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| **Owl Menu** | |
| **Fri. Snack** | Pepperoni Rolls, Water |
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| **Sat. Breakfast** | Apple-Sausage French Toast , Milk, Orange |
| **Sat. Lunch** | Grilled Kielbasa Sandwiches, Hot Chocolate, Chips |
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| **Sun. Breakfast** | Crepes w/Cherry Filling, Banans, Water |

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| **Pepperoni Rolls** | |
| Refrigerator biscuits in tubes Sliced pepperoni | Shredded Mozzarella |
| Remove refrigerator biscuits from tubes and flatten each into a circle.  Place 3 slices of pepperoni on each and a small amount of shredded mozzarella cheese.  Fold in half and pinch the edges shut.  Place on a cookie sheet or in a Dutch oven and bake them according to package directions. | |

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| **Apple-Sausage French Toast** | |
| 1 Lb Bulk Pork Sausage 4 Apples 12 Eggs 3 Cups Milk | 1/2 Cup Maple Syrup 1/2 Tsp Nutmeg 24 Slices Thick French Bread |
| Cook sausage, drain, remove to a bowl.  Place apples in that same oven and cook 3-5 minutes or until tender, stirring occasionally.  Remove  to a bowl.  In your Dutch oven, place half the bread.  Top with the sausage and apples.  Then top with the remaining bread.  Whisk together the eggs.  Add milk, syrup and nutmeg.  Pour over top.  Bake for an hour or until the eggs are set and the bread is golden.   If it is a cold campout or you have a cool place, you can assemble this the night before and then just bake it in the morning. | |

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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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| **Crepes w/Cherry Filling** | |
| Ham Slices Pancake Mix | Can Cherry Pie Filling Milk |
| Try this when you are using propane stoves  Fry ham on griddle then place Dutch oven lined with paper towel to stay warm. Keep covered.  Mix up thin pancake mix.  Start with well-greased griddle on medium heat. Make one medium sized crepe. After flipping, when second side is nearly done, spoon cherry filling down middle and carefully fold sides up. Serve directly into personal mess kit. Sprinkle lightly with powdered sugar and serve ham slice. This will take a little experimenting to master. Do not make the batter too thick or crepe too large.  Do two at a time once you get the hang of it. | |

**Food List (For Recipe Ingredients)**

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| 4 Apples 1 Lb Bulk Pork Sausage Can Cherry Pie Filling 12 Eggs Green Pepper Ham Slices Kielbasa 1/2 Cup Maple Syrup Milk 3 Cups Milk 1/2 Tsp Nutmeg | Onion Pancake Mix Refrigerator biscuits in tubes Shredded Mozzarella Sliced pepperoni Sub or Sausage Buns 24 Slices Thick French Bread |

**Other Ingredients and Items**

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| **Breakfast Items** 1x Banans 1x Milk 1x Orange 1x Water  **Lunch Items** 1x Chips 1x Hot Chocolate  **Snack Items** 1x Water |