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| **Hawk Menu** |
| **Fri. Snack**  | Complete English Muffin Pizzas , Water  |
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| **Sat. Breakfast**  | Cheesy Sausage Potatoes, Water, Strawberries  |
| **Sat. Lunch**  | BBQ ham sandwiches, I bag of apples (8), 1 package single slice American cheese, 1 party size variety chip pack, 1 container Iced Tea drink mix (reserved)  |
| **Sat. Dinner**  | Swiss, Ham and Noodle Casserole, Lemon-Orange Cake , Water  |

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| **Complete English Muffin Pizzas**  |
| Split English Muffins, lightly heat in Dutch. Add pizza sauce, with 4 slices of pepperoni. Add a handful of cheese heat equals top and bottom. Approximately 5 minutes  |

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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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| **Swiss, Ham and Noodle Casserole** |
| 1/2 Stick Margarine1 Pint Sour Cream1 (Large) Onion16 Ounces Egg Noodles | 1 Green Pepper, Chopped4 Cups Shredded Swiss Cheese2 Cans Cream of Mushroom Soup4 Cups Ham, Cubed |
| Boil noodles in Dutch oven according to package directions. Do not overcook. In lg. Frying pan, sauté onion and green pepper in margarine. Then stir in soup and sour cream. Drain noodles and leave half in the Dutch oven. On top of the noodles, layer 1/2 the Swiss cheese, 1/2 the ham and 1/2 the soup mixture. Repeat. Bake for 45 minutes until cooked through. Let stand for 5 minutes.  |

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| **Lemon-Orange Cake**  |
| 1 lemon cake mix1 Box (3.4-oz) Vanilla INSTANT pudding mix | 4 Eggs1/2 Cup oil1 Cup water |

2 Teaspoons melted butter
1/2 Cup orange juice
3 Cups powdered sugar

Spray 12” Dutch oven with cooking spray.  Mix cake ingredients in bowl.  Pour into prepared Dutch oven.  Bake with 10 coals on bottom and 14 on top for 30-35 minutes. Check with toothpick.  Allow cake to cool.

Mix glaze ingredients until smooth. Punch holes in top of COOLED cake using the handle of a wooden spoon.  Pour glaze over top.  Let sit 10-15 minutes before serving.

**Food List (For Recipe Ingredients)**

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| 1 Box 3.4-oz Vanilla INSTANT pudding mix1 Bottle BBQ Sauce2 Lbs Bulk Sausage2 Cans Cream of Mushroom Soup16 Ounces Egg Noodles4 Eggs1 Green Pepper4 Cups Ham5 Hamburger Buns1 Large Onion1 lemon cake mix1/2 Stick Margarine2 Medium Onions2 Teaspoons melted butter | 1/2 Cup oil1/2 Cup orange juice1 Lb per 5 people Chipped Ham5 Lbs Potatoes3 Cups powdered sugar16 Ounces Shredded Cheddar Cheese4 Cups Shredded Swiss Cheese1 Pint Sour Cream1 Cup water |

**Recipes without Ingredients**
Complete English Muffin Pizzas

**Other Ingredients and Items**

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| **Breakfast Items**1x Strawberries 1x Water**Lunch Items**1x 1 container Iced Tea drink mix (reserved)1x 1 package single slice American cheese1x 1 party size variety chip pack1x I bag of apples (8)**Dinner Items**1x Water**Snack Items**1x Water |