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| **Falcon Menu** | |
| **Fri. Snack** | BBQ ham sandwiches, Water |
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| **Sat. Breakfast** | Mountain Man Breakfast , Opt. Salsa, Water |
| **Sat. Lunch** | Chicken Fajitas , Blueberries, Tang |
| **Sat. Dinner** | Company Potatoes, Popcorn (Kernels), Water |
| **Sat. Dessert** | Apple Blueberry Crisp |
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| **Sun. Breakfast** | Cheesy Sausage Potatoes |

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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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| **Mountain Man Breakfast** | |
| 1/2 Lb Bacon 1 (Medium) Onion 1 Bag (32-ox) Hash Browns | 12 Eggs 16 (24-oz) Grated Cheddar 1 Jar (8-oz) Mild Salsa |
| Preheat oven over bottom briquettes.    Cut bacon into small pieces and brown.  Add chopped onion and cook until clear.  Remove from oven.  Fry potatoes in oven until golden brown. Stir bacon and onions back in.  Beat eggs and pour into oven.  Cover and cook until almost solid.  Sprinkle top with cheese.  Continue cooking til eggs set & cheese melts.  Just before serving, cover top with salsa. | |

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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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| **Company Potatoes** | |
| 12 Ounces Sour Cream 2 Lbs Frozen Hash Browns 8 Ounces Shredded Cheddar Cheese 1 Can Cream of Chicken Soup | 3 Small Onion, Minced 2 Sticks Margarine 1 1/2 Cups Corn Flakes, Crushed - Can substitute BBQ Chips for Corn Flakes |
| Put potatoes in Dutch oven. Pour 1 stick melted butter over them. Mix all other ingredients except corn flakes and margarine. Spread over potatoes. Corn flakes for topping. Drizzle with butter. Bake for one hour. | |

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| **Apple Blueberry Crisp** | |
| 4 Cups tart apples, sliced peeled 2 Cups blueberries 1/4 Cup packed brown sugar | 1/4 Cup orange juice concentrate 2 Tablespoons Flour 1 Tsp cinnamon |

1 Cup old fashioned oats  
1/2 Cup packed brown sugar  
2 Tablespoons flour  
1/2 Tsp ground cinnamon  
1/3 Cup cold butter, cubed  
Combine first six ingredients in Dutch oven.  In a bowl combine dry topping ingredients and cut in butter into squares until mixture is crumbly.  Sprinkle over the fruit.  Bake 35-40 minutes until topping is golden and fruit is tender.

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| **Cheesy Sausage Potatoes** | |
| 5 Lbs Potatoes, Peeled and Sliced 2 Lbs Bulk Sausage | 2 (Medium) Onions, Chopped 16 Ounces Shredded Cheddar Cheese |
| In one Dutch oven, cover potatoes with water and bring to a boil.  Reduce heat and simmer about 10 minutes until tender.  Drain.  In second Dutch oven, brown sausage with onion.  Drain if needed.  Sprinkle sausage over potatoes, toss gently.  Sprinkle cheese on top.  Place coals on top for about 5-10 minutes to melt the cheese. | |

**Food List (For Recipe Ingredients)**

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| 16 24-oz Grated Cheddar 1 Bag 32-ox Hash Browns 1 Jar 8-oz Mild Salsa 2 Cups 8-oz Shredded Cheddar Cheese 1/2 Lb Bacon 1 Bottle BBQ Sauce 2 Cups blueberries 2 Lbs Bulk Sausage 8 Chicken Breasts 1 Tsp cinnamon 1/3 Cup cold butter 1 1/2 Cups Corn Flakes 1 Can Cream of Chicken Soup 12 Eggs 2 Tablespoons flour 2 Tablespoons Flour 2 Lbs Frozen Hash Browns 1 Green Pepper 1/2 Tsp ground cinnamon 5 Hamburger Buns | 2 Sticks Margarine 1 Medium Onion 2 Medium Onions 1 Cup old fashioned oats 1 Onion 1/4 Cup orange juice concentrate 3/4 Cup packed brown sugar 1 Lb per 5 people Chipped Ham 5 Lbs Potatoes 1 Pouch Fajita / Taco Seasoning 24 Ounces Shredded Cheddar Cheese 3 Small Onion 1 Pint Sour Cream 12 Ounces Sour Cream 4 Cups tart apples 2 Tomatoes 8 Tortillas |

**Other Ingredients and Items**

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| **Breakfast Items** 1x Opt. Salsa  **Lunch Items** 1x Blueberries  **Dinner Items** 1x Popcorn (Kernels) | **Breakfast Drinks** 1x Water  **Lunch Drinks** 1x Tang  **Dinner Drinks** 1x Water  **Snack Drinks** 1x Water |