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| **Robert Stevens; Trey Haywood III Menu** | |
| **Fri. Snack** | Pepperoni Rolls, Water |
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| **Sat. Breakfast** | Breakfast Bake, Milk |
| **Sat. Lunch** | Grilled Kielbasa Sandwiches, Water |
| **Sat. Dinner** | Turkey Casserole, Water |
| **Sat. Dessert** | Dutch Oven S'mores |
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| **Sun. Breakfast** | Stick Bread |

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| **Pepperoni Rolls (x0.5)** | |
| 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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| **Breakfast Bake (x0.5)** | |
| 5 Eggs 1/4 Cup Milk 16 Ounces Tube of refrigerator biscuits | 4 Green Onions 1 Cup Shredded Cheddar Cheese 1 Lb Bacon, Sausage, or Diced Ham |
| Beat eggs and milk in a large bowl.  Open the biscuits and cut each into fourths.  Add them to the egg mixture and let sit so they can absorb as much as possible.  Next cook your meat in the Dutch oven.   Drain and add it to the bowl.  Add the sliced green onions and cheese and mix well.  Pour it into the Dutch oven and bake for about 45 minutes.  Start checking after 30. | |

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| **Grilled Kielbasa Sandwiches (x0.5)** | |
| 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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| **Turkey Casserole (x0.5)** | |
| 4 Cups Mashed Potatoes - (Approx 8-10 potatoes) 1 Bag (16 oz) Sharp Cheddar Cheese 1 Can (Condensed) Cream of Mushroom 1 Bag (Small) Frozen Mixed Vegetables | 1 (Medium) Onion, Chopped 1 Lb Cooked Turkey, Shredded Paprika Salt & Pepper |
| 1. In a large pot, boil water, peel and dice potatoes and add to boiling water. 2. After potatoes are full cooked, mash potatoes, and. Add ½ of Cheddar cheese and stir. 3. Place turkey in an even layer on the bottom of Dutch oven. Top with a layer of onion and a layer of vegetables so that the turkey is no longer visible. Sprinkle salt and pepper to taste. Pour the condensed soup over the onion layer, then sprinkle with shredded cheese. Spoon mashed potatoes over the top of the casserole, Sprinkle with paprika. 4. Bake 30 to 40 minutes | |

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| **Dutch Oven S'mores (x0.5)** | |
| 1 Package (14.5-oz) whole graham crackers, crushed 1/2 Cup butter, melted 1 Can (14-oz) sweetened condensed milk 2 Cups (12-oz) Chocolate chips - Semisweet | 1 Cup Butterscotch chips 2 Cups miniature marshmallows 18 charcoal briquettes |
| Line a Dutch oven with heavy-duty aluminum foil.  Combine cracker crumbs and melted butter; press onto the bottom of the pan. Pour milk over crust and sprinkle with chocolate and butterscotch chips. Top with marshmallows.  Use six briquettes on the bottom and rest on top.  Cook for 15 minutes or until chips are melted.   Remove lid and let cool before serving. | |

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| **Stick Bread (x0.5)** | |
| Bisquick | Cinnamon Brown Sugar |
| Press a wad of dough onto the end of a stick and bake over hot coals. Try cinnamon twists. Pat dough into a rectangle, spread with butter, cinnamon and brown sugar, and cut into 2" strips. Wrap strip around a green stick and toast over the coals | |

**Food List (For Recipe Ingredients)**

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| 1 Cup 12-oz Chocolate chips 1/2 Package 14.5-oz whole graham crackers 1/2 Can 14-oz sweetened condensed milk 1/2 Bag 16 oz Sharp Cheddar Cheese 1/2 Lb Bacon, Sausage, or Diced Ham Bisquick 1/4 Cup butter 1/2 Cup Butterscotch chips 9 charcoal briquettes Cinnamon Brown Sugar 1/2 Can Condensed Cream of Mushroom 1/2 Lb Cooked Turkey 2 1/2 Eggs 2 Green Onions Green Pepper Kielbasa 2 Cups Mashed Potatoes | 1/2 Medium Onion 1/8 Cup Milk 1 Cup miniature marshmallows Onion Paprika Refrigerator biscuits in tubes Salt & Pepper 1/2 Cup Shredded Cheddar Cheese Shredded Mozzarella Sliced pepperoni 1/2 Bag Small Frozen Mixed Vegetables Sub or Sausage Buns 8 Ounces Tube of refrigerator biscuits |

**Other Ingredients and Items**

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| **Breakfast Drinks** 1/2x Milk  **Lunch Drinks** 1/2x Water  **Dinner Drinks** 1/2x Water  **Snack Drinks** 1/2x Water |