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| **Bison Menu** | |
| **Fri. Snack** | Homemade Ice Cream |
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| **Sat. Breakfast** | Apple-Sausage French Toast , orange Juice |
| **Sat. Dinner** | Sweet & Sour Dutch Oven, Rice (long grain) , water |
| **Sat. Dessert** | Apple Coffee Cake |
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| **Sun. Breakfast** | Farmers' Breakfast, Lemon Ade |

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| **Homemade Ice Cream** | |
| 2 Cups cream 2 Cups milk 2 small instant puddings 2 1-gal freezer Ziploc bags | 1 2-gal freezer Ziploc bag Crushed ice Rock salt Pair of gloves or mittens |
| Mix milk cream & pudding in 1 gallon bag. Remove all the air and seal and place in second 1-gallon bag. Remove all the air and seal. Place into 2-gallon bag along with layers of crushed ice and rock salt. Remove all the air and seal. Squeeze and move bag around for 30 minutes. Let each Patrol member do it for five minutes. Mix the ingredients without rupturing the bags. Let stand for five minutes then carefully open the bag. Wipe off the inner bag really well so you don't get salt in your ice cream! | |

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| **Apple-Sausage French Toast** | |
| 1 Lb Bulk Pork Sausage 4 Apples 12 Eggs 3 Cups Milk | 1/2 Cup Maple Syrup 1/2 Tsp Nutmeg 24 Slices Thick French Bread |
| Cook sausage, drain, remove to a bowl.  Place apples in that same oven and cook 3-5 minutes or until tender, stirring occasionally.  Remove  to a bowl.  In your Dutch oven, place half the bread.  Top with the sausage and apples.  Then top with the remaining bread.  Whisk together the eggs.  Add milk, syrup and nutmeg.  Pour over top.  Bake for an hour or until the eggs are set and the bread is golden.   If it is a cold campout or you have a cool place, you can assemble this the night before and then just bake it in the morning. | |

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| **Sweet & Sour Dutch Oven** | |
| 3 Lbs Pork or chicken, Cut in 1-inch chunks 3 Lbs Carrots, Sliced 1 Tbsp Olive oil 1 Cup Onion, Chopped 3 Lbs Sliced mushrooms 1 Bottle (8-oz) Soy sauce | 1 Bottle (18-oz) Ketchup 1 Cup sugar 3 Tablespoons vinegar 2 Cans (20-oz) Pineapple Chunks, Reserve Juice 2 Green Peppers, Diced Cornstarch |
| Stir-fry meat and carrots in 12” Dutch oven until cooked through.  Add onion and mushrooms.  Cook until mushrooms are tender.  Add enough water to cover bottom of oven.  Mix together soy sauce, ketchup, sugar, vinegar, and pineapple juice.  Add to oven.  Stir together, bring to a boil.  Cover and cook 35-40 minutes until sauce turns a burn orange color.  Add peppers and then enough corn starch to reach desired thickness.  Remove from heat and add pineapple.  Serve over rice. | |

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| **Rice (long grain)** | |
| 3 Cups Rice 6 Cups Water | 2 Tablespoons Butter |
| Combine ingredients in 12” Dutch oven.  Bring to a boil.  Reduce heat to med-low and simmer for 20 minutes WITH COVER.  Remove from heat and let stand at least 5 minutes until water is absorbed.  Fluff with fork. | |

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| **Apple Coffee Cake** | |

1 Eggs  
2 Cups Bisquick  
2 Apples, Peeled, Cored, Thinly Sliced  
2/3 Cup Milk  
2 Tablespoons Nuts, Chopped

**Streusel Topping**

2/3 Cup Bisquick  
1/2 Tsp Nutmeg  
2/3 Cup Brown Sugar  
1 Tsp Cinnamon  
1/4 Cup Margarine

**Glaze Topping**

1/2 Cup Powdered Sugar  
2 Teaspoons Milk - Add more if too thick  
**Cake**  
Prepare Topping (below) Mix Bisquick, milk, sugar, egg and beat vigorously with wire whisk for 30 seconds. Spread half batter in Dutch oven or cook kit lid sprayed with Pam. Arrange apple slices on batter. Sprinkle with half of topping. Spread remaining batter over apple slices. Sprinkle with remaining topping. Sprinkle with nuts. BAKE about 25 minutes or until stick inserted in middle comes out clean. If you can WAIT for it to cool, you can then drizzle it with glaze before serving. If you want to eat it warm, don’t do the glaze.   
  
**Streusel Topping**  
Mix dry ingredients. Cut margarine in with a fork until mixture is blended and crumbly.  
  
**Glaze**  
Mix until smooth and drizzling consistency.

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| **Farmers' Breakfast** | |
| 1 1/2 Lbs Bacon 1 Cup Milk | 1 (Medium) Onion 24 Eggs 2 Cans Potatoes |
| Dice bacon and cook it in Dutch oven, stirring frequently so it cooks evenly. Slice potatoes, if they don’t come that way. Also dice onion. When bacon is cooked it is removed, leaving bacon fat in oven. Brown the potatoes and onion in Dutch oven. Crack eggs into a pan and beat with milk. After potatoes are brown, add bacon back in and pour in eggs. Mix thoroughly. Frequently scrape bottom and sides of oven until eggs are cooked. Serve immediately. | |

**Food List (For Recipe Ingredients)**

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| 1 Bottle 18-oz Ketchup 2 1-gal freezer Ziploc bags 2 Cans 20-oz Pineapple Chunks 1 2-gal freezer Ziploc bag 1 Bottle 8-oz Soy sauce 6 Apples 1 1/2 Lbs Bacon 2 2/3 Cups Bisquick 2/3 Cup Brown Sugar 1 Lb Bulk Pork Sausage 2 Tablespoons Butter 3 Lbs Carrots 1 Tsp Cinnamon Cornstarch 2 Cups cream Crushed ice 37 Eggs 2 Green Peppers 1/2 Cup Maple Syrup 1/4 Cup Margarine 1 Medium Onion 2 Cups milk | 4 2/3 Cups Milk 2 Teaspoons Milk 1 Tsp Nutmeg 2 Tablespoons Nuts 1 Tbsp Olive oil 1 Cup Onion Pair of gloves or mittens 3 Lbs Pork or chicken 2 Cans Potatoes 1/2 Cup Powdered Sugar 3 Cups Rice Rock salt 3 Lbs Sliced mushrooms 2 small instant puddings 1 Cup sugar 24 Slices Thick French Bread 3 Tablespoons vinegar 6 Cups Water |

**Other Ingredients and Items**

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| **Breakfast Drinks** 1x Lemon Ade 1x orange Juice  **Dinner Drinks** 1x water |