



RONALD McDONALD
HOUSE CHARITIES
WESTERN WASHINGTON & ALASKA

Meal Program Recipe Book



Special acknowledgements and thanks for volunteering their time
and knowledge in compiling these recipes:

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WELCOME AND THANK YOU for volunteering with the meal program at the Seattle Ronald McDonald House. Families staying at the House consistently praise the dinners provided by volunteers as one of the most valued and appreciated aspects of staying here. Your efforts in providing a warm, nourishing meal to these families are significant. Every parent or caregiver's primary concern is the well-being of their child and this means juggling doctor's appointments, grueling medical treatments, a roller coaster of emotions and odd hours. Grocery shopping and preparing meals is often the last thing on a caregiver's mind. In addition, the cost of the food being provided is another burden the volunteer dinner groups help ease.

Families staying at the House often marvel at the outpouring of support and involvement they witness at the hands of the surrounding community and it gives them strength and hope to realize people care.

Whether you are volunteering as a business, an organization, or a small group of friends and family, please know how much your work and kindness matter. Thank you.



“The volunteer dinners are one of the most special things about this place. We are exhausted after days at the hospital and are always so grateful for the warm food.”

Mario's dad

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Helpful Information

Abbreviations

- **ounce = oz**
- **pound = lb**
- **teaspoon = tsp**
- **tablespoon = Tbsp**
- **quart = qt**
- **gallon = gal**
- **cup = C**

Liquid Measurements

- **3 teaspoons = 1 tablespoon**
- **16 tablespoons = 1 cup**
- **8 ounces = 1 cup**
- **1 ounce = 2 tablespoons**
- **16 ounces = 2 C = 1 pint**
- **32 oz = 4 C = 1 quart**
- **128 oz = 16 c = 8 pt = 4 qt = 1 gallon (gal)**
- **#10 can = 96 ounces**

Hotel Pan Sizes

- **Full Size: 20 x 12 inches**
- **Half Size: 10 x 12 inches**

Food Quantity Chart

	Serving Size:	For 25	For 75
Beverages			
Cold (milk or punch)	1 C	1 ½ gal	4 ½
Juice (orange)	½ C	1 gal	3 gal
Coffee	1 C	¾ lbs ground	2 ¼ lbs ground
Half & Half	1 ½ Tbsp	1 pt	3 pts
Breads, Pancakes, Cereal			
Sliced Sandwich Breads	2 slices	5 loaves (24 /loaf)	15 loaves (24/loaf)
Pancake Mix	(2) 4 "cakes	4 lbs	12 lbs
French Toast	2 slices	5 loaves (24/loaf)	15 loaves (24/loaf)
Cereal			
Cooked	2/3 C	1 gal cooked (1 lb dry)	3 gal cooked (3 lbs dry)
Cold	½ - 1 C	3 boxes	9 boxes
Corn Bread	3x2 square	1 pan (12x18)	3 pans (12x18)
Garlic Bread	1" thick	3 loaves	9 loaves
Rolls/Muffins	1	2 ½ doz	8 doz
Biscuits	1	2 ½ doz	8 doz
Biscuit Mix	1	2 ½ lbs	7 ½ lbs
Pizza (commercial)		9 large pizzas	28 large pizzas
Quick Bread (5x9 loaf)	1 slice	2 loaves (16 slices ea)	6 loaves (16 slices ea)

	Serving Size:	For 25	For 75
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Condiments/Sauces/Misc

Dressing for salad	1-2 Tbsp	½ qt (2 C)	1 ½ qt (6 C)
Gravy	3-4 Tbsp	2 qt	6 qt
Ketchup	1 Tbsp	2 (14 oz bottle)	6 (14 oz bottles)
Mayonnaise	1-2 Tbsp	16 oz	48 oz
Olives		1 qt	3 qt
Pickles, sliced		1 qt	3 qt
Salsa	2-3 Tbsp	1 qt	3 qt
Syrup	¼ C	1 ½ qt	4 ½ qt
Toppings for dessert	2 Tbsp	¾ qt	2 qt

Dairy

Butter (for table)		1 lb	3 lbs
Cheese (for sandwiches)	1-1 ½ oz	2 lbs	6 lbs
Whipping cream	2 Tbsp	¾ pt or 1 can	1 qt or 3 cans
Eggs	2	4-5 doz	13 doz

Desserts

Cake	small square/	1 (13"x9")	3 (13"x9")
	slice	2 (9" layer)	6 (9" layer)
		2 loaf pound cakes	6 loaf pound cakes
Cake, mix		2 ½ lbs	7 ½ lbs
Cookies	2-3 cookies	75 cookies	225 cookies
Cupcakes	1	2 ½ doz	7 doz
Ice cream	½ C	1 gal	3 gal
Pies, 8 or 9 inch	1/6 pie	4 pies	12 pies

**Serving
Size:****For
25****For
75****Fruits**

Blueberries	½ C	6-7 lbs.	18-21 lbs.
Cantaloupe	½ C	3 melons	9 melons
Fresh fruit cup	½ C	6 lbs.	18 lbs
Grapes	½ C	6-7 lbs	18-20 lbs
Pineapple	½ C	3 pineapples	9 pineapples
Strawberries	½ C	7 lbs.	21 lbs.
(for shortcake or sundaes)	½ -¾ C	3-4 qts.	9-12 qts.
Watermelon		1 large	3 large

Meats, Poultry, Seafood

Ground beef (sandwiches)	6 oz cooked	10lbs	30 lbs
Ground beef (taco, casserole)	3-4 oz cooked	8 lbs	24 lbs
Steaks, tenderloin	4 oz cooked	7 lbs	21 lbs
Steaks, flank	3 oz cooked	9 lbs	27 lbs
Meatballs (pre-cooked)	5-6 balls	8 lbs	24 lbs
Beef, pork ribs	3 oz cooked	11-12 lbs	33-36 lbs
Pork chops	1 chop, ¾ "	8 lbs	24 lbs
Bacon	2 slices	3 lbs	9 lbs
Ham, fully cooked	3 oz	7 ½ lbs	22 lbs
Sausage	1-2 links or		
	2-3 oz cooked	5-6 lbs	15-18 lbs
Hot dogs	2	50	150
Chicken, bone-in	1-2 pieces	10 lbs	30 lbs
Chicken, boneless			
(cut-up for casserole)	3 oz	9 lbs	27 lbs

**Serving
Size:****For
25****For
75****Meats, Poultry, Seafood, continued**

Turkey, whole	3 oz	25 lbs	75 lbs
Turkey, boneless breast	3 oz	10 lbs	30 lbs
Fish, fillets	3-4 oz	8 lbs	24 lbs
Fish, whole	3 oz	20 lbs	60 lbs
Lunch meats	1 oz	2 lbs	6 lbs

Salads

Greens	1 C	5 heads	15 heads
Spinach	1 oz	2-2 ½ lbs	6-7 lbs
Tomatoes for salad		10	30
Potato salad	½ C	3-3 ½ qt	9-10 qt
Dressing for salad	1-2 Tbsp	½ qt (2 C)	1 ½ qt (6 C)

Sandwich Fillings, Standard

Cold meats	1 oz	2 lbs	6 lbs
Cheese	1 oz	2 lbs	6 lbs
Tomatoes	2 slices	12 tomatoes	36 tomatoes
Lettuce, shredded	½ oz	¾ lbs	2 ¼ lbs

Sandwich Fillings, Submarine

Cold meats	3 oz	4 ½ lbs	7 lbs
Cheese	1 oz	2 lbs	6 lbs
Tomatoes	2 slices	12 tomatoes	36 tomatoes
Lettuce, shredded	½ oz	¾ lbs	2 ¼ lbs

**Serving
Size:**

**For
25**

**For
75**

Soups

½ to 1 C

1 to 1 ½ gal

3 to 4 ½ gal

Starches

Baked beans, prepared

½ C

¾ gal

1 ½ gal

Corn

½ C

5 lbs

15 lbs

French fries, hash browns

½ C

6-7 lbs

18 lbs

Pasta

4 oz

2 ½ lbs

7 ½ lbs

Potatoes, mashed

4 oz

9 lbs

27 lbs

Rice

½ C cooked

2 lbs

5 lbs

Vegetables, Fresh

Asparagus, Broccoli, Carrots

Cauliflower, Green Beans, 3-4 oz

8-9 lbs

24-27 lbs

Platter

¼ C

4 lbs

12 lbs

Squash

3-4 oz

9 lbs

27 lbs

Tomatoes, for salad

7 lbs

21 lbs

Tomatoes, cherry for salad

2 lbs

6 lbs

Vegetables, Frozen

3-4 oz

5 lbs

15 lbs

Beef and Pork Recipes



Baked Ziti with Fresh Tomato Sauce

Ingredients:

For 75:	For 25:
4.5 lbs. Italian sausage links	1.5 lbs. Italian sausage links
9 eggs	3 eggs
6 lbs. ricotta cheese	2 lbs. ricotta cheese
3 Tbsp. fresh thyme	1 Tbsp. fresh thyme
3 Tbsp. fresh oregano	1 Tbsp. fresh oregano
3 Tbsp. fresh basil	1 Tbsp. fresh basil
Salt and pepper	Salt and pepper
6 lbs. ziti, cooked, rinsed and drained	2 lbs. ziti, cooked, rinsed, and drained
1 ½ C. Parmesan cheese, grated	½ C. Parmesan cheese, grated
1 ¼ gallons spaghetti sauce	1 ½ quarts tomato sauce
3 lbs. mozzarella cheese, shredded	1 lb. mozzarella cheese, shredded

Directions:

Cook ziti as indicated on package directions

- 1) Preheat oven to 375° F.
- 2) Place sausage links in 2"-deep hotel pan and cook for 20 minutes.
- 3) While meat is cooking, combine eggs, ricotta cheese, thyme, oregano, basil, salt and pepper; mix well and set aside.
- 4) When sausage is fully cooked, slice into rounds and set aside.
- 5) Place ziti in hotel pan.
- 6) Top with layers of cheese mixture, sausage slices and Parmesan cheese.
- 7) Pour tomato sauce on the very top and stir slightly to distribute the sauce.
- 8) Bake for 1 hour.

