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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, Cubed 2 Tablespoons Oil 1 Green Pepper, Chopped 1 Cup Sliced Mushrooms | 1 Package Sliced Pepperoni 1 Cup Spaghetti Sauce 4 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 Sauce 3 Tablespoons Honey 2 Tablespoons Vinegar Minced garlic | 1 1/2 Teaspoons Ginger 3/4 Cup Oil Fresh 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, diced 4 Cups spring mix salad greens 1 medium tomato, chopped 1/2 Cup cheddar cheese, cubed | 1/3 Cup mayonnaise 2 Tablespoons sugar 2 Teaspoons cider vinegar Salt and pepper to taste 1/2 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 Rice 1 1/2 Lbs Chicken Breast, Diced 10 Slices Bacon, Diced | 8 Eggs 1 Bunch Green Onions, Chopped, including Tops 1 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 mix 1 Box (3.4-oz) Vanilla INSTANT pudding mix | 4 Eggs 1/2 Cup oil 1 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 butter 4 Eggs 1 Cup milk | 1 Cup flour 4 Tablespoons sugar 1/4 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 mix 8 Strips bacon 20 Slices Bacon 6 Cups blueberries 2 Lbs Boneless Chicken Breast 12 Tablespoons butter 1 Cup cheddar cheese 3 Lbs Chicken Breast 4 Teaspoons cider vinegar 3/4 Tsp cinnamon 6 Tablespoons corn starch 36 Eggs 3 Cups flour Fresh Green Onions 3 Teaspoons Ginger 2 Bunches Green Onions 2 Green Pepper 6 Tablespoons Honey 2 lemon cake mix 2/3 Cup mayonnaise 2 medium tomato 4 Teaspoons melted butter 3 Cups milk Minced garlic 1 Cup oil | 4 Tablespoons Oil 1 1/2 Cups Oil 2 1/2 Cups orange juice 1 1/2 Cups packed brown sugar 2 Cans per 2 People Roast Beef or Corned Beef Hash 4 per Person Eggs 8 Pita Bread 6 Cups powdered sugar 1 Cup salad croutons Salt and pepper to taste 2 Cups Sliced Mushrooms 2 Packages Sliced Pepperoni 2 Bottles Small Soy Sauce 1/2 Cup Soy Sauce 2 Cups Spaghetti Sauce 8 Cups spring mix salad greens 16 Tablespoons sugar 2 Packages Uncle Ben's Converted Rice 1 1/2 Teaspoons vanilla 4 Tablespoons Vinegar 2 Cups water |

**Other Ingredients and Items**

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| **Breakfast Items** 5x coffee 5x milk 2x orange juice 2x Peaches 3x sausage links 2x texas toast  **Lunch Items** 2x canned wedding soup  2x iced tea  **Dinner Items** 2x brown and serve rolls 2x milk  **Snack Items** 2x lemonade 2x potato cnips 2x sloppy joes |