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| **Owl Menu** | |
| **Fri. Snack** | English Muffin Pizzas, Water |
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| **Sat. Breakfast** | Breakfast Casserole, Cheesy Sausage Potatoes, milk, bananas, apples |
| **Sat. Lunch** | Chicken Fajitas , Corn on the Cob , tang |
| **Sat. Dinner** | Frontier Throw Together, Black Forest Cake, water |

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| **English Muffin Pizzas** | |
| English Muffins Pizza Sauce | Pepperoni Shredded Mozzarella Other toppings (Optional) |
| Split English muffins and spread margarine on split site.   Place split side down in bottom of Dutch oven.  Top with pizza sauce, 4 slices of pepperoni, shredded mozzarella [and/or other toppings, as desired.]  Place equal heat on bottom and top of oven for approx. 5 minutes, until cheese melts and pizzas are warmed.    Note:  by placing split-buttered side down you can apply more heat to the bottom and reduce your cooking time significantly | |

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| **Breakfast Casserole** | |
| 12 Slices Bread 2 Cups Grated Sharp Cheddar 2 Lbs Bulk Sausage | 12 Eggs 4 Cups Milk 2 Teaspoons Dry Mustard |
| Brown sausage in Dutch oven and remove.  Tear bread into pieces and spread evenly over bottom of oven.  Spoon the sausage over bread, sprinkle cheese over sausage.  Beat together eggs, milk, mustard, salt, and pepper.  Pour over all.  Bake for about 40 minutes until set. | |

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| **Cheesy Sausage Potatoes** | |
| 5 Lbs Potatoes, Peeled and Sliced 2 Lbs Bulk Sausage | 2 (Medium) Onions, Chopped 16 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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| **Chicken Fajitas** | |
| 2 Tomatoes 1 Onion 1 Green Pepper 2 Cups (8-oz) Shredded Cheddar Cheese | 1 Pint Sour Cream 8 Tortillas 8 Chicken Breasts 1 (Pouch) Fajita / Taco Seasoning |
| Prepare each part and set up so people can construct their own favorites.   * Dice tomatoes and onions and place in a bowl * Slice peppers and onions and sauté in a Dutch oven, remove to a bowl * Put out shredded cheese and sour cream * Place rack in Dutch oven along with a little water.  Add tortillas and steam until warm. * Grill chicken breasts on griddle or Dutch oven lid.  Slice into strips when done. | |

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| **Corn on the Cob** | |
| Corn Salt | Butter Foil\* |
| **Boiling Method:** Bring large pot of water with handful of salt to a boil.  Add 1 TBSP of sugar.  Remove husks from corn and place in boiling water for 5‑10 minutes.  Remove water from heat. Corn may be left standing in water for several minutes and served directly from there.  Be sure to have plenty of butter on the table!    **Roasting Method (Foil):**Remove husks from corn and place on heavy-duty foil.  Cover with 1 TBSP of butter and a sprinkle of salt.  Roll corn in foil and twist ends to a point for handles.  Place on coals over medium to high heat (3-second palm test) for 10 minutes on either side.    **Roasting Method (in husks):** Leave corn in husks and soak in water for at least 30 min.  Place on coals and cook same as above. | |

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| **Frontier Throw Together** | |
| 2 Lbs Kielbasa, Chunked 12 Potatoes, Peeled and Sliced think 1 Lb Bacon, Diced 5 Onions, Chopped | 2 Green Pepper, Chopped 2 Cans Mushrooms Salt and Pepper |
| Fry bacon in Dutch oven, remove.  Fry potatoes and onions in bacon drippings.  When almost done add everything else.  Cook until tender. | |

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| **Black Forest Cake** | |
| 2 Cans cherry pie filling | 2 Boxes chocolate cake mix |
| Place cherries on bottom of 12”oven and preheat.  Meanwhile, mix up cake batter per package directions.  Carefully pour over cherries and bake until straw in center comes out clean.   Allow to cool before serving. | |

**Food List (For Recipe Ingredients)**

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| 2 Cups 8-oz Shredded Cheddar Cheese 1 Lb Bacon 12 Slices Bread 4 Lbs Bulk Sausage Butter 2 Cans cherry pie filling 8 Chicken Breasts 2 Boxes chocolate cake mix Corn 2 Teaspoons Dry Mustard 12 Eggs English Muffins Foil\* 2 Cups Grated Sharp Cheddar 3 Green Pepper 2 Lbs Kielbasa 2 Medium Onions 4 Cups Milk 2 Cans Mushrooms | 1 Onion 5 Onions Other toppings (Optional) Pepperoni Pizza Sauce 12 Potatoes 5 Lbs Potatoes 1 Pouch Fajita / Taco Seasoning Salt Salt and Pepper 16 Ounces Shredded Cheddar Cheese Shredded Mozzarella 1 Pint Sour Cream 2 Tomatoes 8 Tortillas |

**Other Ingredients and Items**

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| **Breakfast Items** 1x apples 1x bananas 1x milk  **Lunch Items** 1x tang  **Dinner Items** 1x water  **Snack Items** 1x Water |