

Christ the King Catholic Church



Center for the Homeless Recipe Book

Updated 10-16-2014

We begin our Prayer in the name of the Father and of the Son and of the Holy Spirit

Good and Gracious God,

We praise you and we thank you for this opportunity to serve our brothers and sisters at the Center for the Homeless and YWCA. Please bless the many hands that contributed to these casseroles, from the farmers that grew the product to the hands that prepared it. May we all remember that we are called to do all that we do in love.

Bless the time spent making these casseroles. Let all the work that we do be a labor of love. Let us pray that we are always made aware of the needs of those around us, and like the Good Samaritan, are strengthened in our desire to care and love others before ourselves.

Lastly, bless those who will eat these casseroles. May this gift of food be a source of physical and emotional strength. We pray that all who live, eat and work and the Center for the Homeless and YWCA know that they remain in our thoughts and prayers. And we pray that they may know the love of God through the work of our hands.

We lift up these prayers through Jesus Christ, Our Lord.

Amen.



PLEASE NOTE THE RECIPES HAVE BEEN UPDATED! If you have any concerns or questions about the recipes, please email Jennifer Ooten (jooten@cfh.net) at the Center for the Homeless

The Center for the Homeless and the YWCA depend on organizations, such as ours, to prepare casseroles to serve their guests on a daily basis. The recipes and pans are provided to us through the Center for the Homeless and the YWCA. We will be providing 8 casseroles of the same recipe weekly. Each casserole feeds approx. 30 people; which means that, when ALL the casseroles are made, we as ONE organization at the end of a month have provided people in need in our own community with 960 MEALS! You are all an important part of a truly remarkable ministry!

The schedule is enclosed along with a set of procedures. **PLEASE MARK YOUR CALENDARS** accordingly. If you realize ahead of time that you have a conflict with one of your assigned dates, **PLEASE call someone else** on the list and ask if they can trade with you. Please take particular notice of the bold face sections of the procedures. Your cooperation in these matters will make the program run that much smoother.

Center for the Homeless Casserole Procedures

1. The program coordinator is Leslie Burns (574-993-4146).
2. All 8 Casseroles must be the same. The pans are provided by the Center for the Homeless and the YWCA and are to be **picked up by you in the church basement kitchen (see 4 and 5 below)**.
3. We have enough volunteers so you won't be needed to cook more than 3 times this year. A master schedule is included with this mailing.
4. **IF YOU ARE UNABLE TO PREPARE A CASSEROLE ON YOUR ASSIGNED DAY, YOU ARE RESPONSIBLE FOR FINDING A SUB.** You may call those on the list, recruit a friend or neighbor to make the casserole for you. You then need to call one of the coordinators and tell them the name of your sub.
5. Please pick up a pan and recipe in the Church Basement kitchen the week before your assigned date. The recipe will be labeled with your name on it and placed in the stack of pans in the kitchen.
6. Volunteers will prepare the casseroles following the recipe provided. You have two options.
 - a. Prepare and cook the casserole the Monday before and bring it to the church basement to be stored in the kitchen refrigerators no later than 8:00 p.m. After that time, the church doors are usually locked.
 - b. Prepare and cook the casserole on your assigned day and deliver it to the church basement to be **placed in the refrigerator by 8:00 a.m. Tuesday.**
- ***** **VERY IMPORTANT** *****
- c. If the casserole has tomato of any kind please cover it with plastic wrap before covering with foil.
- d. **Please include a copy of the recipe, the date and your name with the casserole.**
7. You and your family have the option of eating dinner with the guests at the Center on the assigned date. Dinner is served at 4:30 p.m. If you are interested in doing this, let us know so arrangements can be made at the Center for the Homeless.

The safety of the guests is very important at the Center and properly preparing food is a very integral part of their safety. Please make sure you wash your hands and ensure that all pans are cleaned before preparation (during transporting pans to you and the handling of the pans, foreign objects could be there). Cold foods are kept cold and hot foods hot. When preparing a casserole the temperature for cold foods should not exceed 40 degrees and hot foods should not fall below 140 degrees. Bacteria are able to breed efficiently in temperatures of 70 to 140 degrees. When dropping off casseroles they should be 40 degrees or below or 140 or above.

If there is any cutting involved with the recipes, raw meat should be cut on a separate cutting board or a clean cutting board from that of vegetables or any foods that are already prepared. When cooling a casserole, the casserole should sit for up to 30 minutes and put in the refrigerator until time of transport. Casseroles should not sit out overnight this is a perfect environment for bacteria.

**Thank you for your continued help.
Without you, serving 960 meals a month would be very difficult!**

How to...

Get Started

The casseroles should be prepared in 21"x 13"x 2.5" (also called 2" hotel pan) pans which can be picked up in the church basement kitchen. To ensure guests at the Center receive a variety of nutritious foods, this booklet is provided to each participating group. Recipes are numbered to correspond with each day of the month. Each recipe will prepare one casserole. When you are scheduled simply match your date of commitment to the recipe numbered in the booklet. For example, if your date is 15th of October you would prepare the 15th recipe. If the recipe selected for your date seems too costly or too difficult to make given the circumstances or season, please select one of the alternative recipes located in the back of the book.

