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| **Owl Menu** |
| **Fri. Snack**  | English Muffin Pizzas, Apples and water  |
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| **Sat. Breakfast**  | Mountain Man Breakfast , Milk and leftover apples  |
| **Sat. Lunch**  | BBQ ham sandwiches, bananas, chips, and water  |
| **Sat. Dinner**  | Turkey Casserole, Pumpkin Dump Cake , water  |
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| **Sun. Breakfast**  | Crepes w/Cherry Filling, milk, bananas  |

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| **English Muffin Pizzas** |
| English MuffinsPizza Sauce | PepperoniShredded MozzarellaOther toppings (Optional) |
| Split English muffins and spread margarine on split site.   Place split side down in bottom of Dutch oven.  Top with pizza sauce, 4 slices of pepperoni, shredded mozzarella [and/or other toppings, as desired.]  Place equal heat on bottom and top of oven for approx. 5 minutes, until cheese melts and pizzas are warmed.  Note:  by placing split-buttered side down you can apply more heat to the bottom and reduce your cooking time significantly  |

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| **Mountain Man Breakfast**  |
| 1/2 Lb Bacon1 (Medium) Onion1 Bag (32-ox) Hash Browns | 12 Eggs16 (24-oz) Grated Cheddar1 Jar (8-oz) Mild Salsa |
| Preheat oven over bottom briquettes.Cut bacon into small pieces and brown.  Add chopped onion and cook until clear.  Remove from oven.  Fry potatoes in oven until golden brown. Stir bacon and onions back in.  Beat eggs and pour into oven.  Cover and cook until almost solid.  Sprinkle top with cheese.  Continue cooking til eggs set & cheese melts.  Just before serving, cover top with salsa. |

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| **BBQ ham sandwiches** |
| 1 Lb (per 5 people) Chipped Ham1 Bottle BBQ Sauce | 5 Hamburger Buns |
| Separate ham slices and drop into Dutch oven.  Add BBQ sauce and heat through.  |

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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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| **Crepes w/Cherry Filling** |
| Ham SlicesPancake Mix | Can Cherry Pie FillingMilk |
| Try this when you are using propane stovesFry ham on griddle then place Dutch oven lined with paper towel to stay warm. Keep covered.  Mix up thin pancake mix.  Start with well-greased griddle on medium heat. Make one medium sized crepe. After flipping, when second side is nearly done, spoon cherry filling down middle and carefully fold sides up. Serve directly into personal mess kit. Sprinkle lightly with powdered sugar and serve ham slice. This will take a little experimenting to master. Do not make the batter too thick or crepe too large.  Do two at a time once you get the hang of it. |

**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 Cheese16 24-oz Grated Cheddar1 Bag 32-ox Hash Browns1 Jar 8-oz Mild Salsa1/2 Lb Bacon1 Bottle BBQ Sauce1 Cup butterCan Cherry Pie Filling1 Can Condensed Cream of Mushroom1 Lb Cooked Turkey1 Cup crushed graham crackers, or pecans or walnuts15 EggsEnglish MuffinsHam Slices5 Hamburger Buns1 Cup light brown sugar | 4 Cups Mashed Potatoes2 Medium OnionMilkOther toppings (Optional)Pancake MixPaprikaPepperoni1 Lb per 5 people Chipped HamPizza Sauce1 Tbsp pumpkin pie spiceSalt & PepperShredded Mozzarella1 Bag Small Frozen Mixed Vegetables1/2 Cup toffee bits1 Box yellow cake mix |

**Other Ingredients and Items**

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| **Breakfast Items**1x Milk and leftover apples1x milk, bananas**Lunch Items**1x bananas, chips, and water **Dinner Items**1x water**Snack Items**1x Apples and water |