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| **Marc DelliQuadri Jr; Ethan DeBernardi Menu** |
| **Fri. Snack**  | Peach Cobbler, Hot Dogs  |
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| **Sat. Breakfast**  | Bacon-Cheese Oven Pancake, Apples, Milk  |
| **Sat. Lunch**  | Grilled Ham & Cheese Sandwiches, Apples  |
| **Sat. Dinner**  | Hang 'Em High Chicken , Banana Boats  |
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| **Sun. Breakfast**  | Breakfast Burritos , Milk  |

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| **Peach Cobbler** |
| 1 Can (Large) Sliced Peaches1 Package White Cake Mix | 1 Stick Butter1 Tsp Cinnamon |
| When oven is preheated, pour whole can of peaches and juice into oven. Add dry cake mix on top of peaches. Place several pieces of butter on too and sprinkle with cinnamon over all. Bake about 45 minutes. Serves 8-10.**VARIATIONS:*** Use canned cherries and add sugar to cherries.
* Use canned apples with tsp. cinnamon & tsp. allspice to apples
* Use canned blueberries or blackberries and omit cinnamon
* Stir cake mix & peaches to provide spongier layer of cake.

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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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| **Bacon-Cheese Oven Pancake** |
| 2 Cups Bisquick1/2 Cup Syrup2 Cups Shredded Swiss Cheese2 Tablespoons Sugar | 1 Cup Shredded Swiss Cheese3 Eggs1 1/2 Cups Milk1 Lb Bacon |
| Dice and cook bacon in Dutch oven. Remove and drain grease. Combine Bisquick, milk and egg. Add 2 cups cheese, syrup and sugar. Stir and pour into Dutch oven. Add bacon and remaining cheese on top. Bake 20-30 minutes. Reduce bottom coals half way through.  Serve with syrup.  |

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| **Grilled Ham & Cheese Sandwiches** |
| BreadButter | Sliced Deli HamSliced American Cheese |
| Butter two slices per sandwich and assemble ham and cheese on bread with buttered side out.  Place on griddle and turn when brown.  Keep warm until ready to serve.  |

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| **Hang 'Em High Chicken**  |
| 1 (Whole) Chicken | Chicken Seasoning |
| Hang the whole chicken on a wire from a tripod over a bed of hot coals, fashion a foil umbrella to reflect the heat on to the chicken  |

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| **Banana Boats** |
| BananasMini-Marshmallows | Chocolate chipsFoil |
| Slice banana lengthwise 3/4 of the way through. Do not peel! Add chocolate chips and mini marshmallows. Wrap in foil. Bake on coals for about 10 minutes.  |

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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 Lbs BaconBananas2 Cups BisquickBreadButter1 Stick ButterChicken SeasoningChocolate chips1 Tsp Cinnamon5 EggsFoil2 Per Person Hot Dogs1 Can Large Sliced Peaches1 1/2 Cups Milk | Mini-MarshmallowsShredded Cheddar3 Cups Shredded Swiss CheeseSliced American CheeseSliced Deli Ham1 Jar Small Mild Chunky SalsaSoft Taco Shells2 Tablespoons Sugar1/2 Cup Syrup1 Package White Cake Mix1 Whole Chicken |

**Other Ingredients and Items**

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| **Breakfast Items**1x Apples2x Milk**Lunch Items**1x Apples |