Preparation

The safety of the guests is very important at the Center and properly preparing food is a very integral part of their safety. Please remember when preparing the casserole to use basic common sense. Please ensure that all pans are cleaned before preparation (during transporting pans to you and the handling of the pans, foreign objects could be there) and hands have been washed. Cold foods are kept cold and hot foods hot. When preparing a casserole the temperature for cold foods should not exceed 40 degrees and hot foods should not fall below 140 degrees. Bacteria are able to breed efficiently in temperatures of 70 to 140 degrees. When dropping off casseroles they should be 40 degrees or below or 140 or above.

If there is any cutting involved with the recipes, raw meat should be cut on a separate cutting board or a clean cutting board from that of vegetables or any foods that are already prepared. When cooling a casserole, the casserole should sit for up to 30 minutes and put in the refrigerator until time of transport. Casseroles should not sit out overnight this is a perfect environment for bacteria.

Serve

Interested groups are invited to serve their casseroles at dinner the evening of their date. Volunteering is a great way to get to know the guests and see how your hard work makes a difference.

The Center for the Homeless thanks you for your continued support!

The 1 st	Baked Tortellini
The 2 nd	Turkey Noodle Casserole
The 3 rd	Poultry Dressing Bake
The 4 th	Chicken Tetrazzini
The 5 th	Chicken and Wild Rice
The 6 th	Beef Bake
The 7 th	Texas Hash
The 8 th	Skillet Stew
The 9 th	Chicken Broccoli Casserole
The 10 th	Hamburger & Rice Casserole
The 11 th	Hasty Tasty Stew
The 12 th	Sausage & Potatoes AuGratin
The 13 th	Goulosh
The 14 th	Rigatoni & Sausage Casserole
The 15 th	Macaroni Casserole
The 16 th	Breakfast Bake
The 17 th	Uncommon Casserole
The 18 th	Hearty Chili
The 19 th	Canadian Meat Pie
The 20 th	Enchilada Casserole
The 21 st	Chuckwagon Chili
The 22 nd	Tatar Tot Casserole
The 23 rd	Zucchini Sausage Casserole
The 24 th	Ham & Vegetable Cobbler
The 25 th	Pasta Chicken Broccoli Bake
The 26 th	Cheese and Pasta in a Pot
The 27 th	Greek Pasta Bake
The 28 th	Baked Ravioli
The 29 th	Baked Chicken and Rice with Black Beans
The 30 th	Onion Topped Sausage and Mashed Potato Casserole
The 31 st	Gumbo Casserole
Alternative –	Spaghetti Beef Casserole (Courtesy of Saint Pius X)
Alternative –	Deep Dish Pizza



<p style="text-align: center;">The 1st Baked Tortellini</p>
--

4 ounces Butter, Melted
4 ounces All-purpose Flour
12 cups low-fat milk, heated
7 cups of mozzarella cheese, divided
2 tsp of nutmeg
Salt and Pepper to taste
5 pounds fresh or frozen cheese tortellini or rotini noodles
10 ounces fine dry breadcrumbs
3 ounces of Parmesan Cheese

Directions:

Coat the 2” casserole pan that is provided with oil. Put a pot of water on to boil for cooking pasta. Heat butter in a large saucepan over medium heat. Add flour and cook, whisking constantly, for 1 to 2 minutes. Add hot milk and bring to a simmer, whisking, until smooth and slightly thickened, 3 to 4 minutes. Remove from heat and add 6 cups of mozzarella and nutmeg, stirring to melt cheese. Season with salt and pepper. Transfer to a large bowl.

Meanwhile, cook tortellini or rotini pasta (could be longer to cook) in boiling salted water until just tender, 6 to 8 minutes or according to package directions. Drain and rinse well. Toss with the cheese sauce. Place tortellini or rotini in the casserole dish provided for you. Top with remaining 1 cup mozzarella. Mix breadcrumbs and Parmesan in a small bowl. Sprinkle evenly casserole.

Let stand for 30 minutes and cover with foil and refrigerate until delivery to the church basement.

**ALL CASSEROLES MUST BE DELIVERED TO THE CHURCH BASEMENT BY
8AM ON TUESDAY MORNING.
PLEASE TAPE THE RECIPE TO THE CASSEROLE.**

The 2nd Turkey Noodle Casserole

3 bags extra wide egg noodles
2lbs ground turkey breast
2 cans of mushrooms
2 onions chopped
2 Tbsp of poultry seasoning
4 cups of chicken stock
3 cups of heavy cream
3 oz soften butter
2 cups of parmesan cheese
3 cups of plain bread crumbs
2 Tbsp parsley leaves

Directions:

Bring a large pot of water to a boil for your egg noodles. When it boils, salt the water and cook noodles until they are almost done.

Preheat a large, deep skillet over medium high heat. Add meat and brown it, crumbling it with a wooden spoon. Move the meat over to one side of the pan and add mushrooms and onions to the opposite side. Cook mushrooms and onions 3 to 5 minutes, then combine the meat with veggies and season the mixture liberally with salt and pepper, then sprinkle in the poultry seasoning and parsley leaves. Deglaze the pan, lifting up pan drippings and bits. Stir in stock and bring to a low boil, then stir in cream and reduce heat to low. Taste to adjust seasonings.

