



LUNCH MENU & RECIPES



Grilled Cheese & Tomato Soup

Ingredients

GRILLED CHEESE:

- White Bread
- American Cheese
- Butter

TOMATO SOUP:

- 1 part canned condensed tomato soup
- 1 part water or milk
- Salt
- Pepper
- Garlic, chopped (optional)

Directions

GRILLED CHEESE:

1. Spread butter on outside of slices of bread.
2. Place bread, butter-side down, in a large skillet.
3. Top with slices of cheese and more bread, butter-side up.
4. Cook over medium heat until lightly browned.
5. Flip and cook until second side is lightly browned and cheese is gooey.

TOMATO SOUP:

1. Heat soup and liquid of choice in a saucepan over medium heat.
2. Add garlic, if using.
3. Bring to a simmer, stirring occasionally to combine liquids.
4. Add salt and pepper to taste.



Mississippi Mud Brownies

Ingredients

BROWNIES

- 3/4 cups margarine
- 1 3/4 cups sugar
- 3/4 cups cocoa powder
- 4 large eggs
- 2 tsp vanilla extract
- 1/2 tsp salt
- 1 1/2 cups all-purpose flour
- 1 1/2 cups mini marshmallows

FUDGE TOPPING:

- 5 tbsp margarine
- 2 tbsp unsweetened chocolate
- 1/3 cup cocoa powder
- 1/8 tsp salt
- 1/2 cup powdered sugar
- 1/4 cup non-dairy non-flavored creamer
- 1/2 tsp vanilla extract

Directions

BROWNIES:

1. Preheat oven to 350°F. Grease a 9"x13" pan.
2. In a medium saucepan over medium heat, melt margarine. Once completely melted, stir in cocoa powder and sugar.
3. Remove from heat, stir in eggs one at a time.
4. Mix in vanilla and salt.
5. Add flour and mix until smooth.
6. Place in greased pan and bake for 25 mins.
7. Remove from oven, add marshmallows.
8. Return to oven for ten minutes.

FUDGE TOPPING

1. In a medium saucepan over low heat, melt margarine. Once completely melted, add chocolate and stir.
2. Add cocoa and sugar. Using a whisk, mix until smooth.
3. Add creamer and stir.
4. Mix in powdered sugar until smooth.
5. Pour fudge topping over marshmallows.
6. Allow to cool before cutting.