MENU PLANNING SHEET

Date_____

MEAL	MENU	INGREDIENTS	EQUIPMENT
DINNER 1	Winter Whirl Pasta Garlic Bread	Ziti Sauce & water Mozzarella Cheese Parmesan Cheese Garlic Bread (pre-made) or Bread, butter, garlic, foil	Pot Knife & cutting board Serving spoons
DINNER 2	One Pot Chicken in 3*	Chicken (pre-cooked) Mixed Veggies Rice (pre-cooked) 2 cans mushroom soup salt & pepper	Foil pans or Pot Foil Serving spoon Can opener
DESSERT 1	Banana Boats*	Bananas Chocolate Chips Mini Marshmallows	Foil knife spoons or gloves for chips
DESSERT 2	Dump Cake	Gingerbread mix 1 egg water 1 lb. applesauce whipped cream	#10 can mixing bowl foil mixing spoon
SNACKS	Veggies & Dip Crackers & Spread Soup	veggies & dip p-nut butter & jelly ritz crackers Soup packets	cutting board knife peeler bowl for dip pans for veggies spreading knife
BREAKFAST	Oatmeal Breakfast Burritos	Oatmeal Packets Tortillas Eggs Sausage Salsa Cheese-shredded cheddar Milk salt & pepper	Propane stove oil or Pam frying pan warming pan for tortillas? foil to cover spatula bowl & fork for scrambling Serving spoon
DRINKS	Iced Tea or Lemonade Coffee OJ Milk	Iced tea mix / lemonade? instant coffee sugar sweet-n-low	Pitcher stirring spoon
BREAD	Monkey Bread*	Biscuits (cut into quarters) brown sugar & cinnamon mixed butter melted	Dutch Oven rack & pan pan to melt butter knife or scissors
MISC.		liquid soap clorox charcoal vinegar water & scrubbies for D.O.	