

Sheet1

I1,C,25	I1A,N,I1M,C	I2,C,25	I3,C,25	I4,C,25	I6,C,25	I5,C,25
Bacon	4.00 Stp	Eggs	Salt	Pepper		Orange
Broccoli	1.00 Bnc	Butter	Swiss Cheese	Cheddar Cheese	Vegetable Bouillon	Cashews
Vodka	2.00 Oz	Vermouth	Green Olives			
Tortillas	4.00 Ea	Green Peppers	Zucchini	Onion	Ham	Cheddar
Beef	2.00 Lb	Water	Onion	Salt	Split Peas	Thyme

Sheet1

I7,C,25	I8,C,25	I9,C,25	I10,C, I11,C,25	I12,C,25	I13,C,25	I14,C,25	I15,C,25	
Soy Sauce	Sour Cream	Water						
Carrots	Green Pepper	Tomatos	Corn	Potato	Spinach	Green Beans	Green Peas	Lima Beans

Sheet1

I16,C,25	I17,C,25	I18,C,25	I19,C,25	I20,C,25	I2A,N,I3A,N,I4A,N,I5A,N,I6A,N,I7A,N,I8A,N,I9A,N,								
					4.00	2.00	2.00	2.00	0.00	0.00	0.00	0.00	
					0.50	0.75	1.00	1.00	1.00	0.25	16.00	6.00	
					1.00	2.00	0.00	0.00	0.00	0.00	0.00	0.00	
					2.00	1.00	1.00	0.50	0.50				
Ketchup	Parsley	Celery			3.50	3.00	1.00	0.50	0.50	6.00	1.00	3.00	

Sheet1

I10A,N11A,MMP,C,2	I12A,N13A,N14A,N15A,N16A,N17A,N18A,N19A,N20A,N2M,CI3M,CI4M,CI5M,C
0.00 0.00	0.00 0.00 0.00 0.00 0.00 0.00 0.00 0.00 0.00 0.00 Ea Pnc Pnc Slc
	Cup Lb Lb Cup
0.00 0.00	0.00 0.00 0.00 0.00 0.00 0.00 0.00 0.00 0.00 Dsh Ea
	Ea Ea Ea Lb
1.50 1.00	1.00 1.00 1.00 1.00 1.00 2.00 3.00 Qts Ea Tbl Tsp

Sheet1

I6M,CI7M,CI8M, I9M,CI10M, I11MI12M, I13M, I14M, I15M, I16M, I17MI18M, I19M,C,3 I20M,C,3

Cub Cup Oz Cup

Cup

Cup Ea Ea Ea Cup Ea Cup Cup Cup Cup Cup Cup Tbl Cup

## Sheet1

L1,C,76

Put skillet on burner and lay bacon in skillet side by side. Turn heat on  
Grate cheese & grind cashews. Saute broccoli in butter for 10 minutes.  
Blend Vermouth and Vodka in a shaker with ice and shake. Pour  
Pre heat oven to 350. Dice peppers, zucchini, onion, and ham. Shred cheese  
Cube beef & potato. Chop 1 Onion, spinach, green beans, green peas, & parsley.

## Sheet1

L2,C,76

medium. Turn bacon once and cook to desired crispness. When the bacon  
Using blender combine all ingredients together. As blender fills transfer  
strainer into Martini glass and garnish with olives.

Lay tortillas on cookie sheet. Top with desired ingredients, putting cheese  
Dice celery & green pepper. Slice carrots and remaining onions. In large

Sheet1

L3,C,76

done remove from skillet and set aside. Drain excess fat from skillet and liquid to soup pot and simmer for 20 to 30 minutes.

on top. Bake for 10 minutes or until cheese bubbles.

pot, cover beef with water and add chopped onion, salt,& thyme. Bring to a

PL,M

2

12

1

2

8



L4,C,76

then break eggs open and place in skillet. Prepare eggs in style desired,

boil. Skim fat from surface. Add split peas cover and simmer over low heat

L5,C,76

using salt and pepper if desired. When done place on plate with bacon,

3-4 hours. Add all remaining ingredients cover and simmer another 30 min.

Sheet1

L6,C,76

L7,C,76

L8,C,76

L9,C,76

L10,C,76

garnish with slice of orange and serve.

Season to taste and serve.

Sheet1

TITLE,C,48	TYPE,C,20	FROM,C,20	FEECON	NOTE,C,16	TIME, E1,C,25	E2,C,25
Bacon and Eggs	Breakfast	Traditional	2	Q Cholesterol	0.25	10" Skillet
Cream Of Broccoli Soup	Appetizer		12		0.75	
James Bond Martini	Drink	Traditional	1		0.25	
Tortilla Cheesers	Snack	Mexican	2		0.25	
Vegatable Beef Soup	Entree		8		4.50	

Sheet1

E3,C,25	E4,C,25	L11,C,76	L12,C,76	L13,C,76	FLAG,C,1	E1,E2,E3,E4,
						1 0 0 0
						0 0 0 0

A,N,2,0