Combine noodles with turkey and sauce. Grease a casserole dish with a little softened butter nested in a piece of paper towel then transfer the turkey noodle mixture to the dish. Top the casserole with Parmesan then breadcrumbs. Let stand for 30 minutes and cover with foil and refrigerate until delivery to the church basement.

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The 3rd Poultry Dressing Bake
--

30 oz. herb seasoned stuffing mix
7 1/2 cups chicken broth
8 well beaten eggs
4 – 10.5 oz. cans condensed cream of mushroom soup
5 cups of cooked Chicken breast, cubed (or 1 lg 48 oz can of chicken from GFS)
2 cups milk
3 tbs. chopped pimento
3 tbs. chopped parsley

Toss stuffing mix with chicken broth, beaten eggs, and two cans of undiluted mushroom soup. Spread mixture in casserole pan. Cover with diced cooked poultry. Combine remaining mushroom soups with milk, pimento, and parsley; pour over all. Let stand for 30 minutes and cover with foil and refrigerate until delivery to the church basement.

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The 4th Chicken Tetrazzini

5 cups of cooked Chicken breast, cubed (or 1 lg 48 ounce can of cubed chicken from GFS)
3 lbs. of Spinach Fettuccine (can use regular Fettuccine)
1 lb. sliced mushrooms
2 Chopped Onions
1 red pepper, chopped
1 teaspoons of Rosemary
3 cups of plain bread crumbs
1 oz parsley leaves
1 ½ cups of Flour
1 -16 oz. can reduced-sodium chicken broth
2 ½ cups of low fat milk
Grated zest of one lemon
Lemon juice, to taste
1 cup of grated Parmesan
1 Tbsp of butter

Directions:

Cook fettuccine in boiling salted water until it is almost done, about 8 minutes. Drain and refresh under cold running water. Drain and set aside.

Meanwhile, heat butter in a large skillet over medium heat. Add onions and cook, stirring, until lightly browned, 6 to 8 minutes. Add mushrooms and red pepper and 1/2 teaspoon rosemary; cook, stirring, until softened, about 5 minutes. Add flour and cook, stirring, for 1 minute. Add broth and milk; bring to a boil, stirring, until slightly thickened, about 4 minutes more. Remove from heat and stir in chicken. Season with lemon juice, salt and pepper.

Gently mix the cooked fettuccine into chicken mixture and spoon into prepared baking dish. Combine Parmesan, breadcrumbs, lemon zest, and the remaining 1/2 teaspoon rosemary in a small bowl. Season with salt and pepper. Sprinkle the mixture over the casserole.

Let stand for 30 minutes and cover with foil and refrigerate until delivery to the church basement.

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<p style="text-align: center;">The 5th Chicken and Wild Rice Casserole</p>

8 cups water
4 cup wild rice
5 cups of cooked Chicken breast, cubed (or 1 lg 48 ounce can of chicken from GFS)
1 onion, chopped and rinsed
1 pound mushrooms, sliced
1 cup all-purpose flour
8 cups milk
1 cup grated Parmesan cheese
1 cup sour cream
3 teaspoon salt
1 teaspoon freshly ground pepper
4 cups frozen French-cut green beans

Directions

Combine water and rice in a small heavy saucepan; bring to a boil. Cover, reduce heat to maintain a simmer, and cook until tender, 35 to 40 minutes. Drain.

Meanwhile, place chicken (if using canned chicken this step can be skipped) in a large skillet or saucepan. Add lightly salted water to cover and bring to a boil. Cover, reduce heat and simmer gently until the chicken is cooked through and no longer pink in the middle, 10 to 15 minutes. Transfer to a clean cutting board and let cool.

Heat oil in a large high-sided skillet over medium heat. Add onions and cook, stirring occasionally, until just starting to brown, 4 to 5 minutes. Add mushrooms and cook, stirring occasionally, until their liquid has been released and has evaporated, 12 to 14 minutes. Sprinkle the vegetables with flour and stir to coat. Add milk; bring to a simmer and cook for 1 minute, stirring. Stir in Parmesan, sour cream, salt and pepper. Remove from the heat.

Coat the dish that is provided for you with cooking spray. Cut the chicken into bite size pieces if not canned chicken. Spread the rice in an even layer in the prepared baking dish. Top with the chicken, then green beans. Pour the sauce over the top and spread evenly. Let stand for 30 minutes and cover with foil and refrigerate until delivery to the church basement.

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<p style="text-align: center;">The 6th Beef Bake</p>

4 lbs. of ground beef
3 cups of chopped onion
3 cups of milk
2 ½ cups of Bisquick low fat baking mix
6 eggs
2 tsp. salt
2 tsp. pepper
6 tomatoes, sliced
3 cups low fat shredded cheddar cheese

Directions:

Grease the pan provided. Cook and stir beef and onion until beef is brown and no longer pink; season with salt and pepper, drain. Spread in the casserole pan that is provided.

