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| **Hawk Menu** | |
| **Fri. Snack** | Slider dogs, Water |
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| **Sat. Breakfast** | Cheesy Sausage Potatoes, Orange Juice |
| **Sat. Dinner** | One Pot Chicken Alfredo, Water |
| **Sat. Dessert** | Pecan Bread Pudding |
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| **Sun. Breakfast** | Breakfast Burritos , Fruit cups, Water |

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| **Slider dogs** | |
| 1 Per Person Hot dog 2 Boxes Mac and cheese | 1/2 Lb Bacon 1 Per Person Froot Loops - Snack size box 1 Per Person Hot Dog Buns |
| 1. Cook hot dogs 2. Cook Mac and cheese according to box instructions.  3. Cube bacon. Cook in Dutch, drain grease.  4. Add all ingredients on hot dog bun and enjoy.    To save money, buy 1 box of Fruit loops, or generic brand instead of snack boxes. | |

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| **Cheesy Sausage Potatoes** | |
| 5 Lbs Potatoes, Peeled and Sliced 2 Lbs Bulk Sausage | 2 (Medium) Onions, Chopped 16 Ounces Shredded Cheddar Cheese |
| In one Dutch oven, cover potatoes with water and bring to a boil.  Reduce heat and simmer about 10 minutes until tender.  Drain.  In second Dutch oven, brown sausage with onion.  Drain if needed.  Sprinkle sausage over potatoes, toss gently.  Sprinkle cheese on top.  Place coals on top for about 5-10 minutes to melt the cheese. | |

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| **One Pot Chicken Alfredo** | |
| 2 Tablespoons Olive oil 4 Chicken breasts, cubed 6 Cloves Garlic, Minced 2 Cans (14-oz) chicken broth | 2 Cups Heavy Cream 1 Lb (Box) Penne Pasta - Uncooked 1 Lb Frozen Peas - Optional 3 Cups grated Parmesan Parsley - For Garnish (optional) |
| In the pot or Dutch oven, heat the oil and brown the chicken.  Add garlic, and saute for about a minute.  Add broth, cream and pasta, and bring to a boil.  Cover and reduce heat to a simmer for 20 minutes.  After 10 minutes add the peas and continue cooking as before.  Turn off heat and stir in Parmesan cheese.  Top with parsley if desired. | |

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| **Pecan Bread Pudding** | |
| 1 Loaf Day old French Bread 16 oz, cubes 3 1/2 Cups Whole Milk 4 Eggs 1 Cup Granulated Sugar | 1 Tbsp Vanilla 1/8 Tsp (1/8 tsp) Salt 1/2 Cup Softened Butter 1 1/2 Cups Packed Brown Sugar 1 Cup Chopped Pecans |
| 1. Cube bread then place in a large bowl. (Bread may be cubed before coming to camp and placed in a bag to help dry them a bit more before using)  2. In another bowl, beat eggs, milk, sugar, salt, and vanilla. Pour over the bread and allow to sit 5 to 10 minutes  3. In another small bowl, combine with a fork, softened butter, brown sugar, and pecans. This mixture will have the consistency of wet sand.  4. Pour half of the bread mixture into a Dutch oven  5. Top with half of the pecan mixture.  6. Spoon remaining bread mixture over and top with remaining pecan mixture. Press down into pan slightly. Pan will be really full.  7. Top with remaining pecan mixture.  8. Bake at 350 degrees F 45 to 55 min. The center will be slightly jiggly but will set when cool.  9. Allow to cool 20 to 30 minutes before serving so that the slices will hold together. | |

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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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| 1/8 Tsp 1/8 tsp Salt 2 Cans 14-oz chicken broth 1 1/2 Lbs Bacon 1 Lb Box Penne Pasta 2 Lbs Bulk Sausage 4 Chicken breasts, cubed 1 Cup Chopped Pecans 6 Cloves Garlic 1 Loaf Day old French Bread 16 oz 6 Eggs 1 Per Person Froot Loops 1 Lb Frozen Peas 1 Cup Granulated Sugar 3 Cups grated Parmesan 2 Cups Heavy Cream 1 Per Person Hot dog 1 Per Person Hot Dog Buns | 2 Boxes Mac and cheese 2 Medium Onions 2 Tablespoons Olive oil 1 1/2 Cups Packed Brown Sugar Parsley 5 Lbs Potatoes Shredded Cheddar 16 Ounces Shredded Cheddar Cheese 1 Jar Small Mild Chunky Salsa Soft Taco Shells 1/2 Cup Softened Butter 1 Tbsp Vanilla 3 1/2 Cups Whole Milk |

**Other Ingredients and Items**

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| **Breakfast Items** 1x Fruit cups | **Breakfast Drinks** 1x Orange Juice 1x Water  **Dinner Drinks** 1x Water  **Snack Drinks** 1x Water |