|  |
| --- |
| **Bradyn Armstrong; Alex Kramer Menu** |
| **Fri. Snack**  | Slider dogs  |
|  |
| **Sat. Breakfast**  | Cinnamon French Toast Bake , Water, Blueberries  |
| **Sat. Lunch**  | BBQ ham sandwiches, Water, Chips  |
| **Sat. Dinner**  | Pumpkin Dump Cake  |
|  |
| **Sun. Breakfast**  | Egg - Hot Rock Cooking  |

|  |
| --- |
| **Slider dogs** |
| 1 Per Person Hot dog2 Boxes Mac and cheese | 1/2 Lb Bacon1 Per Person Froot Loops - Snack size box1 Per Person Hot Dog Buns |
| 1. Cook hot dogs2. Cook Mac and cheese according to box instructions. 3. Cube bacon. Cook in Dutch, drain grease. 4. Add all ingredients on hot dog bun and enjoy. To save money, buy 1 box of Fruit loops, or generic brand instead of snack boxes.  |

|  |
| --- |
| **Cinnamon French Toast Bake**  |
| 1/2 Stick Margarine2 Packages Cinnamon Rolls with Icing6 Eggs1/2 Cup Heavy Whipping Cream2 Teaspoons Cinnamon | 2 Teaspoons Vanilla1 Cup Chopped Pecans1 Cup Maple SyrupGlaze Icing from Cinnamon Rolls1/4 Cup Powdered Sugar |
| Place oven on burner and melt butter.  Cut each roll into 8 pieces and place pieces over butter in Dutch oven.  In a medium bowl, beat eggs.  Beat in cream, cinnamon and vanilla until well blended.  Pour over rolls.  Sprinkle with pecans and drizzle with 1 cup syrup.  Bake about 30 minutes or until golden brown.  Open and allow to cool.  Meanwhile, remove covers from icing and place in shallow pan of warm water to heat until drizzling consistency.  Drizzle over top after it has cooled a bit.  Sprinkle with powdered sugar.  It can be served with additional syrup.  |

|  |
| --- |
| **BBQ ham sandwiches** |
| 1 Lb (per 5 people) Chipped Ham1 Bottle BBQ Sauce | 5 Hamburger Buns |
| Separate ham slices and drop into Dutch oven.  Add BBQ sauce and heat through.  |

|  |
| --- |
| **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.  |

|  |
| --- |
| **Egg - Hot Rock Cooking** |
|  | 2 Per Person Eggs |
| Lay a flat, hot rock on coals and use it as a griddle to cook your eggs. Leave the rock in the coals for a good long time then clean it off and begin cooking.  |

**Food List (For Recipe Ingredients)**

|  |  |
| --- | --- |
| 1 Can 10-oz evaporated milk1 Can 15-oz pumpkin puree1/2 Lb Bacon1 Bottle BBQ Sauce1 Cup butter1 Cup Chopped Pecans2 Teaspoons Cinnamon2 Packages Cinnamon Rolls with Icing1 Cup crushed graham crackers, or pecans or walnuts9 Eggs2 Per Person Eggs1 Per Person Froot LoopsGlaze Icing from Cinnamon Rolls5 Hamburger Buns1/2 Cup Heavy Whipping Cream1 Per Person Hot dog | 1 Per Person Hot Dog Buns1 Cup light brown sugar2 Boxes Mac and cheese1 Cup Maple Syrup1/2 Stick Margarine1 Lb per 5 people Chipped Ham1/4 Cup Powdered Sugar1 Tbsp pumpkin pie spice1/2 Cup toffee bits2 Teaspoons Vanilla1 Box yellow cake mix |

**Other Ingredients and Items**

|  |
| --- |
| **Breakfast Drinks**1x Blueberries1x Water**Lunch Drinks**1x Chips1x Water |