Beef and Cheese Enchiladas

Ingredients:

For 75:	For 25:
18 lbs. ground beef	6 lbs. ground beef
12 Tbsp. garlic, minced or pressed	4 Tbsp garlic, minced or pressed
12 Tbsp. ground cumin	4 Tbsp ground cumin
6 Tbsp. chili powder	2 Tbsp chili powder
567 oz. salsa (32 oz. = 1 qt.)	192 oz. salsa (32 oz. = 1 qt.)
9 lbs. cream cheese, cut into chunks	3 lbs. cream cheese, cut into chunks
49 C. shredded cheddar cheese, divided	16 ½ C. shredded cheddar cheese, divided
49 C. shredded Monterey Jack cheese, divided	16 ½ C. shredded Monterey Jack cheese, divided
18 bell peppers, finely chopped	6 bell peppers, finely chopped
192 tortillas, 6" in diameter	64 tortillas, 6" in diameter

Directions:

- 1) Preheat oven to 350° F.
- 2) Over medium heat, brown ground beef; drain fat and return to pan.
- 3) Over medium heat, add garlic, cumin, chili powder and salsa, stir to combine.
- 4) When mixture is heated, add cream cheese, stirring until melted.
- 5) Stir in half of the shredded cheeses and peppers.
- 6) Assemble enchiladas by placing ½ cup beef and cheese mixture onto each tortilla and rolling.
- 7) Spread salsa over enchiladas and cover loosely with foil.
- 8) Bake 30-45 minutes or until bubbly around the edges and hot in the center.
- 9) Remove foil, sprinkle with the remaining half of the shredded cheeses and bake 5 minutes.
- 10) Let stand 15 minutes before serving.

Beef Pot Pie

Ingredients:

For 75: serving size 1 cup	For 25: serving size 1 cup
9 C. onions (chopped)	3 C. onions (chopped)
6 C. water	2 C. water
2 ¼ C. butter	¾ C. butter
3 C. flour	1 C. flour
18 C. onion cooking liquid and water	6 C. onion cooking liquid and water
3 Tbsp. salt	1 Tbsp. salt
¾ tsp. pepper	¼ tsp. pepper
1 Tbsp. gravy seasoning	1 tsp. gravy seasoning
6 – 10 oz. pkg. frozen peas	2 – 10 oz. pkg. frozen peas
9 ½ lbs. cooked beef (cooked weight), diced	3 ⅛ lbs. cooked beef (cooked weight), diced
Crust:	Crust:
6 C. flour	2 C. flour
1 Tbsp. salt	1 tsp. salt
2 ¼ C. butter	¾ C. butter
¾ C. cold water	¼ C. cold water

Directions:

For filling:

- 1) Preheat oven to 450° F (very hot oven).
- 2) Cook onions in boiling water until tender.
- 3) Drain and save the liquid.

(Directions continued on page 4...)

Beef Pot Pie

continued from page 3

- 4) Stir in onion liquid and water, salt and pepper, and gravy seasoning.
- 5) Cook stirring constantly until thickened.
- 6) Stir onions, peas, and cooked beef into gravy.
- 7) Pour into a full-size hotel pan. (3 pans for 75 servings).

For crust:

- 8) Mix flour and salt well.
- 9) Mix in butter only until mixture is crumbly.
- 10) Add water and mix lightly.
- 11) Roll out on a floured surface into 12" x 20" rectangles (3 pans for 75 servings; 1 pan for 25 servings).
- 12) Fit over top of pan.
- 13) Cut slits in dough.
- 14) Bake for 45 minutes or until slightly browned.



Beef Stroganoff

Ingredients:

For 75: serving size 3 to 4 oz. beef	For 25: serving size 3 to 4 oz. beef
72 oz. mushrooms	24 oz. mushrooms
18 med. onions	6 med. onions
18 lbs. rump or filet steak	6 lbs. rump or filet steak
9 sticks of butter	3 sticks of butter
9 Tbsp. Dijon mustard	3 Tbsp. Dijon mustard
12 C. sour cream	4 C. sour cream
Salt and pepper (to taste)	Salt and pepper (to taste)

Directions:

- 1) Clean and slice mushrooms.
- 2) Cut onions into thin slices.
- 3) Cut steak into narrow strips, about 2 ½ inches long. Sprinkle with salt and pepper.
- 4) Melt butter in large frying pan(s).
- 5) Sauté onion slices over low heat until soft, stirring constantly.
- 6) Add sliced mushrooms, cook for 2 minutes.
- 7) Stir in mustard and add steak.
- 8) Cook until meat is brown on both sides.
- 9) Turn heat down and stir in sour cream.
- 10) Cook for 2 minutes.

Note: Serve with egg noodles or rice.

Cheese Meatloaf

Ingredients:

For 75: serving size 3 to 4 oz. slice	For 25: serving size 3 to 4 oz. slice
27 slices bread	9 slices bread
7 ½ C. milk	2 ½ C. milk
4 C. onion (chopped)	1 ⅓ C. onion (chopped)
4 ½ C. celery (chopped)	1 ½ C. celery (chopped)
21 lbs. ground beef	7 lbs. ground beef
3 lbs. cheddar cheese (grated)	1 lb. cheddar cheese (grated)
2 Tbsp. salt	2 tsp. salt
6 Tbsp. Worcestershire sauce	2 Tbsp. Worcestershire sauce
1 C. fresh parsley (chopped)	⅓ C. fresh parsley (chopped)
21 large eggs (slightly beaten)	7 large eggs (slightly beaten)

Directions:

- 1) Beat bread and milk with mixer for 2 minutes at low speed.
- 2) Combine bread mixture with remaining ingredients and mix well.
- 3) Form mixture into 3 to 4 loaves for 25 servings or 9 to 12 loaves for 75 servings.
- 4) Place loaves on foil lined full size food service pans, so that there is space between each loaf.
- 5) Pour juices off as they accumulate in pans.
- 6) Bake at 400° F for 1 ½ to 2 hours.

Meatball Stroganoff

Ingredients:

For 75: serving size 3 to 4 oz. meatballs	For 25: serving size 3 to 4 oz. meatballs
3 – 7 lb. bags frozen Italian meatballs	1 – 7 lb. bag frozen Italian meatballs
3 C. onions (chopped)	1 C. onions (chopped)
6 ³ / ₄ lb. mushrooms (sliced)	2 ¹ / ₄ lb. mushrooms (sliced)
1 ¹ / ₂ C. butter	¹ / ₂ C. butter
2 ¹ / ₄ C. flour	³ / ₄ C. flour
12 C. beef stock/broth	4 C. beef stock/broth
3 oz. Worcestershire sauce	1 oz. Worcestershire sauce
4 ¹ / ₂ C. sour cream	1 ¹ / ₂ C. sour cream
Salt and pepper (to taste)	Salt and pepper (to taste)

Directions:

- 1) Cook meatballs in oven per package instructions.
- 2) In a large pan, sauté onions and mushrooms in butter (You will need to do this a few different pots as the quantity becomes very large as you add all the ingredients).
- 3) Add flour to onions and mushrooms, stir to blend and allow flour to brown slightly.
- 4) Gradually add stock while stirring.
- 5) Add meatballs, Worcestershire sauce, salt and pepper.
- 6) Add sour cream and heat through.
- 7) Serve over noodles.

Meatball Stroganoff Supreme

Ingredients:

For 75: serving size 3 to 4 oz. meatballs	For 25: serving size 3 to 4 oz. meatballs
2 lbs unsalted butter (1 lb for sauce and 1 lb for noodles)	1 lb butter (½ lb for sauce, ½ lb for noodles)
6 lbs mushrooms – sliced ¼ inch	2 lbs mushrooms—sliced ¼ inch
½ C olive oil	2 Tbsp olive oil
6 onions – finely chopped	2 onions, finely chopped
1 C flour	¼ C flour
18 C beef broth	6 C beef broth
4 Tbsp Worcestershire sauce	4 tsp Worcestershire sauce
18 oz tomato paste (3 small cans)	6 oz tomato paste
6 lbs sour cream	2 lbs sour cream
8 C heavy cream	2 C plus 2/3 C heavy cream
18 lbs meatballs (Costco – 3 bags Italian Style Meatballs; approx. 420 meatballs)	6 lbs meatballs (Costco—1 bag Italian Style Meatballs; approx. 140 meatballs)
12 lbs egg noodles (Costco – 3 bags Country Pasta Homemade Style Egg Pasta)	4 lbs egg noodles (Costco—1 bag Country Pasta Homemade Style Pasta)
1 bunch parsley – very finely chopped (Cuisinart)	¼ bunch parsley, finely chopped

Directions for 75:

- 1) Use 4 large sauté pans, melt 2 Tbsp butter in each pan and sauté mushrooms one layer of mushrooms at a time (will require cooking several batches). Cook until brown and then turn. When mushrooms are nicely browned on both sides transfer to large bowl and set aside.
- 2) Use 4 large Dutch ovens; melt 3 Tbsp butter, add 2 Tbsp of olive oil per pan and sauté onions for 30+ minutes until soft (almost caramelized). Incorporate 2 Tbsp of flour at a time into onions, stirring to dissolve flour. Slowly add beef broth ensuring that any lumps of flour are dissolved and letting sauce thicken. Stir in Worcestershire sauce, tomato paste, sour cream, and heavy cream and let sauce slowly simmer.

Meatball Stroganoff Supreme

continued from page 9

- 3) Preheat oven to 375° F. Use 3 large hotel pans (18 x 13); arrange meatballs in single layer and bake until meatballs reach an internal temperature of 165°. Remove meatballs from trays and drain on paper towels to remove excess fat.
- 4) Divide meatballs and mushrooms evenly among hotel pans and add sauce, cover with foil and hold in 200° oven until ready to serve.
- 5) Use 6 large pots to cook egg noodles. Fill pots ½ full of water, add 1 Tbsp of salt and bring to a boil. Add noodles to boiling water and cook for 30 minutes or until done. Drain noodles and divide evenly among hotel pans. Add 6 Tbsp of butter to each pan, stir to melt and coat noodles to prevent sticking, add more butter or olive oil as necessary. Cover pans with foil and hold in 200° oven until ready to serve.
- 6) Garnish noodles with parsley just prior to serving. Normal serving is 5 meatballs.

