

Skillet/Griddle Cooking:

Chocolate Chip Pancakes (serves 12)

- Pancake mix (we use Krusteaz brand since it only requires adding water)
- 1 cup miniature chocolate chips
- water

Mix pancake mix according to package directions for 12 servings then stir in chocolate chips. Drop by 1/4 cup measure onto pre-heated greased griddle. Cook until bubbles form on top and bottom is golden brown. Flip and cook other side until brown. Can be served with brown sugar or just plain.

Shannon's Cheese Eggs (serves 12)

- 24 eggs
- 1 cup grated mild cheddar cheese
- 2 tbsp margarine
- 1/2 cup milk

Break eggs into a bowl and add milk. Mix together making sure that egg yolks are broken. Beat lightly.

Heat margarine in skillet until melted. Add eggs. Cook and stir until eggs are almost set. Add cheese and cook until eggs are completely cooked and cheese is melted.

Scotty's French Toast (serves 12)

- 12 slices Honey Wheat Berry Bread, cut in half
- 1 dozen eggs
- 2 cups milk
- 3 tbsp sugar
- 1 tbsp cinnamon

Beat eggs in bowl and mix in milk, sugar, and cinnamon. Dip bread halves quickly in mixture, flip over, and lift out with a fork. Place directly on hot greased griddle and cook until nicely browned. Turn over and cook other side until it is also nicely browned. Serve immediately with syrup or powdered sugar.

Breakfast Burritos (serves 12)

- 12 burrito size flour tortillas
- 2 dozen eggs
- 1/2 cup milk
- 1 pound bacon
- 1 (12 oz.) package shredded cheddar cheese

Fry bacon in skillet until crisp. Drain on paper towel. Break eggs into bowl and add milk. Stir with a fork to mix (breaking yolks). Cook and stir in skillet until done to your liking.

Assemble burritos by placing large spoonful of eggs on tortilla, then topping with bacon and cheese. Roll up and eat. No need for a plate or a fork!

Indian Fry Bread (serves 12)

- 6 cups flour
- 1 tsp salt
- 2 tsp baking powder
- 1/2 cup powdered milk

Mix ingredients in resealable plastic bag and store. To prepare, slowly add water directly into "zip lock" bag, and knead until dough is consistency of biscuit dough. Take a small amount of dough and shape flat like a tortilla. Fry in a thin layer of oil until brown. Turn over and brown other side. Sprinkle with cinnamon and sugar, powdered sugar, or cheese.

Grilling:

Teriyaki Steak (serves 12)

- 3 lbs flank steak

For marinade

- 1 cup soy sauce
- 3/4 cup honey
- 4 tbsp vinegar
- 1/2 tsp minced garlic (or 4 cloves fresh garlic, pressed)
- 1/2 cup oil
- 2 tsp ginger

Combine all marinade ingredients and marinate meat for 6 hours or longer. If using a resealable plastic bag, use freezer bags for more strength. Grill over charcoal 3-4 minutes

on each side for medium rare. To serve, slice meat very thinly cutting diagonally across the grain of the meat.

Grilled Corn on the Cob (serves 10)

- 10 ears corn with husks
- string

Peel back husks, leaving attached, and remove silk. Replace husks making sure they cover the entire ear of corn. Tie securely with a piece of string. Soak in water for about 2 hours. Grill over medium coals for 15-25 minutes until corn is tender. Remove husks and serve.

Bacon Mushroom Cheeseburgers (serves 12)

- 12 frozen pre-formed hamburger patties
- 12 hamburger buns

Topping

- 2 cups shredded cheddar cheese
- 4 oz. jar mushroom stems and pieces, drained
- 12 slices bacon, crisply cooked and crumbled
- 1/2 cup mayonnaise

Mix together topping ingredients. This can be mixed ahead and placed in the refrigerator then cooler until needed. Cook hamburger patties 4"-6" from medium high coals for 10-15 minutes, turning once. During the last couple of minutes of cooking time, spoon about 1/4 cup of topping on each patty and cook until cheese is melted. Serve on buns.

Chicken Hoagies (serves 12)

- 12 boneless skinless chicken breasts
- 2 cups barbecue sauce
- 1 cup honey mustard
- 1/2 cup Dijon mustard
- 6 tbsp lime juice
- 12 Hoagie buns (or flour tortillas)

Mix all ingredients except chicken and buns. Wash and trim fat from chicken. Cook over medium coals on grill. Sear each side of chicken, and then baste with sauce, covering meat completely. Turn basted side down and baste other side. Cook about 1/2 hour on each side, turning once.

Place chicken on Hoagie bun or cut into strips and serve on a tortilla with salsa.

Teriyaki Flank Steak

½ cup sherry

½ cup soy sauce

¼ cup olive oil

¼ cup brown sugar

¼ cup fresh ginger, grated

2 plus cloves garlic, crushed

1 tsp ground black pepper

Chicken broth

1 ½ lbs beef flank steak

In a large, resealable plastic bag, mix the sherry, soy sauce, olive oil, brown sugar, ginger, garlic, and pepper. Also, add some chicken broth. Place steak in the bag, seal, and refrigerate 8 hours or overnight.

Remove steak from the bag and discard marinade. Cook on preheated grill on medium-high heat. After grilling, allow steak to sit about 5 minutes before slicing against the grain and serving.