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| **Owl Menu** | |
| **Fri. Snack** | Santa Fe Soup, With Tang, Hot tea |
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| **Sat. Breakfast** | Harvest Coffee Cake, With Sausage, Apples and juice |
| **Sat. Lunch** | Ham and Pasta Foil Lunch, With fruit and Hot Chocolate |
| **Sat. Dinner** | Dutch-Oven Reuben, Apple Blueberry Crisp, With Green Beans and tea |
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| **Sun. Breakfast** | Fried Cornmeal Mush, Fried Spam , Fruit and 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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| **Apple Blueberry Crisp** | |
| 4 Cups tart apples, sliced peeled 2 Cups blueberries 1/4 Cup packed brown sugar | 1/4 Cup orange juice concentrate 2 Tablespoons Flour 1 Tsp cinnamon |

1 Cup old fashioned oats  
1/2 Cup packed brown sugar  
2 Tablespoons flour  
1/2 Tsp ground cinnamon  
1/3 Cup cold butter, cubed  
Combine first six ingredients in Dutch oven.  In a bowl combine dry topping ingredients and cut in butter into squares until mixture is crumbly.  Sprinkle over the fruit.  Bake 35-40 minutes until topping is golden and fruit is tender.

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| **Fried Cornmeal Mush** | |
| Tubes of Cornmeal | Butter, Maple Syrup, or Apple Butter |
| You can buy this in tubes now in the refrigerator section of the store.  Slice it about a ½ inch thick and fry it on your griddle.  Serve with butter and maple syrup or try it with apple butter. | |

**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 2 Cups blueberries 1 1/2 Sticks Butter Butter, Maple Syrup, or Apple Butter 1 Tsp cinnamon 1/3 Cup cold butter 2 Lbs Deli Sliced Corned Beef 1 Can Diced Tomatoes 2 Cups flour 2 Tablespoons flour 1/2 Cup Flour 2 Tablespoons Flour 1 1/2 Teaspoons Ground Cinnamin | 1/2 Tsp ground cinnamon 2 large Eggs 1 medium Onion 1 Cup old fashioned oats 1/4 Cup orange juice concentrate 2 3/4 Cups packed brown sugar 2 Packages Ranch Dressing Mix 1/2 Tsp Salt 2 Cups shredded Swiss cheese 1 Cup Sour Cream 2 Packages Taco Seasoning Mix 4 Cups tart apples 8 Slices Thickly sliced rye bread Tubes of Cornmeal 2 Lbs Turkey 1 Tsp vanilla extract 1 Tbsp Vegetable Oil 2 Cups Water 1 Bag White Corn |

**Other Ingredients and Items**

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| **Breakfast Items** 1x Fried Spam  1x Fruit and Milk 1x With Sausage, Apples and juice   **Lunch Items** 1x With fruit and Hot Chocolate   **Dinner Items** 1x With Green Beans and tea  **Snack Items** 1x Hot tea  1x With Tang |