Directions for 25:

- 7) Use 2 large sauté pans, melt 1 ½ Tbsp butter each pan and sauté mushrooms one layer of mushrooms at a time (will require cooking several batches). Cook until brown and then turn. When mushrooms are nicely browned on both sides transfer to large bowl and set aside.
- 8) Use 2 large Dutch ovens; melt 2 ½ Tbsp butter, add 1 Tbsp of olive oil per pan and sauté onions for 30+ minutes until soft (almost caramelized). Incorporate 2 Tbsp of flour at a time into onions, stirring to dissolve flour. Slowly add beef broth ensuring that any lumps of flour are dissolved and letting sauce thicken. Stir in Worcestershire sauce, tomato paste, sour cream, and heavy cream and let sauce slowly simmer
- 9) Preheat oven to 375°. Using one large hotel pan (18 x 13); arrange meatballs in single layer and bake until meatballs reach an internal temperature of 165°. Remove meatballs from trays and drain on paper towels to remove excess fat.
- 10) Divide meatballs and mushrooms evenly among hotel pans and add sauce, cover with foil and hold in 200° oven until ready to serve.
- 11) Use 2 large pots to cook egg noodles. Fill pots ½ full of water, add 1 Tbsp of salt and bring to a boil. Add noodles to boiling water and cook for 30 minutes or until done. Drain noodles and divide evenly among hotel pans. Add 4 Tbsp of butter to each pan, stir to melt and coat noodles to prevent sticking, add more butter or olive oil as necessary. Cover pans with foil and hold in 200° oven until ready to serve.
- 12) Garnish noodles with parsley just prior to serving. Normal serving is 5 meatballs.

recipe contributed by Laurel Case

Meatloaf

Ingredients:

For 75: serving size 4-1/2 oz.	For 25: serving size 4-1/2 oz.
3 dozen med. eggs	1 dozen med. eggs
2 ¼ C. non fat dried milk	¾ C. non fat dried milk
6 C. very hot water	2 C. very hot water
13.5 lbs. lean ground beef	4.5 lbs. lean ground beef
3 lbs. lean ground pork	1 lb. lean ground pork
3 C. tomato juice	1 C. tomato juice
6 Tbsp. salt	2 Tbsp. salt
¾ tsp. pepper	¼ tsp. pepper
3 C. onion (chopped and sauteed)	1 C. onion (chopped and sauteed)
3 lbs. dried bread crumbs	1 lb. dried bread crumbs

Directions:

- 1) Beat eggs at moderate speed in mixing bowl for 30 seconds.
- 2) Stir milk into very hot water (water should be almost but not quite boiling).
- 3) Pour milk into eggs and mix.
- 4) Add beef, pork, tomato juice, salt and pepper, chopped and sauteed onions, and bread crumbs to egg mixture. Mix.
- 5) Remove mixture from bowl. Shape into equal loaves. 3 to 4 loaves for 25 servings, or 9 to 12 loaves for 75 servings.
- 6) Place loaves in foil lined hotel pans so there is space between each.
- 7) Bake at 400° F for 1 ½ to 2 hours or until browned and firm.

Mexican Lasagna

Ingredients:

For 75:	For 25:
18 lbs. ground beef	6 lbs. ground beef
3 C. onion (chopped)	1 C. onion (chopped)
18 envelopes taco seasoning	6 envelopes taco seasoning
6 cans (15 oz. each) tomato sauce	2 cans (15 oz. each) tomato sauce
6 cans (14 ½ oz. each) diced tomatoes with liquid	2 cans (14 ½ oz. each) diced tomatoes with liquid
40-42 flour tortillas cut into 2-in. strips	14-16 flour tortillas cut into 2-in. strips

Directions:

- 1) In several Dutch ovens over medium heat, brown beef and onion; drain.
- 2) Add the taco seasoning, tomato sauce, and tomatoes; bring to a boil.
- 3) Reduce heat, cover and simmer for 10 minutes.
- 4) Spoon about 2-3 cups each into half-size hotel pans (2 pans for 25 servings, 6 pans for 75 servings).
- 5) Top with a single layer of tortilla chips.
- 6) Sprinkle with cheese.
- 7) Repeat layers 2 more times.
- 8) Divide the remaining meat sauce among pans.
- 9) Top with remaining tortillas.
- 10) Cover and bake at 375° F for 40 minutes or until bubbly.
- 11) Uncover; sprinkle with remaining cheese.
- 12) Return to the oven for 5-10 minutes or until the cheese melts.

Pizza Casserole

Ingredients:

For 75:	For 25:
6 lbs. spaghetti	2 lbs. spaghetti
9 qts. prepared spaghetti sauce	3 qts. prepared spaghetti sauce
6 lbs. sliced pepperoni	2 lbs. sliced pepperoni
4 ½ lbs. shredded mozzarella cheese	1 ½ lbs. shredded mozzarella cheese

Directions:

- 1) Cook spaghetti according to package directions; drain.
- 2) In hotel pans layer cooked spaghetti, spaghetti sauce and pepperoni.
- 3) Bake uncovered at 375° F for 30 minutes.
- 4) Sprinkle with cheese and bake 15 minutes longer.

Scrumptious Shepherd's Pie

Ingredients:

For 75:	For 25:
12 lbs. lean ground beef	4 lbs. lean ground beef
12 C. onion (diced)	4 C. onion (diced)
12 C. carrots (diced)	4 C. carrots (diced)
12 C. celery (diced)	4 C. celery (diced)
18 C. corn	6 C. corn
24 garlic cloves (minced)	8 garlic cloves (minced)
2 Tbsp. nutmeg	2 tsp. nutmeg
96 oz. beef broth	32 oz. beef broth
3 sticks of butter	1 stick of butter
24 Tbsp. flour	8 Tbsp. flour
24 lbs. potatoes (cooked and mashed)	8 lbs. potatoes (cooked and mashed)
Salt and pepper to taste	Salt and pepper to taste

Directions:

- 1) Cook ground beef in frying pans until browned.
- 2) Add onions, carrots, celery, garlic, salt, pepper and nutmeg to beef.
- 3) Lower heat and cook for 10 minutes or until vegetables are wilted.
- 4) Add beef broth, bring to a boil.
- 5) Mix butter and flour together and stir into broth enough to make a thick gravy to bind the filling.
- 6) Pour into large shallow baking pans and cool.
- 7) The filling should be about 1 to ½ inch deep.
- 8) Cover the meat mixture in the pan with the corn and top with the hot mashed potatoes.
- 9) Smooth potatoes evenly and brush surface with butter.
- 10) Bake at 375° F for 35 to 40 minutes.

Poultry



Chicken and Rice Casserole

Ingredients:

For 75:	For 25:
9 lbs. cooked chicken	3 lbs. cooked chicken
3 ¾ lbs. cooked rice	1 ¼ lbs. cooked rice
1 ¼ C. butter	¼ C. butter
1 onion, chopped	½ onion, chopped
6 stalks celery, chopped	3 stalks celery, chopped
1 ½ lbs. mushrooms, sliced	½ lb. mushrooms, sliced
1 ½ C. all-purpose flour	½ C. all-purpose flour
2 ¼ qts. milk	¾ qts. milk
3 qts. chicken stock	1 qt. chicken stock
½ tsp. white pepper	¼ tsp. white pepper
1 C. slivered almonds	¼ C. slivered almonds
½ C. chopped pimentos	⅛ C. chopped pimentos
1 ¾ C. bread crumbs	½ C. bread crumbs
½ C. butter, melted	⅛ C. butter, melted
1 C. cheddar cheese, shredded	½ C. cheddar cheese, shredded

Directions:

- 1) Start rice in rice cooker, stove top or oven.
- 2) Preheat oven to 375° F.
- 3) Melt butter in a pan.
- 4) Add onion, celery and mushrooms to butter and sauté until soft.
- 5) Add flour to vegetables and stir to blend.
- 6) Add milk and stock, stirring constantly until thickened.

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Chicken and Rice Casserole

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- 7) Add pepper and salt as needed.
- 8) Add almond, pimentos and chicken.
- 9) Transfer to baking pans.
- 10) Combine bread crumbs, butter and cheese.
- 11) Sprinkle mixture over chicken and sauce in pans.
- 12) Bake for 1 hour or until internal temperature reaches 165° F.



Chicken Broccoli Fettucini

Ingredients:

For 75:	For 25:
144 oz. uncooked fettucini	72 oz. uncooked fettucini
18 lbs. boneless chicken breast	9 lbs. boneless chicken breast
3 C. butter	1 ½ C. butter
12 cloves garlic, minced	6 cloves garlic, minced
2 Tbsp. black pepper	1 Tbsp. black pepper
12 bunches fresh broccoli, chopped	6 bunches fresh broccoli, chopped
6 Tbsp. seasoned salt	3 Tbsp. seasoned salt
96 oz. sour cream	48 oz. sour cream
6 qts. heavy whipping cream	6 pt. heavy whipping cream
12 C. half and half	6 C. half-and-half
9 C. Romano cheese, grated	4 ½ C. Romano cheese, grated
9 C. Parmesan cheese, grated	4 ½ C. Parmesan cheese, grated

Directions:

- 1) Preheat oven to 375° F.
- 2) Cook fettucini, drain and set aside.
- 3) Wash, drain and chop fresh broccoli.
- 4) Cut chicken breasts into bite-sized pieces.
- 5) In a large skillet over medium heat, heat butter, garlic and ground pepper.
- 6) Add chicken and broccoli and cook until meat is no longer pink in center.
- 7) Sprinkle seasoned salt over chicken and broccoli and toss to mix.
- 8) Remove skillet from heat and allow to cool.
- 9) Sprinkle with grated cheese and toss to mix well.
- 10) In a separate bowl, combine sour cream, whipping cream and half-and-half.
- 11) Place pasta in bottom of a greased baking pan.

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Chicken Broccoli Fettucini

continued from page 17...

- 12) Spread chicken mixture over pasta and toss gently to mix.
- 13) Pour sauce over all.
- 14) Cover pan tightly and cook for 30 minutes or until mixture is heated to 165° F.
- 15) DO NOT BOIL OR SAUCE WILL CURDLE.
- 16) Remove from oven and let sit 5 minutes before serving.

Chicken Church Casserole

Ingredients:

For 75:	For 25:
30 C. cubed cooked chicken	10 C. cubed cooked chicken
3 lb. elbow macaroni, cooked and drained	1 lb. elbow macaroni, cooked and drained
9 – 6 oz. jars of slice mushroom, drained	3 – 6 oz. jars of slice mushroom, drained
3 – 4 oz. jar pimentos, drained	1 – 4 oz. jar pimentos, drained
3 large green peppers (chopped)	1 large green pepper (chopped)
3 large onions (chopped)	1 large onion (chopped)
6 – 10 ^{-3/4} oz. cans cream of celery soup, undiluted	2 – 10 ^{-3/4} oz. cans cream of celery soup, undiluted
6 – 10 ^{-3/4} oz. cans cream of mushroom soup, undiluted	2 – 10 ^{-3/4} oz. cans cream of mushroom soup, undiluted
3 lb. processed American cheese (cubed)	1 lb. processed American cheese (cubed)
2 C. milk	2/3 C. milk
2 Tbsp. dried basil	2 tsp. dried basil
1 Tbsp. lemon pepper seasoning	1 tsp. lemon pepper seasoning
3 C. corn flakes (crushed)	1 C. corn flakes (crushed)
3/8 C. butter (melted)	1/8 C. butter (melted)

Directions:

- 1) Combine the chicken, macaroni, mushrooms, pimentos, peppers and onions.
- 2) In a large bowl combine soups, cheese, milk, basil, and lemon pepper; add to chicken mixture.
- 3) Pour into greased hotel pan.
- 4) Combine cornflakes and butter; sprinkle over the casseroles.
- 5) Cover and bake at 375° F for 45 minutes.
- 6) Uncover and bake at 350° F 15-20 minutes longer or until bubbly.

