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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, 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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| **Apple Blueberry Crisp** |
| 4 Cups tart apples, sliced peeled2 Cups blueberries1/4 Cup packed brown sugar | 1/4 Cup orange juice concentrate2 Tablespoons Flour1 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 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 Soda2 Cups blueberries1 1/2 Sticks ButterButter, Maple Syrup, or Apple Butter1 Tsp cinnamon1/3 Cup cold butter2 Lbs Deli Sliced Corned Beef1 Can Diced Tomatoes2 Cups flour2 Tablespoons flour1/2 Cup Flour2 Tablespoons Flour1 1/2 Teaspoons Ground Cinnamin | 1/2 Tsp ground cinnamon2 large Eggs1 medium Onion1 Cup old fashioned oats1/4 Cup orange juice concentrate2 3/4 Cups packed brown sugar2 Packages Ranch Dressing Mix1/2 Tsp Salt2 Cups shredded Swiss cheese1 Cup Sour Cream2 Packages Taco Seasoning Mix4 Cups tart apples8 Slices Thickly sliced rye breadTubes of Cornmeal2 Lbs Turkey1 Tsp vanilla extract1 Tbsp Vegetable Oil2 Cups Water1 Bag White Corn  |

**Other Ingredients and Items**

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| **Breakfast Items**1x Fried Spam 1x Fruit and Milk1x 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 |