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| **Bison Menu** | |
| **Fri. Snack** | Corn on the Cob |
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| **Sat. Breakfast** | Puff Pancake with Blueberry Sauce , milk |
| **Sat. Lunch** | Meatball Splash Sandwiches, Blueberries, gatorade |
| **Sat. Dinner** | Chicken - Shake & Bake , Loaded baked potatoes, Tea mix |
| **Sat. Dessert** | Butterscotch Peanut Bars |
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| **Sun. Breakfast** | Easy Chocolate-Orange Scones, orange juice |

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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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| **Puff Pancake with Blueberry Sauce** | |
| 4 Tablespoons butter 4 Eggs 1 Cup milk | 1 Cup flour 4 Tablespoons sugar 1/4 Tsp cinnamon |

1/2 Cup packed brown sugar  
2 Tablespoons corn starch  
1/2 Cup orange juice  
2 Cups blueberries  
1/2 Tsp vanilla

Melt butter in Dutch oven.  Meanwhile, whisk eggs then whisk in milk.  In a separate bowl, combine flour, sugar, and cinnamon.  Whisk into egg mixture until smooth.  Pour into Dutch oven and bake at HOT temperature 25-30 minutes until sides are crisp and golden brown.  (Extra heat should come from the top.)  Meanwhile in a small pan, combine brown sugar and corn starch.  Gradually whisk in orange juice until smooth.  Stir in blueberries.  Bring to a boil over medium heat, stirring constantly.  Cook and stir a couple minutes longer until thickened. Remove from heat.  Stir in vanilla.  Serve with pancake.

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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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| **Chicken - Shake & Bake** | |
| 3 Tablespoons Oil Chicken Pieces | Shake and Bake Packets |
| Place about 3 TBSP oil in Dutch oven.  Clean chicken pieces and coat with shake & bake according to package directions.  Load up Dutch oven.  Add coals to BAKE (2/3 on top and 1/3 on bottom).  Move chicken around every 20 minutes so it will cook evenly.  Chicken can take over two hours to cook depending on your heat.  (Hint: do not use too much heat on the bottom!)  A larger Dutch oven and fewer layers helps cook sooner.  A few sprinkles of garlic salt is also a great idea. | |

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| **Loaded baked potatoes** | |
| Potatoes Shredded Cheese (Sharp Chedder) | Bacon Bits Green Onions Sour Cream |
| Wash potatoes and pierce a couple times with a fork.  Wrap them in foil and place in coals.  Turn every 15 minutes.  They take about an hour.  Squeeze to see if soft.  Toppings:  shredded cheese, bacon bits, green onions, sour cream. | |

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| **Butterscotch Peanut Bars** | |
| 1/2 Cup Butterscotch chips 1/2 Cup peanut butter | 1/4 Cup butter 1/2 Cup salted Spanish peanuts or cocktail peanuts 1 1/2 Cups miniature marshmallows |

1/4 Cup Chocolate chips  
2 Teaspoons Shortening

In your medium pot over a trail stove, melt butterscotch chips, peanut butter and butter over low heat, stirring constantly until smooth (3-5 minutes).  Cool 5 minutes.  Stir in peanuts; stir in marshmallows. Pour into your buttered small frying pan.  Cover with one of your plates and set it out to cool for 30 minutes.

In your small pot, melt the chocolate chips and shorting over low heat, stirring often, until smooth (1-3 minutes).  Drizzle over the bars.  Cool again until chocolate is set.  Cut into bars.

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| **Easy Chocolate-Orange Scones** | |
| 1 1/2 Cups complete buttermilk pancake mix 3/4 Cup heavy whipping cream | 3 Teaspoons grated orange peel 2 milk chocolate candy bars, chopped |
| In a small bowl, combine pancake mix, cream, and orange peel.  Turn onto a lightly floured surface and knead six times.  Knead in the chocolate.   Pat into a 9-inch circle and cut into eight wedges.  Separate the wedges and place in a greased, pre-heated Dutch oven.  Bake at 400 for 9-11 minutes or until lightly browned.      Other flavors and additions such as cranberries, nuts, etc. can be substituted.  This is the basic recipe of just pancake mix and whipping cream. | |

**Food List (For Recipe Ingredients)**

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| Bacon Bits 2 Cups blueberries 4 Tablespoons butter 1/4 Cup butter Butter 1/2 Cup Butterscotch chips Chicken Pieces 1/4 Cup Chocolate chips 1/4 Tsp cinnamon 1 1/2 Cups complete buttermilk pancake mix Corn 2 Tablespoons corn starch 4 Eggs 1 Cup flour Foil\* 3 Teaspoons grated orange peel Green Onions 3/4 Cup heavy whipping cream 1 Cup milk 2 milk chocolate candy bars 1 1/2 Cups miniature marshmallows | 3 Tablespoons Oil 1/2 Cup orange juice 1/2 Cup packed brown sugar 1/2 Cup peanut butter Potatoes Pre-Cooked Meatballs Salt 1/2 Cup salted Spanish peanuts or cocktail peanuts Shake and Bake Packets 2 Teaspoons Shortening Shredded Cheese (Sharp Chedder) Shredded Mozzarella Sour Cream  Spaghetti Sauce Sub or Deli Buns 4 Tablespoons sugar 1/2 Tsp vanilla |

**Other Ingredients and Items**

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| **Lunch Items** 1x Blueberries | **Breakfast Drinks** 1x milk 1x orange juice  **Lunch Drinks** 1x gatorade  **Dinner Drinks** 1x Tea mix |