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| **Eagle Menu** |
| **Fri. Snack**  | Water, Gyros  |
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| **Sat. Breakfast**  | Holiday Brunch Casserole, Banana , Water  |
| **Sat. Lunch**  | Cabbage and noodles/kielbasa (Haluski), Orange, Tang  |
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| **Sun. Breakfast**  | Corned Beef Hash & Poached Eggs, Milk  |

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| **Holiday Brunch Casserole** |
| 2 Lbs Frozen Hash Browns2 Lbs Bulk Pork Sausage1 Lb Bacon, Diced1 (Medium) Red Pepper4 Cups Shredded Cheddar Cheese, Divied - 16-oz | 1 Bunch Green Onions, Chopped2 Cups Bisquick1 Tsp Sal8 Eggs6 Cups Milk |
| Cook the sausage and diced bacon in Dutch oven, and drain off any excess grease.  Add the hash browns, red pepper, 2 cups cheese and onions.  In a large bowl, whisk the biscuit mix, salt, eggs and milk; pour over the top. Sprinkle with remaining cheese. Bake for about an hour until a knife inserted comes out clean. Yield: 12 servings.  |

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| **Cabbage and noodles/kielbasa (Haluski)** |

1 Bag Egg Noodles, boil water

**protein**

1 Package kielbasa, cut into bite sized pieces

**vegtable**

2 Bags onion, dice into thin noodle like strands
1 Head cabbage, dice into thin noodle like strands

**dairy**

1 Stick butter, use in cooking
In large pot boil water. dice cabbage and onions into thin noodle like strands. cut kielbasa into bite sized pieces. add onions, cabbage, and kielbasa into Dutch with 1/2 stick of butter to cook thoroughly. once water boils add egg noodles and cook till aldente. once noodles are aldente and Dutch items are thoroughly cooked add noodles to Dutch. add 1/2 stick of butter and cook till noodles are browned. salt and serve.

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| **Corned Beef Hash & Poached Eggs** |
| 1 Can (per 2 People) Roast Beef or Corned Beef Hash | 2 (per Person) Eggs |
| Place 1 can of roast beef or corned beef hash for every two people into Dutch oven.  Flatten out and let brown for several minutes then turn, flatten and after just a couple minutes, make indentations in the top with the back of a spoon.  Crack an egg into each indentation (2 per person) and sprinkle lightly with salt and pepper.  Cover and let simmer so that the steam cooks the eggs.  Peek carefully after about 5 minutes to see if eggs have turned white.  Coals can be added to the top of the oven.  Care should be used to not burn the bottom.  Made properly, yolks should be soft and served with toast.  |

**Food List (For Recipe Ingredients)**

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| 1 Lb Bacon2 Cups Bisquick2 Lbs Bulk Pork Sausage1 Stick butter1 Head cabbage1 Bag Egg Noodles8 Eggs2 Lbs Frozen Hash Browns1 Bunch Green Onions1 Package kielbasa | 1 Medium Red Pepper6 Cups Milk2 Bags onion1 Can per 2 People Roast Beef or Corned Beef Hash2 per Person Eggs1 Tsp Sal4 Cups Shredded Cheddar Cheese |

**Other Ingredients and Items**

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| **Breakfast Items**1x Banana 1x Milk1x Water**Lunch Items**1x Orange1x Tang**Snack Items**1x Gyros1x Water |