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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 Hamburger 1 Jar (Large) Salsa 1 Block (8-oz) Cream Cheese | 1 Package (8-oz) Taco blend shredded cheese 1 (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 Margarine 2 Packages Cinnamon Rolls with Icing 6 Eggs 1/2 Cup Heavy Whipping Cream 2 Teaspoons Cinnamon | 2 Teaspoons Vanilla 1 Cup Chopped Pecans 1 Cup Maple Syrup Glaze Icing from Cinnamon Rolls 1/4 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 Bacon 1 Head Lettuce or Bunch Leaf | 2 Tomatoes Loaf of Bread Miracle 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 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 | |

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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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| **Breakfast Burritos (x2.0)** | |
| 1 Lb Bacon 2 Eggs | 1 Jar (Small) Mild Chunky Salsa Shredded Cheddar Soft 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 milk 1 Can 15-oz pumpkin puree 1 Bag 16 oz Sharp Cheddar Cheese 1 Block 8-oz Cream Cheese 1 Package 8-oz Taco blend shredded cheese 4 Lbs Bacon 1 Big Bag Tortilla chips 1 Cup butter 1 Cup Chopped Pecans 2 Teaspoons Cinnamon 2 Packages Cinnamon Rolls with Icing 1 Can Condensed Cream of Mushroom 1 Lb Cooked Turkey 1 Cup crushed graham crackers, or pecans or walnuts 13 Eggs Glaze Icing from Cinnamon Rolls 1 Lb Hamburger 1 Head Lettuce or Bunch Leaf 1/2 Cup Heavy Whipping Cream 1 Jar Large Salsa 1 Cup light brown sugar Loaf of Bread | 1 Cup Maple Syrup 1/2 Stick Margarine 4 Cups Mashed Potatoes 1 Medium Onion Miracle Whip Optional Hot Sauce Paprika 1/4 Cup Powdered Sugar 1 Tbsp pumpkin pie spice Salt & Pepper Shredded Cheddar 1 Bag Small Frozen Mixed Vegetables 2 Jars Small Mild Chunky Salsa Soft Taco Shells 1/2 Cup toffee bits 2 Tomatoes 2 Teaspoons Vanilla 1 Box yellow cake mix |

**Other Ingredients and Items**

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