

Wednesday Night Meals and Recipes

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BAKED POTATO AND SALAD BAR

35 lb of potatoes – 50 lb box for \$23

3 – 7 lb containers of baked beans; \$7 each

5 lb container of sour cream; \$10

5 lb bag of cheddar cheese; \$14

2 – 5 lb bags of lettuce; \$6 each

1 20 oz bag of bacon bits

3-4 diced onions

3.5 lb container of whipped margarine; \$7.50

2 lb bag of croutons ;\$7

Tin foil for wrapping potatoes; \$10

2 bottles salad dressing – check fridge first

Everything purchased at Gordons

Clean potatoes

Dunk potatoes in oil before wrapping

BARBEQUE

2 lb burger

$\frac{3}{4}$ c onion

$\frac{1}{2}$ c chopped celery

1 c water

2 tbsp vinegar

1 tsp Worcestershire Sauce

1 tbsp mustard

1 $\frac{1}{2}$ c catsup

$\frac{1}{2}$ c oatmeal

2 tbsp brown sugar

BBQ SANDWICHES

2	Chicken BBQ pans from Gordons	\$23 each
4	Pork BBQ pans from Gordons	\$20 each
4	20 oz bags of potato chips	\$4 each
3	32 serving potato salad from Gordons	\$11.50 each
10	dozen buns from Aldi	\$2 each

Updated 9.13.24

Recipe from: Kathy Weerstra

BEEF BARBEQUE

100 buns

	Original	Item
10 times		
15 lb	1 ½ lb	Burger
10 cans	1 can	Chicken Gumbo Soup
1 cup	2 T	Catsup
¼ cup	2 t	Mustard
10-15 stalks	2 stalks	Celery, diced
5 sm-med	½	Onion, diced
		Quick oats to stretch

Brown burger, onion and celery. Drain. Add soup, catsup and mustard. Cook on low temp until done.

Updated: 9.13.24

Recipe from: Jerry and Diane VanLente)

BREAKFAST

Item	Serves	# used	Cost	Prep
Egg, Bacon and Cheddar Scramble	10-12	10	\$16 each	60-70 thawed, 75-90 frozen
Frozen Pancakes	144	2	\$25 each	Oven 4-5 minutes at 400
Sausage links – precooked	60	4	\$10	Grill 5-7 min, Bake 8-10 min
Syrup	128/2 T servings	1	\$9	Church has dispensers
Butter tubs		2	??	

Asked for fruit for this meal in place of deserts.

There were 2.5 containers of egg dish left over. We needed both boxes of pancakes but did have about 7 dozen left over. We went through ½ gallon of syrup and had less than 1 box of sausage left.

Updated: 9.13.24

Original Recipe: Kathy Weerstra

CHILI NIGHT

Used 3 different recipes of 2 crock pots each

Served with crackers and cheese

*Regular Chili – no recipe given

*White Chicken Chili – below

*Mild Chili – On back

White Chicken Chili

Tripled for 1 Crock Pot	Original	Item
6	2	Chicken Breast
3	1	Can Rotel – undrained
3	1	Can corn – undrained
3	1	Can black beans, rinsed and drained
2 ¼ T	¾ T	Chili Powder
3 t	1 t	Cumin
3 pkg	1 pkg	Dry Ranch Dressing
3 t	1 t	Onion Powder
3-8 oz	1-8 oz	Cream Cheese

Use large crock pots (church has some)

Put chicken breasts on the bottom, place Rotel, corn and beans on top. Add spices and stir well. Add cheese on top. Cover and cook 6-8 hours on low.

Take breast out, shred, return to crock pot and stir in.

*This recipe was tripled for one large crock pot. If tripling, cook for 8 hours.