Beat milk, baking mix, eggs, salt and pepper until smooth. Mix 15 seconds in blender on high or 1 minute with hand mixer. Pour into container. Bake 25 minutes. Top with tomatoes; sprinkle with cheese. Let stand for 30 minutes and cover with foil and refrigerate until delivery to the church basement.

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The 7th Texas Hash

4 lbs. ground beef
4 ounces butter
2 large onions, chopped
1 large green pepper, chopped
1 cup chopped celery
3 – 16 oz. cans tomatoes
*4 cups rice
3 tsp. chili powder
2 tsp. garlic
Salt and pepper to taste

Directions:

***Rice should be cooked before added to this recipe. Rice is typically cooked at a ratio of 2:1. For every cup of rice it is 2 cups of water. Rice is then added to the boiling water and stirred, let boil for a minute and reduced down to a simmer. (Or directions on the side of the package).**

Cook ground beef until no longer pink, drain the excess grease from the beef. Melt butter in a large saucepan for the onions, celery and green peppers cook until tender. Add cooked ground beef to the vegetable mixture and add tomatoes, cooked rice and chili powder and garlic. Place in the casserole pan that is provided for you and let stand for 30 minutes, cover with foil and refrigerate.

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<p style="text-align: center;">The 8th Skillet Stew</p>
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4 cups cut up chicken or turkey, cooked (or 1 lg 48 ounce can of cubed chicken from GFS)
4 ounces of butter
5 medium onions, chopped
5 cans (14.5 oz.) stewed tomatoes
5 green peppers, cut into chunks
6 cans (7 or 8 oz.) whole kernel corn
3 ¾ cups picante sauce
5 tsp. cumin
2 tsp. pepper
2 ½ tsp. salt (optional)

Directions:

In a large pot heat the butter; add onions and cook until tender. Add tomatoes. Stir in corn, green peppers, picante sauce, cumin, pepper and cubed chicken. Simmer for 10 minutes or until peppers are crisp/tender. Pour into the casserole pan that is provided for you. Let stand for 30 minutes and cover with plastic wrap first, then foil. Refrigerate until delivery to the church basement.

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<p style="text-align: center;">The 9th Chicken Broccoli Casserole</p>
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4 cups cooked cut up chicken or (1 lg 48 ounce can of cubed chicken from GFS)
2 – 10 oz. packages frozen broccoli, thawed and strained
10 cups cooked rice
5 -10 oz. cans low fat cream of broccoli soup
2 cups skim milk
8 oz Panko Breadcrumbs (just enough to cover the top of the casserole)

Directions:

Rice should be cooked before added to this recipe. Rice is typically cooked at a ratio of 2:1. For every cup of rice it is 2 cups of water. Rice is then added to the boiling water and stirred, let boil for a minute and reduced down to a simmer. (Or directions on the side of the package).

Butter the casserole pan that is provided for you. Combine soup and milk (this does not need to be heated). Layer the cooked rice, cooked or canned chicken and broccoli in pan. Pour soup mixture over the top and pepper lightly. Top with breadcrumbs. Let stand for 30 minutes and cover with foil and refrigerate until delivery to the church basement.

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The 10th Hamburger & Rice Casserole
--

4 lbs. of ground chuck
2 cups of onion, chopped
1 tsp. garlic salt
8 cups of rice
6 cans of tomato soup
2 green peppers
Salt and Pepper to taste

Directions:

Rice should be cooked before added to this recipe. Rice is typically cooked at a ratio of 2:1. For every cup of rice it is 2 cups of water. Rice is then added to the boiling water and stirred, let boil for a minute and reduced down to a simmer. (Or directions on the side of the package).

Cook the rice. Brown the onion. Add ground chuck to the browned onion and cook until no longer pink; add salt, pepper and garlic salt to taste. Drain the beef and place in greased casserole pan that is provided for you. Add tomato soup and stir. Add ½ cup water. Add cooked, drained rice and mix thoroughly. Sprinkle the top with chopped green pepper. Let stand for 30 minutes and cover with foil and refrigerate until delivery to the church basement.

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<p style="text-align: center;">The 11th Hasty Tasty Stew</p>

4 ounces butter, melted
1 onion, coarsely chopped
1 cup of celery, cut in 1 inch pieces
2 packages dry Lipton onion soup mix
2 tbs. Worcestershire sauce
2 lbs. of beef stew meat, cubed
6 potatoes, chopped
6 carrots, sliced
4 onions, chopped
1 lb. green beans cut into pieces

Directions:

In a large saucepan melt the butter; add the onions, celery, Lipton onion soup mix, Worcestershire sauce and beef stew meat. Cook until meat is browned. Add potatoes, carrots, onions and green beans. Let stand for 30 minutes and cover with foil and refrigerate until delivery to the church basement.

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<p style="text-align: center;">The 12th Sausage & Potatoes Au Gratin</p>
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2 lbs. low fat pork sausage, cooked and drained
2-2 lb. bags thawed hash browns
2 cans cream of chicken soup
2 cups low fat cheddar cheese
1 cup low fat sour cream
1 tsp. salt
1 cup chopped onion
½ cup butter
3 cups corn flakes, crushed

Directions:

Melt the butter add onions and hash browns, add the pork sausage. Take off of heat and add the cream of chicken soup, cheddar cheese, sour cream and salt. Place in the casserole pan that is provided for you and sprinkle corn flakes on top of the casserole. Let stand for 30 minutes and cover with foil and refrigerate until delivery to the church basement.

