

PO Box 10384

Green Bay, WI 54307

P: 920-826-7292

F: 920-826-5308

Salsa

Nacho Chips

E: horizons@bayland.net

Snacks, Meals, Menus

Requirements, Ideas, Recipes

Requirements	Monday	Tuesday	Wednesday	Thursday	Friday
Breakfast:					
Fruit/Juice/Vegetable:	Strawberries	Tropical Fruit	Cantaloupe	Apricots	Mandarin Oranges
Grain/Bread:	French Toast	Raisin Toast	Scrambled Egg Burrito	Rice Pudding	Oatmeal
Milk:	Milk	Milk	Milk	Milk	Milk
Lunch/Supper:					
Meat/Meat Alternate:	BBQ Pork	Tuna Salad Sandwich	Hamburger Pattie	Cottage Cheese	Hard Boiled Egg
Fruit/Juice/Vegetable:	Baked Beans	Carrot Sticks	Asparagus	Peaches	Lettuce/Tomato Salad
Fruit/Juice/Vegetable:	Mixed Fruit	Banana	Pears	Broccoli	Pears
Grain/Bread:	Bun	Whole Grain Bread	Whole Wheat Roll	Corn Bread	Enriched Crackers
Milk:	Milk	Milk	Milk	Milk	Milk
Snacks:					

Recipe: BBQ Pork

Ingredients:

Grain/Bread:

Milk:

I (I4 oz) can beef broth

Meat/Meat Alternate:

Fruit/Juice/Vegetable:

- 3 lbs boneless pork ribs
- I (18 oz) bottle BBQ sauce

Directions:

1. Pour beef broth into a slow cooker and add pork ribs.

Cook on high for about 4 hours or until meat shreds easily.

Banana

Pretzels

- 2. Shred meat with two forks. It seems like its not working at first but it will
- 3. Put shredded pork and barbecue sauce in a Dutch oven
- 4. Bake in preheated 300 degrees oven for 30 minutes or until heated through,

Recipe: Rice Pudding

Ingredients:

Cheese Cubes

Apple Slices

3/4 cup uncooked white rice
2 cups milk divided
1/3 cup sugar
1/4 tsp salt
1 egg, beaten
2/3 cup golden raisins
1 Tbs butter
1/2 tsp vanilla

Directions:

Carrot Sticks

Enriched Crackers

Bring 1/2 cups water to a boil, add rice, reduce heat to low and simmer 20 minutes.

Peanut Butter

Celery Sticks

In a clean saucepan combine I 1/2 cups cooked rice, I 1/2 cups milk, sugar and salt. Cook over medium heat until thick and creamy. Stir in 1/2 cup milk, beaten egg and raisins.

Cook 2 minutes more stirring constantly. Remove from heat and add butter and vanilla.