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| **Eagle Menu** | |
| **Fri. Snack** | Corn on the Cob , Water |
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| **Sat. Breakfast** | Sausage, Egg, and Cheese Muffins, Orange juice |
| **Sat. Lunch** | Pizza Pockets, Apple, Milk |
| **Sat. Dinner** | Sirloin Tips & Fettuccine Alfredo, Hot chocolate |
| **Sat. Dessert** | Pumpkin Dump Cake , Hot chocolate |
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| **Sun. Breakfast** | French Toast, Milk |

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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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| **Sausage, Egg, and Cheese Muffins** | |
| 2 (per Person) Sausage Patties 2 (per Person) English Muffins | 2 (per Person) Eggs 2 (per Person) Salt & Pepper 2 (per Person) Cheese Slices |
| Cook sausage patties on one part of the griddle.  Toast English muffins on another part.  Spray egg ring and spot where you will cook eggs with cooking spray.  Crack one egg into ring and tap yolk with spatula to break.  Lightly salt and pepper.  As soon as egg is set,   carefully remove ring and start another.  Eggs will be the slow part of this.  Assemble sandwich with muffin, sausage, slice of cheese and egg. | |

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| **Pizza Pockets** | |
| Tubes of Pillsbury dough - Not biscuits Pizza Sauce | Pepperoni Cheese Other Toppings |
| Take the flat dough, and fill the center with pizza sauce, peperoni, cheese, with optional mushroom, olives etc. Fold it over to enclose the 'goodies'.  Spray a piece of foil and place this in the center.  Wrap and place in a second piece of foil.  Bake 10 minutes per side. | |

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| **Sirloin Tips & Fettuccine Alfredo** | |
| 1/2 Lb thick bacon 10 Ounces Sirloin steak 8 Ounces fresh whole mushrooms  1 Jar Au Jus Gravy | 1 Lb fettuccine 1 Jar Alfredo Sauce Monterey Jack Cheese |
| Dice and cook bacon.  Remove.  Cut sirloin into small pieces and brown in bacon drippings with the mushrooms. Add gravy and add the bacon back.  Cover and simmer until meat is tender, about 30 minutes.  Prepare pasta and toss with sauce.  Then toss with meat and gravy mixture.  Top with cheese and serve. | |

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| **Pumpkin Dump Cake** | |
| 1 Can (15-oz) pumpkin puree 1 Can (10-oz) evaporated milk 1 Cup light brown sugar 3 Eggs, slightly beaten | 1 Tbsp pumpkin pie spice 1 Box yellow cake mix 1 Cup butter, melted - 2 sticks 1 Cup crushed graham crackers, or pecans or walnuts 1/2 Cup toffee bits - Optional |
| Spray Dutch oven with cooking spray.  In a large bowl combine pumpkin, milk, sugar, eggs, and spice.  Stir to combine and pour into Dutch oven.  Sprinkle dry cake mix on top followed by crackers or nuts.  Pour the butter evenly over the top.  Bake 45-50 minutes until center is set and edges are lightly browned.    Serve with ice cream or whipped cream. | |

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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 | |

**Food List (For Recipe Ingredients)**

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| 1 Can 10-oz evaporated milk 1 Can 15-oz pumpkin puree 1 Jar Alfredo Sauce 1 Jar Au Jus Gravy 1 Cup butter Butter Cheese Corn 1 Cup crushed graham crackers, or pecans or walnuts 11 Eggs 1 Lb fettuccine Foil\* 8 Ounces fresh whole mushrooms  1 Tbsp Ground Cinnamon 1 Cup light brown sugar 1 Cup Milk Monterey Jack Cheese Other Toppings Pepperoni 2 per Person Cheese Slices | 2 per Person Eggs 2 per Person English Muffins 2 per Person Salt & Pepper 2 per Person Sausage Patties Pizza Sauce 1 Tbsp pumpkin pie spice Salt 10 Ounces Sirloin steak Bottle Syrup or topping of choice 16 Slices Texas Toast Bread 1/2 Lb thick bacon 1/2 Cup toffee bits Tubes of Pillsbury dough - Not biscuits 1 Tbsp Vanilla Extract 1 Box yellow cake mix |

**Other Ingredients and Items**

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| **Lunch Items** 1x Apple | **Breakfast Drinks** 1x Milk 1x Orange juice   **Lunch Drinks** 1x Milk  **Dinner Drinks** 1x Hot chocolate  **Snack Drinks** 1x Water  **Dessert Drinks** 1x Hot chocolate |