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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**  |
| CornSalt | ButterFoil\* |
| **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 Patties2 (per Person) English Muffins | 2 (per Person) Eggs2 (per Person) Salt & Pepper2 (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 biscuitsPizza Sauce | PepperoniCheeseOther 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 bacon10 Ounces Sirloin steak8 Ounces fresh whole mushrooms 1 Jar Au Jus Gravy | 1 Lb fettuccine1 Jar Alfredo SauceMonterey 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 puree1 Can (10-oz) evaporated milk1 Cup light brown sugar3 Eggs, slightly beaten | 1 Tbsp pumpkin pie spice1 Box yellow cake mix1 Cup butter, melted - 2 sticks1 Cup crushed graham crackers, or pecans or walnuts1/2 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 Eggs1 Tbsp Ground Cinnamon1 Cup Milk | 16 Slices Texas Toast Bread1 Tbsp Vanilla Extract - OptionalBottle 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 choiceHint: 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 milk1 Can 15-oz pumpkin puree1 Jar Alfredo Sauce1 Jar Au Jus Gravy1 Cup butterButterCheeseCorn1 Cup crushed graham crackers, or pecans or walnuts11 Eggs1 Lb fettuccineFoil\*8 Ounces fresh whole mushrooms 1 Tbsp Ground Cinnamon1 Cup light brown sugar1 Cup MilkMonterey Jack CheeseOther ToppingsPepperoni2 per Person Cheese Slices | 2 per Person Eggs2 per Person English Muffins2 per Person Salt & Pepper2 per Person Sausage PattiesPizza Sauce1 Tbsp pumpkin pie spiceSalt10 Ounces Sirloin steakBottle Syrup or topping of choice16 Slices Texas Toast Bread1/2 Lb thick bacon1/2 Cup toffee bitsTubes of Pillsbury dough - Not biscuits1 Tbsp Vanilla Extract1 Box yellow cake mix |

**Other Ingredients and Items**

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| **Lunch Items**1x Apple | **Breakfast Drinks**1x Milk1x Orange juice **Lunch Drinks**1x Milk**Dinner Drinks**1x Hot chocolate**Snack Drinks**1x Water**Dessert Drinks**1x Hot chocolate |