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| **Owl Menu** | |
| **Fri. Snack** | Grilled Ham & Cheese Sandwiches |
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| **Sat. Breakfast** | Cheesy Sausage Potatoes, Apples (one per person), Milk |
| **Sat. Lunch** | Meatball Splash Sandwiches, Bag of chips, Tang |
| **Sat. Dinner** | Lasagna, Strawberry container |
| **Sat. Dessert** | Cinnamon Roll-Topped Cobbler |
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| **Sun. Breakfast** | Oatmeal, Orange juice |

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| **Grilled Ham & Cheese Sandwiches** | |
| Bread Butter | Sliced Deli Ham Sliced American Cheese |
| Butter two slices per sandwich and assemble ham and cheese on bread with buttered side out.  Place on griddle and turn when brown.  Keep warm until ready to serve. | |

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| **Cheesy Sausage Potatoes** | |
| 5 Lbs Potatoes, Peeled and Sliced 2 Lbs Bulk Sausage | 2 (Medium) Onions, Chopped 16 Ounces Shredded Cheddar Cheese |
| In one Dutch oven, cover potatoes with water and bring to a boil.  Reduce heat and simmer about 10 minutes until tender.  Drain.  In second Dutch oven, brown sausage with onion.  Drain if needed.  Sprinkle sausage over potatoes, toss gently.  Sprinkle cheese on top.  Place coals on top for about 5-10 minutes to melt the cheese. | |

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| **Meatball Splash Sandwiches** | |
| Pre-Cooked Meatballs Spaghetti Sauce | Sub or Deli Buns Shredded Mozzarella |
| Heat the meatballs in sauce.  Toast buns on griddle over fire.  Add meatballs to buns.  Top with shredded cheese.  Wrap in foil and heat over coals until cheese melts.  Be careful not to burn them! | |

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| **Lasagna** | |
| 1 1/2 Lbs Lean Ground Beef 23 Ounces Spaghetti Sauce 12 Ounces Shredded Mozzarella 3 Eggs | 2 1/4 Cups Cottage or Ricotta Cheese 1/4 Cup Grated Parmesan or Romano 13 Lasagna Noodles 1 1/2 Teaspoons Oregano 3/4 Cup Hot Water |
| Brown the ground beef.  Remove beef to a large mixing bowl.  To the beef, add the spaghetti sauce and mix well.  In another bowl, mix together all 3 cheeses, reserving 1/4 mozzarella for the top, eggs and oregano.    Line your Dutch oven with foil.  Place the layers in the Dutch oven in the following order:  Break up four lasagna noodles in the bottom of the oven.  Spread 1/3 of meat mixture over noodles.  Spread ½ of cheese mixture over meat mixture.  Break up 5 noodles and place on next.  Spread ½ of remaining meat mixture over noodles.  Spread remaining cheese mixture over meat mixture.  Break up remaining noodles and place over cheese.  Spread remaining meat mixture over noodles.  Sprinkle with reserved mozzarella.    Pour the hot water all around the edges of the Dutch oven.  Place the lid on the oven and bake for 1 ½ hours.  This recipe works well with 12 coals on top and 12 coals on the bottom.  Start testing after 45 minutes with a fork to see that noodles are soft.  Watch for burning.  Adjust heat accordingly. | |

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| **Cinnamon Roll-Topped Cobbler** | |
| 1 Can (29-oz) pear halves in syrup, drained and sliced 1 Can (21-oz) cherry pie filling | 1 tube of 8 refrigerated cinnamon rolls with icing |
| Mix sliced pears and pie filling in Dutch oven and heat over fire until boiling. Keep stirring so it does not stick or burn!  Place rolls on top of fruit mixture then BAKE for about 20 minutes until rolls are brown and fruit is bubbly.  (use 17 coals on top and 11 on the bottom).   Let sit for 5 minutes and spread icing over the rolls.  Let sit for 5 more minutes.  (This is the hardest part!) | |

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| **Oatmeal** | |
| 6 Cups Water 4 Cups Old Fashioned Oats 1 Dash Salt | 1/2 Cup Raisins Milk Brown Sugar |
| Bring salted water to a rolling boil in large pot or Dutch oven.  Add oats and raisins.  Stir constantly until most all the water is absorbed.  Make sure to scrape the bottom and sides of the pot.  Cover and remove from heat.  Let stand for 5 minutes.  Serve with milk and brown sugar. | |

**Food List (For Recipe Ingredients)**

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| 1 Can 21-oz cherry pie filling 1 Can 29-oz pear halves in syrup Bread Brown Sugar 2 Lbs Bulk Sausage Butter 2 1/4 Cups Cottage or Ricotta Cheese 3 Eggs 1/4 Cup Grated Parmesan or Romano 3/4 Cup Hot Water 13 Lasagna Noodles 1 1/2 Lbs Lean Ground Beef 2 Medium Onions Milk 4 Cups Old Fashioned Oats 1 1/2 Teaspoons Oregano 5 Lbs Potatoes | Pre-Cooked Meatballs 1/2 Cup Raisins 1 Dash Salt 16 Ounces Shredded Cheddar Cheese Shredded Mozzarella 12 Ounces Shredded Mozzarella Sliced American Cheese Sliced Deli Ham Spaghetti Sauce 23 Ounces Spaghetti Sauce Sub or Deli Buns 1 tube of 8 refrigerated cinnamon rolls with icing 6 Cups Water |

**Other Ingredients and Items**

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| **Breakfast Items** 1x Apples (one per person)  **Lunch Items** 1x Bag of chips  **Dinner Items** 1x Strawberry container | **Breakfast Drinks** 1x Milk 1x Orange juice  **Lunch Drinks** 1x Tang |