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| **Bradyn Armstrong; Alex Kramer Menu** | |
| **Fri. Snack** | Slider dogs |
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| **Sat. Breakfast** | Cinnamon French Toast Bake , Water, Blueberries |
| **Sat. Lunch** | BBQ ham sandwiches, Water, Chips |
| **Sat. Dinner** | Pumpkin Dump Cake |
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| **Sun. Breakfast** | Egg - Hot Rock Cooking |

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| **Slider dogs** | |
| 1 Per Person Hot dog 2 Boxes Mac and cheese | 1/2 Lb Bacon 1 Per Person Froot Loops - Snack size box 1 Per Person Hot Dog Buns |
| 1. Cook hot dogs 2. Cook Mac and cheese according to box instructions.  3. Cube bacon. Cook in Dutch, drain grease.  4. Add all ingredients on hot dog bun and enjoy.    To save money, buy 1 box of Fruit loops, or generic brand instead of snack boxes. | |

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| **Cinnamon French Toast Bake** | |
| 1/2 Stick Margarine 2 Packages Cinnamon Rolls with Icing 6 Eggs 1/2 Cup Heavy Whipping Cream 2 Teaspoons Cinnamon | 2 Teaspoons Vanilla 1 Cup Chopped Pecans 1 Cup Maple Syrup Glaze Icing from Cinnamon Rolls 1/4 Cup Powdered Sugar |
| Place oven on burner and melt butter.  Cut each roll into 8 pieces and place pieces over butter in Dutch oven.  In a medium bowl, beat eggs.  Beat in cream, cinnamon and vanilla until well blended.  Pour over rolls.  Sprinkle with pecans and drizzle with 1 cup syrup.  Bake about 30 minutes or until golden brown.  Open and allow to cool.  Meanwhile, remove covers from icing and place in shallow pan of warm water to heat until drizzling consistency.  Drizzle over top after it has cooled a bit.  Sprinkle with powdered sugar.  It can be served with additional syrup. | |

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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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| **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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| **Egg - Hot Rock Cooking** | |
|  | 2 Per Person Eggs |
| Lay a flat, hot rock on coals and use it as a griddle to cook your eggs. Leave the rock in the coals for a good long time then clean it off and begin cooking. | |

**Food List (For Recipe Ingredients)**

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| 1 Can 10-oz evaporated milk 1 Can 15-oz pumpkin puree 1/2 Lb Bacon 1 Bottle BBQ Sauce 1 Cup butter 1 Cup Chopped Pecans 2 Teaspoons Cinnamon 2 Packages Cinnamon Rolls with Icing 1 Cup crushed graham crackers, or pecans or walnuts 9 Eggs 2 Per Person Eggs 1 Per Person Froot Loops Glaze Icing from Cinnamon Rolls 5 Hamburger Buns 1/2 Cup Heavy Whipping Cream 1 Per Person Hot dog | 1 Per Person Hot Dog Buns 1 Cup light brown sugar 2 Boxes Mac and cheese 1 Cup Maple Syrup 1/2 Stick Margarine 1 Lb per 5 people Chipped Ham 1/4 Cup Powdered Sugar 1 Tbsp pumpkin pie spice 1/2 Cup toffee bits 2 Teaspoons Vanilla 1 Box yellow cake mix |

**Other Ingredients and Items**

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| **Breakfast Drinks** 1x Blueberries 1x Water  **Lunch Drinks** 1x Chips 1x Water |