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| **Hawk Menu** | |
| **Fri. Snack** | Goo Dip, Water |
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| **Sat. Breakfast** | Apple Cinnamon Bars, Bacon (1 lb), Orange Juice |
| **Sat. Dinner** | Apple Glazed Pork Chops, BLT Salad , Water |
| **Sat. Dessert** | Dutch Oven Brownies, Big bag of marshmallows |
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| **Sun. Breakfast** | Breakfast Scramble, Choc Milk |

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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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| **Apple Cinnamon Bars** | |
| 4 (Medium) Apple - You can use applesauce (16 ounces) or canned apples in place of fresh apples. You can use either peeled or unpeeled apples. 1 Cup Flour 1/4 Tsp Salt 1/2 Tsp Baking Soda | 1/2 Tsp Cinnamon 1 Cup Brown Sugar 1 Cup Oats, Uncooked 1 Cup Shortening |
| Preheat the oven to 350 degrees.  Put the flour, salt, baking soda, cinnamon, brown sugar, and oats in the mixing bowl. Stir together.  Add the shortening to the bowl. Use the 2 table knives to mix the ingredients and cut them into crumbs.  Lightly grease the bottom and sides of the baking dish with a little bit of shortening.  Spread half of the crumb mixture in the greased baking dish.  Remove the core from the apples and slice them. Put the apple slices into the baking dish.  Top the apples with the rest of the crumb mixture.  Bake in the oven for 40 – 45 minutes.  Cut into squares. It will fall apart easily. | |

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| **Apple Glazed Pork Chops** | |
| 10 Pork Chops 4 Tablespoons Oil 2 Cups Apple Cider 4 Tablespoons Brown Sugar, Divied 2 Teaspoons Salt 1/2 Tsp Dried Rosemary | 1/2 Tsp Thyme 2 Tablespoons Cornstarch 2 Tablespoons Cold Water 4 (Large) Tart Apples, Sliced 1 Cup Onion, Sliced 4 Tablespoons Margarine |
| Add oil to 16” Dutch oven and brown pork chops.  Add the cider, ½ the brown sugar, salt, rosemary and thyme.  Cover and cook about 10-15 minutes until meat juices run clear.  Combine cornstarch and water; blend until smooth then add to oven.  In another Dutch oven, cook the apples, onions and brown sugar in the margarine over medium heat just until the apples are soft.  Serve over pork chops.  *Note: patrols may ask in advance to borrow the 16" Dutch oven.  This recipe works better if you don't stack the chops in a smaller one.* | |

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| **BLT Salad** | |
| 4 Strips bacon, diced 4 Cups spring mix salad greens 1 medium tomato, chopped 1/2 Cup cheddar cheese, cubed | 1/3 Cup mayonnaise 2 Tablespoons sugar 2 Teaspoons cider vinegar Salt and pepper to taste 1/2 Cup salad croutons |
| Cook bacon until crisp. Drain on paper towels. In a bowl, combine the greens, tomato and cheese. In a small bowl, combine the mayonnaise, sugar, vinegar, salt and pepper. Pour over salad; toss to coat. Sprinkle with bacon and croutons. | |

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| **Dutch Oven Brownies** | |
| 1 Box (18.3 oz) Brownie Mix 1 Can (12 oz Coke, Dr. Pepper, etc) Dark Soda | 1 Bag (12 oz) Chocolate chips |
| For easy cleanup, use a Dutch oven liner.  Mix the brownie batter with soda. Pour half the batter into the Dutch oven.  Scatter the Chocolate chips, add remaining batter.   (Optionally, use half the chocolate chips in the middle, half on the top)  Bake approximately 30-60 minutes, or until knife comes out clean. | |

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| **Breakfast Scramble** | |
| 1 Lb Bacon 1 Lb Smoked Sausage, Sliced 1 Green Pepper, Diced 1 Red Pepper, Diced 8 Ounces Fresh Mushrooms, Sliced 2 (Medium) Onions, Diced | 18 Eggs 2 Cups Shredded Cheddar Hot Sauce - Optional Salsa - Optional 1 Bunch Green onions |
| Cook bacon until partially done. Add the smoked sausage and continue cooking. Add the vegetables and cook until soft.   **Drain well before adding the eggs.**   Scramble together until firm. Add cheese on top and cook a minute or two longer to melt.   Serve with hot sauce or salsa. | |

**Food List (For Recipe Ingredients)**

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| 1 Bag 12 oz Chocolate chips 1 Can 12 oz Coke, Dr. Pepper, etc Dark Soda 1 Box 18.3 oz Brownie Mix 1 Block 8-oz Cream Cheese 1 Package 8-oz Taco blend shredded cheese 2 Cups Apple Cider 4 Strips bacon 1 Lb Bacon 1/2 Tsp Baking Soda 1 Big Bag Tortilla chips 1 Cup Brown Sugar 4 Tablespoons Brown Sugar 1/2 Cup cheddar cheese 2 Teaspoons cider vinegar 1/2 Tsp Cinnamon 2 Tablespoons Cold Water 2 Tablespoons Cornstarch 1/2 Tsp Dried Rosemary 18 Eggs 1 Cup Flour 8 Ounces Fresh Mushrooms 1 Bunch Green onions 1 Green Pepper 1 Lb Hamburger Hot Sauce 1 Jar Large Salsa | 4 Large Tart Apples 4 Tablespoons Margarine 1/3 Cup mayonnaise 4 Medium Apple 2 Medium Onions 1 medium tomato 1 Cup Oats 4 Tablespoons Oil 1 Cup Onion Optional Hot Sauce 10 Pork Chops 1 Red Pepper 1/2 Cup salad croutons Salsa 2 1/4 Teaspoons Salt Salt and pepper to taste 1 Cup Shortening 2 Cups Shredded Cheddar 1 Lb Smoked Sausage 4 Cups spring mix salad greens 2 Tablespoons sugar 1/2 Tsp Thyme |

**Other Ingredients and Items**

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| **Breakfast Items** 1x Bacon (1 lb)  **Dessert Items** 1x Big bag of marshmallows | **Breakfast Drinks** 1x Choc Milk 1x Orange Juice  **Dinner Drinks** 1x Water  **Snack Drinks** 1x Water |