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| **Falcon Menu** | |
| **Fri. Snack** | English Muffin Pizzas, Water |
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| **Sat. Breakfast** | Cheesy Sausage Potatoes, Bananas, Milk (1/2 gallon) |
| **Sat. Lunch** | Cheesy Chili Dogs and Corn in Foil, Grapes, Gatorade (drink mix from the trailer) |
| **Sat. Dinner** | Chicken & Sausage Jambalaya, Oranges (1 per person), Water |
| **Sat. Dessert** | Apple Blueberry Crisp |
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| **Sun. Breakfast** | Bacon and Hominy Scramble, Apples (1 per person), Water |

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| **English Muffin Pizzas** | |
| English Muffins Pizza Sauce | Pepperoni Shredded Mozzarella Other toppings (Optional) |
| Split English muffins and spread margarine on split site.   Place split side down in bottom of Dutch oven.  Top with pizza sauce, 4 slices of pepperoni, shredded mozzarella [and/or other toppings, as desired.]  Place equal heat on bottom and top of oven for approx. 5 minutes, until cheese melts and pizzas are warmed.    Note:  by placing split-buttered side down you can apply more heat to the bottom and reduce your cooking time significantly | |

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| **Cheesy Sausage Potatoes** | |
| 5 Lbs Potatoes, Peeled and Sliced 2 Lbs Bulk Sausage | 2 (Medium) Onions, Chopped 16 Ounces Shredded Cheddar Cheese |
| In one Dutch oven, cover potatoes with water and bring to a boil.  Reduce heat and simmer about 10 minutes until tender.  Drain.  In second Dutch oven, brown sausage with onion.  Drain if needed.  Sprinkle sausage over potatoes, toss gently.  Sprinkle cheese on top.  Place coals on top for about 5-10 minutes to melt the cheese. | |

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| **Cheesy Chili Dogs and Corn in Foil** | |
| 3 Cans Spicy Chili Beans 10 Hot Dogs 3 (Medium) Onions, Sliced and Separated into Rings | 5 Ears Fresh Sweet Corn 10 Slices American Cheese 10 Sheets (18x12-inch) Aluminum Foil |
| Spoon 1/4 can of beans onto each foil. Top with onion rings, 1 cheese slice, 1 hot dog and ½ ear of corn. Wrap and heat 10-15 minutes per side, turning often. | |

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| **Chicken & Sausage Jambalaya** | |
| 1 Tbsp Canola Oil 2 Lbs Boneless Chicken, cubed 1 Lb smoked sausage, cut into 3/4" - 1" pieces 1 (Large) White Onion, Chopped - Approx 2-cups 1 (Large) Green Bell Pepper, Chopped - Approx 1.5-cups 1 Cup Celery, Chopped 3 Garlic Cloves, Minced  2 Bay Leaves | 1 Tbsp Creole Seasoning 1 Tsp Dried Thyme 1 Tsp Dried Oregano 2 Cups Uncooked converted rice 3 Cups Chicken Broth 2 Cans (14 oz) diced fire-roasted tomatoes Sliced scallions - Optional |
| Heat oil in a 12" deep dutch oven over medium-high heat.  Add Chicken and sausage, and cook, stirring constantly, until browned on all sides,  8 to 10 minutes.  Remove with slotted spoon into a bowl lined with paper towels; blot with paper towels.  Add onion, bell pepper, celery, garlic, bay leaves, Creole seasoning, thyme, and oregano to hot drippings;  cook over medium-high until vegetables are tender, 5 to 7 minutes.  Stir in rice, and cook until fragrant, about 3 minutes.  Stir in chicken broth, tomatoes, chicken, and sausage.  bring to a boil over high.  Cover, reduce heat to medium and simmer, stirring occasionally, until rice is tender, about 20 minutes.  Garnish with sliced scallions if desired. | |

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| **Apple Blueberry Crisp** | |
| 4 Cups tart apples, sliced peeled 2 Cups blueberries 1/4 Cup packed brown sugar | 1/4 Cup orange juice concentrate 2 Tablespoons Flour 1 Tsp cinnamon |

1 Cup old fashioned oats  
1/2 Cup packed brown sugar  
2 Tablespoons flour  
1/2 Tsp ground cinnamon  
1/3 Cup cold butter, cubed  
Combine first six ingredients in Dutch oven.  In a bowl combine dry topping ingredients and cut in butter into squares until mixture is crumbly.  Sprinkle over the fruit.  Bake 35-40 minutes until topping is golden and fruit is tender.

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| **Bacon and Hominy Scramble** | |
| 1 Lb Bacon 40 Ounces Yellow Hominy 12 Eggs | 1 Tsp Salt 2 Cups Shredded Cheddar Cheese 1 Dash Black Pepper |
| Cook the bacon in a Dutch oven until crisp. Remove bacon and drain all but 2 tablespoons of bacon grease.  Drain the cans of hominy and add to the bacon drippings.  Fry over medium heat until hominy is lightly brown.  Beat together the eggs, salt, and pepper.  Add to hominy and cook, stirring frequently, until eggs are done.  Stir in bacon.  Add shredded cheese on top and place lid on oven until melted. | |

**Food List (For Recipe Ingredients)**

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| 2 Cans 14 oz diced fire-roasted tomatoes 10 Sheets 18x12-inch Aluminum Foil 10 Slices American Cheese 1 Lb Bacon 2 Bay Leaves 1 Dash Black Pepper 2 Cups blueberries 2 Lbs Boneless Chicken 2 Lbs Bulk Sausage 1 Tbsp Canola Oil 1 Cup Celery 3 Cups Chicken Broth 1 Tsp cinnamon 1/3 Cup cold butter 1 Tbsp Creole Seasoning 1 Tsp Dried Oregano 1 Tsp Dried Thyme 12 Eggs English Muffins 2 Tablespoons flour 2 Tablespoons Flour 5 Ears Fresh Sweet Corn 3 Garlic Cloves 1/2 Tsp ground cinnamon | 10 Hot Dogs 1 Large Green Bell Pepper 1 Large White Onion 5 Medium Onions 1 Cup old fashioned oats 1/4 Cup orange juice concentrate Other toppings (Optional) 3/4 Cup packed brown sugar Pepperoni Pizza Sauce 5 Lbs Potatoes 1 Tsp Salt 16 Ounces Shredded Cheddar Cheese 2 Cups Shredded Cheddar Cheese Shredded Mozzarella Sliced scallions 1 Lb smoked sausage 3 Cans Spicy Chili Beans 4 Cups tart apples 2 Cups Uncooked converted rice 40 Ounces Yellow Hominy |

**Other Ingredients and Items**

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| **Breakfast Items** 1x Apples (1 per person) 1x Bananas  **Lunch Items** 1x Gatorade (drink mix from the trailer) 1x Grapes  **Dinner Items** 1x Oranges (1 per person) 1x Water | **Breakfast Drinks** 1x Milk (1/2 gallon) 1x Water  **Snack Drinks** 1x Water |