Chicken in Coconut Sauce

Ingredients:

For 75: serving size 1 piece of chicken	For 25: serving size 1 piece of chicken
36 med. onions	12 med. onions
36 cloves garlic	12 cloves garlic
5 Tbsp. ground ginger	5 tsp. ground ginger
5 Tbsp. chili powder	5 tsp. chili powder
2 Tbsp. salt	2 tsp. salt
2 Tbsp. pepper	2 tsp. pepper
3 C. vegetable oil	1 C. vegetable oil
75 boneless, skinless chicken breasts	25 boneless, skinless chicken breasts
15 lemons	5 lemons
18 cans coconut milk	6 cans coconut milk

Directions:

- 1) Peel and chop onions.
- 2) Peel and crush garlic.
- 3) Mix ginger, chili powder, salt and pepper in a bowl.
- 4) Brown chicken in batches by heating portions of oil in a large frying pan and adding chicken breasts in batches. Cook gently for 5 minutes on each side.
- 5) Remove chicken from pan and set aside in hotel pans. Do more batches until all chicken is cooked.
- 6) Cut lemons in half and squeeze onto chicken.
- 7) Sprinkle chicken with spice mixture.
- 8) Cook onions and garlic in the same pan until soft.
- 9) Pour coconut milk over onions. Stir and heat through.
- 10) Pour divided portions of the coconut milk and onion mixture evenly over chicken in hotel pans.
- 11) Bake chicken at 375° F for another 30 - 45 minutes until temperature reaches 165° F.
Note: the sauce is also good over rice.

Chicken in Cream Sauce

Ingredients:

For 75:	For 25:
75 boneless chicken breast halves, cut in pieces	25 boneless chicken breast halves, cut in pieces
3 C. cooking oil	1 C. cooking oil
18 C. water (divided)	6 C. water (divided)
18 C. chicken broth	6 C. chicken broth
6 C. onion (chopped)	2 C. onion (chopped)
½ C. Worcestershire sauce	2 ½ Tbsp. Worcestershire sauce
4 Tbsp. salt	4 tsp. salt
2 Tbsp. pepper	2 tsp. pepper
3 ¾ C. flour	1 ¼ C. flour
18 C. half and half	6 C. half and half
Hot cooked rice	Hot cooked rice

Directions:

- 1) Brown the chicken in oil.
- 2) Meanwhile in a large Dutch oven, for 25 servings combine 5 cups water, chicken broth, onion, Worcestershire sauce, salt and pepper. For 75 servings use 15 cups water.
- 3) Bring to a boil over medium heat.
- 4) Combine flour and remaining water until smooth (1 cup of water for 25 servings, 3 cups water for 75 servings).
- 5) Stir in chicken broth; bring to a boil.
- 6) Cook and stir for two minutes or until thickened.
- 7) Remove from the heat and stir in cream.
- 8) Arrange chicken breasts in hotel pans. Pour sauce over the chicken in each pan.
- 9) Cover and bake at 375° F for 40-45 minutes or until temperature reaches 165° F.
- 10) Serve over rice.

Chicken Tortilla Casserole

Ingredients:

For 75:	For 25:
180 corn tortillas, 6" in diameter	60 corn tortillas, 6" in diameter
6 cans Cream of Chicken soup	2 cans Cream of Chicken soup
6 cans Cheddar Cheese soup	2 cans Cheddar Cheese soup
4 ½ C. sour cream	1 ½ C. sour cream
4 ½ C. grated cheese	1 ½ C. grated cheese
12 C. chicken cooked and shredded	4 C. chicken cooked and shredded
6 C. milk	2 C. milk
6 C. green or black olives, diced	2 C. green or black olives, diced
3 tsp. black pepper	1 tsp. black pepper
6 tsp. cumin powder	2 tsp. cumin powder
3 tsp. onion powder	1 tsp. onion powder
6 packets Goya saffron seasoning, optional	2 packets Goya saffron seasoning, optional

Directions:

- 1) Preheat oven to 375° F.
- 2) Tear tortillas into 1" pieces.
- 3) In a bowl, mix soups, sour cream and milk until smooth.
- 4) Add grated cheese, chicken and olives, stirring until combined.
- 5) Add spices and torn tortillas and stir until tortillas are coated.
- 6) Grease hotel pans and evenly divide the mixture between them so that they are half full.
- 7) Bake for 50 minutes until bubbly, top is starting to brown, and temperature reaches 165° F.

Flavorful Chicken and Veggies for Cous Cous or Rice

Ingredients:

For 75: serving size 1 cup	For 25: serving size 1 cup
18 lbs. chicken breasts, diced	6 lbs. chicken breasts, diced
12 C. onions (chopped)	4 C. onion (chopped)
12 C. carrots (chopped)	4 C. carrots (chopped)
12 C. mushrooms (halved)	4 C. mushrooms (halved)
12 C. celery (sliced)	4 C. celery (sliced)
6 C. walnuts (chopped)	2 C. walnuts (chopped)
4 Tbsp. salt	4 tsp. salt
6 Tbsp. curry powder	2 Tbsp. curry powder
1 Tbsp. cayenne pepper	1 tsp. cayenne pepper
12 cans (15 oz. each) cooked garbanzo beans	4. cans (15 oz each) cooked garbanzo beans
18 C. tomato sauce (12 -15 oz cans)	6 C. tomato sauce (4 – 15 oz cans)
6 C. raisins (golden are good)	2 C. raisins (golden are good)
12 C. water	4 C. water
6 C. chicken broth	2 C. chicken broth

Directions:

- 1) Sauté chicken, onions, carrots, mushrooms, celery, walnuts, salt, curry powder and cayenne pepper in olive oil until vegetables are soft and chicken is browned.
- 2) Add remaining ingredients.
- 3) Cover and bring to a boil.
- 4) Simmer for 45 minutes to an hour until temperature reaches 165° F.
- 5) Serve over prepared cous cous or rice.

Italian Chicken

Ingredients for chicken preparation:

For 75:	For 25:
24 lbs boneless, skinless chicken thighs, thawed	8 lbs boneless, skinless chicken thighs, thawed
Salt and pepper	Salt and pepper
Olive oil	Olive oil

Ingredients for Sauce:

For 75:	For 25:
½ C. light olive oil	2 - 3 Tablespoons light olive oil
1 C. garlic cloves, minced	¼ C. garlic cloves, minced
#10 can tomato sauce	4 C. tomato sauce
#10 can diced stewed tomatoes	4 C. diced stewed tomatoes
¼ C. balsamic vinegar	1 - 2 Tablespoons balsamic vinegar
1 Tbsp. salt	1 tsp. salt
1 Tbsp. Italian seasoning	1 tsp. Italian seasoning
1 Tbsp. dried basil	1 tsp. dried basil
1 Tbsp. fennel seed	1 tsp. fennel seed
1 Tbsp. black pepper	1 tsp. black pepper
6 onions, medium dice	2 onions, medium dice
24 bell peppers, washed, large dice	8 bell peppers, washed, large dice

Directions:

- 1) Divide chicken into four hotel pans evenly and drizzle with oil, salt and pepper.
- 2) Bake at 450° F convection for 1 hour, then add onions and peppers.
- 3) In a large pot over medium heat, combine olive oil and garlic.
- 4) When garlic becomes aromatic, add the fennel seed.

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Italian Chicken

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- 5) Cook for 1 minute then add tomato sauce, tomatoes, vinegar, salt, Italian seasoning, basil, fennel seed, and black pepper.
- 6) Simmer over medium low heat, stirring occasionally.
- 7) Add sauce to chicken, onions and peppers just before service.



Sweet and Sour Chicken

Ingredients for chicken preparation:

For 75:	For 25:
24lbs boneless, skinless chicken thighs, thawed	8 lbs boneless, skinless chicken thighs, thawed
Salt and pepper	Salt and pepper
Olive oil	Olive oil

Ingredients for sauce:

For 75:	For 25:
2 #10 cans pineapple tidbits	8 C. pineapple tidbits
2 C. apple cider vinegar	1 $\frac{1}{3}$ C. apple cider vinegar
2 C. brown sugar	1 $\frac{1}{3}$ C. brown sugar
6 32 oz. boxes chicken stock	2 32 oz. boxes chicken stock
1 $\frac{1}{2}$ C. cornstarch	$\frac{1}{2}$ C. cornstarch
1 Tbsp. salt	1 tsp. salt
1 Tbsp. ground black pepper	1 tsp. ground black pepper
6 onions, medium dice	2 onions, medium dice
12 bell peppers, washed, large dice	4 bell peppers, washed, large dice
5 lbs. bag broccoli florets	1 $\frac{2}{3}$ lbs. bag broccoli florets

Directions:

- 1) Preheat oven to 450° F, convection setting.
- 2) Divide chicken into four hotel pans; drizzle with olive oil, salt and pepper.
- 3) Bake chicken 1 hour, and then add broccoli, peppers and onions and continue baking.
- 4) In a large pot, combine pineapple tidbits, brown sugar, apple cider vinegar, 5 boxes of chicken stock, salt and pepper, and bring to a boil.
- 5) In a separate bowl, combine 6th box of chicken stock and cornstarch, and mix well until no lumps are left.

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Sweet and Sour Chicken

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- 6) Pour cornstarch mixture into simmering sauce stirring constantly, simmer for 1 minute and then reduce heat.
- 7) Keep sauce on low heat, stirring occasionally.
- 8) Add sauce to chicken just before service.



Starch, Pasta & Grain



Information about cooking rice

- White rice generally needs less water for cooking than brown rice.
- Brown rice is whole grain, high-fiber and less-processed and is therefore more nutritional. However, brown rice takes a longer time to cook as compared with white rice. It takes about 40 to 50 minutes to cook brown rice and requires more water.
- When using a long-grain rice, basmati rice or converted rice is recommended.
- 1 lb. uncooked rice = 8 C. = 16 servings (4 oz. ea)
- Rice may be cooked on the stove top, baked in the oven, or cooked in a rice cooker.
- Proportions of rice/liquid:
Stove top: 1 C. white rice: 1 ½ C. liquid
Stove top: 1 C. brown rice: 2 C. liquid
Stove top and oven baked: 1 C. converted rice (par-boiled long grain rice such as Uncle Ben's): 2 ¼ C liquid.

