

Supper—Wednesday

WASH HANDS BEFORE ALL FOOD PREPARATION

Meat Loaf, Corn, Peach Cobbler, Milk, Kool-Aid

Food List

Ground Beef

2 stacks of crackers

1 cup chopped celery

1 cup chopped onion

3 eggs

ketchup

1 can corn

2 cans peaches

1 can fruit cocktail

1 box cake mix

1 bag fruit loops

1 stick butter

milk

Kool-Aid

Utensils

2 Dutch ovens, 2 pots, 1 bowl

Preparation

Read complete instructions TWICE before starting.

Serve ALL the food you have been issued.

Cooks

1. Light charcoal
2. Line Dutch ovens (both) with double layer of aluminum foil
3. Preheat Dutch ovens
4. Remove ground beef from package and place in large pot or mixing bowl
5. Crush stacks of crackers while still sealed in package.
6. Add crackers, 3 eggs, celery, and onions to ground beef.
7. SLOWLY mix all of the ingredient together with your WASHED hands. Mix and squeeze all ingredients like a bread dough.
8. Form into a loaf and place in one Dutch oven.
9. Squeeze ketchup on the top and close the Dutch oven.
10. Cook at least 1 hour and 15 minutes.
11. Open all fruit and drain juices from fruit into a bowl.
12. While still in the can use a knife to chop the peaches.
13. Pour all 3 cans of well drained fruit into the Dutch oven.
14. Pour in $\frac{1}{2}$ of cake mix, 2 spoonfuls of fruit juice and all the Fruit Loops.
15. Stir Well.
16. Top with all the remaining cake mix.
17. Cut the stick of butter into pats and place randomly over the top of the cobbler
18. Cook approximately 50-60 minutes, until golden brown. (Start cobbler and meat loaf at the same time.)
19. Open can of corn and heat on stove.