamon French Toast Bake , Milk  |
| **Sat. Lunch**  | Hobo Pies (Pizza), Tang  |
| **Sat. Dinner**  | Chicken Fried Rice, Tang or water  |
| **Sat. Dessert**  | The Lazy Cobbler  |
|  |
| **Sun. Breakfast**  | Ham, Egg, and Cheese Breakfast Wraps, Milk  |

|  |
| --- |
| **BBQ ham sandwiches** |
| 1 Lb (per 5 people) Chipped Ham1 Bottle BBQ Sauce | 5 Hamburger Buns |
| Separate ham slices and drop into Dutch oven.  Add BBQ sauce and heat through.  |

|  |
| --- |
| **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.  |

|  |
| --- |
| **Hobo Pies (Pizza)** |
| 1 Loaf Bread - Aiming for 2-6 slices of bread per person1 Can Pizza Sauce | 1 Bag Mozzarella Cheese, Shredded1 Bag Pepperoni |
| Butter two slices of bread.  Then put them in Hobo pie maker butter side out. Add small amount of sauce, cheese, and pepperoni, then close pie maker.  Put over fire, flip after about 5 minutes.  After another couple minutes, remove from pie maker and serve.(Also known as Mountain Pie ) |

|  |
| --- |
| **Chicken Fried Rice** |
| 1 Package Uncle Ben's Converted Rice1 1/2 Lbs Chicken Breast, Diced10 Slices Bacon, Diced | 8 Eggs1 Bunch Green Onions, Chopped, including Tops1 Bottle (Small) Soy Sauce |
| Prepare 3 cups long grain white rice according to package directions.  Use 6 cups water and 3 cups rice.  Stir fry diced chicken breast in Dutch oven, remove.  Fry diced bacon in Dutch oven, remove.  Drain most but not all of the bacon drippings. Slightly beat eggs and pour into hot bacon drippings. Cook like scrambled eggs, scraping the oven frequently until they are almost done.  Add rice and diced green onions.  Mix together.  Continue to scrape and mix as needed until everything is warm.  Add meat and enough soy sauce to turn rice brown.  Cook for 5 more minutes.   |

|  |
| --- |
| **The Lazy Cobbler** |
| 2 Cans (30oz) Sliced Peaches with syrupPackage White or yellow cake mix | 1 Stick (1/3) ButterTsp Ground cinnamon - (To taste) |
| Place Dutch oven over 15 charcoals. Pour contents of peach cans into Dutch. Spread dry cake mix evenly over peaches. Sprinkle cinnamon to taste. Cut butter into equal pieces and arrange on top of cake mix. Put lid on top of oven with 10 charcoal briquettes. Bake for 45 minutes or until done. |

|  |
| --- |
| **Ham, Egg, and Cheese Breakfast Wraps** |
| 2 Cups Diced Ham2 (Per Person) Eggs1 Bunch Green Onions4 Cups Shredded Cheddar Cheese | 2 (Per Person) Flour TortillasHot Sauce1 Green Pepper  |
| Place ham in Dutch oven to warm.  Add sliced green onions and eggs and scramble together.  Meanwhile, steam the tortilla shells until warm and soft.  Spoon the mixture down the middle of a tortilla shell, sprinkle with cheese fold and serve with hot sauce.    |

**Food List (For Recipe Ingredients)**

|  |  |
| --- | --- |
| 1 Stick 1/3 Butter2 Cans 30oz Sliced Peaches with syrup10 Slices Bacon1 Bottle BBQ Sauce1 Loaf Bread1 1/2 Lbs Chicken Breast1 Cup Chopped Pecans2 Teaspoons Cinnamon2 Packages Cinnamon Rolls with Icing2 Cups Diced Ham14 EggsGlaze Icing from Cinnamon Rolls2 Bunches Green Onions1 Green Pepper Tsp Ground cinnamon 5 Hamburger Buns1/2 Cup Heavy Whipping CreamHot Sauce | 1 Cup Maple Syrup1/2 Stick Margarine1 Bag Mozzarella Cheese1 Bag Pepperoni1 Lb per 5 people Chipped Ham2 Per Person Eggs2 Per Person Flour Tortillas1 Can Pizza Sauce1/4 Cup Powdered Sugar4 Cups Shredded Cheddar Cheese1 Bottle Small Soy Sauce1 Package Uncle Ben's Converted Rice2 Teaspoons VanillaPackage White or yellow cake mix |

**Other Ingredients and Items**

|  |
| --- |
| **Breakfast Drinks**2x Milk**Lunch Drinks**1x Tang**Dinner Drinks**1x Tang or water**Snack Drinks**1x Water  |