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| **Eagle Menu** | |
| **Fri. Snack** | BBQ ham sandwiches, Water |
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| **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 |
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| **Sun. Breakfast** | Ham, Egg, and Cheese Breakfast Wraps, Milk |

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

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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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| **Hobo Pies (Pizza)** | |
| 1 Loaf Bread - Aiming for 2-6 slices of bread per person 1 Can Pizza Sauce | 1 Bag Mozzarella Cheese, Shredded 1 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 ) | |

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| **Chicken Fried Rice** | |
| 1 Package Uncle Ben's Converted Rice 1 1/2 Lbs Chicken Breast, Diced 10 Slices Bacon, Diced | 8 Eggs 1 Bunch Green Onions, Chopped, including Tops 1 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. | |

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| **The Lazy Cobbler** | |
| 2 Cans (30oz) Sliced Peaches with syrup Package White or yellow cake mix | 1 Stick (1/3) Butter Tsp 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. | |

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| **Ham, Egg, and Cheese Breakfast Wraps** | |
| 2 Cups Diced Ham 2 (Per Person) Eggs 1 Bunch Green Onions 4 Cups Shredded Cheddar Cheese | 2 (Per Person) Flour Tortillas Hot Sauce 1 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)**

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| 1 Stick 1/3 Butter 2 Cans 30oz Sliced Peaches with syrup 10 Slices Bacon 1 Bottle BBQ Sauce 1 Loaf Bread 1 1/2 Lbs Chicken Breast 1 Cup Chopped Pecans 2 Teaspoons Cinnamon 2 Packages Cinnamon Rolls with Icing 2 Cups Diced Ham 14 Eggs Glaze Icing from Cinnamon Rolls 2 Bunches Green Onions 1 Green Pepper  Tsp Ground cinnamon  5 Hamburger Buns 1/2 Cup Heavy Whipping Cream Hot Sauce | 1 Cup Maple Syrup 1/2 Stick Margarine 1 Bag Mozzarella Cheese 1 Bag Pepperoni 1 Lb per 5 people Chipped Ham 2 Per Person Eggs 2 Per Person Flour Tortillas 1 Can Pizza Sauce 1/4 Cup Powdered Sugar 4 Cups Shredded Cheddar Cheese 1 Bottle Small Soy Sauce 1 Package Uncle Ben's Converted Rice 2 Teaspoons Vanilla Package White or yellow cake mix |

**Other Ingredients and Items**

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