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| **Troop Menu** | |
| **Sat. Lunch** | Food Court Stop |
| **Sat. Dinner** | Tortellini Carbonara, Tossed Salad, Rolls, Canned Fruit, Cookies |
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| **Sun. Breakfast** | French Toast Bake, Milk |
| **Sun. Lunch** | Grilled Kielbasa Sandwiches, Corn Chips, Twinkies, Fruit |
| **Sun. Dinner** | Eastern Chicken, Seasoned Green Beans, Pudding, Buttered Noodles |
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| **Mon. Breakfast** | Bisquick Pancakes , Sausage Links, Tang |
| **Mon. Lunch** | Sloppy Joes , Fritos, Carrot Sticks, Cookies |
| **Mon. Dinner** | Pork Chops and Company Potatoes, Corn on the Cob , Striped S'mores |
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| **Tue. Breakfast** | Egg and Sausage Casserole, Tang |
| **Tue. Lunch** | Italian Chicken Pockets , Canned Fruit, Little Debbie Cakes |
| **Tue. Dinner** | Chicken & Sausage Jambalaya, Tossed Salad |
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| **Wed. Breakfast** | Fruity Baked Oatmeal , Milk |
| **Wed. Lunch** | Grilled Ham & Cheese Sandwiches, Pickles, Tomato soup, Cookies |
| **Wed. Dinner** | Sesame Almond Chicken, Rice Side Dish, Milk, Cheesecake |
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| **Thu. Breakfast** | Scrambled Skillet , Fruit, Tang |
| **Thu. Lunch** | Cheeseburgers, Lettuce, Tomato, Chips, Fig Bars |
| **Thu. Dinner** | Lasagna, Garlic Cheese Biscuits, Ice Cream |
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| **Fri. Breakfast** | French Toast, Apples, Bacon |
| **Fri. Lunch** | Trail Lunch |
| **Fri. Dinner** | Cowboy Potatoes, Baked Pineapple, Peach Cobbler, Trash Can Beef Ball, BLT Salad |
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| **Sat. Breakfast** | Cold Cereal, Sweet Rolls, Milk |
| **Sat. Lunch** | Food Court Stop |

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| **Tortellini Carbonara** | |
| 1 Lb Bacon 2 Cups Whipping Cream | 1/4 Cup Dry Parsley - Can substitute 1 cup freshly minced 1 Cup Grated Parmesan or Romano 1 Package Refrigerated Cheese Tortellini |
| In Dutch oven, dice and cook the bacon; drain the grease.  Add cram, parsley and cheese.  Continue heating through.  Meanwhile prepare tortellini according to package directions; drain.  Pour cheese sauce over tortellini and toss to coat.  Serve immediately. | |

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| **French Toast Bake** | |
| 14 Slices Bread 5 Eggs 2 1/2 Cups Milk 1 Cup Brown Sugar, Packed, divided | 1 Tsp Vanilla 1/2 Tsp Nutmeg 1 Cup Chopped Pecans 1/4 Cup Margarine, Melted 2 Cups Blueberries |
| Spray Dutch oven with cooking spray.  Arrange bread in double layer on bottom of oven.  In a bowl, beat egg, add milk, ¾ cup brown sugar, vanilla and nutmeg.  Pour over bread.  Sprinkle pecans over top.  Melt butter and combine with remaining sugar.  Drizzle over top.  Bake for 30 minutes, moving extra coals to top part way through.  Sprinkle with blueberries.  Bake another 10 minutes or until a knife inserted comes out clean. | |

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| **Grilled Kielbasa Sandwiches** | |
| Kielbasa Sub or Sausage Buns | Green Pepper Onion |
| Slice meat lengthwise and place face-down on charcoal grill.  Meanwhile sauté peppers and onions in a small frying pan or Dutch oven over your stove with just a little bit of oil. | |

