|  |
| --- |
| **James Price; Ethan Dodge Menu** |
| **Fri. Snack**  | Chili Dog Wraps  |
|  |
| **Sat. Breakfast**  | Scrambled Eggs & Diced Ham , bananas , chocolate milk  |
| **Sat. Lunch**  | Meatball Splash Sandwiches, chips  |
| **Sat. Dinner**  | Philly cheesesteak , Dutch Oven S'mores, kool aid, mashed potatoes  |
|  |
| **Sun. Breakfast**  | Stick Bread, chocolate milk  |

|  |
| --- |
| **Chili Dog Wraps**  |
| 10 Corn Tortillas10 Hot Dogs | 1 Can (15-oz) Chili1 Jar (16-oz) Thick, Chunky Salsa1 Can Shredded Cheddar Cheese |
| Soften tortillas as directed on package.  Place 1 hot dog and 2 tablespoons of chili in each tortilla.  Roll up and place seam side down in Dutch oven.  Pour salsa over tortillas.  Bake for 30 minutes.  Sprinkle with cheese and bake 5 more or until cheese is melted.  |

|  |
| --- |
| **Scrambled Eggs & Diced Ham**  |
| 2 Lbs Ham, diced16 Eggs | 1 Cup MilkSalt and Pepper |
| Brown ham in Dutch oven, stirring frequently. Meanwhile crack 2 eggs per person.  Add 1 cup milk per 16 eggs.  Sprinkle with salt and pepper and beat well. Add egg mixture to Dutch oven and as eggs begin to cook, keep sides and bottom of oven clean by scraping, this allows more liquid to get to the bottom and cook.  Buttered English Muffins toasted on a griddle or Dutch oven lid go well with this. |

|  |
| --- |
| **Meatball Splash Sandwiches** |
| Pre-Cooked MeatballsSpaghetti Sauce | Sub or Deli BunsShredded 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!  |

|  |
| --- |
| **Philly cheesesteak**  |
| 1 1/2 Lbs sirloin steak, thinly sliced, 51 Slice large onion, 5 | 2 Slices red pepper , 32 Per Person hoagie rolls, 08 Slices slices provolone, 0 |
| **Cook onion and pepper until soft, Remove onions and peppers from the skillet and set aside. Cook the steak until done.Return veggies to skillet and toss to combine with steak. Blanket mixture with provolone and cook, covered, until the cheese is melted, about 3 minutes more. Divide mixture among hoagie rolls and serve.** |

|  |
| --- |
| **Dutch Oven S'mores** |
| 1 Package (14.5-oz) whole graham crackers, crushed1/2 Cup butter, melted1 Can (14-oz) sweetened condensed milk2 Cups (12-oz) Chocolate chips - Semisweet | 1 Cup Butterscotch chips2 Cups miniature marshmallows18 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.  |

|  |
| --- |
| **Stick Bread** |
| Bisquick | Cinnamon Brown Sugar |
| Press a wad of dough onto the end of a stick and bake over hot coals. Try cinnamon twists. Pat dough into a rectangle, spread with butter, cinnamon and brown sugar, and cut into 2" strips. Wrap strip around a green stick and toast over the coals  |

**Food List (For Recipe Ingredients)**

|  |  |
| --- | --- |
| 2 Cups 12-oz Chocolate chips1 Package 14.5-oz whole graham crackers1 Can 14-oz sweetened condensed milk1 Can 15-oz Chili1 Jar 16-oz Thick, Chunky SalsaBisquick1/2 Cup butter1 Cup Butterscotch chips18 charcoal briquettesCinnamon Brown Sugar10 Corn Tortillas16 Eggs2 Lbs Ham2 Per Person hoagie rolls10 Hot Dogs1 Slice large onion | 1 Cup Milk2 Cups miniature marshmallowsPre-Cooked Meatballs2 Slices red pepper Salt and Pepper1 Can Shredded Cheddar CheeseShredded Mozzarella1 1/2 Lbs sirloin steak, thinly sliced8 Slices slices provoloneSpaghetti SauceSub or Deli Buns |

**Other Ingredients and Items**

|  |
| --- |
| **Breakfast Items**1x bananas 2x chocolate milk**Lunch Items**1x chips**Dinner Items**1x kool aid1x mashed potatoes |