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| **Eagle Menu** |
| **Fri. Snack**  | Goo Dip, water  |
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| **Sat. Breakfast**  | Sausage Gravy & Biscuits, milk  |
| **Sat. Lunch**  | Pizza Pockets, water  |
| **Sat. Dinner**  | Taco Salad, gatorade  |
| **Sat. Dessert**  | Pumpkin Dump Cake  |
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| **Sun. Breakfast**  | Bacon & Egg Wraps, orange juice  |

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| **Goo Dip** |
| 1 Lb Hamburger1 Jar (Large) Salsa1 Block (8-oz) Cream Cheese | 1 Package (8-oz) Taco blend shredded cheese1 (Big Bag) Tortilla chips(Optional) Hot Sauce |
| Brown the hamburger in a dutch oven.  Draining grease is Optional!  Add salsa and cover.  Stir frequently until salsa begins to bubble.  Add cream cheese and stir frequently until completely melted.  Stir in shredded cheese and cover, stirring frequently until it begins to bubble.  Serve over chips or dip right out of the Dutch. Vegetarian option:  Use separate dutch and leave out hamburger. |

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| **Sausage Gravy & Biscuits** |
| Canned Sausage Gravy | Refridgerator Tube Biscuits |
| Prepare refrigerator tube biscuits in Dutch oven according to package directions.  Heat canned sausage gravy and serve over warm biscuits.  |

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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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| **Taco Salad** |
| 1 Lb Ground BeefLettuce, Shredded2 Cups Cheddar Cheese, Grated/Shredded2 (Medium) Tomatoes, Chopped1 Cup Salsa | 1 Cup Sour Cream1 Cup Guacamole - optional1 Bag Tortilla Chips1 Package Taco Seasoning1 Bottle Ranch Dressing |
| Brown the beef in a Dutch oven.  When browned, add Taco seasoning per packet instructions.  (Usually 2tbsp of water + SeasoningBreak up tortilla chips.Assemble bowls of Salad.Suggested: Lettuce, Tomatoes, Chips, Cheddar Cheese, Ground Beef, Salsa, Sour Cream, Guacamole , Dressing |

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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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| **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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| 1 Can 10-oz evaporated milk1 Can 15-oz pumpkin puree1 Block 8-oz Cream Cheese1 Package 8-oz Taco blend shredded cheese2 Lbs Bacon1 Big Bag Tortilla chips1 Cup butterCanned Sausage Gravy2 Cups Cheddar CheeseCheese1 Cup crushed graham crackers, or pecans or walnuts3 Eggs1 Lb Ground Beef1 Cup Guacamole1 Lb Hamburger1 Jar Large SalsaLettuce1 Cup light brown sugar2 Medium Tomatoes1 OnionOptional Hot Sauce | Other ToppingsPepperoni2 Per Person EggsPizza Sauce1 Tbsp pumpkin pie spice1 Bottle Ranch DressingRefridgerator Tube Biscuits1 Cup SalsaSalt & PepperShredded Cheese1 Cup Sour Cream1 Package Taco Seasoning1/2 Cup toffee bits1 Bag Tortilla ChipsTortilla ShellsTubes of Pillsbury dough - Not biscuits1 Box yellow cake mix |

**Other Ingredients and Items**

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| **Breakfast Drinks**1x milk1x orange juice**Lunch Drinks**1x water**Dinner Drinks**1x gatorade**Snack Drinks**1x water |