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| **Hawk Menu** | |
| **Fri. Snack** | Goo Dip, Hot chocolate |
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| **Sat. Breakfast** | Bisquick Pancakes , Hot chocolate |
| **Sat. Lunch** | Bacon Lettuce & Tomato Sandwiches, Troop Drink |
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| **Sun. Breakfast** | Bacon and Hominy Scramble |

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| **Goo Dip** | |
| 1 Lb Hamburger 1 Jar (Large) Salsa 1 Block (8-oz) Cream Cheese | 1 Package (8-oz) Taco blend shredded cheese 1 (Big Bag) Tortilla chips (Optional) Hot Sauce |
| Brown the hamburger in a dutch oven.  Draining grease is Optional!  Add salsa and cover.  Stir frequently until salsa begins to bubble.  Add cream cheese and stir frequently until completely melted.  Stir in shredded cheese and cover, stirring frequently until it begins to bubble.  Serve over chips or dip right out of the Dutch.   Vegetarian option:  Use separate dutch and leave out hamburger. | |

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| **Bisquick Pancakes** | |
| 2 Cups Bisquick Mix 1 Cup Water or milk | 2 (lg) Eggs 2 Tablespoons vegetable oil 1 Tsp vanilla |
| In a mixing bowl, beat the eggs, milk, oil and vanilla together until the mixture is light. Stir in the mix until just moistened, about 20 seconds. Don't try to get out all the lumps or the pancakes will be tough and rubbery. Any lumps won't be perceptible in the pancakes themselves.  Preheat your griddle and grease it lightly.  When the griddle is the right temperature, a few drops of water will "dance" on the surface. Use a 1/4-cup measure and pour batter onto the griddle, leaving room for expansion. Turn the pancakes when a few of the bubbles that appear on the surface don't fill in. The second side will cook in about half the time the first side takes.  Serve with plenty of butter and good maple syrup, or the topping of your choice. | |

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| **Bacon Lettuce & Tomato Sandwiches** | |
| 2 Lbs Bacon 1 Head Lettuce or Bunch Leaf | 2 Tomatoes Loaf of Bread Miracle Whip |
| Place entire amount of bacon in Dutch oven.  Do not separate.  Cook slowly, separating with a fork as you turn the bacon.  Drain grease alongside the fire part way through.  Too much grease will cause the bacon to take too long to cook.  Meanwhile toast bread on your griddle.  Spread with Miracle Whip.  Add piece of lettuce, slice of tomato then strips of bacon to each sandwich.  Top with second slice of toast. | |

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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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| 1 Block 8-oz Cream Cheese 1 Package 8-oz Taco blend shredded cheese 3 Lbs Bacon 1 Big Bag Tortilla chips 2 Cups Bisquick Mix 1 Dash Black Pepper 12 Eggs 1 Lb Hamburger 1 Head Lettuce or Bunch Leaf 1 Jar Large Salsa 2 lg Eggs Loaf of Bread | Miracle Whip Optional Hot Sauce 1 Tsp Salt 2 Cups Shredded Cheddar Cheese 2 Tomatoes 1 Tsp vanilla 2 Tablespoons vegetable oil 1 Cup Water or milk 40 Ounces Yellow Hominy |

**Other Ingredients and Items**

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| **Breakfast Drinks** 1x Hot chocolate  **Lunch Drinks** 1x Troop Drink  **Snack Drinks** 1x Hot chocolate |