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| **Bison Menu** | |
| **Fri. Snack** | Deep Fried Wings, Boneless wings |
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| **Sat. Breakfast** | Chocolate Chip Pancakes, Sausage Links, Strawberry’s , Milk |
| **Sat. Lunch** | Tacos, Water, Apples |
| **Sat. Dinner** | Philly cheesesteak , Leftover fruit, Fruit punch |
| **Sat. Dessert** | Dutch Oven S'mores |
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| **Sun. Breakfast** | Toast , Jelly’s , Bacon |

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| **Deep Fried Wings** | |
| 1 Bag (Large) Frozen Wings - Make sure it has enough to serve 3+ wings per person. May need more than 1 bag 3 (Gallons) Vegetable Oil | Wing Sauce(s) - Feel free to get a variety |
| There is no need to thaw the wings, but be careful of ice buildup or wet wings.  Heat the oil to 350 degrees Fahrenheit.  You can do about 4lbs of wings at a time.  Slowly lower the wings in the hot oil, be careful of it boiling over.  Approximately 17 minutes.  May go longer if you want them a little more crisp.  If the wings are thawed, start at 10 minutes and adjust times as needed.  When removing the wings, have a bowl with a few paper towels ready to receive hot wings.  After patting with paper towels, move to a bowl with sauce and coat. | |

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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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| **Sausage Links** | |
|  | 2 Per Person Sausage Links - Min |
| Place in Dutch oven with just enough water to cover the bottom of the oven.  Cover & heat from bottom, moving sausages occasionally with a spatula.  When the water is all evaporated, sausages should be cooked.  Remove lid and continue to brown. | |

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| **Tacos** | |
| 2 Lbs Ground Beef 2 Envelopes Taco Seasoning 2 Cups Fiesta Blend Cheese, Shredded 8 Ounces Lettuce, Shredded | 1 Head (Large) Tomato, Chopped 2 Per Person Taco Shells 1 Bottle (Small) Taco Sauce |
| Cook beef according to taco seasoning envelope directions.  Build tacos and serve or make a self serve line. | |

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| **Water** | |
| 2 Tubes Hydrogen - Diatomic H2 | 1 Tube Oxygen - Diatomic O2 |
| * Start plasma flame @ 2000º * Combine all ingredients over plasma flame   To produce two molecules of water (H2O), two molecules of diatomic hydrogen (H2) must be combined with one molecule of diatomic oxygen (O2) | |

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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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| **Toast** | |
|  | Bread |
| Place bread Dutch oven lid until brown on one side.  Turn and butter browned side while other side is cooking.  Keep warm and serve with meal. | |

**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 Bread 1/2 Cup butter 1 Cup Butterscotch chips 18 charcoal briquettes 1/2 Cup Chocolate Chips 2 Cups Fiesta Blend Cheese 3 Gallons Vegetable Oil 2 Lbs Ground Beef 2 Per Person hoagie rolls 2 Tubes Hydrogen 1 Bag Large Frozen Wings 1 Slice large onion 1 Head Large Tomato | 8 Ounces Lettuce 2 Cups miniature marshmallows 1 Tube Oxygen 1 Cup Pancake Mix 2 Slices red pepper  2 Per Person Sausage Links 1 1/2 Lbs sirloin steak, thinly sliced 8 Slices slices provolone 1 Bottle Small Taco Sauce 2 Envelopes Taco Seasoning 2 Per Person Taco Shells 2/3 Cup Water Wing Sauce(s) |

**Other Ingredients and Items**

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| **Breakfast Items** 1x Bacon 1x Jelly’s  1x Strawberry’s   **Lunch Items** 1x Apples  **Dinner Items** 1x Leftover fruit  **Snack Items** 1x Boneless wings | **Breakfast Drinks** 1x Milk  **Dinner Drinks** 1x Fruit punch |