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| **Owl Menu** |
| **Fri. Snack**  | English Muffin Pizzas, Bananas 1 bunch  |
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| **Sat. Breakfast**  | Scrambled Eggs & Diced Ham , Tang, Apples (1 per person)  |
| **Sat. Dinner**  | Cheesy Steak Casserole (a.k.a. Philly Cheesesteak Casserole) , Milk, Oranges (1 per person)  |
| **Sat. Dessert**  | Dutch Oven S'mores  |

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| **English Muffin Pizzas** |
| English MuffinsPizza Sauce | PepperoniShredded MozzarellaOther toppings (Optional) |
| Split English muffins and spread margarine on split site.   Place split side down in bottom of Dutch oven.  Top with pizza sauce, 4 slices of pepperoni, shredded mozzarella [and/or other toppings, as desired.]  Place equal heat on bottom and top of oven for approx. 5 minutes, until cheese melts and pizzas are warmed.  Note:  by placing split-buttered side down you can apply more heat to the bottom and reduce your cooking time significantly  |

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| **Scrambled Eggs & Diced Ham**  |
| 2 Lbs Ham, diced16 Eggs | 1 Cup MilkSalt and Pepper |
| Brown ham in Dutch oven, stirring frequently. Meanwhile crack 2 eggs per person.  Add 1 cup milk per 16 eggs.  Sprinkle with salt and pepper and beat well. Add egg mixture to Dutch oven and as eggs begin to cook, keep sides and bottom of oven clean by scraping, this allows more liquid to get to the bottom and cook.  Buttered English Muffins toasted on a griddle or Dutch oven lid go well with this. |

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| **Cheesy Steak Casserole (a.k.a. Philly Cheesesteak Casserole)**  |
| 1 Tbsp Olive Oil3 Cups shredded mozzarella1 1/2 Lbs Sirloin Steak3 Cans evaporated milk1 medium onion, Chopped | 6 (Large) Eggs1 Green bell pepper, Chopped1/2 Tsp Salt1 Loaf Italian bread, In 1” cubes1/2 Tsp Pepper |
| Slice the sirloin steak into thin 1/8” slices. In the Dutch oven, brown the sirloin, peppers, and onions in the olive oil and then remove them to a bowl.  In a separate bowl combine evaporated milk, eggs and spices.  Place the bread cubes into the Dutch oven.  Evenly spread the meat and vegetables over the bread. Pour egg mixture over the meat, vegetable and bread in the Dutch oven, pressing the bread with the back of a spoon to help the bread absorb the liquid.  Top with mozzarella cheese.  Cover and bake at 350º for about ½ hour or until mixture has set then serve.   |

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| **Dutch Oven S'mores** |
| 1 Package (14.5-oz) whole graham crackers, crushed1/2 Cup butter, melted1 Can (14-oz) sweetened condensed milk2 Cups (12-oz) Chocolate chips - Semisweet | 1 Cup Butterscotch chips2 Cups miniature marshmallows18 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.  |

**Food List (For Recipe Ingredients)**

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| 2 Cups 12-oz Chocolate chips1 Package 14.5-oz whole graham crackers1 Can 14-oz sweetened condensed milk1/2 Cup butter1 Cup Butterscotch chips18 charcoal briquettes16 EggsEnglish Muffins3 Cans evaporated milk1 Green bell pepper2 Lbs Ham1 Loaf Italian bread6 Large Eggs1 medium onion1 Cup Milk | 2 Cups miniature marshmallows1 Tbsp Olive OilOther toppings (Optional)1/2 Tsp PepperPepperoniPizza Sauce1/2 Tsp SaltSalt and Pepper3 Cups shredded mozzarellaShredded Mozzarella1 1/2 Lbs Sirloin Steak |

**Other Ingredients and Items**

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| **Breakfast Items**1x Apples (1 per person)1x Tang**Dinner Items**1x Milk1x Oranges (1 per person)**Snack Items**1x Bananas 1 bunch |