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| **Falcon Menu** |
| **Fri. Snack**  | English Muffin Pizzas, Water  |
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| **Sat. Breakfast**  | Mountain Man Breakfast , Oragnsges(1 per person), Hot chocolate  |
| **Sat. Lunch**  | Cabbage and noodles/kielbasa (Haluski), Bananas(1 per person), Gatorade(from trailer)  |
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| **Sun. Breakfast**  | Bacon and Hominy Scramble, Apples(1 per person), Water  |

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| **English Muffin Pizzas** |
| English MuffinsPizza Sauce | PepperoniShredded MozzarellaOther toppings (Optional) |
| Split English muffins and spread margarine on split site.   Place split side down in bottom of Dutch oven.  Top with pizza sauce, 4 slices of pepperoni, shredded mozzarella [and/or other toppings, as desired.]  Place equal heat on bottom and top of oven for approx. 5 minutes, until cheese melts and pizzas are warmed.  Note:  by placing split-buttered side down you can apply more heat to the bottom and reduce your cooking time significantly  |

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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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| **Cabbage and noodles/kielbasa (Haluski)** |

1 Bag Egg Noodles, boil water

**protein**

1 Package kielbasa, cut into bite sized pieces

**vegtable**

2 Bags onion, dice into thin noodle like strands
1 Head cabbage, dice into thin noodle like strands

**dairy**

1 Stick butter, use in cooking
In large pot boil water. dice cabbage and onions into thin noodle like strands. cut kielbasa into bite sized pieces. add onions, cabbage, and kielbasa into Dutch with 1/2 stick of butter to cook thoroughly. once water boils add egg noodles and cook till aldente. once noodles are aldente and Dutch items are thoroughly cooked add noodles to Dutch. add 1/2 stick of butter and cook till noodles are browned. salt and serve.

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| **Bacon and Hominy Scramble** |
| 1 Lb Bacon40 Ounces Yellow Hominy12 Eggs | 1 Tsp Salt2 Cups Shredded Cheddar Cheese1 Dash Black Pepper |
| Cook the bacon in a Dutch oven until crisp. Remove bacon and drain all but 2 tablespoons of bacon grease.  Drain the cans of hominy and add to the bacon drippings.  Fry over medium heat until hominy is lightly brown.  Beat together the eggs, salt, and pepper.  Add to hominy and cook, stirring frequently, until eggs are done.  Stir in bacon.  Add shredded cheese on top and place lid on oven until melted. |

**Food List (For Recipe Ingredients)**

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| 16 24-oz Grated Cheddar1 Bag 32-ox Hash Browns1 Jar 8-oz Mild Salsa1 1/2 Lbs Bacon1 Dash Black Pepper1 Stick butter1 Head cabbage1 Bag Egg Noodles24 EggsEnglish Muffins1 Package kielbasa1 Medium Onion | 2 Bags onionOther toppings (Optional)PepperoniPizza Sauce1 Tsp Salt2 Cups Shredded Cheddar CheeseShredded Mozzarella40 Ounces Yellow Hominy |

**Other Ingredients and Items**

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| **Breakfast Items**1x Apples(1 per person)1x Oragnsges(1 per person)**Lunch Items**1x Bananas(1 per person) | **Breakfast Drinks**1x Hot chocolate 1x Water**Lunch Drinks**1x Gatorade(from trailer)**Snack Drinks**1x Water |