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| **James Price; Ethan Dodge Menu** | |
| **Fri. Snack** | Chili Dog Wraps |
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| **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 |
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| **Sun. Breakfast** | Stick Bread, chocolate milk |

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| **Chili Dog Wraps** | |
| 10 Corn Tortillas 10 Hot Dogs | 1 Can (15-oz) Chili 1 Jar (16-oz) Thick, Chunky Salsa 1 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. | |

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| **Scrambled Eggs & Diced Ham** | |
| 2 Lbs Ham, diced 16 Eggs | 1 Cup Milk Salt 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. | |

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| **Meatball Splash Sandwiches** | |
| Pre-Cooked Meatballs Spaghetti Sauce | Sub or Deli Buns Shredded 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! | |

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| **Philly cheesesteak** | |
| 1 1/2 Lbs sirloin steak, thinly sliced, 5 1 Slice large onion, 5 | 2 Slices red pepper , 3 2 Per Person hoagie rolls, 0 8 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.** | |

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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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| **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)**

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| 2 Cups 12-oz Chocolate chips 1 Package 14.5-oz whole graham crackers 1 Can 14-oz sweetened condensed milk 1 Can 15-oz Chili 1 Jar 16-oz Thick, Chunky Salsa Bisquick 1/2 Cup butter 1 Cup Butterscotch chips 18 charcoal briquettes Cinnamon Brown Sugar 10 Corn Tortillas 16 Eggs 2 Lbs Ham 2 Per Person hoagie rolls 10 Hot Dogs 1 Slice large onion | 1 Cup Milk 2 Cups miniature marshmallows Pre-Cooked Meatballs 2 Slices red pepper  Salt and Pepper 1 Can Shredded Cheddar Cheese Shredded Mozzarella 1 1/2 Lbs sirloin steak, thinly sliced 8 Slices slices provolone Spaghetti Sauce Sub or Deli Buns |

**Other Ingredients and Items**

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