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The 13th Goulash

3 lb. Ground Beef
2 Medium Onions, diced
2 Green Pepper, diced
6 (15oz) cans Canned Diced Tomatoes
3 (8oz) cans Tomato Sauce
5-6 cups Elbow Macaroni, cooked
6 Tbsp. Sugar
6 tsp. Salt
¾ tsp. Pepper

Directions:

Brown ground beef and drain. Cook off elbow macaroni and drain. Mix ground beef, onions, green peppers, canned diced tomatoes, tomato sauce, elbow macaroni, sugar, salt, and pepper together in pan. Cover with foil and refrigerate until time to bring to the Center.

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<p style="text-align: center;">The 14th Rigatoni and Sausage Casserole</p>

20 ounces of Turkey Sausage links
2 large onions, chopped
4 cloves of garlic, minced
12 ounces of mushrooms, sliced
2 teaspoons crumbled dried rosemary
5 – 14 ounce cans diced tomatoes
2 teaspoons of salt, divided
Ground pepper to taste
20 ounces of whole-wheat rigatoni, mostaccioli or penne
3 cups of part skim ricotta cheese
4 cups of fresh breadcrumbs, preferably whole wheat
2 cups of freshly grated parmesan cheese

Directions:

Coat the pan provided with cooking spray. Put a large pot of water on to boil.

Crumble sausage into a large nonstick skillet (discard casing) and cook over medium heat, stirring, until browned and cooked through, 5 to 7 minutes. Transfer to a plate lined with paper towels to drain.

Wipe out the pan and add oil; heat over medium high heat. Add onion and cook, stirring occasionally, until softened, about 5 minutes. Add garlic and cook, stirring for 1 minute. Add mushroom and rosemary; cook, stirring, until the mushrooms begin to give off liquid, about 3 minutes. Stir in tomatoes (and their juices), and the cooked sausage. Bring to a simmer and cook, uncovered, for 5 minutes. (The sauce will be quite thin.) Season with ¼ teaspoon salt and pepper.

Meanwhile, cook pasta until just tender, 8 to 10 minutes or according to package directions. Drain. Add the pasta to the sauce; toss to coat. Spread the ricotta cheese over the pasta mixture. Mix the breadcrumbs and the parmesan cheese and sprinkle over the top of the casserole. Let stand for 30 minutes and cover with plastic wrap and then foil. Refrigerate until delivery to the church basement.

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<p style="text-align: center;">The 15th Macaroni Casserole</p>

4 lbs. ground beef, browned and drained
4 boxes macaroni and cheese dinner
1 small pimento, chopped
2 cans low fat cream of celery soup
2 cups milk
1 large chopped onion
1 green pepper, chopped
Crumbled crackers or breadcrumbs

Directions:

Brown the beef and cook until it is no longer pink and drain excess grease from beef.

Prepare macaroni and cheese according to directions on the box. Combine cream of celery soup, pimento, milk, onions and peppers to the ground beef and macaroni noodles. Top with crumbled crackers or breadcrumbs. Let stand for 30 minutes and cover with foil and refrigerate until delivery to the church basement.

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<p style="text-align: center;">The 16th Breakfast Bake</p>

Directions: THIS CASSEROLE NEEDS TO BE BAKED!

4 (12oz) packages Bulk Pork Sausage
2 cup Bell Pepper, chopped
1 cup Onion, chopped
6 cups Frozen Hash Brown Potatoes
4 cups Shredded Cheddar Cheese
2 cups Original Bisquick Mix (can be substituted with a similar mix)
4 cups Milk
½ tsp. Pepper
8 eggs

Directions:

Heat oven to 400°F. Grease baking pan. Cook sausage, bell pepper and onion together over medium heat, stirring occasionally, until sausage is no longer pink; drain. Stir together sausage mixture, potatoes, and 3 cups of the cheese in the pan.

Stir Bisquick mix, milk, pepper, and eggs until blended. Pour into pan.

Bake uncovered for 40 to 45 minutes or until knife inserted in center comes out clean. Sprinkle with remaining cheese. Cool. Cover with foil and refrigerate until time to bring to the Center.

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<p style="text-align: center;">The 17th Uncommon Casserole</p>

4 cups skim milk
2 lbs cream cheese
2 tsp. garlic salt
1 ½ c grated Parmesan cheese, divided
5 cups diced cook ham
2 cups diced onion
2/3 cups diced green pepper
2 cups celery
1 lb noodles, cooked and drained

Directions:

Butter the casserole pan that is provided for you. Boil the pound of noodles and drain. Blend milk and cream cheese. Add seasoning, ½ cup Parmesan cheese, ham, onion, green pepper and celery. Pour sauce over noodles and mix well. Pour entire mixture into buttered casserole pan and sprinkle with remaining Parmesan cheese. Let stand for 30 minutes and cover with foil and refrigerate until delivery to the church basement.

