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| **Hawk Menu** | |
| **Fri. Snack** | Santa Fe Soup, Water |
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| **Sat. Breakfast** | Harvest Coffee Cake, Milk, Bacon, 1 Bunch Bananas |
| **Sat. Lunch** | Ham and Pasta Foil Lunch, Apples, Flavored Water |
| **Sat. Dinner** | Dutch-Oven Reuben, Corn on the Cob , Bread Pudding (Traditional Recipe), Flavored Water |
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| **Sun. Breakfast** | Scrambled French Toast, Bananas, Leftover Milk |

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| **Santa Fe Soup** | |
| 2 Lbs Turkey, Ground 1 Tbsp Vegetable Oil 1 (medium) Onion, diced 2 Packages Ranch Dressing Mix 2 Packages Taco Seasoning Mix 2 Cups Water | 1 Can (16 oz) Kidney Beans 1 Can (16 oz) Pinto Beans 1 Can (16 oz) Black Beans 1 Bag White Corn , Frozen 1 Can Diced Tomatoes, diced |
| 1. Brown turkey in dutch oven with the vegetable oil. Add onions and cook for 5 minutes. 2. Add Ranch Dressing mix and taco seasoning mix. Add water. Mix 3. Add Beans, corn and tomatoes. 4. Simmer until done (you may consider adding tortilla chips and a dollop of sour cream to each bowl when served.) | |

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| **Harvest Coffee Cake** | |

2 Cups flour  
1 Tsp Baking Soda  
1 Tsp Ground Cinnamin  
1 1/2 Cups packed brown sugar  
1/2 Tsp Salt  
2 (large) Eggs  
1 Tsp vanilla extract  
1 Stick Butter, Softened  
1 Cup Sour Cream  
2 Apples, peeled, cored and thinly sliced

**Topping**

1/2 Cup packed brown sugar  
1/2 Cup Flour  
1/2 Tsp Ground Cinnamin  
1/2 Stick Butter, Softened

1.     Light and heat 25 briquettes.

2.     To prepare batter, mix all dry cake ingredients in a large bowl.

3.     Add eggs, vanilla extract, 1/2 cup butter and sour cream to the bowl. Stir well.

4.     Fold sliced apples into batter.

5.     Line a 12-inch  Dutch oven with parchment paper and then pour cake batter into oven.

6.     Place all topping ingredients in a second bowl and mix together with a pair of forks.

7.     Sprinkle topping over cake batter.

8.     Set eight coals underneath the oven and 17 coals on lid.

9.     Bake for 45 minutes, rotating oven and lid a quarter-turn in opposite directions every 15 minutes or so until a toothpick or knife inserted in the center of cake comes out clean.

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| **Ham and Pasta Foil Lunch** | |
| 8 Slices (4-oz) Ham 8 Sheets (18x12-inch) Aluminum Foil | 2 Packages (1-lb) Green Giant Pasta Accents White Cheddar Frozen Vegetables and pasta |
| In foil, place one ham slice and ¼ bag of vegetables and pasta.  Wrap and heat 10-15 minutes per side. | |

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| **Dutch-Oven Reuben** | |
| 2 Lbs Deli Sliced Corned Beef, Cut in Strips 1 Can (16 oz) sauerkraut - drained and rinsed | 2 Cups shredded Swiss cheese Cup (3/4) Thousand Island salad dressing 8 Slices Thickly sliced rye bread, cubed |
| 1. Light and heat 25 briquettes. 2. Coat the inside of a 12-inch Dutch Oven with cooking spray. 3. In the oven, evenly layer half of all ingredients in the following order: corned beef, sauerkraut, cheese, dressing and bread cubes. 4. Repeat Step 3 with the remaining ingredients. Cover oven with lid. 5. Place 17 coals on lid and eight coals underneath the oven. 6. Bake for 35 minutes. | |

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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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| **Bread Pudding (Traditional Recipe)** | |
| 6 Cups Bread Cubes 2 Cups Milk 1/2 Stick Butter 1/2 Cup Sugar | 2 Eggs, Slightly beaten Couple Dashes of Salt 1 Tsp Cinnamon 1/2 Cup Raisins 1 Tsp Vanilla or Almond Extract |
| Place bread cubes in Dutch oven.  Blend all other ingredients together.  Pour over bread.  Mix well.  BAKE approximately 45 minutes until knife inserted comes out clean. | |

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| **Scrambled French Toast** | |
| 8 Eggs 1 Stick Butter 6 Tablespoons Sugar 2 Cups Milk | 1/4 Tsp Nutmeg 1 Tsp Salt 16 Slices Bread, Cubed 1 Tsp Cinnamon |
| Beat eggs, milk, sugar, and spices.  Melt butter in Dutch oven.  When hot, pour in egg mixture and bread cubes.  Cook with folding strokes until golden brown.  Serve with syrup. | |

**Food List (For Recipe Ingredients)**

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| 1 Can 16 oz Black Beans 1 Can 16 oz Kidney Beans 1 Can 16 oz Pinto Beans 1 Can 16 oz sauerkraut 8 Sheets 18x12-inch Aluminum Foil 2 Packages 1-lb Green Giant Pasta Accents White Cheddar Frozen Vegetables and pasta Cup 3/4 Thousand Island salad dressing 8 Slices 4-oz Ham 2 Apples 1 Tsp Baking Soda 16 Slices Bread 6 Cups Bread Cubes Butter 3 Sticks Butter 2 Teaspoons Cinnamon Corn Couple Dashes of Salt 2 Lbs Deli Sliced Corned Beef 1 Can Diced Tomatoes 10 Eggs 2 Cups flour 1/2 Cup Flour Foil\* 1 1/2 Teaspoons Ground Cinnamin | 2 large Eggs 1 medium Onion 4 Cups Milk 1/4 Tsp Nutmeg 2 Cups packed brown sugar 1/2 Cup Raisins 2 Packages Ranch Dressing Mix Salt 1 1/2 Teaspoons Salt 2 Cups shredded Swiss cheese 1 Cup Sour Cream 1/2 Cup Sugar 6 Tablespoons Sugar 2 Packages Taco Seasoning Mix 8 Slices Thickly sliced rye bread 2 Lbs Turkey 1 Tsp vanilla extract 1 Tsp Vanilla or Almond Extract 1 Tbsp Vegetable Oil 2 Cups Water 1 Bag White Corn |

**Other Ingredients and Items**

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| **Breakfast Items** 1x 1 Bunch Bananas  1x Bacon 1x Bananas 1x Leftover Milk 1x Milk  **Lunch Items** 1x Apples 1x Flavored Water  **Dinner Items** 1x Flavored Water   **Snack Items** 1x Water |