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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** | |
| Bananas Mini-Marshmallows | Chocolate chips Foil |
| 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 Eggs 1 Stick Butter 6 Tablespoons Sugar 2 Cups Milk | 1/4 Tsp Nutmeg 1 Tsp Salt 16 Slices Bread, Cubed 1 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 Slices 2 Medium Onion, Chopped 6 Garlic Cloves, Chopped 1 Lb Chicken Breasts, Cubed 2 Cans (15-oz) Cannellini Beans(White Kidney Beans), Rinsed and Drained 2 Cans (14.5-oz) Chicken Broth | 2 Cans (14.5-oz) Diced Tomatoes 1 Tsp Oregano 1 Tsp Basil 6 Cups Fresh Spinach Leaves, Chopped Fresh 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 bananas 1/2 Lb butter or margarine | 1 Lb brown sugar 1 yellow cake mix 2 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 Bacon 2 Eggs | 1 Jar (Small) Mild Chunky Salsa Shredded Cheddar Soft 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 Broth 2 Cans 14.5-oz Diced Tomatoes 2 Cans 15-oz Cannellini Beans(White Kidney Beans) 1 Lb Bacon 5 Lbs bananas Bananas 1 Tsp Basil 16 Slices Bread 1 Lb brown sugar 1 Stick Butter 1/2 Lb butter or margarine 1 Lb Chicken Breasts Chocolate chips 1 Tsp Cinnamon 12 Eggs Foil Fresh Shredded Parmesan 6 Cups Fresh Spinach Leaves | 6 Garlic Cloves 1 Lb Italian Sausage Links 2 Medium Onion 2 Cups Milk Mini-Marshmallows 1/4 Tsp Nutmeg 1 Tsp Oregano 1 Tsp Salt Shredded Cheddar 1 Jar Small Mild Chunky Salsa Soft Taco Shells 6 Tablespoons Sugar 1 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 |