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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 Bread 2 Cups Grated Sharp Cheddar 2 Lbs Bulk Sausage | 12 Eggs 4 Cups Milk 2 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** | |
| 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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| **Pumpkin Dump Cake** | |
| 1 Can (15-oz) pumpkin puree 1 Can (10-oz) evaporated milk 1 Cup light brown sugar 3 Eggs, slightly beaten | 1 Tbsp pumpkin pie spice 1 Box yellow cake mix 1 Cup butter, melted - 2 sticks 1 Cup crushed graham crackers, or pecans or walnuts 1/2 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 Cheese 1 Can (Condensed) Cream of Mushroom 1 Bag (Small) Frozen Mixed Vegetables | 1 (Medium) Onion, Chopped 1 Lb Cooked Turkey, Shredded Paprika Salt & 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 | |

**Food List (For Recipe Ingredients)**

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| 1 Can 10-oz evaporated milk 1 Can 15-oz pumpkin puree 1 Bag 16 oz Sharp Cheddar Cheese 12 Slices Bread Bread 2 Lbs Bulk Sausage 1 Cup butter Butter 1 Can Condensed Cream of Mushroom 1 Lb Cooked Turkey 1 Cup crushed graham crackers, or pecans or walnuts 2 Teaspoons Dry Mustard 15 Eggs 2 Cups Grated Sharp Cheddar 1 Cup light brown sugar | 4 Cups Mashed Potatoes 1 Medium Onion 4 Cups Milk Paprika 1 Tbsp pumpkin pie spice Salt & Pepper Sliced American Cheese Sliced Deli Ham 1 Bag Small Frozen Mixed Vegetables 1/2 Cup toffee bits 1 Box yellow cake mix |

**Other Ingredients and Items**

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| **Breakfast Items** 1x apples 1x hot coco  **Lunch Items** 1x bananas 1x cookies 1x milk  **Dinner Items** 1x milk |