Turn over for Mild Chili →

Updated: 9.13.24

Recipe from: 38th Street Neighbors

Mild Chili (1 crockpot recipe)

4 40 oz cans Brooks Mild Chili Beans

4 lbs burger (beef or turkey)

8 14.5 oz cans diced tomatoes (can puree these for a smoother chili)

1 large onion, diced

4-6 stalks of celery, diced

Brown burger with onion and celery in a large stock pot. Drain. Put in crock pot with tomatoes and beans and cook on low 6-8 hours. When finished, can combine into 2 of the large cookers at church to serve from

Updated: 9.13.24

Recipe from: 38th Street Neighbors

CREAMED CHICKEN

Buns for 100 people

4 crock pots – very full of chicken – 20 lb total, 5 lb each crock pot

16 cans cream of chicken soup, 4 for each crockpot and more if needed

Salt and pepper

2 containers Chicken broth for moisture (1-2 c per crock pot)

Served with:

3 large bags of potato chips

8 9x13 pans of some type of salads

Or, 3-5 lb bags of salad with toppings and dressings (check fridge)

Update: 9.13.24

Recipe from Mission Group

CREAMED CHICKEN

12 lb chicken

15 cans cream of chicken soup

1 large package (32) of hot dogs

Buns for the hot dogs – enough for the number of hot dogs

Buns for sandwiches – 100

Cook chicken and shred. Combine with soup and heat.

2 containers of mandarin oranges; \$14.50 each

2 boxes of variety potato chips; \$20 each



Ham and Potato Casserole - 4070 *(Contains Egg/Mayo Products)

Recipe Summary Card
Source: Custom

Yield: 50
No. Ingredients: 10

Category: Soup, Meat or Legume Based
Manufacturer: (None)

Ingredient	25 Servings	50 Servings	75 Servings	100 Servings
10 lb. Ham, Low Sodium, Cured, Cooked	5 pounds	10 pounds	15 pounds	20 pounds
10 lb. Potato Diced Frozen	5 pounds	10 pounds	15 pounds	20 pounds
3 lb. Cheese, Cheddar, Shredded	1 1/2 pounds	3 pounds	4 1/2 pounds	6 pounds
2 1/2 c. Mayonnaise, Regular	1 1/4 cups	2 1/2 cups	3 3/4 cups	5 cups
5 c. Milk, Whole	2 1/2 cups	5 cups	7 1/2 cups	2 1/2 quarts
2 c. Pepper, Bell or Sweet, Green	1 cup	2 cups	3 cups	1 quart
3 c. Onions, Chopped	1 1/2 cups	3 cups	4 1/2 cups	1 1/2 quarts
1/2 c. Flour, All Purpose	1/4 cup	1/2 cup	3/4 cup	1 cup
1/2 c. Margarine	1/4 cup	1/2 cup	3/4 cup	1 cup
2 T. Pepper, Black, Ground	1 tablespoon	2 tablespoons	3 tablespoons	1/4 cup

Instructions

- Dice ham into 1/4" pieces & set aside. (RTU diced ham product can be used).
- In stockpot/kettle: Melt margarine at medium heat; add chopped onions & green peppers, saute until soft.
- Stir in flour and cook slowly for 5-10 minutes, season with black pepper.
- Gradually add milk, stirring regularly, bring to boil.
- Reduce heat, simmer, stir in mayonnaise & gradually add 2lbs cheese. Stir regularly until cheese melts.
- Add potatoes & cooked ham. Mix well & pour mixture into greased hotel pans. Top with remaining shredded cheese.
- Cover & bake in 350° oven for 30 minutes, until internal temperature of 165°F is reached.
- Remove from oven, uncover hotel pans. Return to oven & bake additional 10 minutes, until cheese begins to brown on top. (add additional shredded cheese if necessary before returning to oven).
- Hold at 135°F for service.

Service portion: 6 ounces (#5 scoop disher) Ham & potato casserole.

Puree Steps: Remove desired number of servings and add nutritive liquid, milk, broth, etc. Blend until desired consistency. Add approved thickener to achieve desired consistency if needed.

Mechanical Soft Steps: Remove desired number of servings to chop for the mechanical soft diets. Use a knife/fork or processor to chop foods to the desired consistency.

