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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 Peaches 1 Package White Cake Mix | 1 Stick Butter 1 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 Bisquick 1/2 Cup Syrup 2 Cups Shredded Swiss Cheese 2 Tablespoons Sugar | 1 Cup Shredded Swiss Cheese 3 Eggs 1 1/2 Cups Milk 1 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** | |
| Bread Butter | Sliced Deli Ham Sliced 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** | |
| Bananas Mini-Marshmallows | Chocolate chips Foil |
| 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 Bacon 2 Eggs | 1 Jar (Small) Mild Chunky Salsa Shredded Cheddar Soft 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 Bacon Bananas 2 Cups Bisquick Bread Butter 1 Stick Butter Chicken Seasoning Chocolate chips 1 Tsp Cinnamon 5 Eggs Foil 2 Per Person Hot Dogs 1 Can Large Sliced Peaches 1 1/2 Cups Milk | Mini-Marshmallows Shredded Cheddar 3 Cups Shredded Swiss Cheese Sliced American Cheese Sliced Deli Ham 1 Jar Small Mild Chunky Salsa Soft Taco Shells 2 Tablespoons Sugar 1/2 Cup Syrup 1 Package White Cake Mix 1 Whole Chicken |

**Other Ingredients and Items**

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| **Breakfast Items** 1x Apples 2x Milk  **Lunch Items** 1x Apples |