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| **Bison Menu** |
| **Sat. Breakfast**  | Breakfast Casserole, apples, hot coco  |
| **Sat. Lunch**  | Grilled Ham & Cheese Sandwiches, bananas, milk, cookies  |
| **Sat. Dinner**  | Pumpkin Dump Cake , Turkey Casserole, milk  |

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| **Breakfast Casserole** |
| 12 Slices Bread2 Cups Grated Sharp Cheddar2 Lbs Bulk Sausage | 12 Eggs4 Cups Milk2 Teaspoons Dry Mustard |
| Brown sausage in Dutch oven and remove.  Tear bread into pieces and spread evenly over bottom of oven.  Spoon the sausage over bread, sprinkle cheese over sausage.  Beat together eggs, milk, mustard, salt, and pepper.  Pour over all.  Bake for about 40 minutes until set. |

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| **Grilled Ham & Cheese Sandwiches** |
| BreadButter | Sliced Deli HamSliced 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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| **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.  |

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| **Turkey Casserole** |
| 4 Cups Mashed Potatoes - (Approx 8-10 potatoes)1 Bag (16 oz) Sharp Cheddar Cheese1 Can (Condensed) Cream of Mushroom1 Bag (Small) Frozen Mixed Vegetables | 1 (Medium) Onion, Chopped1 Lb Cooked Turkey, ShreddedPaprikaSalt & Pepper |
| 1. In a large pot, boil water, peel and dice potatoes and add to boiling water.
2. After potatoes are full cooked, mash potatoes, and. Add ½ of Cheddar cheese and stir.
3. Place turkey in an even layer on the bottom of Dutch oven. Top with a layer of onion and a layer of vegetables so that the turkey is no longer visible. Sprinkle salt and pepper to taste. Pour the condensed soup over the onion layer, then sprinkle with shredded cheese. Spoon mashed potatoes over the top of the casserole, Sprinkle with paprika.
4. Bake 30 to 40 minutes
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**Food List (For Recipe Ingredients)**

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| 1 Can 10-oz evaporated milk1 Can 15-oz pumpkin puree1 Bag 16 oz Sharp Cheddar Cheese12 Slices BreadBread2 Lbs Bulk Sausage1 Cup butterButter1 Can Condensed Cream of Mushroom1 Lb Cooked Turkey1 Cup crushed graham crackers, or pecans or walnuts2 Teaspoons Dry Mustard15 Eggs2 Cups Grated Sharp Cheddar1 Cup light brown sugar | 4 Cups Mashed Potatoes1 Medium Onion4 Cups MilkPaprika1 Tbsp pumpkin pie spiceSalt & PepperSliced American CheeseSliced Deli Ham1 Bag Small Frozen Mixed Vegetables1/2 Cup toffee bits1 Box yellow cake mix |

**Other Ingredients and Items**

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| **Breakfast Items**1x apples1x hot coco**Lunch Items**1x bananas1x cookies1x milk**Dinner Items**1x milk |