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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 MuffinsPizza Sauce | PepperoniShredded MozzarellaOther 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 Bread2 Cups Grated Sharp Cheddar2 Lbs Bulk Sausage | 12 Eggs4 Cups Milk2 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 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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| **Chicken Fajitas**  |
| 2 Tomatoes1 Onion1 Green Pepper2 Cups (8-oz) Shredded Cheddar Cheese | 1 Pint Sour Cream8 Tortillas8 Chicken Breasts1 (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**  |
| CornSalt | ButterFoil\* |
| **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, Chunked12 Potatoes, Peeled and Sliced think1 Lb Bacon, Diced5 Onions, Chopped | 2 Green Pepper, Chopped2 Cans MushroomsSalt 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 Cheese1 Lb Bacon12 Slices Bread4 Lbs Bulk SausageButter2 Cans cherry pie filling8 Chicken Breasts2 Boxes chocolate cake mixCorn2 Teaspoons Dry Mustard12 EggsEnglish MuffinsFoil\*2 Cups Grated Sharp Cheddar3 Green Pepper2 Lbs Kielbasa2 Medium Onions4 Cups Milk2 Cans Mushrooms | 1 Onion5 OnionsOther toppings (Optional)PepperoniPizza Sauce12 Potatoes5 Lbs Potatoes1 Pouch Fajita / Taco SeasoningSaltSalt and Pepper16 Ounces Shredded Cheddar CheeseShredded Mozzarella1 Pint Sour Cream2 Tomatoes8 Tortillas |

**Other Ingredients and Items**

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| **Breakfast Items**1x apples1x bananas1x milk**Lunch Items**1x tang**Dinner Items**1x water**Snack Items**1x Water |