HACCPs

Casseroles: Cook stuffing w/it meat, poultry, or fish to 165° F (74° C) or above for 15 seconds.
 Do not use a utensil more than once to taste food that will be sold or served.
 Hold hot potentially hazardous foods no more than 4 hours at 140° F (60° C) or above.
 Label, date with UBD and place in approved storage wrap or container and freeze at 0 °F (-17.7°C) or below and store in freezer according to safe storage practices and maximum storage dates.
 Single-use gloves shall be used for one task and discarded when damaged, soiled, or interruptions occur in the operation.
 Thaw foods in cooler with proper food storage techniques and at a minimum temperature maintained < 41° F
 Wash hands during food preparation when changing tasks.

Nutrients Per Serving	
Kilocalories	378,529 Kcal
Protein	29,234 g
Carbohydrate	4,354 g
Fat, Total	27,198 g
Cholesterol	86,547 mg
Saturated Fat	9,772 g
Sodium	1179,533 mg
Vitamin A (RE)	101,076 RE
Vitamin C	5,507 mg
Calcium	231,460 mg
Iron	2,103 mg
Dietary Fiber, Total	1,632 g

LASAGNA, MACARONI AND CHEESE, PIZZA CASSEROLE AND RUSSIAN FLUFF

Macaroni and cheese – 5 containers – Gordons

Lasagna – 2 containers – Gordons

Russian Fluff recipe: Multiply by 4

Making 4	Making 1	Item
2 c	½ c	Jasmine rice
4 lb	1 lb	Burger
4 small	1 small	Onion – diced
4 cans	1 can	Peas – drained
4 cans	1 can	Tomato soup

Cook rice, brown burger with onion. Add peas and soup. Bake at 350 for 45 minutes, covered, then 15 minutes, uncovered.

Pizza Casserole Recipe: Double for the meal

Doubled	Single	Item
4 lb	2 lb	Burger
½ c	¼ c	Green peppers – diced
4 cans	2 cans	Cream of Celery soup
4 cans	2 cans	Tomato soup
2 cans	1 can	Water (use soup can)
2 cans	1 can	Mushrooms
1 t	½ t	Garlic powder
1 t	½ t	Oregano
1t	½ t	Salt
2 – 12-16 oz pkg	1 – 12-16 oz pkg	Noodles, cooked and drained
32 oz	16 oz	Mozzarella shredded

Brown burger and onion, drain. Mix all together in a large dish. Put in a greased pan and top with cheese. Bake at 325 for 30-40 minutes.

Updated: 9.13.24

Recipe from: Pat Kragt

PIZZA CASSEROLE, VEGETARIAN AND EASY PIZZA PASTA BAKE

Pizza Pasta Bake – made 8 9x13 dishes

1 dish 9x13 made gluten free and dairy free (cook noodles al dente)

Items bought at Gordons:

5 containers macaroni and cheese

3 – 5 lb bags lettuce

1 large cheese (5 lb) for salads

1 large bag (2 lb) croutons

Bottled dressings – check fridge first

4 packs rolls (2 dozen per bag)

Vegetarian Pasta Bake

2 tbsp cooking oil

1 ½ tsp salt

1 med onion – chopped

¼ tsp pepper

1 sm green pepper – diced

¼ c chopped fresh parsley

1 can (28 oz) whole tomatoes

or 4 tsp dry

Of buy diced

1 lb Rigatoni

1 can (8 oz) tomato sauce

2 tbsp butter

1 can (6 oz) tomato paste

2 eggs, beaten

¾ c water

1 (15 oz) can Ricotta cheese

Continues on back...

Easy Pizza Pasta Bake

1 lb penne pasta

1 tbsp olive oil

8 oz spicy Italian sausage, casing removed

½ c chopped onions

½ c pepperoni, divided

15 oz jar pizza sauce

½ tsp dried oregano

½ tsp dried basil

¼ tsp garlic powder

2 c shredded mozzarella cheese

½ c grated Parmesan cheese

Preheat oven to 400

Cook and drain pasta as directed on package. Use the minimum cooking time. Heat olive oil in a skillet over medium-high heat. Add Italian sausage and onion. Cook until browned. Drain off excess fat. Take ½ of the pepperoni and cut them into quarters. Stir the pepperoni into your sausage mixture. Stir in pizza sauce, oregano, basil and garlic powder. Spray a 9x13 pan. Place pasta and sausage mixture into dish. Gently stir to combine. Sprinkle top with the cheeses. Place the remaining whole pepperoni slices on top. Bake uncovered for about 6-10 minutes until cheese is melted and golden brown. Serve immediately.