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| **Eastern Chicken** | |
| 8 Boneless, Skinless Chicken Breast 2 Cans Cream of Mushroom Soup | 8 Slices Bacon 2 Cups Sour Cream 1 Jar Dried Beef |
| Cover bottom of Dutch oven with single layer of dried beef. Wrap each chicken breast with a slice of bacon. Place chicken on the beef. Sprinkle remaining beef over each breast. Combine soup and sour cream in a bowl and spoon or pour over chicken. Cover and bake ***slowly for at least an hour until chicken is done.*** | |

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| **Seasoned Green Beans** | |
| 1 Cup Green Beans - About 1 lb 2 Tablespoons Butter, Melted 1/2 Tsp Seasoned Salt | 1/2 Tsp Chili Powder 1/8 Tsp Garlic Powder 1/8 Tsp Onion Powder |
| Steam for 7-8 minutes or until crisp-tender. In a small bowl, combine the butter and seasonings. Drain beans; add butter mixture and toss to coat. | |

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| **Bisquick Pancakes** | |
| 2 Cups Bisquick Mix 1 Cup Water or milk | 2 (lg) Eggs 2 Tablespoons vegetable oil 1 Tsp vanilla |
| In a mixing bowl, beat the eggs, milk, oil and vanilla together until the mixture is light. Stir in the mix until just moistened, about 20 seconds. Don't try to get out all the lumps or the pancakes will be tough and rubbery. Any lumps won't be perceptible in the pancakes themselves.  Preheat your griddle and grease it lightly.  When the griddle is the right temperature, a few drops of water will "dance" on the surface. Use a 1/4-cup measure and pour batter onto the griddle, leaving room for expansion. Turn the pancakes when a few of the bubbles that appear on the surface don't fill in. The second side will cook in about half the time the first side takes.  Serve with plenty of butter and good maple syrup, or the topping of your choice. | |

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| **Sausage Links** | |
|  | 2 Per Person Sausage Links - Min |
| Place in Dutch oven with just enough water to cover the bottom of the oven.  Cover & heat from bottom, moving sausages occasionally with a spatula.  When the water is all evaporated, sausages should be cooked.  Remove lid and continue to brown. | |

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| **Sloppy Joes** | |
| 2 Lbs Ground Beef 1 Jar Sloppy Joe Mix | Hamburger Buns |
| Brown the hamburger with a sprinkle of garlic salt in Dutch oven.  Drain grease along the edge of the fire circle then add a jar of Sloppy Joe mix.  Heat through and serve on buns.    Variation:  prepare mix as above then place 10 refrigerator biscuits on top.  Cover and bake per package directions.  Add shredded cheddar and heat 2-3 minutes until melted. | |

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| **Pork Chops and Company Potatoes** | |
| 1 (Per Person) Pork Chop 12 Ounces Sour Cream 2 Lbs Frozen Hash Browns 8 Ounces Shredded Cheddar Cheese | 1 Can Cream of Chicken Soup 3 Small Onion, Minced 2 Sticks Margarine 1 1/2 Cups Corn Flakes, Crushed - Can substitute BBQ Chips for Corn Flakes |
| Brown pork chops on griddle over 2-burner stove.  Sprinkle with seasoned salt.  Put potatoes in Dutch oven. Pour 1 stick melted butter over them. Mix all other ingredients except corn flakes and margarine. Spread over potatoes. Corn flakes for topping. Drizzle with butter.  Place browned pork chops on top of potato mixture.  Bake for one hour. | |

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| **Corn on the Cob** | |
| Corn Salt | Butter Foil\* |
| **Boiling Method:** Bring large pot of water with handful of salt to a boil.  Add 1 TBSP of sugar.  Remove husks from corn and place in boiling water for 5‑10 minutes.  Remove water from heat. Corn may be left standing in water for several minutes and served directly from there.  Be sure to have plenty of butter on the table!    **Roasting Method (Foil):**Remove husks from corn and place on heavy-duty foil.  Cover with 1 TBSP of butter and a sprinkle of salt.  Roll corn in foil and twist ends to a point for handles.  Place on coals over medium to high heat (3-second palm test) for 10 minutes on either side.    **Roasting Method (in husks):** Leave corn in husks and soak in water for at least 30 min.  Place on coals and cook same as above. | |

