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| **Falcon Menu** |
| **Fri. Snack**  | Goo Dip, Hot Chocolate  |
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| **Sat. Breakfast**  | Cinnamon French Toast Bake , Milk  |
| **Sat. Lunch**  | Bacon Lettuce & Tomato Sandwiches, Chips, Apples  |
| **Sat. Dinner**  | Turkey Casserole, Pumpkin Dump Cake , hot chocolate  |
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| **Sun. Breakfast (x2)** | Breakfast Burritos , Milk, Bananas  |

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| **Goo Dip** |
| 1 Lb Hamburger1 Jar (Large) Salsa1 Block (8-oz) Cream Cheese | 1 Package (8-oz) Taco blend shredded cheese1 (Big Bag) Tortilla chips(Optional) Hot Sauce |
| Brown the hamburger in a dutch oven.  Draining grease is Optional!  Add salsa and cover.  Stir frequently until salsa begins to bubble.  Add cream cheese and stir frequently until completely melted.  Stir in shredded cheese and cover, stirring frequently until it begins to bubble.  Serve over chips or dip right out of the Dutch. Vegetarian option:  Use separate dutch and leave out hamburger. |

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| **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.  |

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| **Bacon Lettuce & Tomato Sandwiches** |
| 2 Lbs Bacon1 Head Lettuce or Bunch Leaf | 2 TomatoesLoaf of BreadMiracle Whip |
| Place entire amount of bacon in Dutch oven.  Do not separate.  Cook slowly, separating with a fork as you turn the bacon.  Drain grease alongside the fire part way through.  Too much grease will cause the bacon to take too long to cook.  Meanwhile toast bread on your griddle.  Spread with Miracle Whip.  Add piece of lettuce, slice of tomato then strips of bacon to each sandwich.  Top with second slice of toast.  |

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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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| **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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| **Breakfast Burritos (x2.0)** |
| 1 Lb Bacon2 Eggs | 1 Jar (Small) Mild Chunky SalsaShredded CheddarSoft Taco Shells |
| Dice and fry bacon in Dutch oven until crisp.  Drain grease.  Add beaten eggs.  Cook until almost done.  Add salsa, mix and finish cooking.  Remove from heat.  Add cheese and stir until melted.  Meanwhile, other cook uses Dutch oven lid and a little margarine to heat and lightly brown taco shell.  Scoop egg mixture into taco shell.  Rollup and enjoy. |

**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 Cheese1 Block 8-oz Cream Cheese1 Package 8-oz Taco blend shredded cheese4 Lbs Bacon1 Big Bag Tortilla chips1 Cup butter1 Cup Chopped Pecans2 Teaspoons Cinnamon2 Packages Cinnamon Rolls with Icing1 Can Condensed Cream of Mushroom1 Lb Cooked Turkey1 Cup crushed graham crackers, or pecans or walnuts13 EggsGlaze Icing from Cinnamon Rolls1 Lb Hamburger1 Head Lettuce or Bunch Leaf1/2 Cup Heavy Whipping Cream1 Jar Large Salsa1 Cup light brown sugarLoaf of Bread | 1 Cup Maple Syrup1/2 Stick Margarine4 Cups Mashed Potatoes1 Medium OnionMiracle WhipOptional Hot SaucePaprika1/4 Cup Powdered Sugar1 Tbsp pumpkin pie spiceSalt & PepperShredded Cheddar1 Bag Small Frozen Mixed Vegetables2 Jars Small Mild Chunky SalsaSoft Taco Shells1/2 Cup toffee bits2 Tomatoes2 Teaspoons Vanilla1 Box yellow cake mix |

**Other Ingredients and Items**

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| **Breakfast Items**2x Bananas 3x Milk**Lunch Items**1x Apples1x Chips**Dinner Items**1x hot chocolate**Snack Items**1x Hot Chocolate  |