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| **Falcon Menu** |
| **Fri. Snack**  | Pepperoni Rolls  |
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| **Sat. Breakfast**  | Apple-Bacon-Egg Dish, Tang  |
| **Sat. Lunch**  | Watermelon  |
| **Sat. Dinner**  | Beef Roast, Apples  |

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| **Pepperoni Rolls** |
| Refrigerator biscuits in tubesSliced pepperoni | Shredded Mozzarella |
| Remove refrigerator biscuits from tubes and flatten each into a circle.  Place 3 slices of pepperoni on each and a small amount of shredded mozzarella cheese.  Fold in half and pinch the edges shut.  Place on a cookie sheet or in a Dutch oven and bake them according to package directions.  |

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| **Apple-Bacon-Egg Dish** |
| 12 Eggs4 Small Apples, Diced3 Cups Frozen O'Brien Potatoes, Thawed1 1/3 Cups Milk | 1 1/3 Cups Sour Cream1 1/3 Cups Shredded Cheddar Cheese1 Lb BaconSalt and Pepper |
| Dice bacon and cook in Dutch oven.  Meanwhile in a large bowl, beat the eggs.  Stir in the apple, hash browns, milk, sour cream, cheese, salt and pepper. Add most of the bacon when it is done.  Drain Dutch oven, but leave a light coating of bacon grease.  Pour in egg mixture.  Sprinkle with remaining cheese and bacon. Bake, for about an hour or until a knife inserted near the center comes out clean.  |

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| **Beef Roast** |
| 5 Lbs Beef Roast1 Can Cream of Mushroom Soup | 1 Package Dry Onion Soup Mix |
| Brown roast.  Pour onion soup mix over meat. , Pour  mushroom soup around meat then rinse can with water and add that to oven.  Add approximately two cans of water.  Let roast to desired doneness. Approximately 30 to 45 minutes per pound.  The soups make an excellent gravy, so serve this with mashed potatoes, or some other deserving side dish. |

**Food List (For Recipe Ingredients)**

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| 1 Lb Bacon5 Lbs Beef Roast1 Can Cream of Mushroom Soup1 Package Dry Onion Soup Mix12 Eggs3 Cups Frozen O'Brien Potatoes1 1/3 Cups MilkRefrigerator biscuits in tubesSalt and Pepper | 1 1/3 Cups Shredded Cheddar CheeseShredded MozzarellaSliced pepperoni4 Small Apples1 1/3 Cups Sour Cream |

**Other Ingredients and Items**

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| **Breakfast Items**1x Tang**Lunch Items**1x Watermelon**Dinner Items**1x Apples |