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| **Falcon Menu** |
| **Fri. Snack**  | BBQ ham sandwiches, Water  |
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| **Sat. Breakfast**  | Mountain Man Breakfast , Opt. Salsa, Water  |
| **Sat. Lunch**  | Chicken Fajitas , Blueberries, Tang  |
| **Sat. Dinner**  | Company Potatoes, Popcorn (Kernals & Butter), Water  |
| **Sat. Dessert**  | Apple Blueberry Crisp  |
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| **Sun. Breakfast**  | Cheesy Sausage Potatoes  |

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| **BBQ ham sandwiches** |
| 1 Lb (per 5 people) Chipped Ham1 Bottle BBQ Sauce | 5 Hamburger Buns |
| Separate ham slices and drop into Dutch oven.  Add BBQ sauce and heat through.  |

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| **Mountain Man Breakfast**  |
| 1/2 Lb Bacon1 (Medium) Onion1 Bag (32-ox) Hash Browns | 12 Eggs16 (24-oz) Grated Cheddar1 Jar (8-oz) Mild Salsa |
| Preheat oven over bottom briquettes.Cut bacon into small pieces and brown.  Add chopped onion and cook until clear.  Remove from oven.  Fry potatoes in oven until golden brown. Stir bacon and onions back in.  Beat eggs and pour into oven.  Cover and cook until almost solid.  Sprinkle top with cheese.  Continue cooking til eggs set & cheese melts.  Just before serving, cover top with salsa. |

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| **Chicken Fajitas**  |
| 2 Tomatoes1 Onion1 Green Pepper2 Cups (8-oz) Shredded Cheddar Cheese | 1 Pint Sour Cream8 Tortillas8 Chicken Breasts1 (Pouch) Fajita / Taco Seasoning |
| Prepare each part and set up so people can construct their own favorites.* Dice tomatoes and onions and place in a bowl
* Slice peppers and onions and sauté in a Dutch oven, remove to a bowl
* Put out shredded cheese and sour cream
* Place rack in Dutch oven along with a little water.  Add tortillas and steam until warm.
* Grill chicken breasts on griddle or Dutch oven lid.  Slice into strips when done.
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| **Company Potatoes** |
| 12 Ounces Sour Cream2 Lbs Frozen Hash Browns8 Ounces Shredded Cheddar Cheese1 Can Cream of Chicken Soup | 3 Small Onion, Minced2 Sticks Margarine1 1/2 Cups Corn Flakes, Crushed - Can substitute BBQ Chips for Corn Flakes |
| Put potatoes in Dutch oven. Pour 1 stick melted butter over them. Mix all other ingredients except corn flakes and margarine. Spread over potatoes. Corn flakes for topping. Drizzle with butter.Bake for one hour.  |

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| **Apple Blueberry Crisp** |
| 4 Cups tart apples, sliced peeled2 Cups blueberries1/4 Cup packed brown sugar | 1/4 Cup orange juice concentrate2 Tablespoons Flour1 Tsp cinnamon |

1 Cup old fashioned oats
1/2 Cup packed brown sugar
2 Tablespoons flour
1/2 Tsp ground cinnamon
1/3 Cup cold butter, cubed
Combine first six ingredients in Dutch oven.  In a bowl combine dry topping ingredients and cut in butter into squares until mixture is crumbly.  Sprinkle over the fruit.  Bake 35-40 minutes until topping is golden and fruit is tender.

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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.    |

**Food List (For Recipe Ingredients)**

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| 16 24-oz Grated Cheddar1 Bag 32-ox Hash Browns1 Jar 8-oz Mild Salsa2 Cups 8-oz Shredded Cheddar Cheese1/2 Lb Bacon1 Bottle BBQ Sauce2 Cups blueberries2 Lbs Bulk Sausage8 Chicken Breasts1 Tsp cinnamon1/3 Cup cold butter1 1/2 Cups Corn Flakes1 Can Cream of Chicken Soup12 Eggs2 Tablespoons flour2 Tablespoons Flour2 Lbs Frozen Hash Browns1 Green Pepper1/2 Tsp ground cinnamon5 Hamburger Buns | 2 Sticks Margarine1 Medium Onion2 Medium Onions1 Cup old fashioned oats1 Onion1/4 Cup orange juice concentrate3/4 Cup packed brown sugar1 Lb per 5 people Chipped Ham5 Lbs Potatoes1 Pouch Fajita / Taco Seasoning24 Ounces Shredded Cheddar Cheese3 Small Onion1 Pint Sour Cream12 Ounces Sour Cream4 Cups tart apples2 Tomatoes8 Tortillas |

**Other Ingredients and Items**

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| **Breakfast Items**1x Opt. Salsa**Lunch Items**1x Blueberries**Dinner Items**1x Popcorn (Kernals & Butter) | **Breakfast Drinks**1x Water**Lunch Drinks**1x Tang**Dinner Drinks**1x Water**Snack Drinks**1x Water |