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| **Hawk Menu** |
| **Fri. Snack**  | Goo Dip, Water  |
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| **Sat. Breakfast**  | Apple Cinnamon Bars, Bacon (1 lb), Orange Juice  |
| **Sat. Dinner**  | Apple Glazed Pork Chops, BLT Salad , Water  |
| **Sat. Dessert**  | Dutch Oven Brownies, Big bag of marshmallows  |
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| **Sun. Breakfast**  | Breakfast Scramble, Choc Milk  |

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| **Goo Dip** |
| 1 Lb Hamburger1 Jar (Large) Salsa1 Block (8-oz) Cream Cheese | 1 Package (8-oz) Taco blend shredded cheese1 (Big Bag) Tortilla chips(Optional) Hot Sauce |
| Brown the hamburger in a dutch oven.  Draining grease is Optional!  Add salsa and cover.  Stir frequently until salsa begins to bubble.  Add cream cheese and stir frequently until completely melted.  Stir in shredded cheese and cover, stirring frequently until it begins to bubble.  Serve over chips or dip right out of the Dutch. Vegetarian option:  Use separate dutch and leave out hamburger. |

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| **Apple Cinnamon Bars** |
| 4 (Medium) Apple - You can use applesauce (16 ounces) or canned apples in place of fresh apples. You can use either peeled or unpeeled apples.1 Cup Flour1/4 Tsp Salt1/2 Tsp Baking Soda | 1/2 Tsp Cinnamon1 Cup Brown Sugar1 Cup Oats, Uncooked1 Cup Shortening |
| Preheat the oven to 350 degrees.Put the flour, salt, baking soda, cinnamon, brown sugar, and oats in the mixing bowl. Stir together.Add the shortening to the bowl. Use the 2 table knives to mix the ingredients and cut them into crumbs.Lightly grease the bottom and sides of the baking dish with a little bit of shortening.Spread half of the crumb mixture in the greased baking dish.Remove the core from the apples and slice them. Put the apple slices into the baking dish.Top the apples with the rest of the crumb mixture.Bake in the oven for 40 – 45 minutes.Cut into squares. It will fall apart easily. |

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| **Apple Glazed Pork Chops** |
| 10 Pork Chops4 Tablespoons Oil2 Cups Apple Cider4 Tablespoons Brown Sugar, Divied2 Teaspoons Salt1/2 Tsp Dried Rosemary | 1/2 Tsp Thyme2 Tablespoons Cornstarch2 Tablespoons Cold Water4 (Large) Tart Apples, Sliced1 Cup Onion, Sliced4 Tablespoons Margarine |
| Add oil to 16” Dutch oven and brown pork chops.  Add the cider, ½ the brown sugar, salt, rosemary and thyme.  Cover and cook about 10-15 minutes until meat juices run clear.  Combine cornstarch and water; blend until smooth then add to oven.  In another Dutch oven, cook the apples, onions and brown sugar in the margarine over medium heat just until the apples are soft.  Serve over pork chops. *Note: patrols may ask in advance to borrow the 16" Dutch oven.  This recipe works better if you don't stack the chops in a smaller one.*  |

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| **BLT Salad**  |
| 4 Strips bacon, diced4 Cups spring mix salad greens1 medium tomato, chopped1/2 Cup cheddar cheese, cubed | 1/3 Cup mayonnaise2 Tablespoons sugar2 Teaspoons cider vinegarSalt and pepper to taste1/2 Cup salad croutons |
| Cook bacon until crisp. Drain on paper towels. In a bowl, combine the greens, tomato and cheese. In a small bowl, combine the mayonnaise, sugar, vinegar, salt and pepper. Pour over salad; toss to coat. Sprinkle with bacon and croutons.   |

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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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| **Breakfast Scramble** |
| 1 Lb Bacon1 Lb Smoked Sausage, Sliced1 Green Pepper, Diced1 Red Pepper, Diced8 Ounces Fresh Mushrooms, Sliced2 (Medium) Onions, Diced | 18 Eggs2 Cups Shredded CheddarHot Sauce - OptionalSalsa - Optional1 Bunch Green onions |
| Cook bacon until partially done. Add the smoked sausage and continue cooking. Add the vegetables and cook until soft. **Drain well before adding the eggs.** Scramble together until firm. Add cheese on top and cook a minute or two longer to melt. Serve with hot sauce or salsa.  |

**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 Mix1 Block 8-oz Cream Cheese1 Package 8-oz Taco blend shredded cheese2 Cups Apple Cider4 Strips bacon1 Lb Bacon1/2 Tsp Baking Soda1 Big Bag Tortilla chips1 Cup Brown Sugar4 Tablespoons Brown Sugar1/2 Cup cheddar cheese2 Teaspoons cider vinegar1/2 Tsp Cinnamon2 Tablespoons Cold Water2 Tablespoons Cornstarch1/2 Tsp Dried Rosemary18 Eggs1 Cup Flour8 Ounces Fresh Mushrooms1 Bunch Green onions1 Green Pepper1 Lb HamburgerHot Sauce1 Jar Large Salsa | 4 Large Tart Apples4 Tablespoons Margarine1/3 Cup mayonnaise4 Medium Apple2 Medium Onions1 medium tomato1 Cup Oats4 Tablespoons Oil1 Cup OnionOptional Hot Sauce10 Pork Chops1 Red Pepper1/2 Cup salad croutonsSalsa2 1/4 Teaspoons SaltSalt and pepper to taste1 Cup Shortening2 Cups Shredded Cheddar1 Lb Smoked Sausage4 Cups spring mix salad greens2 Tablespoons sugar1/2 Tsp Thyme |

**Other Ingredients and Items**

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| **Breakfast Items**1x Bacon (1 lb)**Dessert Items**1x Big bag of marshmallows | **Breakfast Drinks**1x Choc Milk1x Orange Juice**Dinner Drinks**1x Water**Snack Drinks**1x Water |