Cooking Rice on the Stove Top

Use the proportion of water to rice as above.

1. Bring water to a boil.
2. Add butter and salt (3/4 tsp. salt and 3/4 tsp. butter to each cup of dry rice).
3. Add rice and stir. Cover with lid.
4. Turn burner to low. Cook 18-20 minutes or until all of the water is absorbed.
5. Remove from heat and fluff with fork.

Oven-Baked Rice

Use the proportion of water to rice as indicated above. Converted rice is ideal (Uncle Ben's). For complete instructions see Oven-Baked Rice recipe below.

1. Measure rice, butter and salt (3/4 tsp. salt and 3/4 tsp. butter to each cup of dry rice) into hotel pans.
2. Pour boiling water over measured rice in hotel pan and stir.
3. Cover pans tightly with aluminum foil.
4. Bake at 350 degrees for one hour.
- 4) Remove from oven and let stand for 1 minute.
- 5) Remove foil and fluff with fork.

Cooking Rice in a Rice Cooker

Start by measuring the amount of rice you need to cook. (If you are using the measuring cup that came with the rice cooker, note that it equals $\frac{3}{4}$ measuring cup and not the standard U.S. measuring cup).

1. Wash the rice (if required) and put it in the rice cooker.
2. Add butter and salt ($\frac{3}{4}$ tsp. salt and $\frac{3}{4}$ tsp. butter to each cup of dry rice).
3. Cover with lid and switch it on. The rice cooker will automatically switch off once the rice is ready.
4. About 10-15 minutes after the rice has cooked, open the lid. Fluff the rice.



Fiesta Rice

Ingredients:

For 75:	For 25:
6 C. onion (chopped)	2 C. onion (chopped)
¾ C. butter	¼ C. butter
12 C. uncooked long grain rice	4 C. uncooked long grain rice
6 – 6 oz. cans small ripe olives (drained)	2 – 6 oz. cans small ripe olives (drained)
6 – 28 oz. cans tomatoes (w/liquid cut up)	2 – 28 oz. cans tomatoes (w/liquid cut up)
3 C. green pepper (chopped)	1 C. green pepper (chopped)
3 Tbsp. salt	1 Tbsp. salt
3 to 9 tsp. chili powder	1 to 2 tsp. chili powder
1 Tbsp. dried oregano	1 tsp. dried oregano
½ Tbsp. pepper	½ tsp. pepper
12 C. water	4 C. water
9 C. shredded cheddar cheese	3 C. shredded cheddar cheese

Directions:

- 1) In a skillet over medium heat, sauté the onion in butter until tender.
- 2) Transfer to a large bowl.
- 3) Stir in the next 8 ingredients.
- 4) Divide into ungreased hotel pans.
- 5) Stir cups of water into each pan.
- 6) Cover and bake at 350° F for 1 ½ hours or until water is absorbed.
- 7) Uncover; sprinkle with cheese.
- 8) Return to the oven for 5-10 minutes or until cheese melts.

Oven Baked Rice

Ingredients:

For 75:	For 25:
5¼ lb (12 C.) dry, converted rice	1 ¾ lb (4 C.) dry, converted rice
3 T salt	1 T salt
3 Tbsp butter	1 Tbsp butter
6 ¾ qt boiling water	2 ¼ qt boiling water

Directions:

- 1) In each half size hotel pan (3 pans for 75 servings, 1 pan for 25 servings) measure 4 C dry rice, 1 Tbsp salt, and 2 ¼ qt boiling water. Stir.
- 2) Cover pans tightly with aluminum foil.
- 3) Bake at 350 degrees for one hour.
- 4) Remove from oven and let stand for 1 minute.
- 5) Remove foil and fluff with fork.

Rice Pilaf

Ingredients:

For 75: serving size ½ cup	For 25: serving size ½ cup
9 C. butter	3 C. butter
11 qt. boiling chicken stock	4 qt. boiling chicken stock
4 ½ C. lemon juice	1 ½ C.. lemon juice
6 Tbsp. salt	2 Tbsp. salt
18 C. long grain rice	6 C. long grain rice

Directions:

- 1) Melt butter in heavy sauce pan or stock pot.
- 2) Add rice and sauté over low heat for several minutes until butter is bubbly.
- 3) Add boiling liquid, salt, and lemon juice and stir once or twice.
- 4) Cover pan tightly and cook over low heat for about 20 minutes or until rice has absorbed all the liquid. (The trick to making perfect pilaf is to add boiling liquid to the sautéed rice and then not remove the cover until the rice is cooked. You can peek after 15 minutes to make sure no additional liquid is necessary.)

Wild Rice Dressing

Ingredients:

For 75:	For 25:
5 C. chopped celery	1 $\frac{2}{3}$ C. chopped celery
5 C. chopped onion	1 $\frac{2}{3}$ C. chopped onion
4 Tbsp. poultry seasoning	4 tsp. poultry seasoning
1 C. butter	$\frac{1}{3}$ C. butter
2 lbs. bulk pork sausage, cooked, crumbled	$\frac{2}{3}$ lbs. bulk pork sausage, cooked, crumbled
21 C. cubed, crustless, day-old white bread	7 C. cubed, crustless, day-old white bread
12 C. cooked wild rice	4 C. cooked wild rice
8 C. chopped apples	2 $\frac{2}{3}$ C. chopped apples
2 C. chopped walnuts	$\frac{2}{3}$ C. chopped walnuts
2 C. chopped fresh parsley	$\frac{2}{3}$ C. chopped fresh parsley
2 C. chopped fresh or frozen cranberries	$\frac{2}{3}$ C. chopped fresh or frozen cranberries
4 C. chicken broth	1 $\frac{1}{3}$ C. chicken broth
1 C. orange juice	$\frac{1}{3}$ C. orange juice
4 tsp. brown sugar	1 $\frac{1}{3}$ tsp. brown sugar

Directions:

- 1) In a large skillet, sauté celery, onion and poultry seasoning in butter until vegetables are tender; transfer into large bowl.
- 2) Add all remaining ingredients and mix well.
- 3) Place in two greased 6-qt. Dutch ovens.
- 4) Cover and bake at 350° for 50 minutes; uncover and bake 10 minutes longer.

Baked Apples and Beans

Ingredients:

For 75: serving size ½ cup	For 25: serving size ½ cup
18 - (16 oz) cans pork and beans (drained)	6 - (16 oz) cans pork and beans (drained)
3 C. barbeque sauce	1 C. barbeque sauce
6 med. sweet onions (chopped)	2 med. sweet onions (chopped)
12 red delicious apple (peeled & chopped)	4 red delicious apples (peeled & chopped)
1 ½ C. yellow mustard	½ C. yellow mustard
36 slices bacon, cut into 1" pieces	12 slices bacon, cut into 1" pieces

Directions:

- 1) Preheat oven to 375° F.
- 2) Combined beans barbeque sauce, onions, apples, and mustard.
- 3) Pour into hotel pans and top with bacon pieces.
- 4) Bake for 45 minutes.
- 5) Remove from oven and stir in bacon pieces.
- 6) Return to oven and bake for an additional 30 minutes.
- 7) Let rest for 15 minutes before serving.

Baked Potatoes

For 75:	For 25:
75 potatoes	25 potatoes
Vegetable oil	Vegetable oil

Directions:

- 1) Scrub potatoes.
- 2) Rub with vegetable oil.
- 3) Poke holes with fork.
- 4) Place on baking sheet.
- 5) Bake 400° F for 1 ¼ to 1 ½ hours.

Golden Potato Casserole

Ingredients:

For 75: serving size 1 cup	For 25: serving size 1 cup
36 C. hash browns (frozen)	12 C. hash browns (frozen)
24 green onions (chopped)	8 green onions (chopped)
12 C. cheddar cheese (grated)	4 C. cheddar cheese (grated)
12 C. ham (diced)	4 C. ham (diced)
24 oz. canned mild green chilies (chopped)	8 oz. canned mild green chilies (chopped)
36 eggs	12 eggs
1 ½ C. sour cream	½ C. sour cream
1 ½ C. milk	½ C. milk
1 Tbsp. pepper	1 tsp. pepper
2 Tbsp. salt	2 tsp. salt

Directions:

- 1) In hotel pans, layer half of the above then repeat. Bake uncovered at 400° F for 45 minutes. Cover and bake 10 more minutes.

Half Baked Potato (1/2 potato per serving)

Ingredients:

For 75: serving size 1/2 potato	For 25: serving size 1/2 potato
38 baking potatoes	13 baking potatoes
3/4 tsp. garlic salt	1/4 tsp. garlic salt
3/4 tsp. celery salt	1/4 tsp. celery salt
3/4 tsp. white pepper	1/4 tsp. white pepper
3/4 tsp. black pepper	1/4 tsp. black pepper
2 Tbsp. paprika	2 tsp. paprika
1 Tbsp. salt	1 tsp. salt
3/4 C. vegetable oil	1/4 C. vegetable oil

Directions:

- 1) Wash potatoes well and cut in half lengthwise. Leave skin on.
- 2) Mix spices and place in spice shaker.
- 3) Spread 2 Tbsp. of oil on full size hotel pans.
- 4) Place 13 potato halves in each pan, cut side down to lightly coat potato surface with oil.
- 5) Turn cut side up and sprinkle with spice mixture.
- 6) Turn potatoes cut side down for browning.
- 7) Bake at 450° F for 25 to 30 minutes (conventional oven) or 425° F for 20 to 25 minutes (convection oven).
- 8) Bake until surface is golden brown.

Mashed Potatoes

For 75:	For 25:
27 pounds potatoes	9 pounds potatoes
3 qts. hot milk	1 qt. hot milk
12 oz. (3 cubes) butter	4 oz. (1 cube)
4 ½ Tbsp. salt	1 ½ Tbsp. salt

Directions:

- 1) Peel potatoes.
- 2) Cut into uniform-size pieces.
- 3) Place in stock pot and barely cover with water. Add half of salt to water.
- 4) Bring to boil, reduce heat to gentle boil and cook until easily pierced by fork (about 25 -40 minutes). Drain.
- 5) Mash until there are no more lumps.
- 6) Add hot milk, butter, and salt to taste.
- 7) Mash until light and creamy.

