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| **Bison Menu** | |
| **Fri. Snack** | Jalapeño Popers |
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| **Sat. Breakfast** | Chocolate Chip Pancakes, Strawberries , water |
| **Sat. Dinner** | Chicken - Shake & Bake , Carrots, Kraft Mac and cheese , Tea from trailer |
| **Sat. Dessert** | Dutch Oven Brownies |
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| **Sun. Breakfast** | French Toast, Apples 1 bag, milk |

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| **Chocolate Chip Pancakes** | |
| 1/2 Cup Chocolate Chips - Can increase or decrease to preference 1 Cup Pancake Mix | 2/3 Cup Water |
| Mix pancakes according to Mix direction.  Add Chips after mixing water and pancake mix.    On a lightly greased griddle, spoon about 1/4 cup into circular pancakes.  When you see bubbles forming, it is close to flipping time.  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. | |

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| **Chicken - Shake & Bake** | |
| 3 Tablespoons Oil Chicken Pieces | Shake and Bake Packets |
| Place about 3 TBSP oil in Dutch oven.  Clean chicken pieces and coat with shake & bake according to package directions.  Load up Dutch oven.  Add coals to BAKE (2/3 on top and 1/3 on bottom).  Move chicken around every 20 minutes so it will cook evenly.  Chicken can take over two hours to cook depending on your heat.  (Hint: do not use too much heat on the bottom!)  A larger Dutch oven and fewer layers helps cook sooner.  A few sprinkles of garlic salt is also a great idea. | |

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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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| **French Toast** | |
| 8 Eggs 1 Tbsp Ground Cinnamon 1 Cup Milk | 16 Slices Texas Toast Bread 1 Tbsp Vanilla Extract - Optional Bottle Syrup or topping of choice |
| Beat eggs, vanilla and cinnamon in shallow dish. Stir in milk.  Dip bread in egg mixture, turning to coat both sides evenly.  Cook bread slices on lightly greased nonstick griddle or skillet on medium heat until browned on both sides. Serve with syrup and butter or topping of choice Hint: place syrup in clean up water for a few second to help it flow better | |

**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 Chicken Pieces 1/2 Cup Chocolate Chips 8 Eggs 1 Tbsp Ground Cinnamon 1 Cup Milk 3 Tablespoons Oil 1 Cup Pancake Mix | Shake and Bake Packets Bottle Syrup or topping of choice 16 Slices Texas Toast Bread 1 Tbsp Vanilla Extract 2/3 Cup Water |

**Other Ingredients and Items**

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| **Breakfast Items** 1x Apples 1 bag 1x Strawberries   **Dinner Items** 1x Carrots 1x Kraft Mac and cheese   **Snack Items** 1x Jalapeño Popers | **Breakfast Drinks** 1x milk 1x water  **Dinner Drinks** 1x Tea from trailer |