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| **Falcon Menu** |
| **Fri. Snack**  | BBQ ham sandwiches, Water  |
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| **Sat. Breakfast**  | Scrambled French Toast, Oragnsges, Milk (1/2 gallon)  |
| **Sat. Lunch**  | Chicken Fajitas , Any leftover oragnsges, Tang  |
| **Sat. Dinner**  | Chicken & Sausage Jambalaya, Water  |
| **Sat. Dessert**  | Dutch Oven S'mores  |
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| **Sun. Breakfast**  | Chocolate Chip Pancakes, Water  |

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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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| **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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| **Chicken Fajitas**  |
| 2 Tomatoes1 Onion1 Green Pepper2 Cups (8-oz) Shredded Cheddar Cheese | 1 Pint Sour Cream8 Tortillas8 Chicken Breasts1 (Pouch) Fajita / Taco Seasoning |
| Prepare each part and set up so people can construct their own favorites.* Dice tomatoes and onions and place in a bowl
* Slice peppers and onions and sauté in a Dutch oven, remove to a bowl
* Put out shredded cheese and sour cream
* Place rack in Dutch oven along with a little water.  Add tortillas and steam until warm.
* Grill chicken breasts on griddle or Dutch oven lid.  Slice into strips when done.
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| **Chicken & Sausage Jambalaya** |
| 1 Tbsp Canola Oil2 Lbs Boneless Chicken, cubed1 Lb smoked sausage, cut into 3/4" - 1" pieces1 (Large) White Onion, Chopped - Approx 2-cups1 (Large) Green Bell Pepper, Chopped - Approx 1.5-cups1 Cup Celery, Chopped3 Garlic Cloves, Minced 2 Bay Leaves | 1 Tbsp Creole Seasoning1 Tsp Dried Thyme1 Tsp Dried Oregano2 Cups Uncooked converted rice3 Cups Chicken Broth2 Cans (14 oz) diced fire-roasted tomatoesSliced scallions - Optional |
| Heat oil in a 12" deep dutch oven over medium-high heat.  Add Chicken and sausage, and cook, stirring constantly, until browned on all sides,  8 to 10 minutes.  Remove with slotted spoon into a bowl lined with paper towels; blot with paper towels.Add onion, bell pepper, celery, garlic, bay leaves, Creole seasoning, thyme, and oregano to hot drippings;  cook over medium-high until vegetables are tender, 5 to 7 minutes.  Stir in rice, and cook until fragrant, about 3 minutes.  Stir in chicken broth, tomatoes, chicken, and sausage.  bring to a boil over high.  Cover, reduce heat to medium and simmer, stirring occasionally, until rice is tender, about 20 minutes.  Garnish with sliced scallions if desired. |

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| **Dutch Oven S'mores** |
| 1 Package (14.5-oz) whole graham crackers, crushed1/2 Cup butter, melted1 Can (14-oz) sweetened condensed milk2 Cups (12-oz) Chocolate chips - Semisweet | 1 Cup Butterscotch chips2 Cups miniature marshmallows18 charcoal briquettes |
| Line a Dutch oven with heavy-duty aluminum foil.  Combine cracker crumbs and melted butter; press onto the bottom of the pan. Pour milk over crust and sprinkle with chocolate and butterscotch chips. Top with marshmallows. Use six briquettes on the bottom and rest on top.  Cook for 15 minutes or until chips are melted. Remove lid and let cool before serving.  |

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| **Chocolate Chip Pancakes** |
| 1/2 Cup Chocolate Chips - Can increase or decrease to preference1 Cup Pancake Mix | 2/3 Cup Water |
| Mix pancakes according to Mix direction.  Add Chips after mixing water and pancake mix.  On a lightly greased griddle, spoon about 1/4 cup into circular pancakes.  When you see bubbles forming, it is close to flipping time.  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. |

**Food List (For Recipe Ingredients)**

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| 2 Cups 12-oz Chocolate chips2 Cans 14 oz diced fire-roasted tomatoes1 Package 14.5-oz whole graham crackers1 Can 14-oz sweetened condensed milk2 Cups 8-oz Shredded Cheddar Cheese2 Bay Leaves1 Bottle BBQ Sauce2 Lbs Boneless Chicken16 Slices Bread1/2 Cup butter1 Stick Butter1 Cup Butterscotch chips1 Tbsp Canola Oil1 Cup Celery18 charcoal briquettes8 Chicken Breasts3 Cups Chicken Broth1/2 Cup Chocolate Chips1 Tsp Cinnamon1 Tbsp Creole Seasoning1 Tsp Dried Oregano1 Tsp Dried Thyme8 Eggs3 Garlic Cloves | 1 Green Pepper5 Hamburger Buns1 Large Green Bell Pepper1 Large White Onion2 Cups Milk2 Cups miniature marshmallows1/4 Tsp Nutmeg1 Onion1 Cup Pancake Mix1 Lb per 5 people Chipped Ham1 Pouch Fajita / Taco Seasoning1 Tsp SaltSliced scallions1 Lb smoked sausage1 Pint Sour Cream6 Tablespoons Sugar2 Tomatoes8 Tortillas2 Cups Uncooked converted rice2/3 Cup Water |

**Other Ingredients and Items**

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| **Breakfast Items**1x Oragnsges**Lunch Items**1x Any leftover oragnsges | **Breakfast Drinks**1x Milk (1/2 gallon)1x Water**Lunch Drinks**1x Tang **Dinner Drinks**1x Water**Snack Drinks**1x Water |