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| **Falcon Menu** | |
| **Fri. Snack** | BBQ ham sandwiches, Water |
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| **Sat. Breakfast** | Scrambled French Toast, Oragnsges, Milk (1/2 gallon) |
| **Sat. Lunch** | Chicken Fajitas , Any leftover oragnsges, Tang |
| **Sat. Dinner** | Chicken & Sausage Jambalaya, Water |
| **Sat. Dessert** | Dutch Oven S'mores |
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| **Sun. Breakfast** | Chocolate Chip Pancakes, Water |

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| **BBQ ham sandwiches** | |
| 1 Lb (per 5 people) Chipped Ham 1 Bottle BBQ Sauce | 5 Hamburger Buns |
| Separate ham slices and drop into Dutch oven.  Add BBQ sauce and heat through. | |

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| **Scrambled French Toast** | |
| 8 Eggs 1 Stick Butter 6 Tablespoons Sugar 2 Cups Milk | 1/4 Tsp Nutmeg 1 Tsp Salt 16 Slices Bread, Cubed 1 Tsp Cinnamon |
| Beat eggs, milk, sugar, and spices.  Melt butter in Dutch oven.  When hot, pour in egg mixture and bread cubes.  Cook with folding strokes until golden brown.  Serve with syrup. | |

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| **Chicken Fajitas** | |
| 2 Tomatoes 1 Onion 1 Green Pepper 2 Cups (8-oz) Shredded Cheddar Cheese | 1 Pint Sour Cream 8 Tortillas 8 Chicken Breasts 1 (Pouch) Fajita / Taco Seasoning |
| Prepare each part and set up so people can construct their own favorites.   * Dice tomatoes and onions and place in a bowl * Slice peppers and onions and sauté in a Dutch oven, remove to a bowl * Put out shredded cheese and sour cream * Place rack in Dutch oven along with a little water.  Add tortillas and steam until warm. * Grill chicken breasts on griddle or Dutch oven lid.  Slice into strips when done. | |

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| **Chicken & Sausage Jambalaya** | |
| 1 Tbsp Canola Oil 2 Lbs Boneless Chicken, cubed 1 Lb smoked sausage, cut into 3/4" - 1" pieces 1 (Large) White Onion, Chopped - Approx 2-cups 1 (Large) Green Bell Pepper, Chopped - Approx 1.5-cups 1 Cup Celery, Chopped 3 Garlic Cloves, Minced  2 Bay Leaves | 1 Tbsp Creole Seasoning 1 Tsp Dried Thyme 1 Tsp Dried Oregano 2 Cups Uncooked converted rice 3 Cups Chicken Broth 2 Cans (14 oz) diced fire-roasted tomatoes Sliced scallions - Optional |
| Heat oil in a 12" deep dutch oven over medium-high heat.  Add Chicken and sausage, and cook, stirring constantly, until browned on all sides,  8 to 10 minutes.  Remove with slotted spoon into a bowl lined with paper towels; blot with paper towels.  Add onion, bell pepper, celery, garlic, bay leaves, Creole seasoning, thyme, and oregano to hot drippings;  cook over medium-high until vegetables are tender, 5 to 7 minutes.  Stir in rice, and cook until fragrant, about 3 minutes.  Stir in chicken broth, tomatoes, chicken, and sausage.  bring to a boil over high.  Cover, reduce heat to medium and simmer, stirring occasionally, until rice is tender, about 20 minutes.  Garnish with sliced scallions if desired. | |

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| **Dutch Oven S'mores** | |
| 1 Package (14.5-oz) whole graham crackers, crushed 1/2 Cup butter, melted 1 Can (14-oz) sweetened condensed milk 2 Cups (12-oz) Chocolate chips - Semisweet | 1 Cup Butterscotch chips 2 Cups miniature marshmallows 18 charcoal briquettes |
| Line a Dutch oven with heavy-duty aluminum foil.  Combine cracker crumbs and melted butter; press onto the bottom of the pan. Pour milk over crust and sprinkle with chocolate and butterscotch chips. Top with marshmallows.  Use six briquettes on the bottom and rest on top.  Cook for 15 minutes or until chips are melted.   Remove lid and let cool before serving. | |

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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. | |

**Food List (For Recipe Ingredients)**

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| 2 Cups 12-oz Chocolate chips 2 Cans 14 oz diced fire-roasted tomatoes 1 Package 14.5-oz whole graham crackers 1 Can 14-oz sweetened condensed milk 2 Cups 8-oz Shredded Cheddar Cheese 2 Bay Leaves 1 Bottle BBQ Sauce 2 Lbs Boneless Chicken 16 Slices Bread 1/2 Cup butter 1 Stick Butter 1 Cup Butterscotch chips 1 Tbsp Canola Oil 1 Cup Celery 18 charcoal briquettes 8 Chicken Breasts 3 Cups Chicken Broth 1/2 Cup Chocolate Chips 1 Tsp Cinnamon 1 Tbsp Creole Seasoning 1 Tsp Dried Oregano 1 Tsp Dried Thyme 8 Eggs 3 Garlic Cloves | 1 Green Pepper 5 Hamburger Buns 1 Large Green Bell Pepper 1 Large White Onion 2 Cups Milk 2 Cups miniature marshmallows 1/4 Tsp Nutmeg 1 Onion 1 Cup Pancake Mix 1 Lb per 5 people Chipped Ham 1 Pouch Fajita / Taco Seasoning 1 Tsp Salt Sliced scallions 1 Lb smoked sausage 1 Pint Sour Cream 6 Tablespoons Sugar 2 Tomatoes 8 Tortillas 2 Cups Uncooked converted rice 2/3 Cup Water |

**Other Ingredients and Items**

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| **Breakfast Items** 1x Oragnsges  **Lunch Items** 1x Any leftover oragnsges | **Breakfast Drinks** 1x Milk (1/2 gallon) 1x Water  **Lunch Drinks** 1x Tang   **Dinner Drinks** 1x Water  **Snack Drinks** 1x Water |