Dressing for a Crowd

Ingredients:

For 75:	For 25:
7 ½ loaves (1 lb. each) day old bread (cubed)	2 ½ loaves (1 lb. each) day old bread (cubed)
7 ½ lbs. pork sausage (cooked & drained)	2 ½ lbs. pork sausage (cooked & drained)
3 ¾ C. chopped celery	1 ¼ C. chopped celery
¾ C. onion (finely chopped)	¼ C. onion (finely chopped)
3 lbs. butter or margarine	1 lb. butter
6 C. chicken broth (divided)	2 C. chicken broth (divided)
2 Tbsp. salt	2 tsp. salt
1 Tbsp. rubbed sage	1 tsp. rubbed sage
1 ½ tsp. pepper	½ tsp. pepper
1 ½ tsp. dried thyme	½ tsp. dried thyme
1 ½ tsp. celery salt	½ tsp. celery salt
1 ½ tsp. poultry seasoning	½ tsp. poultry seasoning
1 ½ tsp. seasoning salt	½ tsp. seasoning salt

Directions:

- 1) Toss the bread cubes and sausage; set aside.
- 2) In a sauce pan over medium heat, sauté celery, and onion in butter until tender.
- 3) Remove from the heat.
- 4) Stir in 3 ¾ cups broth and seasonings; mix well.
- 5) Pour over bread mixture; mix well.
- 6) Add desired amount of remaining broth.
- 7) Place mixture in greased hotel pans.
- 8) Cover and bake at 325° F for 1 hour and 15 minutes.
- 9) Uncover and bake for 15 minutes longer or until heated through.

Macaroni and Cheese

Ingredients:

For 75: serving size ½ cup	For 25: serving size ½ cup
3 – 2 lbs. boxes macaroni	1 – 2 lb. box macaroni
2 ¼ lbs. cheese	¾ lb. cheese
18 eggs	6 eggs
1 ½ gallons plus 3 C. milk	½ gallon plus 1 C. milk
4 ½ cans cream of chicken soup	1 ½ cans cream of chicken soup
¾ lb. butter	¼ lb. butter
Salt and pepper (to taste)	Salt and pepper (to taste)

Directions:

- 1) Cook macaroni until almost done and drain.
- 2) Place in greased hotel pans.
- 3) Grate cheese.
- 4) Heat milk to a boil.
- 5) Remove milk from heat and add cheese.
- 6) Add butter and cream of chicken soup.
- 7) Add salt and pepper to taste.
- 8) Pour over macaroni.
- 9) Bake at 350° F for 40 to 50 minutes.

Paris Potatoes

Ingredients:

For 75: serving size ½ cup	For 25: serving size ½ cup
30 lbs. potatoes (peeled)	10 lbs. potatoes (peeled)
¾ lb. fresh mushrooms (chopped)	¼ lb. fresh mushrooms (chopped)
6 C. butter (12 sticks)	2 C. butter (4 sticks)
3 lbs. cheddar cheese (grated)	1 lb. cheddar cheese (grated)
Salt and ground white pepper (to taste)	Salt and ground white pepper (to taste)

Directions:

- 1) Cut potatoes into matchstick-size sticks.
- 2) Wash and slice mushrooms.
- 3) Preheat oven to 350° F and butter baking dishes.
- 4) Layer half the potatoes on the bottom on pans. Sprinkle with salt and pepper.
- 5) Layer on the mushrooms, then half the cheese, then remaining potatoes and dot with butter.
- 6) Bake for 55 minutes or until potatoes are tender and all the moisture has evaporated.
- 7) Remove from oven; increast heat to 400° F.
- 8) Sprinkle remaining cheese over potatoes, then return to oven and back until cheese melts..

Soup, Stew & Sandwich



Cheese 'N' Sausage Calzones

Ingredients:

For 75:	For 25:
4 - 15 oz. containers Ricotta cheese	1 $\frac{1}{3}$ - 15 oz. containers Ricotta cheese
8 C. shredded mozzarella cheese	2- $\frac{2}{3}$ C. shredded mozzarella cheese
4 C. grated parmesan cheese	1 $\frac{1}{3}$ C. grated parmesan cheese
4 tsp. dried oregano	1 $\frac{1}{3}$ tsp. dried oregano
4 tsp. dried basil	1 $\frac{1}{3}$ tsp. dried basil
2 C. finely chopped onion	$\frac{2}{3}$ C. finely chopped onion
2 C. finely chopped green pepper	$\frac{2}{3}$ C. finely chopped green pepper
4 $\frac{1}{2}$ cloves garlic, minced	1 $\frac{1}{2}$ cloves garlic, minced
4 tsp. cooking oil	1 $\frac{1}{2}$ tsp. cooking oil
4 lbs. bulk Italian sausage	1 $\frac{1}{3}$ lbs. bulk Italian sausage
21 loaves (1 lb. each) frozen bread dough (thawed)	7 loaves (1 lb. each) frozen bread dough (thawed)
1 C. butter, melted	$\frac{1}{3}$ C. butter, melted
4 - 16 oz. jars spaghetti sauce (heated)	1 $\frac{1}{3}$ - 16 oz. jars spaghetti sauce (heated)

Directions:

- 1) In a large bowl, combine cheeses, oregano, and basil; set aside.
- 2) In a large skillet, sauté the onion, green pepper, and garlic in oil until tender; add to cheese mixture.
- 3) Divide each loaf into four portions; roll each into 6-inch circles.
- 4) Spoon 2 tablespoons of filling on half of one circle; fold dough over filling and seal edges.
- 5) Repeat with remaining dough and filling. Brush with butter.
- 6) Place on greased baking sheets.
- 7) Bake at 350° F for 25 minutes or until golden brown.
- 8) Serve with spaghetti sauce for dipping.

Chicken or Turkey Noodle Soup

Ingredients:

For 75:	For 25:
4 - ½ gallons chicken or turkey broth	1 - ½ gallons chicken or turkey broth
4 C. celery (chopped)	1⅓ C. celery (chopped)
4 C. carrots (chopped)	1⅓ C. carrots (chopped)
4 C. onions (chopped)	1⅓ C. onions (chopped)
¾ C. parsley flakes (optional)	⅛ C. parsley flakes (optional)
1 ½ tsp. black pepper	½ tsp. black pepper
1 ½ tsp. poultry seasoning	½ tsp. poultry seasoning
30 oz. egg noodles (dry weight)	10 oz. egg noodles (dry weight)
39 oz. cooked chicken or turkey (chopped)	13 oz. cooked chicken or turkey (chopped)

Directions:

- 1) Combine broth, celery, carrots, onions, parsley flakes, pepper and poultry seasoning.
- 2) Bring to a boil, reduce heat and cover.
- 3) Simmer for 20 minutes.
- 4) Add noodles and chicken or turkey.
- 5) Return to simmer, cover.
- 6) Simmer for 10 minutes until noodles are tender.
- 7) Heat to 165° F or higher for at least 15 seconds.
- 8) Pour into serving pans.

Chili con Carne

Ingredients:

For 75: serving size is 1 cup	For 25: serving size is 1 cup
15 lbs. ground beef	5 lbs. ground beef
1 ½ C. onions (chopped)	½ C. onions (chopped)
1 ½ clove garlic (minced)	½ clove garlic (minced)
120 oz. canned tomatoes (diced)	40 oz. canned tomatoes (diced)
96 oz. tomato puree	32 oz. tomato puree
6 C. water	2 C. water
6 Tbsp. chili powder	2 Tbsp. chili powder
6 Tbsp. ground cumin seed	2 Tbsp. ground cumin seed
2 Tbsp. salt	2 tsp. salt
¾ tsp. black pepper	¼ tsp. black pepper
6 Tbsp. sugar	2 Tbsp. sugar
13 - 15 oz. cans kidney, pinto, or red beans	4 - 15 oz. cans kidney, pinto, or red beans

Directions:

- 1) Cook beef, onions, and garlic in large pot(s) until meat loses pink color.
- 2) Mix tomatoes and seasoning.
- 3) Add beef and cook until blended.
- 4) Add beans to meat mixture, cover and simmer for 1 hour.
- 5) Add water if chili becomes too thick.

Can serve topped with grated cheddar cheese or over spaghetti.

Chunky Turkey Chili

Ingredients:

For 75:	For 25:
15 lb. ground turkey	5 lbs. ground turkey
18 cups celery (chopped)	6 cups celery (chopped)
6 medium green peppers (chopped)	2 medium green peppers (chopped)
6 large onions (chopped)	2 large onions (chopped)
6 cans (28oz.) crushed tomatoes	2 cans (28oz.) crushed tomatoes
6 C. water	2 C. water
6 envelopes (1 ¾oz.) chili seasoning mix	2 envelopes (1 ¾ oz.) chili seasoning mix
3-6 Tbsp. chili powder	1-2 Tbsp. chili powder
6 cans(15-16 oz) kidney beans, drained and rinsed	2 cans(15-16 oz) kidney beans, drained and rinsed

Directions:

- 1) In a Dutch oven over medium heat brown turkey; drain.
- 2) Add celery, peppers, and onions; cook and stir for 5 minutes.
- 3) Add the next four ingredients; bring to a boil.
- 4) Reduce heat; cover and simmer for 2 hours.
- 5) Add beans; and heat through.

Cream of Broccoli Cheese Soup

Ingredients:

For 75:	For 25:
21 C. onion (chopped)	7 C. onion (chopped)
12 C. broccoli (chopped)	4 C. broccoli (chopped)
63 small red potatoes (cubed)	21 small red potatoes (cubed)
9 qts. water	3 qts. water
18 qts. skim milk	6 qts. skim milk
2½ C. bouillon or chicken base	7 Tbsp. bouillon or chicken base
21 carrots (shredded)	7 carrots (shredded)
21 C. sharp cheddar cheese (shredded)	7 C. sharp cheddar cheese (shredded)
2 Tbsp. dried sage	2 tsp. dried sage
2 Tbsp. pepper	2 tsp. pepper

Directions:

- 1) Spray large pot with non-stick cooking spray.
- 2) Add onions and stir until softened, about 5 minutes.
- 3) Add chopped broccoli, potatoes, and water.
- 4) Bring to a boil, reduce heat, cover and simmer about 20 minutes or until vegetables are tender.
- 5) Remove vegetables from liquid to a blender or food processor, puree then return vegetables to liquid.
- 6) Add milk, chicken base, and carrots to pot, reduce heat and simmer for 5 minutes, stirring occasionally.
- 7) Remove from heat and cool for a minute or two.
- 8) Add cheese, sage and pepper.
- 9) Stir until cheese is melted.
- 10) Serve.

