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| **Eagle Menu** |
| **Fri. Snack**  | Dutch Oven Pizza  |
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| **Sat. Breakfast**  | Cheesy Sausage Potatoes, Banana  |
| **Sat. Lunch**  | BBQ ham sandwiches, Banana  |
| **Sat. Dinner**  | No-Peek Pork Chops  |
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| **Sun. Breakfast**  | Breakfast Burritos  |

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| **Dutch Oven Pizza** |
| 1 Frozen Uncooked Pizza dough - (Dry pizza crust may be used too)1 Cup Grated Mozzarella1 Package Pre-sliced Pepperoni - (1 pkg will cover 2 pizzas)1/2 Lb Bulk Italian Sausage, Cooked - (1 lb pkg will cover 2 pizzas) | 1 Jar Pizza Sauce - (1 jar will cover 2 pizzas)1/2 Medium Onion1/2 Green Pepper, ChoppedMushrooms or Other Toppings - Optional |
| Make crust per package directions.  Grease Dutch oven with oil or grease.  Pour and spread sauce evenly over dough, leaving edges clear.  Sprinkle cheese onto sauce.  Add toppings as desired.   Bake 25-45 minutes, checking every 10-15.  Cook until outside crust is brown and cheese is bubbling in the center. (recommend 6 charcoals on bottom and 18 to 20 on top of dutch oven) |

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| **Cheesy Sausage Potatoes** |
| 5 Lbs Potatoes, Peeled and Sliced2 Lbs Bulk Sausage | 2 (Medium) Onions, Chopped16 Ounces Shredded Cheddar Cheese |
| In one Dutch oven, cover potatoes with water and bring to a boil.  Reduce heat and simmer about 10 minutes until tender.  Drain.  In second Dutch oven, brown sausage with onion.  Drain if needed.  Sprinkle sausage over potatoes, toss gently.  Sprinkle cheese on top.  Place coals on top for about 5-10 minutes to melt the cheese.    |

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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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| **No-Peek Pork Chops**  |
| 1/2 Cup vegetable oil8 pork chops2 Cans (family size) condensed cream of mushroom soupMinute rice to fill 2 soup cans | 2 Cups diced celery2 Cups diced onion8 Ounces sliced mushroomsWater of fill 2 soup cans2 Teaspoons thyme |
| Brown pork chops on Dutch oven lid with half the oil.  Do not cook all the way through.  Set aside.  Sauté celery and onion in Dutch oven with remaining oil.  After onions start to soften, add mushrooms and continue to sauté.  After onions are cooked, add soup, water, rice and thyme.  Stir well.  Push pork chops down into rice mixture until all are covered.  Bake at 350 degrees for one hour.  |

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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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| 1 Lb Bacon1 Bottle BBQ Sauce1/2 Lb Bulk Italian Sausage2 Lbs Bulk Sausage2 Cups diced celery2 Cups diced onion2 Eggs2 Cans family size condensed cream of mushroom soup1 Frozen Uncooked Pizza dough1 Cup Grated Mozzarella1/2 Green Pepper5 Hamburger Buns1/2 Medium Onion2 Medium OnionsMinute rice to fill 2 soup cansMushrooms or Other Toppings | 1 Lb per 5 people Chipped Ham1 Jar Pizza Sauce8 pork chops5 Lbs Potatoes1 Package Pre-sliced PepperoniShredded Cheddar16 Ounces Shredded Cheddar Cheese8 Ounces sliced mushrooms1 Jar Small Mild Chunky SalsaSoft Taco Shells2 Teaspoons thyme1/2 Cup vegetable oilWater of fill 2 soup cans |

**Other Ingredients and Items**

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| **Breakfast Items**1x Banana**Lunch Items**1x Banana  |