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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 mozzarella1 Package pre-sliced pepperoni1 Lb bulk Italian sausage, cooked | 1 Jar pizza sauce1/2 medium onion1/2 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 Bacon1 Cup Milk | 1 (Medium) Onion24 Eggs2 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 MeatballsSpaghetti Sauce | Sub or Deli BunsShredded 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 Sausage1 Can Sliced Mushrooms1 1/2 Cups Milk3 Green Onions, Sliced12 Ounces Shredded Cheddar Cheese | Sprinkle of Pepper, Cayenne Preferred1/2 Cup Mustard12 Ounces Elbow Macaroni1 Can Diced Tomatoes2 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 Chopped1 Cup Sugar | 2 Teaspoons Cinnamon2 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 Bacon2 (Per Person) Eggs1 Onion | Salt & PepperShredded CheeseTortilla 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 Bacon1 Lb bulk Italian sausage1 Lb Bulk Sausage2 Teaspoons Cinnamon2 Cans Crescent Rolls1 Can Diced Tomatoes24 Eggs12 Ounces Elbow Macaroni1 Loaf frozen bread dough2 Cups grated mozzarella3 Green Onions1/2 green pepper1/2 Cup Honey2 Teaspoons Lemon Juice2 Tablespoons Margarine1/2 medium onion1 Medium Onion2 1/2 Cups Milk1/2 Cup Mustard1 Onion | 2 Teaspoons Parmesan Cheese2 Per Person Eggs1 Jar pizza sauce2 Cans PotatoesPre-Cooked Meatballs1 Package pre-sliced pepperoniSalt & Pepper12 Ounces Shredded Cheddar CheeseShredded CheeseShredded Mozzarella1 Can Sliced MushroomsSpaghetti SauceSprinkle of Pepper, Cayenne PreferredSub or Deli Buns1 1/4 Cups SugarTortilla Shells4 Cups walnuts |

**Other Ingredients and Items**

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| **Breakfast Items**1x Bananas 1x Milk1x Strawberries 1x Tang**Lunch Items**1x Apples1x Water**Dinner Items**1x Sweet tea**Snack Items**1x Water |