

## May Menu

BLTs with roasted potatoes  
Pigs in a blanket with pasta salad and canned fruit  
Sausage and egg on an English muffin with hash brown patty  
Chicken legs with rice vegetable medley  
S'MORES!

### Pigs in a Blanket

**Ingredients**

8 hot dogs  
1 can refrigerated crescent dinner rolls

**Directions**

Preheat oven to 375°F.

Separate dough into triangles. Wrap dough triangle around each hot dog. Place on ungreased cookie sheet, cheese side up.

Bake for 12 to 15 minutes or until golden brown.

### Oven Fried Potatoes

**Ingredients:**

1 package onion soup  
3-4 tablespoon vegetable oil  
Half of a bag of potatoes

**Directions:**

Preheat oven to 400°.

Wash and petite dice the potatoes. In a large bowl, mix the diced potatoes, oil, and onion soup mix.

On a large greased (or lined with non-stick tin foil), spread out seasoned potatoes and place in oven. Bake for 40-50 minutes, flipping about half way through. Check for readiness by using a fork to spear a couple of the potato pieces. If the fork goes easily into the potato pieces, they are done.

### Rice Medley

**Ingredients:**

1 cup uncooked long grain rice  
2-1/4 cups water  
2 to 3 tablespoons onion or vegetable soup mix  
1/4 teaspoon salt  
2 cups frozen corn, peas or mixed vegetables

**Directions:**

In a large saucepan, combine the rice, water, soup mix and salt; bring to a boil. Add the vegetables; return to a boil. Reduce heat; cover and simmer for 15 minutes. Cook until rice and vegetables are tender.

### Chicken Legs

**Ingredients**

1 package chicken legs  
salt and pepper to taste  
other seasonings (optional)

**Directions**

Preheat oven to 375°F.

Bake for 40 to 50 minutes, until cooked all the way through.