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| **Skunk Menu** |
| **Sun. Snack (x2)** | sloppy joes, potato cnips, lemonade  |
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| **Mon. Breakfast (x2)** | Corned Beef Hash & Poached Eggs, Peaches, coffee, milk, texas toast, orange juice  |
| **Mon. Lunch (x2)** | Italian Chicken Pockets , iced tea, canned wedding soup  |
| **Mon. Dinner (x2)** | Marinated Flank Steak, BLT Salad , Chicken Fried Rice, Lemon-Orange Cake , brown and serve rolls, milk  |
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| **Tue. Breakfast (x3)** | Puff Pancake with Blueberry Sauce , sausage links, coffee, milk  |

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| **Corned Beef Hash & Poached Eggs (x2.0)** |
| 1 Can (per 2 People) Roast Beef or Corned Beef Hash | 2 (per Person) Eggs |
| Place 1 can of roast beef or corned beef hash for every two people into Dutch oven.  Flatten out and let brown for several minutes then turn, flatten and after just a couple minutes, make indentations in the top with the back of a spoon.  Crack an egg into each indentation (2 per person) and sprinkle lightly with salt and pepper.  Cover and let simmer so that the steam cooks the eggs.  Peek carefully after about 5 minutes to see if eggs have turned white.  Coals can be added to the top of the oven.  Care should be used to not burn the bottom.  Made properly, yolks should be soft and served with toast.  |

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| **Italian Chicken Pockets (x2.0)** |
| 1 Lb Boneless Chicken Breast, Cubed2 Tablespoons Oil1 Green Pepper, Chopped1 Cup Sliced Mushrooms | 1 Package Sliced Pepperoni1 Cup Spaghetti Sauce4 Pita Bread |
| Sauté chicken in oil until no longer pink.  Add green pepper and mushrooms; cook until tender.  Stir in pepperoni; heat through.  Drain.  Stir in spaghetti sauce; heat through.  Spoon the mixture into pita halves.  Sprinkle with Parmesan, if desired.    |

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| **Marinated Flank Steak (x2.0)** |
| 1/4 Cup Soy Sauce3 Tablespoons Honey2 Tablespoons VinegarMinced garlic | 1 1/2 Teaspoons Ginger3/4 Cup OilFresh Green Onions, Chopped |
| Marinate the steak at least 12 hours.  Cook on hot grill at least 5 minutes per side.  Slice and serve. |

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| **BLT Salad (x2.0)** |
| 4 Strips bacon, diced4 Cups spring mix salad greens1 medium tomato, chopped1/2 Cup cheddar cheese, cubed | 1/3 Cup mayonnaise2 Tablespoons sugar2 Teaspoons cider vinegarSalt and pepper to taste1/2 Cup salad croutons |
| Cook bacon until crisp. Drain on paper towels. In a bowl, combine the greens, tomato and cheese. In a small bowl, combine the mayonnaise, sugar, vinegar, salt and pepper. Pour over salad; toss to coat. Sprinkle with bacon and croutons.   |

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| **Chicken Fried Rice (x2.0)** |
| 1 Package Uncle Ben's Converted Rice1 1/2 Lbs Chicken Breast, Diced10 Slices Bacon, Diced | 8 Eggs1 Bunch Green Onions, Chopped, including Tops1 Bottle (Small) Soy Sauce |
| Prepare 3 cups long grain white rice according to package directions.  Use 6 cups water and 3 cups rice.  Stir fry diced chicken breast in Dutch oven, remove.  Fry diced bacon in Dutch oven, remove.  Drain most but not all of the bacon drippings. Slightly beat eggs and pour into hot bacon drippings. Cook like scrambled eggs, scraping the oven frequently until they are almost done.  Add rice and diced green onions.  Mix together.  Continue to scrape and mix as needed until everything is warm.  Add meat and enough soy sauce to turn rice brown.  Cook for 5 more minutes.   |

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| **Lemon-Orange Cake (x2.0)** |
| 1 lemon cake mix1 Box (3.4-oz) Vanilla INSTANT pudding mix | 4 Eggs1/2 Cup oil1 Cup water |

2 Teaspoons melted butter
1/2 Cup orange juice
3 Cups powdered sugar

Spray 12” Dutch oven with cooking spray.  Mix cake ingredients in bowl.  Pour into prepared Dutch oven.  Bake with 10 coals on bottom and 14 on top for 30-35 minutes. Check with toothpick.  Allow cake to cool.

Mix glaze ingredients until smooth. Punch holes in top of COOLED cake using the handle of a wooden spoon.  Pour glaze over top.  Let sit 10-15 minutes before serving.

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| **Puff Pancake with Blueberry Sauce (x3.0)** |
| 4 Tablespoons butter4 Eggs1 Cup milk | 1 Cup flour4 Tablespoons sugar1/4 Tsp cinnamon |

1/2 Cup packed brown sugar
2 Tablespoons corn starch
1/2 Cup orange juice
2 Cups blueberries
1/2 Tsp vanilla

Melt butter in Dutch oven.  Meanwhile, whisk eggs then whisk in milk.  In a separate bowl, combine flour, sugar, and cinnamon.  Whisk into egg mixture until smooth.  Pour into Dutch oven and bake at HOT temperature 25-30 minutes until sides are crisp and golden brown.  (Extra heat should come from the top.)  Meanwhile in a small pan, combine brown sugar and corn starch.  Gradually whisk in orange juice until smooth.  Stir in blueberries.  Bring to a boil over medium heat, stirring constantly.  Cook and stir a couple minutes longer until thickened. Remove from heat.  Stir in vanilla.  Serve with pancake.

**Food List (For Recipe Ingredients)**

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| 2 Boxes 3.4-oz Vanilla INSTANT pudding mix8 Strips bacon20 Slices Bacon6 Cups blueberries2 Lbs Boneless Chicken Breast12 Tablespoons butter1 Cup cheddar cheese3 Lbs Chicken Breast4 Teaspoons cider vinegar3/4 Tsp cinnamon6 Tablespoons corn starch36 Eggs3 Cups flourFresh Green Onions3 Teaspoons Ginger2 Bunches Green Onions2 Green Pepper6 Tablespoons Honey2 lemon cake mix2/3 Cup mayonnaise2 medium tomato4 Teaspoons melted butter3 Cups milkMinced garlic1 Cup oil | 4 Tablespoons Oil1 1/2 Cups Oil2 1/2 Cups orange juice1 1/2 Cups packed brown sugar2 Cans per 2 People Roast Beef or Corned Beef Hash4 per Person Eggs8 Pita Bread6 Cups powdered sugar1 Cup salad croutonsSalt and pepper to taste2 Cups Sliced Mushrooms2 Packages Sliced Pepperoni2 Bottles Small Soy Sauce1/2 Cup Soy Sauce2 Cups Spaghetti Sauce8 Cups spring mix salad greens16 Tablespoons sugar2 Packages Uncle Ben's Converted Rice1 1/2 Teaspoons vanilla4 Tablespoons Vinegar2 Cups water |

**Other Ingredients and Items**

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| **Breakfast Items**5x coffee5x milk2x orange juice2x Peaches3x sausage links2x texas toast**Lunch Items**2x canned wedding soup 2x iced tea**Dinner Items**2x brown and serve rolls2x milk**Snack Items**2x lemonade2x potato cnips2x sloppy joes |