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| **Bison Menu** |
| **Fri. Snack**  | Goo Dip, water  |
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| **Sat. Breakfast**  | Tator Tot Casserole, Sausage Links, milk  |
| **Sat. Lunch**  | Seasoned Burger and Potato Foil Packets, fruit cup, water  |
| **Sat. Dinner**  | Tortellini Carbonara, drink mix from trailer , Chips TBD  |
| **Sat. Dessert**  | Dutch Oven S'mores  |
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| **Sun. Breakfast**  | Cinnamon Sugar Campfire Donuts, bacon, tang  |

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| **Goo Dip** |
| 1 Lb Hamburger1 Jar (Large) Salsa1 Block (8-oz) Cream Cheese | 1 Package (8-oz) Taco blend shredded cheese1 (Big Bag) Tortilla chips(Optional) Hot Sauce |
| Brown the hamburger in a dutch oven.  Draining grease is Optional!  Add salsa and cover.  Stir frequently until salsa begins to bubble.  Add cream cheese and stir frequently until completely melted.  Stir in shredded cheese and cover, stirring frequently until it begins to bubble.  Serve over chips or dip right out of the Dutch. Vegetarian option:  Use separate dutch and leave out hamburger. |

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| **Tator Tot Casserole** |
| 1 Lb (Bag) Frozen Tator Tots1 Lb Ground Beef1 Can Cream of Mushroom Soup1 Can Creamed Corn | 1 Lb Cheddar Cheese1 Tsp Onion Powder1 Tsp Garlic PowderDash Salt & Pepper |
| Brown the ground beef in the Dutch oven with the Garlic Powder, Onion Powder, and a bit of Salt and Pepper.Remove from heat and mix in the can of Mushroom Soup, and the can of Creamed Corn.Layer the cheddar on top.  Layer the frozen tater tots on top of the cheese.Bake 45 minutes, or until tater tots are browned.  Use 375 degree coal placement |

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| **Sausage Links** |
|  | 2 Per Person Sausage Links - Min |
| Place in Dutch oven with just enough water to cover the bottom of the oven.  Cover & heat from bottom, moving sausages occasionally with a spatula.  When the water is all evaporated, sausages should be cooked.  Remove lid and continue to brown.  |

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| **Seasoned Burger and Potato Foil Packets** |
| 2 Small Potatoes, unpealed, Quartered1 Tsp Seasoned Salt1 Tsp Garlic Salt1 Tbsp Olive Oil or Vegetable Oil | 1 Frozen Hamburger Patty1 Cup Green BeansCooking Spray1 Sheet (18x12-inch) Aluminum Foil |
| Spray foil.  In a bowl place the potatoes, oil and garlic plus ½ seasonings and toss to coat.  Place one beef patty on the foil and sprinkle with remaining seasonings.  Add beans and potatoes and wrap using a drugstore fold.  Place on coals for 15-20 minutes per side.  |

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| **Tortellini Carbonara** |
| 1 Lb Bacon2 Cups Whipping Cream | 1/4 Cup Dry Parsley - Can substitute 1 cup freshly minced1 Cup Grated Parmesan or Romano1 Package Refrigerated Cheese Tortellini |
| In Dutch oven, dice and cook the bacon; drain the grease.  Add cram, parsley and cheese.  Continue heating through.  Meanwhile prepare tortellini according to package directions; drain.  Pour cheese sauce over tortellini and toss to coat.  Serve immediately.  |

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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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| **Cinnamon Sugar Campfire Donuts** |
| 1 Tube Refrigerated biscuit doughCooking Oil | 1 Cup Sugar2 Tablespoons Cinnamon |
| * In an iron skillet or Dutch oven, heat oil on low until shimmering hot. If the oil is too hot, the outside will brown and the inside will be raw, so make sure to cook on low.
* Mix granulated sugar and cinnamon, stirring to get an even mixture for coating the donut.
* Open biscuits and pole a hole in the middle of each biscuit to resemble a donut.
* Once the oil is hot, carefully drop 3-4 biscuits into the oil and cook about 3-4 minutes on each side or until golden and then flip the donut over to cook the other side.
* When the donut is golden on each side, carefully remove the donut and place onto paper towels to drain for a moment.
* Then carefully drop the hot donut into the cinnamon sugar and coat your donut on all sides. Enjoy!!
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**Food List (For Recipe Ingredients)**

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| 2 Cups 12-oz Chocolate chips1 Package 14.5-oz whole graham crackers1 Can 14-oz sweetened condensed milk1 Sheet 18x12-inch Aluminum Foil1 Block 8-oz Cream Cheese1 Package 8-oz Taco blend shredded cheese1 Lb Bacon1 Lb Bag Frozen Tator Tots1 Big Bag Tortilla chips1/2 Cup butter1 Cup Butterscotch chips18 charcoal briquettes1 Lb Cheddar Cheese2 Tablespoons CinnamonCooking OilCooking Spray1 Can Cream of Mushroom Soup1 Can Creamed Corn1/4 Cup Dry Parsley1 Frozen Hamburger Patty1 Tsp Garlic Powder1 Tsp Garlic Salt | 1 Cup Grated Parmesan or Romano1 Cup Green Beans1 Lb Ground Beef1 Lb Hamburger1 Jar Large Salsa2 Cups miniature marshmallows1 Tbsp Olive Oil or Vegetable Oil1 Tsp Onion PowderOptional Hot Sauce1 Tube Refrigerated biscuit dough1 Package Refrigerated Cheese TortelliniDash Salt & Pepper2 Per Person Sausage Links1 Tsp Seasoned Salt2 Small Potatoes1 Cup Sugar2 Cups Whipping Cream |

**Other Ingredients and Items**

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| **Breakfast Items**1x bacon**Lunch Items**1x fruit cup**Dinner Items**1x Chips TBD1x drink mix from trailer  | **Breakfast Drinks**1x milk1x tang**Lunch Drinks**1x water**Snack Drinks**1x water |