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| **Owl Menu** | |
| **Sun. Snack** | Deep Woods Deep Dish Pizza , Water |
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| **Mon. Breakfast** | Farmers' Breakfast, Tang, Strawberries |
| **Mon. Lunch** | Meatball Splash Sandwiches, Water, Apples |
| **Mon. Dinner** | Country Sausage Macaroni and Cheese, Baklava, Sweet tea |
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| **Tue. Breakfast** | Bacon & Egg Wraps, Milk, Bananas |

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| **Deep Woods Deep Dish Pizza** | |
| 1 Loaf frozen bread dough - \*Use second loaf for larger ovens. 2 Cups grated mozzarella 1 Package pre-sliced pepperoni 1 Lb bulk Italian sausage, cooked | 1 Jar pizza sauce 1/2 medium onion 1/2 green pepper, chopped |
| Let bread thaw and partially rise.  Meanwhile grease 12” Dutch oven inside - bottom and sides - with cooking oil.  Press risen dough to cover the entire bottom, being careful not to tear the dough.  Pour and spread sauce evenly over dough, leaving edges clear.  Sprinkle cheese onto sauce.  Add toppings as desired.   Bake 30-45 minutes, checking every 10-15.  Cook until outside crust is brown and cheese is bubbling in the center. | |

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| **Farmers' Breakfast** | |
| 1 1/2 Lbs Bacon 1 Cup Milk | 1 (Medium) Onion 24 Eggs 2 Cans Potatoes |
| Dice bacon and cook it in Dutch oven, stirring frequently so it cooks evenly. Slice potatoes, if they don’t come that way. Also dice onion. When bacon is cooked it is removed, leaving bacon fat in oven. Brown the potatoes and onion in Dutch oven. Crack eggs into a pan and beat with milk. After potatoes are brown, add bacon back in and pour in eggs. Mix thoroughly. Frequently scrape bottom and sides of oven until eggs are cooked. Serve immediately. | |

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| **Meatball Splash Sandwiches** | |
| Pre-Cooked Meatballs Spaghetti Sauce | Sub or Deli Buns Shredded Mozzarella |
| Heat the meatballs in sauce.  Toast buns on griddle over fire.  Add meatballs to buns.  Top with shredded cheese.  Wrap in foil and heat over coals until cheese melts.  Be careful not to burn them! | |

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| **Country Sausage Macaroni and Cheese** | |
| 1 Lb Bulk Sausage 1 Can Sliced Mushrooms 1 1/2 Cups Milk 3 Green Onions, Sliced 12 Ounces Shredded Cheddar Cheese | Sprinkle of Pepper, Cayenne Preferred 1/2 Cup Mustard 12 Ounces Elbow Macaroni 1 Can Diced Tomatoes 2 Teaspoons Parmesan Cheese |
| Cook Sausage in Dutch oven, drain. Cook macaroni per package directions.  Drain. Combine milk, cheese, mustard. Cook and stir in small pot until mixture is smooth. Mix with sausage, tomatoes, onions, mushrooms, pepper and cooked macaroni in Dutch oven. Mix well and bake for 15-20 minutes. Stir will and sprinkle with Parmesan cheese. Bake 5 minutes more. Let stand for 10 minutes before serving. | |

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| **Baklava** | |
| 4 Cups walnuts, Finely Chopped 1 Cup Sugar | 2 Teaspoons Cinnamon 2 Cans Crescent Rolls |

1/4 Cup Sugar  
1/2 Cup Honey  
2 Tablespoons Margarine  
2 Teaspoons Lemon Juice  
Combine nuts sugar and cinnamon.  Unroll one can of rolls and place in bottom of oven and ½ inch up the sides.  Seal perforations.  Spoon the nut mixture evenly over the dough. In small pan, mix glaze ingredients and heat to boiling.  Spoon half over the dough.  Unroll second can and form it so it can be placed on top of nut mixture. Bake for about 30 minutes, or until golden brown.  Spoon the remaining glaze over hot pastry.  COOL COMPLETELY.  Cut into triangles.

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| **Bacon & Egg Wraps** | |
| 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 1/2 Lbs Bacon 1 Lb bulk Italian sausage 1 Lb Bulk Sausage 2 Teaspoons Cinnamon 2 Cans Crescent Rolls 1 Can Diced Tomatoes 24 Eggs 12 Ounces Elbow Macaroni 1 Loaf frozen bread dough 2 Cups grated mozzarella 3 Green Onions 1/2 green pepper 1/2 Cup Honey 2 Teaspoons Lemon Juice 2 Tablespoons Margarine 1/2 medium onion 1 Medium Onion 2 1/2 Cups Milk 1/2 Cup Mustard 1 Onion | 2 Teaspoons Parmesan Cheese 2 Per Person Eggs 1 Jar pizza sauce 2 Cans Potatoes Pre-Cooked Meatballs 1 Package pre-sliced pepperoni Salt & Pepper 12 Ounces Shredded Cheddar Cheese Shredded Cheese Shredded Mozzarella 1 Can Sliced Mushrooms Spaghetti Sauce Sprinkle of Pepper, Cayenne Preferred Sub or Deli Buns 1 1/4 Cups Sugar Tortilla Shells 4 Cups walnuts |

**Other Ingredients and Items**

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| **Breakfast Items** 1x Bananas  1x Milk 1x Strawberries  1x Tang  **Lunch Items** 1x Apples 1x Water  **Dinner Items** 1x Sweet tea  **Snack Items** 1x Water |