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| **Falcon Menu** | |
| **Fri. Snack** | English Muffin Pizzas |
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| **Sat. Breakfast** | Brown Sugar Oatmeal Pancakes, Bag of oranges, Milk (1/2 gallon) |
| **Sat. Lunch** | Bacon Lettuce & Tomato Sandwiches, Apples, Water |
| **Sat. Dinner** | Cheesy Steak Casserole (a.k.a. Philly Cheesesteak Casserole) , Fruit cups, Milk (1/2 gallon) |
| **Sat. Dessert** | Apple Fritters |
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| **Sun. Breakfast** | Bacon & Egg Wraps, Water |

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| **English Muffin Pizzas** | |
| English Muffins Pizza Sauce | Pepperoni Shredded Mozzarella Other 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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| **Brown Sugar Oatmeal Pancakes** | |
| 1 1/4 Cups quick-cooking oats 1 Cup whole wheat flour 1 Cup all-purpose flour 1 Tsp baking soda | 1 Tsp salt 2/3 Cup packed brown sugar 2 Eggs 1/4 Cup vegetable oil 2 Cups buttermilk |
| **1.** In a medium bowl, combine the oats, flours, baking soda, salt and sugar. In another medium bowl, beat the eggs, then beat in oil and buttermilk. Stir into dry ingredients just until moistened.  **2.** Pour batter by 1/3 cupful’s onto a greased hot griddle. Turn when bubbles form on top; cook until the second side is golden brown. | |

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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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| **Cheesy Steak Casserole (a.k.a. Philly Cheesesteak Casserole)** | |
| 1 Tbsp Olive Oil 3 Cups shredded mozzarella 1 1/2 Lbs Sirloin Steak 3 Cans evaporated milk 1 medium onion, Chopped | 6 (Large) Eggs 1 Green bell pepper, Chopped 1/2 Tsp Salt 1 Loaf Italian bread, In 1” cubes 1/2 Tsp Pepper |
| Slice the sirloin steak into thin 1/8” slices. In the Dutch oven, brown the sirloin, peppers, and onions in the olive oil and then remove them to a bowl.  In a separate bowl combine evaporated milk, eggs and spices.  Place the bread cubes into the Dutch oven.  Evenly spread the meat and vegetables over the bread. Pour egg mixture over the meat, vegetable and bread in the Dutch oven, pressing the bread with the back of a spoon to help the bread absorb the liquid.  Top with mozzarella cheese.  Cover and bake at 350º for about ½ hour or until mixture has set then serve. | |

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| **Apple Fritters** | |
| 1 Cup flour 1 Tsp Baking powder 1 Tsp Salt 2 Eggs | 1/2 Cup milk 1 Tsp Vegetable oil 2 apples |
| Heat 2-3 inches of oil in Dutch oven.  Beat batter ingredients until smooth.  Cut apples into chunks.  Stir about 1 cup of apples into batter.  Drop by teaspoonfuls into the hot oil.  Cook about 5 minutes.  Drain.  Sprinkle with powdered sugar (optional). | |

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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 Cup all-purpose flour 2 apples 4 Lbs Bacon 1 Tsp Baking powder 1 Tsp baking soda 2 Cups buttermilk 4 Eggs English Muffins 3 Cans evaporated milk 1 Cup flour 1 Green bell pepper 1 Head Lettuce or Bunch Leaf 1 Loaf Italian bread 6 Large Eggs Loaf of Bread 1 medium onion 1/2 Cup milk Miracle Whip 1 Tbsp Olive Oil 1 Onion Other toppings (Optional) 2/3 Cup packed brown sugar | 1/2 Tsp Pepper Pepperoni 2 Per Person Eggs Pizza Sauce 1 1/4 Cups quick-cooking oats 1 Tsp salt 1 1/2 Teaspoons Salt Salt & Pepper Shredded Cheese 3 Cups shredded mozzarella Shredded Mozzarella 1 1/2 Lbs Sirloin Steak 2 Tomatoes Tortilla Shells 1/4 Cup vegetable oil 1 Tsp Vegetable oil 1 Cup whole wheat flour |

**Other Ingredients and Items**

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| **Breakfast Items** 1x Bag of oranges  **Lunch Items** 1x Apples  **Dinner Items** 1x Fruit cups | **Breakfast Drinks** 1x Milk (1/2 gallon) 1x Water  **Lunch Drinks** 1x Water  **Dinner Drinks** 1x Milk (1/2 gallon) |