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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 Bacon1 Cup Milk | 1 (Medium) Onion24 Eggs2 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 oil4 Chicken breasts, cubed6 Cloves Garlic, Minced2 Cans (14-oz) chicken broth | 2 Cups Heavy Cream1 Lb (Box) Penne Pasta - Uncooked1 Lb Frozen Peas - Optional3 Cups grated ParmesanParsley - 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 Peaches1 Package White Cake Mix | 1 Stick Butter1 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.

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**Food List (For Recipe Ingredients)**

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| 2 Cans 14-oz chicken broth1 1/2 Lbs Bacon1 Lb Box Penne Pasta1 Stick Butter4 Chicken breasts, cubed1 Tsp Cinnamon6 Cloves Garlic24 Eggs1 Lb Frozen Peas3 Cups grated Parmesan2 Cups Heavy Cream | 1 Can Large Sliced Peaches1 Medium Onion1 Cup Milk2 Tablespoons Olive oilParsley2 Cans Potatoes1 Package White Cake Mix |

**Recipes without Ingredients**
Grilled Sausage Sandwiches

**Other Ingredients and Items**

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| **Breakfast Items**1x Hot rock cooking beef2x Milk1x Plums**Lunch Items**1x Chips**Dinner Items**1x Leftover chips |