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<p style="text-align: center;">The 18th Hearty Chili</p>

1 – 2 lb. can of chili
2 chopped onions
1 minced garlic clove
1 ½ tbs. of chili powder
1- 12 oz. can of tomato paste
3 lbs. of canned crushed tomatoes
1 can of red kidney beans
2 lbs. of ground beef
1 lb. of shredded cheddar cheese
2 lbs. of cooked elbow macaroni

Directions:

In large pot, sauté meat until cooked and there is no longer any pink, with garlic, onions, spices, tomato paste and tomatoes. Add canned chili and beans. Add macaroni and pour into pan. Top with shredded cheese. Let stand for 30 minutes and cover with foil and refrigerate until delivery to the church basement.

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<p style="text-align: center;">The 19th Canadian Meat Pie</p>
--

1 lb. of potatoes, diced
1 lb. of carrots, diced
2 cups of celery, sliced
1 lb. of peas
3 lbs. of beef
3 chopped onions
2 lb. can of brown gravy
Buttered breadcrumbs

Directions:

Boil vegetables in salted water until tender and drain well. Set aside. Brown diced beef in a large pan. Add brown gravy and allow to simmer for 5 minutes. Mix in vegetables. Place in a well-greased casserole pan that is provided for you. Sprinkle breadcrumbs over casserole. Let stand for 30 minutes and cover with foil and refrigerate until delivery to the church basement.

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<p style="text-align: center;">The 20th Enchilada Casserole</p>
--

2-10 oz. cans enchilada sauce
2-10 oz. cans water
1-16 oz. can tomato sauce
2 lbs. ground beef
2 large onions, finely chopped
2 cloves garlic, minced
2-4.5 oz. cans sliced ripe olives
1 tsp. salt
Dash of pepper
Dash of ground cumin
12-14 corn tortillas
4 cups (1 lb.) shredded Monterey Jack or Cheddar cheese

Directions:

Combine enchilada sauce, water and tomato sauce in a medium saucepan; heat to boiling. Remove from heat and set aside. Combine ground beef, onions and garlic in a 10 inch skillet; cook over medium heat until browned and no longer pink. Drain off excess grease. Stir ½ cup of the heated sauce, olives and seasonings into meat mixture.

Lightly grease the casserole pan and cover the bottom with a layer of tortillas; top with half of meat mixture, half of sauce, then sprinkle with half of cheese. Repeat layering with remaining tortillas, meat mixture, heated sauce and cheese. Let stand for 30 minutes and cover with foil and refrigerate until delivery to the church basement.

**ALL CASSEROLES MUST BE DELIVERED TO THE CHURCH BASEMENT BY
8AM ON TUESDAY MORNING.
PLEASE TAPE THE RECIPE TO THE CASSEROLE.**

<p style="text-align: center;">The 21st Chuckwagon Chili</p>

3 lbs. of ground beef
2 medium onions, chopped
28 oz. can kidney beans with juice
20 oz. can mushroom pieces with juice
1 pkg of hotdogs cut in ¼ inch slices
4 medium carrots, sliced
2 tsp. salt
1 tsp. pepper
2 tsp. chili powder

Directions:

Brown beef in frying pan until no longer pink and drain off excess fat. Transfer beef to a large saucepan. Add the onions, kidney beans, mushrooms, wieners, carrots, salt and pepper, and chili powder. Stir and bring to a boil. Place in 2” casserole pan that is provided for you. Let stand for 30 minutes and cover with foil and refrigerate until delivery to the church basement.

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The 22nd Tater Tot Casserole
--

4 cans Cream of Mushroom Soup
3 bags Tater Tots
3-4 cups Shredded Cheddar Cheese
4 lb ground beef

Directions:

Brown hamburger meat. Drain. Add cream of mushroom soup and stir together continuously. Let simmer on low heat for 15 minutes.

Place mixture in pan. Lay tater tots on top of the mixture. Sprinkle cheese on top of tater tots. Cover with foil and refrigerate until time to bring to the Center.

Let stand for 30 minutes and cover with plastic wrap first then foil and refrigerate until delivery to the church basement.

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<p style="text-align: center;">The 23rd Zucchini Sausage Casserole</p>
--

3 – 4 large zucchini, sliced thin
2 lbs. Italian Sausage or Pepperoni, sliced thin
2 large onions, diced
2 – 16 oz. cans stewed tomatoes
2 green peppers, diced
1 cup low fat mozzarella
3 tsp. Italian dressing
2 tsp. garlic powder
Salt and Pepper to taste
4 oz of butter

Directions:

Cook Italian Sausage, brown and remove casings if using pepperoni there will be no need to cook this ingredient. In a large saucepan melt 4 ounces of butter, sweat onions and peppers and add the cooked sausage or pepperoni. Toss in zucchini, dressing, garlic powder and salt and pepper to taste. Pour in to the casserole dish that is provided for you and top with mozzarella cheese. Let stand for 30 minutes and cover with foil and refrigerate until delivery to the church basement.

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<p style="text-align: center;">The 24th Ham & Vegetable Cobbler</p>
--

Bake at 450 degrees for 40 minutes or until crust is browned and filling is bubbly. Let stand for 30 minutes and cover with foil and refrigerate until delivery to the church basement.

