



MOTHERS DAY MENU

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MEAL #: Side dishes are in <i>ITALICS</i>	INGREDIENTS: Side dish ingredients are in <i>ITALICS</i>	INSTRUCTIONS: Side dish instructions are in <i>ITALICS</i>
<p>Dish 1</p> <p>ORANGE JULIUS (4 servings)</p>	<p>6 oz orange juice, from frozen concentrate, unprepared (1 c milk) (1 c water) (¼ c sugar) (1 t vanilla) (8 ice cubes)</p>	<p>Combine all ingredients, except ice cubes, in blender. Blend 1–2 minutes, adding ice cubes one at a time, until smooth.</p>
<p>Dish 2</p> <p>OMELETS-IN-A-BAG (4 servings)</p>	<p>8 eggs 8 slices ham, chopped 2 c shredded cheddar cheese (Dash of salt and/or pepper) (4 freezer bags, one quart size)</p>	<p>While you are bringing a pot of water to a boil, crack two eggs into a re-sealable freezer bag. Seal and shake or squeeze to beat the eggs. Open bag, add the 1/4 of the ham and cheese. Add a dash of salt/pepper. Squeeze out as much of the air as you can, and seal the bag. Repeat for the other three omelets</p> <p>Place all four bags at one time into the boiling water. Cook for exactly 13 minutes. Open the bag, and let the omelet roll out onto a plate. (The omelet should roll out easily.)</p>
<p>Dish 3</p> <p>MONKEY BREAD</p>	<p>4 cans prepared cinnamon rolls (8 count each) 1 c brown sugar (½ c butter) 1 c chopped nuts</p>	<p>Preheat oven to 350°F.</p> <p>In a pan, melt butter on low. Add brown sugar. Mix to combine. Let it sit for about 10 minutes.</p> <p>Cut each roll into four equal parts and roll them into balls. Place ½ of the rolls in the greased Bundt pan. Half way through, sprinkle the chopped nuts and drizzle half of the butter/sugar mixture, then finish layering the cinnamon roll balls. Pour remaining half of sugar/butter mixture over the top. Bake for 45 minutes at 350°F. Let sit and cool about 10 minutes. Invert onto a serving dish. Frost bottom of cake with included icing. Serve warm. YUMMY!</p>

(STAPLES IN PARENTHESIS)

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