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| **Sam Watkins; Nicholas Lipinski Menu** | |
| **Sat. Breakfast** | Farmers' Breakfast, Milk, Plums |
| **Sat. Lunch** | Grilled Sausage Sandwiches, Chips |
| **Sat. Dinner** | One Pot Chicken Alfredo, Peach Cobbler, Leftover chips |
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| **Sun. Breakfast** | Milk, Hot rock cooking beef |

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| **Farmers' Breakfast** | |
| 1 1/2 Lbs Bacon 1 Cup Milk | 1 (Medium) Onion 24 Eggs 2 Cans Potatoes |
| Dice bacon and cook it in Dutch oven, stirring frequently so it cooks evenly. Slice potatoes, if they don’t come that way. Also dice onion. When bacon is cooked it is removed, leaving bacon fat in oven. Brown the potatoes and onion in Dutch oven. Crack eggs into a pan and beat with milk. After potatoes are brown, add bacon back in and pour in eggs. Mix thoroughly. Frequently scrape bottom and sides of oven until eggs are cooked. Serve immediately. | |

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| **Grilled Sausage Sandwiches** | |
| 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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| **One Pot Chicken Alfredo** | |
| 2 Tablespoons Olive oil 4 Chicken breasts, cubed 6 Cloves Garlic, Minced 2 Cans (14-oz) chicken broth | 2 Cups Heavy Cream 1 Lb (Box) Penne Pasta - Uncooked 1 Lb Frozen Peas - Optional 3 Cups grated Parmesan Parsley - For Garnish (optional) |
| In the pot or Dutch oven, heat the oil and brown the chicken.  Add garlic, and saute for about a minute.  Add broth, cream and pasta, and bring to a boil.  Cover and reduce heat to a simmer for 20 minutes.  After 10 minutes add the peas and continue cooking as before.  Turn off heat and stir in Parmesan cheese.  Top with parsley if desired. | |

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| **Peach Cobbler** | |
| 1 Can (Large) Sliced Peaches 1 Package White Cake Mix | 1 Stick Butter 1 Tsp Cinnamon |
| When oven is preheated, pour whole can of peaches and juice into oven. Add dry cake mix on top of peaches. Place several pieces of butter on too and sprinkle with cinnamon over all. Bake about 45 minutes. Serves 8-10.    **VARIATIONS:**   * Use canned cherries and add sugar to cherries. * Use canned apples with tsp. cinnamon & tsp. allspice to apples * Use canned blueberries or blackberries and omit cinnamon * Stir cake mix & peaches to provide spongier layer of cake. | |

**Food List (For Recipe Ingredients)**

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| 2 Cans 14-oz chicken broth 1 1/2 Lbs Bacon 1 Lb Box Penne Pasta 1 Stick Butter 4 Chicken breasts, cubed 1 Tsp Cinnamon 6 Cloves Garlic 24 Eggs 1 Lb Frozen Peas 3 Cups grated Parmesan 2 Cups Heavy Cream | 1 Can Large Sliced Peaches 1 Medium Onion 1 Cup Milk 2 Tablespoons Olive oil Parsley 2 Cans Potatoes 1 Package White Cake Mix |

**Recipes without Ingredients**  
Grilled Sausage Sandwiches  
  
**Other Ingredients and Items**

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| **Breakfast Items** 1x Hot rock cooking beef 2x Milk 1x Plums  **Lunch Items** 1x Chips  **Dinner Items** 1x Leftover chips |