1 cup butter
1 cup Flour
7 cups Whole Milk
1 oz dried thyme
1 tsp chicken bouillon granules
6 cups diced ham
3 (10 oz.) package frozen sweet peas and mushroom
3 cups frozen crinkle-cut carrots
3 to 4 (14 oz) package refrigerated piecrusts

Directions

Melt butter in a large saucepan over medium heat. Gradually whisk in flour and cook, whisking constantly, 1 minute. Add milk and thyme and bouillon granules; cook, stirring constantly, 6 to 8 minutes or until thickened and bubbly. If needed, gradually add 1 cup milk. Stir in ham and peas and mushrooms and crinkle cut carrots; cook 4 to 5 minutes or until mixture is thoroughly heated. Spoon the ingredients into the casserole pan that is lightly greased.

Unroll each piecrust on a lightly floured surface. Cut piecrusts into 1 ¼ inch wide strips. Arrange strips in a lattice design over the mixture.

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<p style="text-align: center;">The 25th Pasta Chicken Broccoli Bake</p>

1 ½ cups of butter
1 ½ cup of chopped sweet onion
1 ½ cup chopped red bell pepper
4 garlic cloves, minced
1 ½ cups of flour
8 cups chicken broth
6 cups whole milk
1 cup freshly shredded Parmesan cheese
1 teaspoon salt
2 – 16oz Rotini Pasta or 3 lbs. of Spinach Fettuccine or plain Fettuccine
8 cups chopped fresh or frozen broccoli
5 cups of cooked Chicken breast, cubed (or 1 lg 48 ounce can of cubed chicken from GFS)
1 cup grated Parmesan cheese
45 round or a sleeve of buttery crackers, crushed
3 ounces of butter, melted

Directions

Preheat oven to 350 degrees. Melt 1 ½ cup of butter in sauté pan over medium high heat; add onion and red bell pepper and garlic and sauté for 5 to 6 minutes or until tender.

Add flour, stirring until smooth. Cook, stirring constantly, 1 minute. Whisk broth and milk. Reduce heat to medium, and cook, stirring constantly, 6 to 8 minutes or until thickened and bubbly. Remove from heat; add freshly shredded Parmesan cheese and salt stirring until cheese melts. Stir in rotini and broccoli and chicken. Spoon into a lightly greased casserole dish.

Stir together grated parmesan cheese, buttery cracker and butter. Sprinkle over the casserole and let stand for 30 minutes. Cover with foil and refrigerate until delivery to the church basement.

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<p style="text-align: center;">The 26th Cheese and Pasta in a Pot</p>
--

3 lbs ground beef
3 medium onions, chopped
2 cloves garlic, crushed
2-14oz jars spaghetti sauce
2-16 oz cans stewed tomatoes
2-3 oz can sliced mushrooms, un-drained
16 oz shell macaroni
3 pts sour cream (low fat)
1 lb sliced provolone cheese (low fat)
1 cup bread crumbs
1 oz parmesan
¼ teaspoon salt
¼ teaspoon pepper

Directions:

Brown ground beef and drain. Add onions, garlic, spaghetti sauce, tomatoes, and un-drained mushrooms. Simmer 20 minutes.

Cook macaroni, drain and rinse under cool water. Put half of the macaroni in the casserole pan. Cover with half the sauce. Spread on half of the sour cream. Top with ½ mozzarella and ½ provolone. Repeat layers ending with the provolone.

Combine breadcrumbs and parmesan in a small bowl. Season with ¼ teaspoon salt and pepper. Sprinkle the breadcrumb mixture over the pasta. Let stand for 30 minutes and cover with foil and refrigerate until delivery to the church basement.

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<p style="text-align: center;">The 27th Greek Pasta Bake</p>

4 packages (13 – ¼ ounces) whole wheat penne pasta
4 cups cubed cooked chicken breast (or 1 lg 48 ounce can of cubed chicken)
4 cans tomato sauce
4 cans diced tomatoes, drained
2 package (10 oz.) Frozen chopped spinach, thawed and squeezed
1 cup chopped red onion
8 tablespoons chopped green pepper
3 teaspoons dried basil
3 teaspoons dried oregano
3 cup shredded part-skim mozzarella cheese
3 cup shredded Swiss

Directions:

Cook pasta according to package directions; drain. In a large bowl, combine the pasta, chicken, tomato sauce, tomatoes, spinach, onion, green pepper, basil and oregano.

Transfer to baking dish coated with cooking spray. Sprinkle with Mozzarella and Swiss cheese, let stand for 30 minutes if contents is hot cover with foil and refrigerate until delivery to the church basement.

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<p style="text-align: center;">The 28th Baked Ravioli</p>
--

3 pkg. Frozen Beef Ravioli
15 oz. Frozen Spinach, thawed and squeezed dry
3 cans Diced Tomatoes, drained
3-4 jars Spaghetti Sauce
2-3 cups Shredded Mozzarella Cheese

Directions:

Cook ravioli according to package directions.

Spread 1 jar of spaghetti sauce on the bottom of the baking dish. Put ravioli in the pan. Spread spinach and tomatoes on top of ravioli. Top with remaining 2-3 jars of spaghetti sauce.