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| **Striped S'mores** | |
| Keebler Fudge Stripe cookies | Marshmallows |
| Take your leftover coals from dinner and pile them up.  Toast a marshmallow over the coals and place between two cookies. | |

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| **Egg and Sausage Casserole** | |
| 1 Lb Bulk Sausage 1/4 Cup Margarine 1/4 Cup Flour 1/2 Tsp Salt | 1/2 Tsp Peper 2 1/2 Cups Milk 4 Cups Frozen Hash Browns 8 Eggs |
| Brown the sausage in Dutch oven. Remove and fry the potatoes. Remove and sauté the onion with the butter Mix the potatoes back in with the onions and even out.  Top with sausage. Beat the eggs, flour, and milk with some salt and pepper, then pour over the sausage evenly. Bake for 30-45 minutes until hot and bubbly.  Sprinkle with green onions. | |

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| **Italian Chicken Pockets** | |
| 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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| **Chicken & Sausage Jambalaya** | |
| 1 Tbsp Canola Oil 2 Lbs Boneless Chicken, cubed 1 Lb smoked sausage, cut into 3/4" - 1" pieces 1 (Large) White Onion, Chopped - Approx 2-cups 1 (Large) Green Bell Pepper, Chopped - Approx 1.5-cups 1 Cup Celery, Chopped 3 Garlic Cloves, Minced  2 Bay Leaves | 1 Tbsp Creole Seasoning 1 Tsp Dried Thyme 1 Tsp Dried Oregano 2 Cups Uncooked converted rice 3 Cups Chicken Broth 2 Cans (14 oz) diced fire-roasted tomatoes Sliced scallions - Optional |
| Heat oil in a 12" deep dutch oven over medium-high heat.  Add Chicken and sausage, and cook, stirring constantly, until browned on all sides,  8 to 10 minutes.  Remove with slotted spoon into a bowl lined with paper towels; blot with paper towels.  Add onion, bell pepper, celery, garlic, bay leaves, Creole seasoning, thyme, and oregano to hot drippings;  cook over medium-high until vegetables are tender, 5 to 7 minutes.  Stir in rice, and cook until fragrant, about 3 minutes.  Stir in chicken broth, tomatoes, chicken, and sausage.  bring to a boil over high.  Cover, reduce heat to medium and simmer, stirring occasionally, until rice is tender, about 20 minutes.  Garnish with sliced scallions if desired. | |

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| **Fruity Baked Oatmeal** | |
| 3 Cups Quick Oatmeal 1 Cup Brown Sugar 2 Teaspoons Baking Powder 1 Tsp Salt 1/2 Tsp Cinnamon 2 Eggs, Lightly Beaten | 1 Cup Milk 1/2 Cup Butter, Melted 1 Granny Smith Apple, Peeled, Chopped 1/3 Cup Blueberries 1/3 Cup Peaches |
| Spray a 12-inch Dutch oven with cooking spray.  Then in that oven, combine oats, brown sugar, baking powder, salt and cinnamon.  In a separate bowl combine the eggs, milk, and butter.  Pour over the dry ingredients.  Stir in the fruit.  Bake about 40 minutes until a knife inserted in the center comes out clean.  Cut into slices and serve with milk, if desired. | |

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| **Grilled Ham & Cheese Sandwiches** | |
| Bread Butter | Sliced Deli Ham Sliced American Cheese |
| Butter two slices per sandwich and assemble ham and cheese on bread with buttered side out.  Place on griddle and turn when brown.  Keep warm until ready to serve. | |

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| **Sesame Almond Chicken** | |
| 1 1/2 Cups Soda Crackers, Crushed 1 Tsp Parsley 1/2 Cup Toasted Sesame Seeds  1 Tsp Thyme 1 1/3 Cups Slivered Almonds  2 Crushed Bay Leaf | 2 Tablespoons Green Onion 2 Teaspoons Dry Mustard 1 Cup Melted Butter  1 Tsp Salt 7 Lbs Chicken Pieces |
| Combine all but butter and chicken.  Dip chicken in butter then coat with crumbs.  Place chicken in a single layer in a Dutch oven.  Sprinkle with remaining crumbs and pour the remaining butter over all.  Bake about 90 min until fork tender. | |