Salads



Bowtie Pasta Salad

Ingredients:

For 75: serving size is 2 cups	For 25: serving size is 2 cups
108 oz. uncooked farfalle (bowtie pasta)	36 oz. uncooked farfalle (bowtie pasta)
36 C. grape tomatoes (halved)	12 C. grape tomatoes (halved)
18 C. seedless green grapes (halved)	6 C. seedless green grapes (halved)
6 C. thinly sliced fresh basil leaves	2 C. thinly sliced fresh basil leaves
18 oz. white balsamic vinegar	6 oz. white balsamic vinegar
4 ½ C. shallots (chopped)	1 ½ C. shallots (chopped)
¾ C. capers	¼ C. capers
6 Tbsp. Dijon mustard	2 Tbsp. Dijon mustard
3 Tbsp. minced garlic	1 Tbsp. minced garlic
3 Tbsp. salt	1 Tbsp. salt
1 ½ Tbsp. black pepper	1 ½ tsp. black pepper
12 oz. extra virgin olive oil	4 oz. extra virgin olive oil
18 – 4 oz. pkgs. Crumbled feta cheese	6 – 4 oz. pkgs. Crumbled feta cheese

Directions:

- 1) Cook pasta according to directions.
- 2) Drain.
- 3) Combine cooked pasta, tomatoes, grapes, and basil in large bowls.
- 4) While pasta cooks, combine vinegar and next 6 ingredients in a small bowl, stirring with a whisk.
- 5) Gradually add oil to vinegar mixture, stirring constantly with a whisk.
- 6) Drizzle vinaigrette over pasta mixture, toss well to coat.
- 7) Add cheese, toss to combine.

Broccoli Cauliflower Salad

Ingredients:

For 75: ½ cup servings	For 25: ½ cup servings
3 ¾ lbs. broccoli, cut into florets	1 ¼ lbs. broccoli, cut into florets
3 ¾ lbs. cauliflower, cut into florets	1 ¼ lbs. cauliflower, cut into florets
3 bunch green onions, sliced	1 bunch green onions, sliced
4 ½ C. mayonnaise	1 ½ C. mayonnaise
3 Tbsp. sugar	1 Tbsp. sugar
3 Tbsp. vinegar	1 Tbsp. vinegar
1 ½ lb. bacon, cooked & crumbled	½ lb. bacon, cooked & crumbled
1 ½ lb. cheddar cheese, cubed	½ lb. cheddar cheese, cubed

Directions:

- 1) In a large bowl combine broccoli, cauliflower, and onions.
- 2) Combine mayonnaise, sugar, and vinegar; pour over vegetable one hour before serving.
- 3) Chill.
- 4) Just before serving add bacon and cheese; toss.

Caesar Salad

Ingredients:

For 75:	For 25:
16 romaine lettuce heads	5 romaine lettuce heads
1 container grated Parmesan	½ container grated Parmesan
1 container Cardini Caesar dressing	½ container Cardini Caesar dressing

Directions:

- 1) Wash and then chop romaine into bite size pieces.
- 2) Chill into service; serve with cheese and dressing.

Calico Salad

Ingredients:

For 75:	For 25:
7 - 16 oz bags frozen peas, thawed	2 - 16 oz bags frozen peas, thawed
7 - 16 oz. bags frozen corn, thawed	2 - 16 oz. bags frozen corn, thawed
7 - 8 oz. cans sliced water chestnuts (drained)	2 - 8 oz. cans sliced water chestnuts (drained)
2 C. green onions, sliced with tops	2/3 C. green onions, sliced with tops
3 3/4 C. mayonnaise	1 1/4 C. mayonnaise
1 1/2 C. milk	1/2 C. milk
1 1/2 C. grated parmesan cheese	1/2 C. grated parmesan cheese
3/4 C. lemon juice	1/4 C. lemon juice
1 1/2 Tbsp salt	1/2 Tbsp salt
3/4 tsp. pepper	1/4 tsp. pepper
3 - 4 oz. jar pimentos	1 - 4 oz. jar pimentos
3 C. slivered almonds	1 C. slivered almonds

Directions:

- 1) Pour frozen peas and corn into strainer and run under cold running water to thaw.
- 2) In large bowl, mix peas, corn, water chestnuts, and onions.
- 3) Combine the mayonnaise, milk, Parmesan cheese, lemon juice, salt and pepper; pour over vegetables.
- 4) Add Pimentos and mix well.
- 5) Chill for at least an hour.
- 6) Before serving, add almonds and toss.

Chicken Salad

Ingredients:

For 75:	For 25:
14 C. cooked chicken, diced	5 C. cooked chicken, diced
14 C. mini shell macaroni, cooked	5 C. mini shell macaroni, cooked
12 C. celery, diced	4 C. celery, diced
12 C. seedless green grape halves	4 C. seedless green grape halves
27 hard-cooked eggs, diced	9 hard-cooked eggs, diced
3 - 20 oz. can pineapple tidbits, drained	1 - 20 oz. can pineapple tidbits, drained
6 C. mayonnaise	2 C. mayonnaise
3 C. sour cream	1 C. sour cream
3 C. whipped topping	1 C. whipped topping
½ C. lemon juice	⅛ C. lemon juice
½ C. sugar	⅛ C. sugar
2 Tbsp. salt (adjust as needed)	2 tsp. salt (adjust as needed)
3 C. cashew pieces	1 C. cashew pieces

Directions:

- 1) In a large bowl, combine the first 6 ingredients.
- 2) In another bowl, combine the last 6 ingredients and whisk until smooth. Pour over salad and toss to coat.
- 3) Pour over salad and toss to coat.
- 4) Chill at least 1 hour
- 5) Fold in cashews just before serving.

Fruited Chicken Salad

Ingredients:

For 75:	For 25:
3 – 20 oz. can pineapple chunks	1 – 20 oz. can pineapple chunks
30 C. cooked chicken (cubed)	10 C. cooked chicken (cubed)
18 C. cooked rice	6 C. cooked rice
12 C. seedless green grapes (halved)	4 C. seedless green grapes (halved)
6 C. celery (sliced)	2 C. celery (sliced)
6 – 15 oz. cans mandarin oranges (drained)	2 – 15 oz. cans mandarin oranges (drained)
6 – 8 oz. cans water chestnuts (drained, halved)	2 – 8 oz. cans water chestnuts (drained, halved)
6 C. mayonnaise or salad dressing	2 C. mayonnaise or salad dressing
10 Tbsp. frozen orange juice concentrate	3 ½ Tbsp. frozen orange juice concentrate
3 Tbsp. salt	1 Tbsp. salt
1 ½ Tbsp. pepper	½ Tbsp. pepper
6 C. slivered almonds (toasted)	2 C. slivered almonds (toasted)

Directions:

- 1) Drain pineapple, reserving juice (2 Tbsp juice for 25 servings, 6 Tbsp juice for 75 servings).
- 2) Combine pineapple and next 6 ingredients.
- 3) Combine mayonnaise, concentrate, salt, pepper, and reserved pineapple juice until smooth.
- 4) Toss with chicken mixture.
- 5) Chill at least an hour.
- 6) Add almonds just before serving.

Orzo Spinach Salad

Ingredients:

For 75:	For 25:
12-16 oz packages uncooked orzo	4-16oz packages uncooked orzo
12-10 oz packages baby spinach, finely chopped	4-10oz packages baby spinach, chopped finely
60 oz crumbled feta cheese	20 oz crumbled feta cheese
8 C pine nuts	2 2/3 C pine nuts
2 Tbsp dried basil	2 tsp dried basil
6 red onions, finely chopped	2 red onions, finely chopped
1 Tbsp white pepper	1 teaspoon white pepper
4 ½ C olive oil	1 ½ C olive oil
4 ½ C balsamic vinegar	1 ½ C balsamic vinegar

Directions:

- 1) Cook orzo in salted water. Drain, rinse in cold water. Transfer to large bowl. Add rest of ingredients. Toss with oil and vinegar (may also use bottled balsamic and oil dressing). Refrigerate and serve cold.

recipe contributed by Karen Rapani

Garden Salad

Ingredients:

For 75:	For 25:
16 romaine hearts, washed and chopped	5 romaine hearts, washed and chopped
3 cucumbers, cleaned and sliced	1 cucumbers, cleaned and sliced
4 lbs. vine ripe tomatoes, cleaned and sliced into wedges	1 ½ lbs. vine ripe tomatoes, cleaned and sliced into wedges
6 bell peppers, medium dice	2 bell peppers, medium dice
4 bottles assorted dressing	2 bottles assorted dressing

Directions:

- 1) Toss lettuce with vegetables and chill until service.
- 2) Serve with dressings.



Spinach Salad

Ingredients:

For 75:	For 25:
12 lbs. fresh spinach	4 lbs. fresh spinach
12 cans mandarin oranges, drained	4 cans mandarin oranges, drained
4 bottles assorted salad dressing	2 bottles assorted salad dressing

Directions:

- 1) Clean spinach by soaking in cold water then spin dry; chill until dinner.
- 2) Serve spinach with mandarin oranges and dressing.

Tomato Cucumber Salad

Ingredients:

For 75:	For 25:
2 onions, sliced thinly	½ onion, sliced thinly
8 lbs. vine ripe tomatoes, washed, cut into wedges	3 lbs. vine ripe tomatoes, washed, cut into wedges
9 cucumbers, washed, cut in half, sliced	3 cucumbers, washed, cut in half, sliced
1 C. light olive oil	1/3 C. light olive oil
½ C. red wine vinegar	2 - 3 Tbsp. red wine vinegar
1 Tbsp. salt	1 tsp. salt
2 tsp. pepper	½ tsp. pepper
1 Tbsp. Italian seasoning	1 tsp. Italian seasoning

Directions:

- 1) Mix together cucumbers, tomatoes and onions in a large bowl.
- 2) Whisk together dried Italian seasoning, olive oil, balsamic vinegar, salt and pepper.
- 3) Pour vinegar/oil over tomatoes, onions and cucumber and stir to combine.

Fruits & Vegetables



Ambrosia

Ingredients:

For 75:	For 25:
4 C. powdered sugar	1 1/3 C. powdered sugar
2 qts. heavy whipping cream	2 2/3 pt. heavy whipping cream
3 lbs. red grapes	1 lb. red grapes
3 lbs. berries	1 lb. berries
3 melons	1 1/2 melon
2 pineapples	1 pineapple
4 C. coconut	2 C. coconut

Directions:

- 1) Clean all fruit well, including washing the outside of the melons before cutting.
- 2) Cut rind off melon and pineapple and cut into 1" pieces; combine with grapes and berries.
- 3) In a large bowl, combine powdered sugar and heavy cream, whip until stiff peaks form (whip in batches).
- 4) Fold whipped cream and coconut into fruit mix, keep chilled until service.