Sprinkle shredded mozzarella cheese on dish. Cover with plastic first then foil and refrigerate until time to bring to the Center.

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The 29th Baked Chicken and Rice with Black Beans

- 3 (10 oz.) package of yellow rice mix
- 2 cups chopped onion
- 1 cup chopped green bell pepper
- 1 cup chopped carrot
- 2 tablespoons butter
- 6 cups cubed cooked chicken (or 1 lg 48 ounce can of cubed chicken from GFS)
- 3 (15 oz) can black beans, drained
- 3 (10 oz) can diced tomatoes and green chiles; un-drained
- 3 cups grated Monterey Jack Cheese

Directions: Prepare rice according to package. Meanwhile, sauté onion, bell pepper and carrot in butter in a medium skillet over medium heat 10 minutes or until tender.

Combine hot cooked rice, onion mixture, chicken, beans, diced tomatoes and chiles and 2 ½ cups of cheese in a large bowl. Spoon into a lightly greased casserole dish; sprinkle with remaining ½ cup cheese.

Let stand for 30 minutes and cover with foil and refrigerate until delivery to the church basement.

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The 30th

Onion Topped Sausage and Mashed Potatoes Casserole

- 3 packages (19.5 ounce) sweet ground turkey sausage, casings removed
- 5 (14.5 oz) cans diced tomatoes in sauce
- 3 ounces loosely packed basil leaves, chopped
- 3 shallot, chopped
- 1 tablespoon salt-free garlic and herb seasoning
- 3 (24 oz) garlic flavored mashed potatoes (pre-made mashed potatoes can be purchased or if you are using instant mashed potatoes, please prepare them first)
- 4 (8 oz) package shredded Italian five cheese blend
- 1 tblsp dried Italian seasoning
- 2 to 3 cups French fried onions

Directions

Brown sausage in a large skillet over medium high heat, stirring often, 6 to 8 minutes or until meat crumbles and is no longer pink; drain.

Stir in tomatoes and basil, shallots, and garlic and herb seasoning stirring occasionally, 5 minutes. Transfer sausage mixture to a lightly grease the casserole dish.

Stir together mashed potatoes, cheese and Italian seasoning in a large bowl (mixture will be dry). Spread potato mixture over sausage mixture in casserole dish.

Top with fried onions and let stand for 30 minutes. Cover with foil. Refrigerate until delivery to the church basement.

***** dried basil may be substituted for the amount of 1 ounce

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<p style="text-align: center;">The 31st Gumbo Casserole</p>
--

6 cans of Campbell's Condensed Chicken Gumbo Soup
3 soup can water (empty cans of soup filled with water)
3 teaspoon of dried minced onion (or 1 onion diced)
2 tablespoons of Cajun Seasoning = 1 tsp. of Cumin
1 tsp. of Chili powder and 1 tsp. of Paprika
2 tablespoons Garlic Powder
3 cups of uncooked instant white rice
4 1 lb. of cooked ham, diced
2 lbs. of Keilbasa Sausage, coin sliced

Directions

Stir the soup, water, onion, cajun seasoning, garlic powder, rice, ham and sausage in a large pot and simmer for 35 minutes or until the rice is tender. Transfer to the casserole pan that is provided for you once it has cooled. Let stand for 30 minutes, cover with foil, refrigerate until delivery to the church basement.

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Alternative Recipes

If the recipe selected for your date seems too costly or too difficult to make given the circumstances or season, you may use one of the alternative recipes. Please notify the coordinator as to what recipe you have chosen to prepare.

Spaghetti Beef Casserole (Courtesy of St. Pius X)

2 ½ lb linguine, cooked and drained
6 lbs lean ground beef
6-4oz cans mushrooms, undrained
5 medium onion, chopped
½ cup chopped parsley
40 oz canned tomato sauce
3 sm cans tomato paste
3 tsp dried oregano
6 cloves garlic, minced
Salt and pepper to taste
20 oz low fat creamed cheese, softened
5 cups cottage cheese
1 ½ c chopped chives
1 ½ c sour cream
1 ½ c buttered crumbs

Cook the meat until browned. Stir in mushrooms, onions, parsley, tomato sauce, tomato paste, oregano, and garlic. Season to taste and simmer 30 minutes. Blend together the cream cheese, cottage cheese, sour cream, chives and salt to taste. Pour half of the linguine, well drained, into the buttered casserole pan. Cover with the cheese mixture. Add the rest of the linguine and top with meat sauce. Cover with buttered crumbs. Let stand for 30 minutes, cover with foil and refrigerate until delivery to the church basement.

Deep Dish Pizza (Courtesy of EGL)

1 roll of refrigerated pizza dough, like Boboli
2 lbs of hamburger or sausage
2-8 oz cans of pizza sauce
2 pkg mozzarella cheese
1 lg can sliced mushrooms drained (optional)
1 green pepper, chopped (optional)
1 pkg pepperoni (optional)
1 diced onion (optional)

Spray with Pam or any other oil. Place ingredients on dough. Add salt and pepper, oregano and garlic to taste. Cook for time recommended on pizza package. Let stand and refrigerate until delivery to the church basement.

