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| **Falcon Menu** |
| **Fri. Snack**  | Sloppy Joes , water  |
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| **Sat. Breakfast**  | Peanut Butter French Toast, Bacon (1 lb), milk (1/2 gallon)  |
| **Sat. Lunch**  | Grilled Ham & Cheese Sandwiches, Peaches (1 per person), Potato chips, troop drink  |
| **Sat. Dinner**  | Pork Chops and Company Potatoes, grapes, lemonade  |
| **Sat. Dessert**  | Dutch Oven Brownies  |
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| **Sun. Breakfast**  | Scrambled Skillet , water  |

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| **Sloppy Joes**  |
| 2 Lbs Ground Beef1 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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| **Peanut Butter French Toast** |
| 1 Jar Peanut Butter1 Jar Jelly | 12 Eggs1 Cup Milk16 Slices Bread - 2-4 slices per person |
| Make peanut butter and jelly sandwiches for each member of patrol.  Beat 1 dozen eggs with 1 cup of milk.  Dip sandwiches in egg mixture and fry as you would French toast.  |

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| **Grilled Ham & Cheese Sandwiches** |
| BreadButter | Sliced Deli HamSliced American Cheese |
| Butter two slices per sandwich and assemble ham and cheese on bread with buttered side out.  Place on griddle and turn when brown.  Keep warm until ready to serve.  |

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| **Pork Chops and Company Potatoes** |
| 1 (Per Person) Pork Chop12 Ounces Sour Cream2 Lbs Frozen Hash Browns8 Ounces Shredded Cheddar Cheese | 1 Can Cream of Chicken Soup3 Small Onion, Minced2 Sticks Margarine1 1/2 Cups Corn Flakes, Crushed - Can substitute BBQ Chips for Corn Flakes |
| Brown pork chops on griddle over 2-burner stove.  Sprinkle with seasoned salt.  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.  Place browned pork chops on top of potato mixture.  Bake for one hour.  |

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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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| **Scrambled Skillet**  |
| 2 Cans sliced potatoes1 green peppers, chopped1 onion, chopped1 Lb kielbasa, sliced | 12 Eggssalt and pepper8 Ounces shredded cheddar |
| Fry potatoes, pepper and onions in a little oil in Dutch oven until peppers and onions are cooked and potatoes start to brown. Part way through cooking add the meat. Pour beaten eggs over all and scramble. When just about done, add cheese and cover until cheese melts  |

**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 Mix16 Slices BreadBreadButter1 1/2 Cups Corn Flakes1 Can Cream of Chicken Soup24 Eggs2 Lbs Frozen Hash Browns1 green peppers, chopped2 Lbs Ground BeefHamburger Buns1 Jar Jelly1 Lb kielbasa, sliced2 Sticks Margarine | 1 Cup Milk1 onion, chopped1 Jar Peanut Butter1 Per Person Pork Chopsalt and pepper8 Ounces shredded cheddar8 Ounces Shredded Cheddar CheeseSliced American CheeseSliced Deli Ham2 Cans sliced potatoes1 Jar Sloppy Joe Mix3 Small Onion12 Ounces Sour Cream |

**Other Ingredients and Items**

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| **Breakfast Items**1x Bacon (1 lb)**Lunch Items**1x Peaches (1 per person)1x Potato chips**Dinner Items**1x grapes | **Breakfast Drinks**1x milk (1/2 gallon)1x water**Lunch Drinks**1x troop drink**Dinner Drinks**1x lemonade**Snack Drinks**1x water |