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| **Skunk Menu** |
| **Fri. Snack (x3)** | Crescent Dogs With Cheese , Potato Chips , Water  |
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| **Sat. Breakfast (x3)** | Breakfast Casserole, Coffee , Baked Apples  |
| **Sat. Lunch (x3)** | Gyro Salad , Pita Bread, Water, Humus with Tortilla Chips  |
| **Sat. Dinner (x3)** | Creamy Corn , Pineapple-Orange-Cranberry Relish, Wild Rice with Sausage, Apple Cake, Peach Cobbler, Pumpkin Dump Cake , Trash Can Turkey, Mashed Potatoes  |
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| **Sun. Breakfast (x3)** | Bacon & Egg Wraps, Orange juice , Bananas, Powder Donuts, Coffee , 6 Gallon Water Jugs  |

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| **Breakfast Casserole (x3.0)** |
| 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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| **Creamy Corn (x3.0)** |
| 2 (16-oz) Frozen Corn1 (8-oz) Cream Cheese1/3 Cup Margarine | 1/2 Tsp Garlic Powder1/2 Tsp Salt1/4 Tsp Pepper |
| Combine all ingredients in Dutch oven and bake on low until heated through and cheese is melted.  Stir and serve.  |

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| **Pineapple-Orange-Cranberry Relish (x3.0)** |
| 2 Cans (16-oz) whole berry cranberries2 Cans (11-oz) mandarin oranges | 2 Cans (8-oz) crushed pineapple1/2 Cup chopped pecans, toasted |
| Drain oranges and pineapple.  Combine fruit.  Stir in pecans just before serving.  |

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| **Wild Rice with Sausage (x3.0)** |
| 2 Packages Slivered Almonds2 Cans Mushroom Stems and Pieces2 1/2 Cups Celery, Diced1/4 Tsp Thyme1/2 Cup Butter2 Packages Uncle Ben's Wild Rice | 1/2 Cup Chopped Onions2 Teaspoons Salt1/8 Tsp Pepper1/2 Tsp Marjoram - Can substitute 1/2 tsp Sage, exclude Thye2 Lbs Bulk Sausage |
| Cook & drain sausage, set aside.  Make rice per package directions.  Sauté mushrooms, onions and celery in butter.  Throw everything together, add spices. Heat through.    |

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| **Apple Cake (x3.0)** |
| 2 Cups flour2 Cups sugar1 Tsp baking powder1 Tsp baking soda1 Tsp cinnamon1/2 Tsp nutmeg | 1/2 Tsp salt4 Cups apples, finely chopped1/2 Cup walnuts, chopped1/2 Cup soft butter2 Eggs |
| Spray Dutch oven with cooking spray.  In a large bowl, sift all dry ingredients.  Add apples, nuts, butter, and eggs.  Beat until just combined.  It will be thick.  Pour into oven and bake 1 hour or until it springs back when lightly touched.    |

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| **Peach Cobbler (x3.0)** |
| 1 Can (Large) Sliced Peaches1 Package White Cake Mix | 1 Stick Butter1 Tsp Cinnamon |
| When oven is preheated, pour whole can of peaches and juice into oven. Add dry cake mix on top of peaches. Place several pieces of butter on too and sprinkle with cinnamon over all. Bake about 45 minutes. Serves 8-10.**VARIATIONS:*** Use canned cherries and add sugar to cherries.
* Use canned apples with tsp. cinnamon & tsp. allspice to apples
* Use canned blueberries or blackberries and omit cinnamon
* Stir cake mix & peaches to provide spongier layer of cake.

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| **Pumpkin Dump Cake (x3.0)** |
| 1 Can (15-oz) pumpkin puree1 Can (10-oz) evaporated milk1 Cup light brown sugar3 Eggs, slightly beaten | 1 Tbsp pumpkin pie spice1 Box yellow cake mix1 Cup butter, melted - 2 sticks1 Cup crushed graham crackers, or pecans or walnuts1/2 Cup toffee bits - Optional  |
| Spray Dutch oven with cooking spray.  In a large bowl combine pumpkin, milk, sugar, eggs, and spice.  Stir to combine and pour into Dutch oven.  Sprinkle dry cake mix on top followed by crackers or nuts.  Pour the butter evenly over the top.  Bake 45-50 minutes until center is set and edges are lightly browned.  Serve with ice cream or whipped cream.  |

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| **Bacon & Egg Wraps (x3.0)** |
| 2 Lbs Bacon2 (Per Person) Eggs1 Onion | Salt & PepperShredded CheeseTortilla Shells |
| Dice bacon and cook in Dutch oven. When almost done, add finely diced onion.  Crack two eggs per person into a bowl and beat.  Add salt, and pepper.  Pour over bacon and scramble in Dutch oven.  Fill tortilla and sprinkle with shredded cheese.  Serve with an orange and a glass of milk.  *For a more southwestern taste, add diced peppers with the onions and serve with salsa.* |

**Food List (For Recipe Ingredients)**

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| 3 Cans 10-oz evaporated milk6 Cans 11-oz mandarin oranges3 Cans 15-oz pumpkin puree6 16-oz Frozen Corn6 Cans 16-oz whole berry cranberries3 8-oz Cream Cheese6 Cans 8-oz crushed pineapple12 Cups apples6 Lbs Bacon3 Teaspoons baking powder3 Teaspoons baking soda36 Slices Bread12 Lbs Bulk Sausage3 Cups butter1 1/2 Cups Butter3 Sticks Butter7 1/2 Cups Celery1 1/2 Cups Chopped Onions1 1/2 Cups chopped pecans3 Teaspoons cinnamon3 Teaspoons Cinnamon3 Cups crushed graham crackers, or pecans or walnuts6 Teaspoons Dry Mustard51 Eggs6 Cups flour1 1/2 Teaspoons Garlic Powder6 Cups Grated Sharp Cheddar3 Cans Large Sliced Peaches | 3 Cups light brown sugar1 Cup Margarine1 1/2 Teaspoons Marjoram12 Cups Milk6 Cans Mushroom Stems and Pieces1 1/2 Teaspoons nutmeg3 Onion1 1/8 Teaspoons Pepper6 Per Person Eggs3 Tablespoons pumpkin pie spice1 1/2 Teaspoons salt7 1/2 Teaspoons SaltSalt & PepperShredded Cheese6 Packages Slivered Almonds1 1/2 Cups soft butter6 Cups sugar3/4 Tsp Thyme1 1/2 Cups toffee bitsTortilla Shells6 Packages Uncle Ben's Wild Rice1 1/2 Cups walnuts3 Packages White Cake Mix3 Boxes yellow cake mix |

**Other Ingredients and Items**

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| **Breakfast Items**3x 6 Gallon Water Jugs3x Baked Apples 3x Bananas6x Coffee 3x Orange juice 3x Powder Donuts**Lunch Items**3x Gyro Salad 3x Humus with Tortilla Chips 3x Pita Bread3x Water**Dinner Items**3x Mashed Potatoes 3x Trash Can Turkey**Snack Items**3x Crescent Dogs With Cheese 3x Potato Chips 3x Water |