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| **Bison Menu** |
| **Fri. Snack**  | Homemade Ice Cream  |
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| **Sat. Breakfast**  | Apple-Sausage French Toast , orange Juice  |
| **Sat. Dinner**  | Sweet & Sour Dutch Oven, Rice (long grain) , water  |
| **Sat. Dessert**  | Apple Coffee Cake  |
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| **Sun. Breakfast**  | Farmers' Breakfast, Lemon Ade  |

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| **Homemade Ice Cream**  |
| 2 Cups cream2 Cups milk2 small instant puddings2 1-gal freezer Ziploc bags | 1 2-gal freezer Ziploc bagCrushed iceRock saltPair of gloves or mittens |
| Mix milk cream & pudding in 1 gallon bag. Remove all the air and seal and place in second 1-gallon bag. Remove all the air and seal. Place into 2-gallon bag along with layers of crushed ice and rock salt. Remove all the air and seal. Squeeze and move bag around for 30 minutes. Let each Patrol member do it for five minutes. Mix the ingredients without rupturing the bags. Let stand for five minutes then carefully open the bag. Wipe off the inner bag really well so you don't get salt in your ice cream!  |

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| **Apple-Sausage French Toast**  |
| 1 Lb Bulk Pork Sausage4 Apples12 Eggs3 Cups Milk | 1/2 Cup Maple Syrup1/2 Tsp Nutmeg24 Slices Thick French Bread |
| Cook sausage, drain, remove to a bowl.  Place apples in that same oven and cook 3-5 minutes or until tender, stirring occasionally.  Remove  to a bowl.  In your Dutch oven, place half the bread.  Top with the sausage and apples.  Then top with the remaining bread.  Whisk together the eggs.  Add milk, syrup and nutmeg.  Pour over top.  Bake for an hour or until the eggs are set and the bread is golden.   If it is a cold campout or you have a cool place, you can assemble this the night before and then just bake it in the morning.  |

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| **Sweet & Sour Dutch Oven** |
| 3 Lbs Pork or chicken, Cut in 1-inch chunks3 Lbs Carrots, Sliced1 Tbsp Olive oil1 Cup Onion, Chopped3 Lbs Sliced mushrooms1 Bottle (8-oz) Soy sauce | 1 Bottle (18-oz) Ketchup1 Cup sugar3 Tablespoons vinegar2 Cans (20-oz) Pineapple Chunks, Reserve Juice2 Green Peppers, DicedCornstarch |
| Stir-fry meat and carrots in 12” Dutch oven until cooked through.  Add onion and mushrooms.  Cook until mushrooms are tender.  Add enough water to cover bottom of oven.  Mix together soy sauce, ketchup, sugar, vinegar, and pineapple juice.  Add to oven.  Stir together, bring to a boil.  Cover and cook 35-40 minutes until sauce turns a burn orange color.  Add peppers and then enough corn starch to reach desired thickness.  Remove from heat and add pineapple.  Serve over rice.  |

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| **Rice (long grain)**  |
| 3 Cups Rice6 Cups Water | 2 Tablespoons Butter |
| Combine ingredients in 12” Dutch oven.  Bring to a boil.  Reduce heat to med-low and simmer for 20 minutes WITH COVER.  Remove from heat and let stand at least 5 minutes until water is absorbed.  Fluff with fork.  |

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| **Apple Coffee Cake** |

1 Eggs
2 Cups Bisquick
2 Apples, Peeled, Cored, Thinly Sliced
2/3 Cup Milk
2 Tablespoons Nuts, Chopped

**Streusel Topping**

2/3 Cup Bisquick
1/2 Tsp Nutmeg
2/3 Cup Brown Sugar
1 Tsp Cinnamon
1/4 Cup Margarine

**Glaze Topping**

1/2 Cup Powdered Sugar
2 Teaspoons Milk - Add more if too thick
**Cake**
Prepare Topping (below) Mix Bisquick, milk, sugar, egg and beat vigorously with wire whisk for 30 seconds. Spread half batter in Dutch oven or cook kit lid sprayed with Pam. Arrange apple slices on batter. Sprinkle with half of topping. Spread remaining batter over apple slices. Sprinkle with remaining topping. Sprinkle with nuts. BAKE about 25 minutes or until stick inserted in middle comes out clean. If you can WAIT for it to cool, you can then drizzle it with glaze before serving. If you want to eat it warm, don’t do the glaze.

**Streusel Topping**
Mix dry ingredients. Cut margarine in with a fork until mixture is blended and crumbly.

**Glaze**
Mix until smooth and drizzling consistency.

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| **Farmers' Breakfast** |
| 1 1/2 Lbs Bacon1 Cup Milk | 1 (Medium) Onion24 Eggs2 Cans Potatoes |
| Dice bacon and cook it in Dutch oven, stirring frequently so it cooks evenly. Slice potatoes, if they don’t come that way. Also dice onion. When bacon is cooked it is removed, leaving bacon fat in oven. Brown the potatoes and onion in Dutch oven. Crack eggs into a pan and beat with milk. After potatoes are brown, add bacon back in and pour in eggs. Mix thoroughly. Frequently scrape bottom and sides of oven until eggs are cooked. Serve immediately.  |

**Food List (For Recipe Ingredients)**

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| 1 Bottle 18-oz Ketchup2 1-gal freezer Ziploc bags2 Cans 20-oz Pineapple Chunks1 2-gal freezer Ziploc bag1 Bottle 8-oz Soy sauce6 Apples1 1/2 Lbs Bacon2 2/3 Cups Bisquick2/3 Cup Brown Sugar1 Lb Bulk Pork Sausage2 Tablespoons Butter3 Lbs Carrots1 Tsp CinnamonCornstarch2 Cups creamCrushed ice37 Eggs2 Green Peppers1/2 Cup Maple Syrup1/4 Cup Margarine1 Medium Onion2 Cups milk | 4 2/3 Cups Milk2 Teaspoons Milk1 Tsp Nutmeg2 Tablespoons Nuts1 Tbsp Olive oil1 Cup OnionPair of gloves or mittens3 Lbs Pork or chicken2 Cans Potatoes1/2 Cup Powdered Sugar3 Cups RiceRock salt3 Lbs Sliced mushrooms2 small instant puddings1 Cup sugar24 Slices Thick French Bread3 Tablespoons vinegar6 Cups Water |

**Other Ingredients and Items**

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| **Breakfast Drinks**1x Lemon Ade1x orange Juice**Dinner Drinks**1x water |