PIZZA – ORDERED FROM JOEZANO’S

8 cheese

8 peperoni

7 sausage

*They tried the gluten free pizzas but they were not the greatest so maybe not order those again.

PULLED PORK

7 – 4 lb container of pulled pork; \$20 ea h

4-5 big bags (20 oz) potato chips; \$6 each

6 – 8 lb cole slas – 2 lb tub - \$5.79; 3 lb tub - \$6.79; 10 lb carton - \$17.99

3 – 7 lb containers baked beans; \$9.50 each

*all purchased from Gordons

SLOPPY JOES

21 lb ground beef

100 buns

3 large bags of chips

*Original recipe totals in ()

14 c (1c) celery, diced fine

14 c (1 c) onion, diced fine

14 c (1 c) tomato soup

7c (1/2 c) catsup

7 tbsp (1 tbsp) vinegar

14 tbsp (2 tbsp) brown sugar

Worstershire Sauce – taste to determine this (dash)

7 c (1/2 c) water (optional) – don't put all in at once; add as needed

Put this in the crock pot(s). After this cooks, if it is too thick, add water.

Served with Jello salad and applesauce.

Updated: 9.13.24

Recipe from: Women's Prayer Group

SPAGHETTI

4 – 6 lb cans spaghetti sauce – Gordons; \$7.79 each

3 – 5 lb bags spaghetti pasta – long

Parmesan cheese either 2 – 2 lb at \$11.99 ea or 5 lb for \$26.99

15 loaves garlic bread

10-15 lb pasta

Alternative;

3 – 5 lb bags of Penne pasta

4 cans Alfredo sauce

OR, purchase a ready made alfredo in a 5 lb tray to heat up

TACOS

From Gordons”

4 beef taco meat (freezer section) 5 lb each x 4; \$16.50 each

2 chicken taco meat (freezer section) 5 lb each x 2; \$28 each

1 – 2 large bags cheese 5 -10 lb; \$13 lb each

15 packages flour shells – 20 shells in a pkg; \$5 per pkg

1 bag shredded lettuce 5 lb; \$6.00

3-4 chips (large bags)

1 large can cheese sauce 6.6 lb; \$12.00

1 large salsa – milk – 128 fl oz; \$16.49

1 large sour cream 5 lb; \$10.00

1 hot sauce

12-16 tomatoes – chopped

5 onions – diced

Brown and drain meats separately. Place toppings in bowls and warm the tortillas.

TATOR TOT CASSEROLE

Serves 100

10 – 9x13 pans as written and 2 – 9x13 pans without cheese

24 lb ground beef (3 tubes of 10 pounds each)

6 small onions, diced (optional or only in some)

Brown, drain and place in 9x13 pans

24 cans chicken soup – put on top of meat

24 – 12 oz bags mixed veggies (or your favorite – 11 qt frozen veggies each pan)

120 oz Mozzarella cheese is optional (12 oz per pan)

30 pounds (12 bags) Tator Tots – layer on top

Brown burger and onions. Drain and place in 9x13 pans. Then layer the following in each pan: 2 cans soup, 24 oz veggies, cheese (opt) and tator tots in rows on the top.

Bake at 350 degrees for 30 minutes or until bubbly. You may rotate the pans half way through. Allow extra time when cooking more than one pan in the oven.

Served with:

Lettuce (5 lb bag + 3 heads, chopped)

Condiments of your choice for salad and dressings – check the fridge first

2 loaves of bread with peanut butter and jelly

Apple sauce

Updated: 9.13.24

Recipe from: Diane VanLente, Joan Dugan and Pat Kragt