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| **Bradyn Armstrong; Alex Kramer Menu** |
| **Fri. Snack**  | Slider dogs  |
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| **Sat. Breakfast**  | Bisquick Pancakes , sausage, milk  |
| **Sat. Lunch**  | BBQ ham sandwiches, Strawberries, Gatorade  |
| **Sat. Dinner**  | Hang 'Em High Chicken , potato chips, water  |
| **Sat. Dessert**  | Dutch Oven Brownies  |
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| **Sun. Breakfast**  | Bacon & Egg Wraps, Blueberries  |

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| **Slider dogs** |
| 1 Per Person Hot dog2 Boxes Mac and cheese | 1/2 Lb Bacon1 Per Person Froot Loops - Snack size box1 Per Person Hot Dog Buns |
| 1. Cook hot dogs2. 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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| **Bisquick Pancakes**  |
| 2 Cups Bisquick Mix1 Cup Water or milk | 2 (lg) Eggs2 Tablespoons vegetable oil1 Tsp vanilla |
| In a mixing bowl, beat the eggs, milk, oil and vanilla together until the mixture is light. Stir in the mix until just moistened, about 20 seconds. Don't try to get out all the lumps or the pancakes will be tough and rubbery. Any lumps won't be perceptible in the pancakes themselves.Preheat your griddle and grease it lightly.When the griddle is the right temperature, a few drops of water will "dance" on the surface. Use a 1/4-cup measure and pour batter onto the griddle, leaving room for expansion. Turn the pancakes when a few of the bubbles that appear on the surface don't fill in. The second side will cook in about half the time the first side takes.Serve with plenty of butter and good maple syrup, or the topping of your choice. |

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| **BBQ ham sandwiches** |
| 1 Lb (per 5 people) Chipped Ham1 Bottle BBQ Sauce | 5 Hamburger Buns |
| Separate ham slices and drop into Dutch oven.  Add BBQ sauce and heat through.  |

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| **Hang 'Em High Chicken**  |
| 1 (Whole) Chicken | Chicken Seasoning |
| Hang the whole chicken on a wire from a tripod over a bed of hot coals, fashion a foil umbrella to reflect the heat on to the chicken  |

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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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| **Bacon & Egg Wraps** |
| 2 Lbs Bacon2 (Per Person) Eggs1 Onion | Salt & PepperShredded CheeseTortilla Shells |
| Dice bacon and cook in Dutch oven. When almost done, add finely diced onion.  Crack two eggs per person into a bowl and beat.  Add salt, and pepper.  Pour over bacon and scramble in Dutch oven.  Fill tortilla and sprinkle with shredded cheese.  Serve with an orange and a glass of milk.  *For a more southwestern taste, add diced peppers with the onions and serve with 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 Mix2 1/2 Lbs Bacon1 Bottle BBQ Sauce2 Cups Bisquick MixChicken Seasoning1 Per Person Froot Loops5 Hamburger Buns1 Per Person Hot dog1 Per Person Hot Dog Buns2 lg Eggs2 Boxes Mac and cheese1 Onion | 1 Lb per 5 people Chipped Ham2 Per Person EggsSalt & PepperShredded CheeseTortilla Shells1 Tsp vanilla2 Tablespoons vegetable oil1 Cup Water or milk1 Whole Chicken |

**Other Ingredients and Items**

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| **Breakfast Items**1x Blueberries1x sausage**Lunch Items**1x Strawberries**Dinner Items**1x potato chips | **Breakfast Drinks**1x milk**Lunch Drinks**1x Gatorade**Dinner Drinks**1x water |