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| **Hawk Menu** |
| **Fri. Snack**  | Banana Boats  |
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| **Sat. Breakfast**  | Bacon & Egg Wraps, Milk  |
| **Sat. Lunch**  | BBQ ham sandwiches, Orange Juice  |
| **Sat. Dinner**  | BBQ Ribs - Dutch Oven Style, Hot Chocolate  |
| **Sat. Dessert**  | Apple Fritters  |
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| **Sun. Breakfast**  | Breakfast Burritos , MILK  |

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| **Banana Boats** |
| BananasMini-Marshmallows | Chocolate chipsFoil |
| 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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| **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.* |

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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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| **BBQ Ribs - Dutch Oven Style** |
| RibsSalt | OnionsWhole GarlicBBQ Sauce |
| Cut ribs into servings of about 4 ribs each.  Sprinkle with salt and place ribs in Dutch oven.  Top with several halved medium onions and the halved cloves from an entire head of garlic.  Bake for 1 hour.  Drain off grease.  Move ribs around to ensure they are all cooking.  Bake for second hour.  Drain off grease.  Test for doneness.  Remove as many large chunks of onion and garlic as can be easily retrieved.  Don’t worry if you leave some.  Add barbecue sauce, moving ribs to make sure all are coated.  Cook at least an additional 30-45 minutes.  These are best if slow cooked throughout the afternoon, draining the grease every hour then simmered in the sauce for another hour while the rest of the meal is being prepared.  |

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| **Apple Fritters** |
| 1 Cup flour1 Tsp Baking powder1 Tsp Salt2 Eggs | 1/2 Cup milk1 Tsp Vegetable oil2 apples |
| Heat 2-3 inches of oil in Dutch oven.  Beat batter ingredients until smooth.  Cut apples into chunks.  Stir about 1 cup of apples into batter.  Drop by teaspoonfuls into the hot oil.  Cook about 5 minutes.  Drain.  Sprinkle with powdered sugar (optional).    |

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| **Breakfast Burritos**  |
| 1 Lb Bacon2 Eggs | 1 Jar (Small) Mild Chunky SalsaShredded CheddarSoft 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 apples3 Lbs Bacon1 Tsp Baking powderBananas1 Bottle BBQ SauceBBQ SauceChocolate chips4 Eggs1 Cup flourFoil5 Hamburger Buns1/2 Cup milkMini-Marshmallows1 OnionOnions1 Lb per 5 people Chipped Ham | 2 Per Person EggsRibs1 Tsp SaltSaltSalt & PepperShredded CheddarShredded Cheese1 Jar Small Mild Chunky SalsaSoft Taco ShellsTortilla Shells1 Tsp Vegetable oilWhole Garlic |

**Other Ingredients and Items**

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| **Breakfast Drinks**1x Milk1x MILK**Lunch Drinks**1x Orange Juice**Dinner Drinks**1x Hot Chocolate |