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| **Hawk Menu** | |
| **Fri. Snack** | Corn on the Cob |
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| **Sat. Breakfast** | Chocolate Chip Pancakes |
| **Sat. Lunch** | Bacon & Egg Wraps |
| **Sat. Dinner** | Sloppy Joes |
| **Sat. Dessert** | Monkey Bread (Cinnamon Brown Sugar) |
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| **Sun. Breakfast** | 3-Grain Pancakes |

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| **Corn on the Cob** | |
| Corn Salt | Butter Foil\* |
| **Boiling Method:** Bring large pot of water with handful of salt to a boil.  Add 1 TBSP of sugar.  Remove husks from corn and place in boiling water for 5‑10 minutes.  Remove water from heat. Corn may be left standing in water for several minutes and served directly from there.  Be sure to have plenty of butter on the table!    **Roasting Method (Foil):**Remove husks from corn and place on heavy-duty foil.  Cover with 1 TBSP of butter and a sprinkle of salt.  Roll corn in foil and twist ends to a point for handles.  Place on coals over medium to high heat (3-second palm test) for 10 minutes on either side.    **Roasting Method (in husks):** Leave corn in husks and soak in water for at least 30 min.  Place on coals and cook same as above. | |

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| **Chocolate Chip Pancakes** | |
| 1/2 Cup Chocolate Chips - Can increase or decrease to preference 1 Cup Pancake Mix | 2/3 Cup Water |
| Mix pancakes according to Mix direction.  Add Chips after mixing water and pancake mix.    On a lightly greased griddle, spoon about 1/4 cup into circular pancakes.  When you see bubbles forming, it is close to flipping time.  Turn the pancakes when a few of the bubbles that appear on the surface don't fill in. The second side will cook in about half the time the first side takes. | |

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| **Bacon & Egg Wraps** | |
| 2 Lbs Bacon 2 (Per Person) Eggs 1 Onion | Salt & Pepper Shredded Cheese Tortilla Shells |
| Dice bacon and cook in Dutch oven. When almost done, add finely diced onion.  Crack two eggs per person into a bowl and beat.  Add salt, and pepper.  Pour over bacon and scramble in Dutch oven.  Fill tortilla and sprinkle with shredded cheese.  Serve with an orange and a glass of milk.  *For a more southwestern taste, add diced peppers with the onions and serve with salsa.* | |

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| **Sloppy Joes** | |
| 2 Lbs Ground Beef 1 Jar Sloppy Joe Mix | Hamburger Buns |
| Brown the hamburger with a sprinkle of garlic salt in Dutch oven.  Drain grease along the edge of the fire circle then add a jar of Sloppy Joe mix.  Heat through and serve on buns.    Variation:  prepare mix as above then place 10 refrigerator biscuits on top.  Cover and bake per package directions.  Add shredded cheddar and heat 2-3 minutes until melted. | |

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| **Monkey Bread (Cinnamon Brown Sugar)** | |
| 3 Cans Buttermilk Biscuits 1 Cup Sugar | 3 Teaspoons Cinnamon 2 Sticks Butter 1/2 Cup Brown Sugar |

1 Bundt Pan - Can use Dutch oven liner with mug  
1 (Gallon) Ziplock Bag  
Preheat the oven to 350°.  
  
  
Open up all three cans of biscuits and cut each biscuit into quarters.  
  
Next, combine the white sugar with 2 to 3 teaspoons of cinnamon. (3 teaspoons of cinnamon gives it a fairly strong cinnamon flavor. If you're not so hot on cinnamon, cut it back to 2 teaspoons.) Dump these into a 1 gallon zip-up bag and shake to mix evenly.  
  
Drop all of the biscuit quarters into the cinnamon-sugar mix. Once all the biscuit quarters are in the bag seal it and give it a vigorous shake. This will get all those pieces unstuck from one another and nicely coated with cinnamon-sugar. Spread these nuggets out evenly in the Bundt pan.  
  
At this point, you're going to want to melt the two sticks of butter together with 1/2 cup of brown sugar in a saucepan over medium-high heat. This can be light or dark brown sugar. Cook butter-sugar mixture, stirring for a few minutes until the two become one. Once the brown sugar butter has become one color, you can pour it over the biscuits.  
  
Bake for about 30 to 40 minutes until the crust is a deep dark brown on top. When it's finished cooking, remove it from the oven. If you have the willpower, allow it to cool for about 15 to 30 minutes before turning it over onto a plate.

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| **3-Grain Pancakes** | |
| 1/2 Cup Quick Oatmeal 1/2 Cup Yellow Cornmeal 2 Cups Buttermilk 1 Eggs 1 Tbsp Vegetable Oil 1 Cup Wheat Flour | 2 Tablespoons Brown Sugar 1 Tsp Orange Peel, Shredded 1 Tsp Baking Soda 1/2 Tsp Salt 1/2 Cup Pecan Pieces |
| Combine oatmeal and cornmeal in mixing bowl; stir in buttermilk and let stand 10 minutes, stirring occasionally.  Stir in egg and oil.  Combine flour, brown sugar, orange peel, baking soda, and salt.  Add to first mixture and stir until smooth.  Add pecans.  Heat griddle to medium and lightly coat with oil.  Pour 1/3 cup batter to make a 4-inch pancake.  Cook until edges loose their wet and shiny look.  Flip and cook second side until brown and baked through.  Serve with Butter Stewed Fruit. | |

**Food List (For Recipe Ingredients)**

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| 2 Lbs Bacon 1 Tsp Baking Soda 1/2 Cup Brown Sugar 2 Tablespoons Brown Sugar 1 Bundt Pan Butter 2 Sticks Butter 2 Cups Buttermilk 3 Cans Buttermilk Biscuits 1/2 Cup Chocolate Chips 3 Teaspoons Cinnamon Corn 1 Eggs Foil\* 1 Gallon Ziplock Bag 2 Lbs Ground Beef Hamburger Buns 1 Onion 1 Tsp Orange Peel | 1 Cup Pancake Mix 1/2 Cup Pecan Pieces 2 Per Person Eggs 1/2 Cup Quick Oatmeal Salt 1/2 Tsp Salt Salt & Pepper Shredded Cheese 1 Jar Sloppy Joe Mix 1 Cup Sugar Tortilla Shells 1 Tbsp Vegetable Oil 2/3 Cup Water 1 Cup Wheat Flour 1/2 Cup Yellow Cornmeal |