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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 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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| **Creamy Corn (x3.0)** | |
| 2 (16-oz) Frozen Corn 1 (8-oz) Cream Cheese 1/3 Cup Margarine | 1/2 Tsp Garlic Powder 1/2 Tsp Salt 1/4 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 cranberries 2 Cans (11-oz) mandarin oranges | 2 Cans (8-oz) crushed pineapple 1/2 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 Almonds 2 Cans Mushroom Stems and Pieces 2 1/2 Cups Celery, Diced 1/4 Tsp Thyme 1/2 Cup Butter 2 Packages Uncle Ben's Wild Rice | 1/2 Cup Chopped Onions 2 Teaspoons Salt 1/8 Tsp Pepper 1/2 Tsp Marjoram - Can substitute 1/2 tsp Sage, exclude Thye 2 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 flour 2 Cups sugar 1 Tsp baking powder 1 Tsp baking soda 1 Tsp cinnamon 1/2 Tsp nutmeg | 1/2 Tsp salt 4 Cups apples, finely chopped 1/2 Cup walnuts, chopped 1/2 Cup soft butter 2 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 Peaches 1 Package White Cake Mix | 1 Stick Butter 1 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 puree 1 Can (10-oz) evaporated milk 1 Cup light brown sugar 3 Eggs, slightly beaten | 1 Tbsp pumpkin pie spice 1 Box yellow cake mix 1 Cup butter, melted - 2 sticks 1 Cup crushed graham crackers, or pecans or walnuts 1/2 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 Bacon 2 (Per Person) Eggs 1 Onion | Salt & Pepper Shredded Cheese Tortilla 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 milk 6 Cans 11-oz mandarin oranges 3 Cans 15-oz pumpkin puree 6 16-oz Frozen Corn 6 Cans 16-oz whole berry cranberries 3 8-oz Cream Cheese 6 Cans 8-oz crushed pineapple 12 Cups apples 6 Lbs Bacon 3 Teaspoons baking powder 3 Teaspoons baking soda 36 Slices Bread 12 Lbs Bulk Sausage 3 Cups butter 1 1/2 Cups Butter 3 Sticks Butter 7 1/2 Cups Celery 1 1/2 Cups Chopped Onions 1 1/2 Cups chopped pecans 3 Teaspoons cinnamon 3 Teaspoons Cinnamon 3 Cups crushed graham crackers, or pecans or walnuts 6 Teaspoons Dry Mustard 51 Eggs 6 Cups flour 1 1/2 Teaspoons Garlic Powder 6 Cups Grated Sharp Cheddar 3 Cans Large Sliced Peaches | 3 Cups light brown sugar 1 Cup Margarine 1 1/2 Teaspoons Marjoram 12 Cups Milk 6 Cans Mushroom Stems and Pieces 1 1/2 Teaspoons nutmeg 3 Onion 1 1/8 Teaspoons Pepper 6 Per Person Eggs 3 Tablespoons pumpkin pie spice 1 1/2 Teaspoons salt 7 1/2 Teaspoons Salt Salt & Pepper Shredded Cheese 6 Packages Slivered Almonds 1 1/2 Cups soft butter 6 Cups sugar 3/4 Tsp Thyme 1 1/2 Cups toffee bits Tortilla Shells 6 Packages Uncle Ben's Wild Rice 1 1/2 Cups walnuts 3 Packages White Cake Mix 3 Boxes yellow cake mix |

**Other Ingredients and Items**

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