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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 biscuitsPizza Sauce | PepperoniCheeseOther 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 Bread5 Eggs2 1/2 Cups Milk1 Cup Brown Sugar, Packed, divided | 1 Tsp Vanilla1/2 Tsp Nutmeg1 Cup Chopped Pecans1/4 Cup Margarine, Melted2 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 Tomatoes1 Onion1 Green Pepper2 Cups (8-oz) Shredded Cheddar Cheese | 1 Pint Sour Cream8 Tortillas8 Chicken Breasts1 (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 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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| **Bacon & Egg Wraps** |
| 2 Lbs Bacon2 (Per Person) Eggs1 Onion | Salt & PepperShredded CheeseTortilla 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 milk1 Can 15-oz pumpkin puree1 Bag 16 oz Sharp Cheddar Cheese2 Cups 8-oz Shredded Cheddar Cheese2 Lbs Bacon2 Cups Blueberries14 Slices Bread1 Cup Brown Sugar1 Cup butterCheese8 Chicken Breasts1 Cup Chopped Pecans1 Can Condensed Cream of Mushroom1 Lb Cooked Turkey1 Cup crushed graham crackers, or pecans or walnuts8 Eggs1 Green Pepper1 Cup light brown sugar1/4 Cup Margarine4 Cups Mashed Potatoes1 Medium Onion2 1/2 Cups Milk1/2 Tsp Nutmeg | 2 OnionOther ToppingsPaprikaPepperoni2 Per Person EggsPizza Sauce1 Pouch Fajita / Taco Seasoning1 Tbsp pumpkin pie spiceSalt & PepperShredded Cheese1 Bag Small Frozen Mixed Vegetables1 Pint Sour Cream1/2 Cup toffee bits2 TomatoesTortilla Shells8 TortillasTubes of Pillsbury dough - Not biscuits1 Tsp Vanilla1 Box yellow cake mix |

**Other Ingredients and Items**

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| **Breakfast Items**1x bananas 1x Hot Chocolate1x water**Lunch Items**1x apples1x tea**Dinner Items**1x Tea**Snack Items**1x water |