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| **Owl Menu** |
| **Fri. Snack**  | Nothing  |
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| **Sat. Breakfast**  | Bacon-Cheese Oven Pancake  |
| **Sat. Lunch**  | Meatball Splash Sandwiches  |
| **Sat. Dinner**  | Chicken Stuffing Casserole, Pineapple Upside-down Cake  |
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| **Sun. Breakfast**  | Bacon & Egg Wraps  |

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| **Bacon-Cheese Oven Pancake** |
| 2 Cups Bisquick1/2 Cup Syrup2 Cups Shredded Swiss Cheese2 Tablespoons Sugar | 1 Cup Shredded Swiss Cheese3 Eggs1 1/2 Cups Milk1 Lb Bacon |
| Dice and cook bacon in Dutch oven. Remove and drain grease. Combine Bisquick, milk and egg. Add 2 cups cheese, syrup and sugar. Stir and pour into Dutch oven. Add bacon and remaining cheese on top. Bake 20-30 minutes. Reduce bottom coals half way through.  Serve with syrup.  |

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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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| **Chicken Stuffing Casserole** |
| 2 Packages (6-oz) Chicken Stuffing Mix2 Cans Cream of Mushroom soup1 Cup Milk4 Cups Cooked Chicken, cubed | 2 Cups Frozen Corn2 Cans (8-oz) Mushroom Stems and Pieces, Drained4 Cups Shredded Cheddar |
| Prepare stuffing mix according to package directions.  Meanwhile combine soup and milk in a bowl and set aside.  Spray 16 inch Dutch oven and place stuffing in bottom.  Layer with chicken, corn, mushrooms, soup mixture then cheese.  Bake for about 30 minutes until warmed through and cheese is melted.  |

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| **Pineapple Upside-down Cake**  |
| 1 Package white cake mix - Complete1 Can pineapple rings1 Bag (small) pecans1 Jar (small) maraschino cherries | 1/2 Cup brown sugarfoilmargarineflourcardboard circle cut slightly- smaller than inside of Dutch oven then covered with foil |
| Line Dutch oven with foil.  Grease and flour well.  Layer the bottom of the oven with pineapple rings.  Save juice.  Use pecans and maraschino cherries to fill in holes.  Sprinkle over pineapple: brown sugar, 2 to 3 tbsp pineapple juice, 4 to 5 pats margarine.  Prepare cake mix.  Use rest of pineapple juice as liquid in mix.  Pour into oven.  Cover and heat oven.  **Use 6 briquettes on bottom and 18 on top**.  Keep briquettes in a **1 to 3 ratio** to keep up heat.  Bake 20-30 minutes.  Let oven cool.  Place foiled cardboard on top of cake and invert oven to remove cake.  Slowly peel off foil from cake.  Serve.  |

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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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| 2 Packages 6-oz Chicken Stuffing Mix2 Cans 8-oz Mushroom Stems and Pieces3 Lbs Bacon2 Cups Bisquick1/2 Cup brown sugarcardboard circle cut slightly- smaller than inside of Dutch oven then covered with foil4 Cups Cooked Chicken2 Cans Cream of Mushroom soup3 Eggsflourfoil2 Cups Frozen Cornmargarine2 1/2 Cups Milk1 Onion2 Per Person Eggs1 Can pineapple ringsPre-Cooked Meatballs | Salt & Pepper4 Cups Shredded CheddarShredded CheeseShredded Mozzarella3 Cups Shredded Swiss Cheese1 Jar small maraschino cherries1 Bag small pecansSpaghetti SauceSub or Deli Buns2 Tablespoons Sugar1/2 Cup SyrupTortilla Shells1 Package white cake mix |

**Other Ingredients and Items**

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| **Snack Items**1x Nothing |