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| **Rice Side Dish** | |
| 1 1/4 Cups Uncle Ben’s Converted Rice 1 Can onion soup | 1 Can consommé soup 1 Can mushroom stems and pieces with liquid 1/2 Cup butter - 1 stick |
| Mix all ingredients in Dutch oven.  Bake approx. 45 minutes; stir occasionally | |

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| **Scrambled Skillet** | |
| 2 Cans sliced potatoes 1 green peppers, chopped 1 onion, chopped 1 Lb kielbasa, sliced | 12 Eggs salt and pepper 8 Ounces shredded cheddar |
| Fry potatoes, pepper and onions in a little oil in Dutch oven until peppers and onions are cooked and potatoes start to brown. Part way through cooking add the meat. Pour beaten eggs over all and scramble. When just about done, add cheese and cover until cheese melts | |

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| **Lasagna** | |
| 1 1/2 Lbs Lean Ground Beef 23 Ounces Spaghetti Sauce 12 Ounces Shredded Mozzarella 3 Eggs | 2 1/4 Cups Cottage or Ricotta Cheese 1/4 Cup Grated Parmesan or Romano 13 Lasagna Noodles 1 1/2 Teaspoons Oregano 3/4 Cup Hot Water |
| Brown the ground beef.  Remove beef to a large mixing bowl.  To the beef, add the spaghetti sauce and mix well.  In another bowl, mix together all 3 cheeses, reserving 1/4 mozzarella for the top, eggs and oregano.    Line your Dutch oven with foil.  Place the layers in the Dutch oven in the following order:  Break up four lasagna noodles in the bottom of the oven.  Spread 1/3 of meat mixture over noodles.  Spread ½ of cheese mixture over meat mixture.  Break up 5 noodles and place on next.  Spread ½ of remaining meat mixture over noodles.  Spread remaining cheese mixture over meat mixture.  Break up remaining noodles and place over cheese.  Spread remaining meat mixture over noodles.  Sprinkle with reserved mozzarella.    Pour the hot water all around the edges of the Dutch oven.  Place the lid on the oven and bake for 1 ½ hours.  This recipe works well with 12 coals on top and 12 coals on the bottom.  Start testing after 45 minutes with a fork to see that noodles are soft.  Watch for burning.  Adjust heat accordingly. | |

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| **Garlic Cheese Biscuits** | |
| 2 Cups Bisquick 2/3 Cup Milk | 1/2 Cup (2-oz) Shredded Cheddar Cheese 1/4 Cup Margarine, Melted 1/4 Tsp Garlic powder |
| Stir Bisquick, milk and cheese to form soft dough.  Beat vigorously 30 strokes.  Drop 10-12 spoonfuls on bottom of Dutch oven.  Bake 20 minutes.  If bottom cooks to fast, remove from coals and finish from top.  Mix margarine and garlic powder.  Brush on warm biscuits before removing from the Dutch oven | |

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| **French Toast** | |
| 8 Eggs 1 Tbsp Ground Cinnamon 1 Cup Milk | 16 Slices Texas Toast Bread 1 Tbsp Vanilla Extract - Optional Bottle Syrup or topping of choice |
| Beat eggs, vanilla and cinnamon in shallow dish. Stir in milk.  Dip bread in egg mixture, turning to coat both sides evenly.  Cook bread slices on lightly greased nonstick griddle or skillet on medium heat until browned on both sides. Serve with syrup and butter or topping of choice Hint: place syrup in clean up water for a few second to help it flow better | |

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| **Cowboy Potatoes** | |
| 12 Slices Bacon, Diced 3 Medium Onion, Diced 12 Medium Potatoe, Sliced | Salt and Pepper 2 Cups Frozen Peas 2 Cups Shredded Cheddar Cheese |
| Brown the bacon in Dutch oven. Remove and drain on paper towel.  Brown the onions then add the potatoes, salt and pepper.  Cover and cook for 35-45 minutes until potatoes are tender.  Stir in the peas and the bacon.  Sprinkle the cheese over the top.  Cover until cheese melts. | |

