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| **Hawk Menu** | |
| **Fri. Snack** | Pizza Pockets, water |
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| **Sat. Breakfast** | French Toast Bake, bananas , Hot Chocolate |
| **Sat. Lunch** | Chicken Fajitas , apples, tea |
| **Sat. Dinner** | Turkey Casserole, Pumpkin Dump Cake , Tea |
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| **Sun. Breakfast** | Bacon & Egg Wraps, water |

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| **Pizza Pockets** | |
| Tubes of Pillsbury dough - Not biscuits Pizza Sauce | Pepperoni Cheese Other Toppings |
| Take the flat dough, and fill the center with pizza sauce, peperoni, cheese, with optional mushroom, olives etc. Fold it over to enclose the 'goodies'.  Spray a piece of foil and place this in the center.  Wrap and place in a second piece of foil.  Bake 10 minutes per side. | |

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| **French Toast Bake** | |
| 14 Slices Bread 5 Eggs 2 1/2 Cups Milk 1 Cup Brown Sugar, Packed, divided | 1 Tsp Vanilla 1/2 Tsp Nutmeg 1 Cup Chopped Pecans 1/4 Cup Margarine, Melted 2 Cups Blueberries |
| Spray Dutch oven with cooking spray.  Arrange bread in double layer on bottom of oven.  In a bowl, beat egg, add milk, ¾ cup brown sugar, vanilla and nutmeg.  Pour over bread.  Sprinkle pecans over top.  Melt butter and combine with remaining sugar.  Drizzle over top.  Bake for 30 minutes, moving extra coals to top part way through.  Sprinkle with blueberries.  Bake another 10 minutes or until a knife inserted comes out clean. | |

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| **Chicken Fajitas** | |
| 2 Tomatoes 1 Onion 1 Green Pepper 2 Cups (8-oz) Shredded Cheddar Cheese | 1 Pint Sour Cream 8 Tortillas 8 Chicken Breasts 1 (Pouch) Fajita / Taco Seasoning |
| Prepare each part and set up so people can construct their own favorites.   * Dice tomatoes and onions and place in a bowl * Slice peppers and onions and sauté in a Dutch oven, remove to a bowl * Put out shredded cheese and sour cream * Place rack in Dutch oven along with a little water.  Add tortillas and steam until warm. * Grill chicken breasts on griddle or Dutch oven lid.  Slice into strips when done. | |

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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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| **Bacon & Egg Wraps** | |
| 2 Lbs Bacon 2 (Per Person) Eggs 1 Onion | Salt & Pepper Shredded Cheese Tortilla Shells |
| Dice bacon and cook in Dutch oven. When almost done, add finely diced onion.  Crack two eggs per person into a bowl and beat.  Add salt, and pepper.  Pour over bacon and scramble in Dutch oven.  Fill tortilla and sprinkle with shredded cheese.  Serve with an orange and a glass of milk.  *For a more southwestern taste, add diced peppers with the onions and serve with salsa.* | |

**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 2 Cups 8-oz Shredded Cheddar Cheese 2 Lbs Bacon 2 Cups Blueberries 14 Slices Bread 1 Cup Brown Sugar 1 Cup butter Cheese 8 Chicken Breasts 1 Cup Chopped Pecans 1 Can Condensed Cream of Mushroom 1 Lb Cooked Turkey 1 Cup crushed graham crackers, or pecans or walnuts 8 Eggs 1 Green Pepper 1 Cup light brown sugar 1/4 Cup Margarine 4 Cups Mashed Potatoes 1 Medium Onion 2 1/2 Cups Milk 1/2 Tsp Nutmeg | 2 Onion Other Toppings Paprika Pepperoni 2 Per Person Eggs Pizza Sauce 1 Pouch Fajita / Taco Seasoning 1 Tbsp pumpkin pie spice Salt & Pepper Shredded Cheese 1 Bag Small Frozen Mixed Vegetables 1 Pint Sour Cream 1/2 Cup toffee bits 2 Tomatoes Tortilla Shells 8 Tortillas Tubes of Pillsbury dough - Not biscuits 1 Tsp Vanilla 1 Box yellow cake mix |

**Other Ingredients and Items**

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| **Breakfast Items** 1x bananas  1x Hot Chocolate 1x water  **Lunch Items** 1x apples 1x tea  **Dinner Items** 1x Tea  **Snack Items** 1x water |