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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, Ground1 Tbsp Vegetable Oil1 (medium) Onion, diced2 Packages Ranch Dressing Mix2 Packages Taco Seasoning Mix2 Cups Water | 1 Can (16 oz) Kidney Beans1 Can (16 oz) Pinto Beans1 Can (16 oz) Black Beans1 Bag White Corn , Frozen1 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. Mix3. 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) Ham8 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 Strips1 Can (16 oz) sauerkraut - drained and rinsed | 2 Cups shredded Swiss cheeseCup (3/4) Thousand Island salad dressing8 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**  |
| 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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| **Bread Pudding (Traditional Recipe)** |
| 6 Cups Bread Cubes2 Cups Milk1/2 Stick Butter1/2 Cup Sugar | 2 Eggs, Slightly beatenCouple Dashes of Salt1 Tsp Cinnamon1/2 Cup Raisins1 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 Eggs1 Stick Butter6 Tablespoons Sugar2 Cups Milk | 1/4 Tsp Nutmeg1 Tsp Salt16 Slices Bread, Cubed1 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 Beans1 Can 16 oz Kidney Beans1 Can 16 oz Pinto Beans1 Can 16 oz sauerkraut8 Sheets 18x12-inch Aluminum Foil2 Packages 1-lb Green Giant Pasta Accents White Cheddar Frozen Vegetables and pastaCup 3/4 Thousand Island salad dressing8 Slices 4-oz Ham2 Apples1 Tsp Baking Soda16 Slices Bread6 Cups Bread CubesButter3 Sticks Butter2 Teaspoons CinnamonCornCouple Dashes of Salt2 Lbs Deli Sliced Corned Beef1 Can Diced Tomatoes10 Eggs2 Cups flour1/2 Cup FlourFoil\*1 1/2 Teaspoons Ground Cinnamin | 2 large Eggs1 medium Onion4 Cups Milk1/4 Tsp Nutmeg2 Cups packed brown sugar1/2 Cup Raisins2 Packages Ranch Dressing MixSalt1 1/2 Teaspoons Salt2 Cups shredded Swiss cheese1 Cup Sour Cream1/2 Cup Sugar6 Tablespoons Sugar2 Packages Taco Seasoning Mix8 Slices Thickly sliced rye bread2 Lbs Turkey1 Tsp vanilla extract1 Tsp Vanilla or Almond Extract1 Tbsp Vegetable Oil2 Cups Water1 Bag White Corn  |

**Other Ingredients and Items**

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| **Breakfast Items**1x 1 Bunch Bananas 1x Bacon1x Bananas1x Leftover Milk1x Milk**Lunch Items**1x Apples1x Flavored Water**Dinner Items**1x Flavored Water **Snack Items**1x Water |