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| **Baked Pineapple** | |
| 2 Cups Chunked Pineapple, Drained 2 Tablespoons Flour 3/4 Cup Sugar | 1 Cup Shredded Cheddar Cheese 1 Tube Ritz Crackers, Crushed 1 Stick Margarine |
| In 2-quart casserole dish combine pineapple, sugar, and flour, toss. Sprinkle cheese on top. Sprinkle Ritz on top of cheese. Pour melted butter over all. Bake at 350 for one hour. | |

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| **Peach Cobbler** | |
| 1 Can (Large) Sliced Peaches 1 Package White Cake Mix | 1 Stick Butter 1 Tsp Cinnamon |
| When oven is preheated, pour whole can of peaches and juice into oven. Add dry cake mix on top of peaches. Place several pieces of butter on too and sprinkle with cinnamon over all. Bake about 45 minutes. Serves 8-10.    **VARIATIONS:**   * Use canned cherries and add sugar to cherries. * Use canned apples with tsp. cinnamon & tsp. allspice to apples * Use canned blueberries or blackberries and omit cinnamon * Stir cake mix & peaches to provide spongier layer of cake. | |

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| **Trash Can Beef Ball** | |
| 10 Lbs Beef Ball Roast, prepared from butcher Montreal Steak Seasoning | 1 Tbsp Olive Oil |
| **Supplies needed (per roast)**  Metal stake at least 1" thick and 20" long Clean 30 gallon metal trash can  1 Bundt pan  20 lbs Charcoal    Brush or rub outside of roast with olive oil and rub seasoning all over.    Clear a 4-foot circle on the ground using a shovel. (Cook on dirt, not grass.) Cover the circle with heavy duty aluminum foil. Drive the stake into the ground in the center of the circle so that it sticks up about 16" above the ground. Start the charcoal. Slide Bundt pan down stake to catch drippings. Slide roast onto stake.    Place trash can over the roast, keeping the bird in the center and resting the trash can on the ground. Shovel 1/3 of the coals on top of the can and the remainder around the outside. They should come to 3 to 4 inches up the side of the can. Cook the roast until fully cooked (about 3 to 3 1/2 hours). Using a shovel, remove the coals and ash from the top and sides of the can. Lift the can off the roast -CAREFUL- the can will be HOT! Transfer roast to a foil pan and cover loosely with aluminum foil. Let it rest for 10 to 15 minutes. Carve and serve. | |

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| **BLT Salad** | |
| 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. | |

