|  |  |
| --- | --- |
| **Bison Menu** | |
| **Fri. Snack** | Goo Dip |
|  | |
| **Sat. Breakfast** | Bisquick Pancakes , blueberrys |
| **Sat. Lunch** | Meatball Splash Sandwiches, Doritos , Water |
| **Sat. Dinner** | Chicken Fried Rice, Egg drop soup, Troop drink |
| **Sat. Dessert** | Oreo pie crust, Oreos, Gummy worms, Chocolate pudding, Whip cream |
|  | |
| **Sun. Breakfast** | Oatmeal, Blueberry’s |

|  |  |
| --- | --- |
| **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. | |

|  |  |
| --- | --- |
| **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. | |

|  |  |
| --- | --- |
| **Meatball Splash Sandwiches** | |
| Pre-Cooked Meatballs Spaghetti Sauce | Sub or Deli Buns Shredded Mozzarella |
| Heat the meatballs in sauce.  Toast buns on griddle over fire.  Add meatballs to buns.  Top with shredded cheese.  Wrap in foil and heat over coals until cheese melts.  Be careful not to burn them! | |

|  |  |
| --- | --- |
| **Chicken Fried Rice** | |
| 1 Package Uncle Ben's Converted Rice 1 1/2 Lbs Chicken Breast, Diced 10 Slices Bacon, Diced | 8 Eggs 1 Bunch Green Onions, Chopped, including Tops 1 Bottle (Small) Soy Sauce |
| Prepare 3 cups long grain white rice according to package directions.  Use 6 cups water and 3 cups rice.  Stir fry diced chicken breast in Dutch oven, remove.  Fry diced bacon in Dutch oven, remove.  Drain most but not all of the bacon drippings. Slightly beat eggs and pour into hot bacon drippings. Cook like scrambled eggs, scraping the oven frequently until they are almost done.  Add rice and diced green onions.  Mix together.  Continue to scrape and mix as needed until everything is warm.  Add meat and enough soy sauce to turn rice brown.  Cook for 5 more minutes. | |

|  |  |
| --- | --- |
| **Oatmeal** | |
| 6 Cups Water 4 Cups Old Fashioned Oats 1 Dash Salt | 1/2 Cup Raisins Milk Brown Sugar |
| Bring salted water to a rolling boil in large pot or Dutch oven.  Add oats and raisins.  Stir constantly until most all the water is absorbed.  Make sure to scrape the bottom and sides of the pot.  Cover and remove from heat.  Let stand for 5 minutes.  Serve with milk and brown sugar. | |

**Food List (For Recipe Ingredients)**

|  |  |
| --- | --- |
| 1 Block 8-oz Cream Cheese 1 Package 8-oz Taco blend shredded cheese 10 Slices Bacon 1 Big Bag Tortilla chips 2 Cups Bisquick Mix Brown Sugar 1 1/2 Lbs Chicken Breast 8 Eggs 1 Bunch Green Onions 1 Lb Hamburger 1 Jar Large Salsa 2 lg Eggs Milk 4 Cups Old Fashioned Oats Optional Hot Sauce Pre-Cooked Meatballs | 1/2 Cup Raisins 1 Dash Salt Shredded Mozzarella 1 Bottle Small Soy Sauce Spaghetti Sauce Sub or Deli Buns 1 Package Uncle Ben's Converted Rice 1 Tsp vanilla 2 Tablespoons vegetable oil 6 Cups Water 1 Cup Water or milk |

**Other Ingredients and Items**

|  |  |
| --- | --- |
| **Breakfast Items** 1x Blueberry’s  1x blueberrys  **Lunch Items** 1x Doritos   **Dinner Items** 1x Egg drop soup  **Dessert Items** 1x Chocolate pudding 1x Gummy worms 1x Oreo pie crust 1x Oreos 1x Whip cream | **Lunch Drinks** 1x Water  **Dinner Drinks** 1x Troop drink |