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| **Owl Menu** | |
| **Fri. Snack** | BBQ ham sandwiches, Water |
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| **Sat. Breakfast** | Cheesy Sausage Potatoes, Apples, Milk |
| **Sat. Dinner** | Tortellini Carbonara, Bbq doritoes, Kool aid |
| **Sat. Dessert** | No Bake Cheesecake |
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| **Sun. Breakfast** | Breakfast Burritos |

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

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| **Cheesy Sausage Potatoes** | |
| 5 Lbs Potatoes, Peeled and Sliced 2 Lbs Bulk Sausage | 2 (Medium) Onions, Chopped 16 Ounces Shredded Cheddar Cheese |
| In one Dutch oven, cover potatoes with water and bring to a boil.  Reduce heat and simmer about 10 minutes until tender.  Drain.  In second Dutch oven, brown sausage with onion.  Drain if needed.  Sprinkle sausage over potatoes, toss gently.  Sprinkle cheese on top.  Place coals on top for about 5-10 minutes to melt the cheese. | |

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| **Tortellini Carbonara** | |
| 1 Lb Bacon 2 Cups Whipping Cream | 1/4 Cup Dry Parsley - Can substitute 1 cup freshly minced 1 Cup Grated Parmesan or Romano 1 Package Refrigerated Cheese Tortellini |
| In Dutch oven, dice and cook the bacon; drain the grease.  Add cram, parsley and cheese.  Continue heating through.  Meanwhile prepare tortellini according to package directions; drain.  Pour cheese sauce over tortellini and toss to coat.  Serve immediately. | |

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| **No Bake Cheesecake** | |
| 1 Box (19.6 oz box) Jell-O No Bake Dessert Kit 2 Tablespoons Sugar | 4 Tablespoons Butter, Melted 1 1/2 Cups Milk 1 (8-10 inch pan) Foil Pie Pan |
| Per package instructions combine the crust mix, sugar, and butter.    Press onto bottom and up sides of pie plate.  Beat the filling mix and milk until thick.  Spoon over crust.  Add to cooler to chill for about an hour.  Remove and add fruit filling from kit.  Serve and enjoy. | |

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| **Breakfast Burritos** | |
| 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 Box 19.6 oz box Jell-O No Bake Dessert Kit 1 8-10 inch pan Foil Pie Pan 2 Lbs Bacon 1 Bottle BBQ Sauce 2 Lbs Bulk Sausage 4 Tablespoons Butter 1/4 Cup Dry Parsley 2 Eggs 1 Cup Grated Parmesan or Romano 5 Hamburger Buns 2 Medium Onions 1 1/2 Cups Milk | 1 Lb per 5 people Chipped Ham 5 Lbs Potatoes 1 Package Refrigerated Cheese Tortellini Shredded Cheddar 16 Ounces Shredded Cheddar Cheese 1 Jar Small Mild Chunky Salsa Soft Taco Shells 2 Tablespoons Sugar 2 Cups Whipping Cream |

**Other Ingredients and Items**

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| **Breakfast Items** 1x Apples  **Dinner Items** 1x Bbq doritoes | **Breakfast Drinks** 1x Milk  **Dinner Drinks** 1x Kool aid  **Snack Drinks** 1x Water |