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| **Falcon Menu** |
| **Fri. Snack**  | Banana Boats, Water  |
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| **Sat. Breakfast**  | Scrambled French Toast, Bag of oragnsges, Milk (1/2 gallon)  |
| **Sat. Dinner**  | Italian Peasant Soup , Bread rolls (1 per person), Troop drink  |
| **Sat. Dessert**  | Banana Cobbler  |
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| **Sun. Breakfast**  | Breakfast Burritos , Water  |

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| **Banana Boats** |
| BananasMini-Marshmallows | Chocolate chipsFoil |
| Slice banana lengthwise 3/4 of the way through. Do not peel! Add chocolate chips and mini marshmallows. Wrap in foil. Bake on coals for about 10 minutes.  |

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| **Scrambled French Toast** |
| 8 Eggs1 Stick Butter6 Tablespoons Sugar2 Cups Milk | 1/4 Tsp Nutmeg1 Tsp Salt16 Slices Bread, Cubed1 Tsp Cinnamon |
| Beat eggs, milk, sugar, and spices.  Melt butter in Dutch oven.  When hot, pour in egg mixture and bread cubes.  Cook with folding strokes until golden brown.  Serve with syrup.   |

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| **Italian Peasant Soup**  |
| 1 Lb Italian Sausage Links, Casings Removed, Cut into 1-inch Slices2 Medium Onion, Chopped6 Garlic Cloves, Chopped1 Lb Chicken Breasts, Cubed2 Cans (15-oz) Cannellini Beans(White Kidney Beans), Rinsed and Drained2 Cans (14.5-oz) Chicken Broth | 2 Cans (14.5-oz) Diced Tomatoes1 Tsp Oregano1 Tsp Basil6 Cups Fresh Spinach Leaves, ChoppedFresh Shredded Parmesan |
| In Dutch oven, cook sausage until no longer pink, drain.  Add onions and garlic, sauté until tender.  Add chicken, cook and stir until no longer pink.  Stir in beans, broth, tomatoes, basil, and oregano.  Cook uncovered for 10 minutes.  Add spinach and heat just until wilted.  Serve with a sprinkle of cheese on each bowl.   |

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| **Banana Cobbler** |
| 5 Lbs bananas1/2 Lb butter or margarine | 1 Lb brown sugar1 yellow cake mix2 Eggs - if needed in cake mix above |
| Peel bananas and slice them into small pieces. Set them aside.Heat 12" Dutch oven.  Get it hot.  Remove from heat and melt butter.  Add brown sugar and stir until you have a nice soupy liquid.  Then add bananas and cook for a couple of minutes.  In a bowl make the cake mix including the eggs if called for.  Pour over the bananas and swirl the mixture together, don't totally mix together and then bake at 350 degrees for 50 minutes or until cake is done.  You can add a decent top sprinkling of cinnamon and perhaps chopped Walnuts too. \*\*\* You may want to add other fresh fruit such as, strawberries, blueberries, etc.  |

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| **Breakfast Burritos**  |
| 1 Lb Bacon2 Eggs | 1 Jar (Small) Mild Chunky SalsaShredded CheddarSoft Taco Shells |
| Dice and fry bacon in Dutch oven until crisp.  Drain grease.  Add beaten eggs.  Cook until almost done.  Add salsa, mix and finish cooking.  Remove from heat.  Add cheese and stir until melted.  Meanwhile, other cook uses Dutch oven lid and a little margarine to heat and lightly brown taco shell.  Scoop egg mixture into taco shell.  Rollup and enjoy. |

**Food List (For Recipe Ingredients)**

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| 2 Cans 14.5-oz Chicken Broth2 Cans 14.5-oz Diced Tomatoes2 Cans 15-oz Cannellini Beans(White Kidney Beans)1 Lb Bacon5 Lbs bananasBananas1 Tsp Basil16 Slices Bread1 Lb brown sugar1 Stick Butter1/2 Lb butter or margarine1 Lb Chicken BreastsChocolate chips1 Tsp Cinnamon12 EggsFoilFresh Shredded Parmesan6 Cups Fresh Spinach Leaves | 6 Garlic Cloves1 Lb Italian Sausage Links2 Medium Onion2 Cups MilkMini-Marshmallows1/4 Tsp Nutmeg1 Tsp Oregano1 Tsp SaltShredded Cheddar1 Jar Small Mild Chunky SalsaSoft Taco Shells6 Tablespoons Sugar1 yellow cake mix |

**Other Ingredients and Items**

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| **Breakfast Items**1x Bag of oragnsges**Dinner Items**1x Bread rolls (1 per person) | **Breakfast Drinks**1x Milk (1/2 gallon)1x Water**Dinner Drinks**1x Troop drink**Snack Drinks**1x Water |