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| **Falcon Menu** |
| **Fri. Snack**  | Hot Dogs, Oragnsges, Water  |
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| **Sat. Breakfast**  | Bisquick Pancakes , Milk (1/2 gallon)  |
| **Sat. Dinner**  | Confetti Sausage N Rice , French Onion Biscuits, Water  |
| **Sat. Dessert**  | Baklava  |
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| **Sun. Breakfast**  | Breakfast Burritos  |

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| **Hot Dogs** |
|  | 2 Per Person Hot Dogs |
| **Option 1:**Bring water to a boil, add Hot Dogs and cook until warm**Option 2:**Sharpen a stick, or grab a roster stick.  Cook over an open flame until reaching desired color.Don't forget some toppings! |

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| **Bisquick Pancakes**  |
| 2 Cups Bisquick Mix1 Cup Water or milk | 2 (lg) Eggs2 Tablespoons vegetable oil1 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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| **Confetti Sausage N Rice**  |
| 2 Lbs Smoked Sausage, Cut ½ inch slices2 Tablespoons Margarine1 Small Onion, Chopped1 Small Green Pepper, Chopped1 Small Red Pepper, Chopped1/2 Cup Celery, Chopped | 4 Cups Hot Water2 Cups Uncooked Long Grain Rice1 1/3 Cups Frozen Peas and Carrots8 Ounces Mushroom Stems and Pieces, Drained1/2 Cup Frozen Corn4 Teaspoons Chicken Bouillon Granules - Can Substitute 4 cubes |
| Brown the sausage in Dutch oven with margarine.  Remove the sausage and sauté onions, peppers and celery in the drippings until tender.  Stir in remaining ingredients.  Bring to a boil.  Reduce heat, cover and simmer 15-20 minutes or until rice is tender.  Return the sausage to the Dutch oven and heat through.    |

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| **French Onion Biscuits** |
| 4 Cups Bisquick1/2 Cup Milk | 2 Containers (8-oz) French onion dip |
| Stir all ingredients until soft dough forms.  Drop into 12 mounds on bottom of Dutch oven.  Bake about 20 minutes.  If bottom cooks to fast, remove from coals and finish cooking from top.  You can also line the oven with foil and drop onto the foil.  Crumple the foil, unfold and then line.  This creates an air pocket between the oven and the biscuits.  Spray foil with cooking spray.  |

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| **Baklava** |
| 4 Cups walnuts, Finely Chopped1 Cup Sugar | 2 Teaspoons Cinnamon2 Cans Crescent Rolls |

1/4 Cup Sugar
1/2 Cup Honey
2 Tablespoons Margarine
2 Teaspoons Lemon Juice
Combine nuts sugar and cinnamon.  Unroll one can of rolls and place in bottom of oven and ½ inch up the sides.  Seal perforations.  Spoon the nut mixture evenly over the dough. In small pan, mix glaze ingredients and heat to boiling.  Spoon half over the dough.  Unroll second can and form it so it can be placed on top of nut mixture. Bake for about 30 minutes, or until golden brown.  Spoon the remaining glaze over hot pastry.  COOL COMPLETELY.  Cut into triangles.

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| **Breakfast Burritos**  |
| 1 Lb Bacon2 Eggs | 1 Jar (Small) Mild Chunky SalsaShredded CheddarSoft Taco Shells |
| Dice and fry bacon in Dutch oven until crisp.  Drain grease.  Add beaten eggs.  Cook until almost done.  Add salsa, mix and finish cooking.  Remove from heat.  Add cheese and stir until melted.  Meanwhile, other cook uses Dutch oven lid and a little margarine to heat and lightly brown taco shell.  Scoop egg mixture into taco shell.  Rollup and enjoy. |

**Food List (For Recipe Ingredients)**

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| 2 Containers 8-oz French onion dip1 Lb Bacon4 Cups Bisquick2 Cups Bisquick Mix1/2 Cup Celery4 Teaspoons Chicken Bouillon Granules2 Teaspoons Cinnamon2 Cans Crescent Rolls2 Eggs1/2 Cup Frozen Corn1 1/3 Cups Frozen Peas and Carrots1/2 Cup Honey2 Per Person Hot Dogs4 Cups Hot Water2 Teaspoons Lemon Juice2 lg Eggs4 Tablespoons Margarine1/2 Cup Milk | 8 Ounces Mushroom Stems and PiecesShredded Cheddar1 Small Green Pepper1 Jar Small Mild Chunky Salsa1 Small Onion1 Small Red Pepper2 Lbs Smoked SausageSoft Taco Shells1 1/4 Cups Sugar2 Cups Uncooked Long Grain Rice1 Tsp vanilla2 Tablespoons vegetable oil4 Cups walnuts1 Cup Water or milk |

**Other Ingredients and Items**

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| **Snack Items**1x Oragnsges | **Breakfast Drinks**1x Milk (1/2 gallon)**Dinner Drinks**1x Water**Snack Drinks**1x Water |