**Food List (For Recipe Ingredients)**

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| 2 Cans 14 oz diced fire-roasted tomatoes 1/2 Cup 2-oz Shredded Cheddar Cheese 4 Strips bacon 1 Lb Bacon 20 Slices Bacon 2 Teaspoons Baking Powder 2 Bay Leaves 10 Lbs Beef Ball Roast 2 Cups Bisquick 2 Cups Bisquick Mix 2 1/3 Cups Blueberries 2 Lbs Boneless Chicken 1 Lb Boneless Chicken Breast 8 Boneless, Skinless Chicken Breast 14 Slices Bread Bread 2 Cups Brown Sugar 1 Lb Bulk Sausage 1/2 Cup butter 2 Tablespoons Butter Butter 1/2 Cup Butter 1 Stick Butter 1 Tbsp Canola Oil 1 Cup Celery 1/2 Cup cheddar cheese 3 Cups Chicken Broth 7 Lbs Chicken Pieces 1/2 Tsp Chili Powder 1 Cup Chopped Pecans 2 Cups Chunked Pineapple 2 Teaspoons cider vinegar 1 1/2 Teaspoons Cinnamon 1 Can consommé soup Corn 1 1/2 Cups Corn Flakes 2 1/4 Cups Cottage or Ricotta Cheese 1 Can Cream of Chicken Soup 2 Cans Cream of Mushroom Soup 1 Tbsp Creole Seasoning 2 Crushed Bay Leaf 1 Jar Dried Beef 1 Tsp Dried Oregano 1 Tsp Dried Thyme 2 Teaspoons Dry Mustard 1/4 Cup Dry Parsley 38 Eggs 1/4 Cup Flour 2 Tablespoons Flour Foil\* 2 Lbs Frozen Hash Browns 4 Cups Frozen Hash Browns 2 Cups Frozen Peas 3 Garlic Cloves 1/4 Tsp Garlic powder 1/8 Tsp Garlic Powder 1 Granny Smith Apple 1 1/4 Cups Grated Parmesan or Romano 1 Cup Green Beans 2 Tablespoons Green Onion Green Pepper 1 green peppers, chopped 2 Lbs Ground Beef 1 Tbsp Ground Cinnamon Hamburger Buns 3/4 Cup Hot Water Keebler Fudge Stripe cookies Kielbasa 1 Lb kielbasa, sliced 1 Large Green Bell Pepper 1 Can Large Sliced Peaches 1 Large White Onion 13 Lasagna Noodles 1 1/2 Lbs Lean Ground Beef 2 lg Eggs | 3/4 Cup Margarine 3 Sticks Margarine Marshmallows 1/3 Cup mayonnaise 3 Medium Onion 12 Medium Potatoe 1 medium tomato 1 Cup Melted Butter  7 2/3 Cups Milk Montreal Steak Seasoning 1 Can mushroom stems and pieces with liquid 1/2 Tsp Nutmeg 2 Tablespoons Oil 1 Tbsp Olive Oil Onion 1/8 Tsp Onion Powder 1 Can onion soup 1 onion, chopped 1 1/2 Teaspoons Oregano 1 Tsp Parsley 1/3 Cup Peaches 1/2 Tsp Peper 1 Per Person Pork Chop 4 Pita Bread 3 Cups Quick Oatmeal 1 Package Refrigerated Cheese Tortellini 1 Tube Ritz Crackers 1/2 Cup salad croutons Salt 2 1/2 Teaspoons Salt salt and pepper Salt and Pepper Salt and pepper to taste 2 Per Person Sausage Links 1/2 Tsp Seasoned Salt 8 Ounces shredded cheddar 8 Ounces Shredded Cheddar Cheese 3 Cups Shredded Cheddar Cheese 12 Ounces Shredded Mozzarella Sliced American Cheese Sliced Deli Ham 1 Cup Sliced Mushrooms 1 Package Sliced Pepperoni 2 Cans sliced potatoes Sliced scallions 1 1/3 Cups Slivered Almonds  1 Jar Sloppy Joe Mix 3 Small Onion 1 Lb smoked sausage 1 1/2 Cups Soda Crackers 2 Cups Sour Cream 12 Ounces Sour Cream 1 Cup Spaghetti Sauce 23 Ounces Spaghetti Sauce 4 Cups spring mix salad greens Sub or Sausage Buns 2 Tablespoons sugar 3/4 Cup Sugar Bottle Syrup or topping of choice 16 Slices Texas Toast Bread 1 Tsp Thyme 1/2 Cup Toasted Sesame Seeds  1 1/4 Cups Uncle Ben’s Converted Rice 2 Cups Uncooked converted rice 1 Tsp vanilla 1 Tsp Vanilla 1 Tbsp Vanilla Extract 2 Tablespoons vegetable oil 1 Cup Water or milk 2 Cups Whipping Cream 1 Package White Cake Mix |

**Other Ingredients and Items**

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| **Breakfast Items** 1x Apples 1x Bacon 1x Cold Cereal 1x Fruit 3x Milk 1x Sweet Rolls 3x Tang  **Lunch Items** 1x Canned Fruit 1x Carrot Sticks 1x Cheeseburgers 1x Chips 2x Cookies 1x Corn Chips 1x Fig Bars 2x Food Court Stop 1x Fritos 1x Fruit 1x Lettuce 1x Little Debbie Cakes 1x Pickles 1x Tomato 1x Tomato soup 1x Trail Lunch 1x Twinkies  **Dinner Items** 1x Buttered Noodles 1x Canned Fruit 1x Cheesecake 1x Cookies 1x Ice Cream 1x Milk 1x Pudding 1x Rolls 2x Tossed Salad |