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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 Bisquick 1/2 Cup Syrup 2 Cups Shredded Swiss Cheese 2 Tablespoons Sugar | 1 Cup Shredded Swiss Cheese 3 Eggs 1 1/2 Cups Milk 1 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 Meatballs Spaghetti Sauce | Sub or Deli Buns Shredded 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 Mix 2 Cans Cream of Mushroom soup 1 Cup Milk 4 Cups Cooked Chicken, cubed | 2 Cups Frozen Corn 2 Cans (8-oz) Mushroom Stems and Pieces, Drained 4 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 - Complete 1 Can pineapple rings 1 Bag (small) pecans 1 Jar (small) maraschino cherries | 1/2 Cup brown sugar foil margarine flour cardboard 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 Bacon 2 (Per Person) Eggs 1 Onion | Salt & Pepper Shredded Cheese Tortilla 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 Mix 2 Cans 8-oz Mushroom Stems and Pieces 3 Lbs Bacon 2 Cups Bisquick 1/2 Cup brown sugar cardboard circle cut slightly- smaller than inside of Dutch oven then covered with foil 4 Cups Cooked Chicken 2 Cans Cream of Mushroom soup 3 Eggs flour foil 2 Cups Frozen Corn margarine 2 1/2 Cups Milk 1 Onion 2 Per Person Eggs 1 Can pineapple rings Pre-Cooked Meatballs | Salt & Pepper 4 Cups Shredded Cheddar Shredded Cheese Shredded Mozzarella 3 Cups Shredded Swiss Cheese 1 Jar small maraschino cherries 1 Bag small pecans Spaghetti Sauce Sub or Deli Buns 2 Tablespoons Sugar 1/2 Cup Syrup Tortilla Shells 1 Package white cake mix |

**Other Ingredients and Items**

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| **Snack Items** 1x Nothing |