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| **Bison Menu** |
| **Fri. Snack**  | Slider dogs, Green onions, Water, Hot tea  |
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| **Sat. Breakfast**  | Cheesy Sausage Potatoes, Strawberry’s, Milk  |
| **Sat. Dinner**  | Impossible Cheeseburger Pie, Caesar salad, Juice bags  |
| **Sat. Dessert**  | Dutch Oven Brownies  |
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| **Sun. Breakfast**  | Breakfast Burritos , Apples, Leftover milk  |

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| **Slider dogs** |
| 1 Per Person Hot dog2 Boxes Mac and cheese | 1/2 Lb Bacon1 Per Person Froot Loops - Snack size box1 Per Person Hot Dog Buns |
| 1. Cook hot dogs2. Cook Mac and cheese according to box instructions. 3. Cube bacon. Cook in Dutch, drain grease. 4. Add all ingredients on hot dog bun and enjoy. To save money, buy 1 box of Fruit loops, or generic brand instead of snack boxes.  |

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| **Cheesy Sausage Potatoes** |
| 5 Lbs Potatoes, Peeled and Sliced2 Lbs Bulk Sausage | 2 (Medium) Onions, Chopped16 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.    |

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| **Impossible Cheeseburger Pie** |
| 2 Lbs Ground Beef2 Onions, Diced1 Tsp Salt1/2 Tsp Pepper1 Cup Bisquick2 Cups Shredded Cheddar Cheese | 2 Cups Milk4 Eggs2 Tomatoes, Sliced1 Bottle Ketchup - a staple1 Bottle Mustard - a staple |
| Brown meat and onions in Dutch oven.  Drain grease when done.  Stir in salt and pepper.  Spread evenly on bottom of Dutch oven.  Sprinkle with cheese.  Beat milk, eggs and Bisquick until smooth and pour into Dutch oven. BAKE about 30-45 minutes until knife inserted in the center comes out clean.  Top with tomato slices.  Let sit to cool for 5 minutes (lid off). Serve with Ketchup and/or mustard to taste. |

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| **Dutch Oven Brownies** |
| 1 Box (18.3 oz) Brownie Mix1 Can (12 oz Coke, Dr. Pepper, etc) Dark Soda | 1 Bag (12 oz) Chocolate chips |
| For easy cleanup, use a Dutch oven liner.Mix the brownie batter with soda.Pour half the batter into the Dutch oven.  Scatter the Chocolate chips, add remaining batter.  (Optionally, use half the chocolate chips in the middle, half on the top)Bake approximately 30-60 minutes, or until knife comes out clean. |

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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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| 1 Bag 12 oz Chocolate chips1 Can 12 oz Coke, Dr. Pepper, etc Dark Soda1 Box 18.3 oz Brownie Mix1 1/2 Lbs Bacon1 Cup Bisquick2 Lbs Bulk Sausage6 Eggs1 Per Person Froot Loops2 Lbs Ground Beef1 Per Person Hot dog1 Per Person Hot Dog Buns1 Bottle Ketchup - a staple2 Boxes Mac and cheese2 Medium Onions2 Cups Milk | 1 Bottle Mustard - a staple2 Onions1/2 Tsp Pepper5 Lbs Potatoes1 Tsp SaltShredded Cheddar16 Ounces Shredded Cheddar Cheese2 Cups Shredded Cheddar Cheese1 Jar Small Mild Chunky SalsaSoft Taco Shells2 Tomatoes |

**Other Ingredients and Items**

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| **Breakfast Items**1x Apples1x Strawberry’s**Dinner Items**1x Caesar salad**Snack Items**1x Green onions | **Breakfast Drinks**1x Leftover milk1x Milk**Dinner Drinks**1x Juice bags**Snack Drinks**1x Hot tea1x Water |