Mixed Fruit Platter

Ingredients:

For 75:	For 25:
3 pineapples	1 pineapple
3 cantaloupe	1 cantaloupe
3 honeydew melon	1 honeydew melon
3 small watermelons	1 small watermelon
3 lbs. green seedless grapes	1 lb. green seedless grapes
3 lbs. red seedless grapes	1 lb. red seedless grapes
3 lbs. strawberries	1 lb. strawberries
9 C. flavored yogurt or poppy seed dip	3 C. flavored yogurt or poppy seed dip

Directions:

- 1) Peel and cut pineapple into chunks.
- 2) Peel and cut melons into chunks.
- 3) Snip grapes into clusters.
- 4) Leave strawberries whole, stems on.
- 5) Arrange fruit on large platter.

Note: Rinse all fruit.

Melon Trio

Ingredients:

For 75:	For 25:
4 small watermelons	2 small watermelons
5 cantaloupes	2 cantaloupes
4 honeydew melon	1 honeydew melon
1 C. honey	1/3 C. honey
2 1/2 Tbsp. sugar	1 Tbsp. sugar
2 1/2 C. orange juice	1 C. orange juice
1 C. lemon juice	1/4 C. lemon juice
3/4 C. chopped fresh mint, or 1 1/4 tsp. dried mint	1/4 C. chopped fresh mint, or 1/2 tsp. dried mint

Directions:

- 1) Cut melons into small cubes.
- 2) Combine sugar and honey and microwave for 30 seconds.
- 3) Stir.
- 4) Repeat microwaving and stirring until sugar is dissolved.
- 5) Let stand 10 minutes.
- 6) Add orange juice, lemon juice and mint and mix well.
- 7) Pour over melons and stir to coat.
- 8) Keep cool until ready to serve.

Cauliflower Gratin

Ingredients:

For 75: serving size 2/3 cup	For 25: serving size 2/3 cup
54 slices white sandwich bread (torn into large pieces)	18 slices white sandwich bread (torn into large pieces)
4 ½ C. grated Parmesan cheese	1 ½ C. grated Parmesan cheese
9 Tbsp. butter	3 Tbsp. butter
6 C. flour	2 C. flour
9 qts. milk	12 C. milk
18 heads (about 34 lbs.) cauliflower (cored and cut into small florets)	6 heads (about 12 lbs.) cauliflower (cored and cut into small florets)
72 oz. Gruyere cheese (grated)	24 oz. Gruyere cheese (grated)
Salt and pepper (to taste)	Salt and pepper (to taste)

Directions:

- 1) Preheat oven to 375° F.
- 2) In a food processor combine bread and Parmesan cheese. Pulse until coarse crumbs form (about 3 to 4 times). Set aside.
- 3) In a large sauce pan with a lid, melt butter over medium heat.
- 4) Add flour, cook whisking consistently for 1 minute.
- 5) Whisk in milk.
- 6) Add cauliflower and season with salt and pepper.
- 7) Bring to a boil and reduce to a simmer.
- 8) Cover and cook until cauliflower starts to soften (about 5 minutes).
- 9) Remove from heat and gradually stir in gruyere cheese.
- 10) Pour mixture into hotel pans and sprinkle with bread crumb mixture.
- 11) Cover with foil, bake until cauliflower is easily pierced with a knife (about 20 minutes).
- 12) Remove foil and bake until bread crumbs are golden brown (about 20 minutes more).

Maple-Glazed Carrots

Ingredients:

For 75:	For 25: serving size ½ cup
~ 3 gallons of water	~ 1 gallon of water
36 lbs. carrots, peeled, cut diagonal into ¼” thick ovals	12 lbs. carrots, peeled, cut diagonal into ¼” thick ovals
12 Tbsp. unsalted butter	4 Tbsp. unsalted butter
1 ½ C. granulated sugar	½ C. granulated sugar
4 Tbsp. coarse salt	4 tsp. coarse salt
27 oz. maple syrup	9 oz. maple syrup
1 ½ C. dark brown sugar, packed	½ C. dark brown sugar, packed
18 Tbsp. fresh Italian parsley, chopped	6 Tbsp. fresh Italian parsley, chopped

Directions:

- 1) Combine water, carrots, half of the butter, sugar, and coarse salt in heavy large pot.
- 2) Bring to a boil.
- 3) Reduce heat, cover and simmer until carrots are just tender when pierced with knife, about 10 minutes.
- 4) Drain.
- 5) Melt remaining half of butter in a non-stick skillet over medium-high heat.
- 6) Add maple syrup and brown sugar.
- 7) Stir until sugar dissolves.
- 8) Add carrots and cook until heated through (about 5 minutes).
- 9) Season with salt and pepper.
- 10) Transfer carrots to a large bowl, sprinkle with parsley and serve.

Glazed Carrots

Ingredients:

For 75:	For 25:
4 ½ C. sugar	1 ½ C. sugar
1 ½ C. light corn syrup	½ C. light corn syrup
¾ C. butter	¼ C. butter
3/8 C. orange juice concentrate	1/8 C. orange juice concentrate
1 ½ tsp. salt	½ tsp. salt
3 cans (No.10 size) baby carrots or 7 lbs. medium carrots sliced and cooked	1 can (No.10 size) baby carrots or 12 c. chopped fresh carrots (pre-cooked)

Directions:

- 1) In a large saucepan, combine the first five ingredients; bring to a boil over medium heat.
- 2) Boil for 5 minutes, stirring occasionally.
- 3) Place carrots in hotel pans; pour sugar mixture over mixed carrots.

Garlic Green Beans

Ingredients:

For 75:	For 25:
2 - 5 lb. bags frozen green beans, thawed	3 lbs frozen green beans, thawed
2 dozen garlic cloves, minced	8 garlic cloves, minced
1 Tbsp. dried basil	1 tsp dried basil
2 C. light olive oil	2/3 C. light olive oil
1 C. balsamic vinegar	1/3 C. balsamic vinegar
2 Tbsp. salt	2 tsp salt
2 tsp pepper	3/4 tsp pepper

Directions:

- 1) Whisk together garlic cloves, dried basil, olive oil, balsamic vinegar, salt and pepper.
- 2) Remove green beans from bags and pat dry (may thaw by putting frozen beans in strainer and running under cool water).
- 3) Pour garlic dressing over green beans and let sit to marinate, turning occasionally.

Quick Breads & Breads



Banana Bread

Ingredients:

For 75:	For 25:
6 C. sugar	2 C. sugar
3 C. butter	1 C. butter
12 eggs	4 eggs
18 large, very ripe bananas	6 large, very ripe bananas
12 C. sifted flour	4 C. sifted flour
2 Tbsp. salt	2 tsp. salt
2 Tbsp. baking powder	2 tsp. baking powder
1 Tbsp. baking soda	1 tsp. baking soda
6 Tbsp. vanilla	2 Tbsp. vanilla
Optional: 6 C. chopped nuts	Optional: 2 C. chopped nuts
6 loaf pans	2 loaf pans

Directions:

- 1) Preheat oven to 350° F.
- 2) In a mixer, cream together sugar and butter.
- 3) Add eggs and mashed bananas.
- 4) Sift together dry ingredients: flour, salt, baking powder and baking soda.
- 5) Add dry ingredients to creamed mixture.
- 6) Add vanilla to mixture.
- 7) Stir in nuts.
- 8) Bake in greased loaf pan for 45-60 minutes.

Biscuits

Ingredients:

For 75:	For 25:
12 C. flour	4 C. flour
$\frac{3}{4}$ C. non-fat dry milk	$\frac{1}{4}$ C. non-fat dry milk
6 Tbsp. baking powder	2 Tbsp. baking powder
1 Tbsp. salt	1 tsp. salt
1 lb. shortening	5 oz. shortening
About 24 oz. water	About 8 oz. water

Directions:

- 1) Preheat oven to 425° F.
- 2) In a bowl, mix the dry ingredients together: flour, dry milk, baking powder and salt.
- 3) Cut in shortening.
- 4) Add water until a soft dough is formed.
- 5) Turn out dough onto a lightly floured board.
- 6) Divide into halves and knead lightly for a few seconds.
- 7) With a rolling pin, roll out to $\frac{1}{2}$ " thick.
- 8) Cut with floured biscuit cutter.
- 9) Put on lightly greased baking sheet.
- 10) Bake for 12-15 minutes.

Blueberry Muffins

Ingredients for Batter:

For 75:	For 25:
12 C. flour	4 C. flour
4 Tbsp. baking powder	4 tsp. baking powder
1 ½ teaspoon salt	½ tsp. salt
3 C. butter, softened	1 C. butter, softened
6 C. sugar	2 C. sugar
12 eggs	4 eggs
3 C. milk	1 C. milk
2 Tbsp. vanilla	2 tsp. vanilla
6 C. fresh or frozen blueberries	2 C. fresh or frozen blueberries

Ingredients for Topping:

For 75:	For 25:
3 Tbsp. sugar	2 Tbsp. sugar
1 ½ tsp. nutmeg	½ tsp. nutmeg

Directions:

- 1) Preheat oven to 375° F.
- 2) In a bowl combine dry ingredients: flour, baking powder and salt.
- 3) In a mixing bowl, cream together butter and sugar.
- 4) Mix in eggs, milk and vanilla.
- 5) Stir in dry ingredients until just moistened.
- 6) Fold in blueberries.
- 7) Fill muffin cups 3/4 full.
- 8) Sprinkle topping over muffins.
- 9) Bake for 20-25 minutes.
- 10) All muffins to cool 5 minutes before removing from muffin cups.

Garlic Cheese Bread

Ingredients:

For 75: 2 slices each	For 25: 2 slices each
3 C. parmesan cheese (grated)	1 C. parmesan cheese (grated)
1 C. dried oregano	4 Tbsp. dried oregano
1 C. dried parsley flakes	4 Tbsp. dried parsley flakes
1 ½ C. butter or margarine (softened)	½ C. butter or margarine (softened)
6 garlic cloves (minced)	2 garlic cloves (minced)
1 ½ C. vegetable oil	½ C. vegetable oil
9 loaves French bread cut into ½” slices	3 loaves French bread cut into ½” slices
9 lbs. mozzarella cheese (shredded)	3 lbs. mozzarella cheese (shredded)

Directions:

- 1) Combine Parmesan cheese, oregano, and parsley; mix well and set aside.
- 2) In a large mixing bowl; combine butter and garlic.
- 3) Gradually beat in oil until smooth.
- 4) Spread over one side of bread.
- 5) Place with buttered side up in greased large shallow baking pans.
- 6) Top each slice with mozzarella.
- 7) Sprinkle with Parmesan mixture.
- 8) Bake at 400° F for 10-12 minutes or until cheese is melted and top is lightly browned.
- 9) Serve warm.

Desserts



Apple Dumplings

Ingredients:

For 75:	For 25:
9 - 12 oz. tubes refrigerated buttermilk biscuits	3 - 12 oz. tubes refrigerated buttermilk biscuits
45 medium apples, peeled, cored & halved	15 medium apples, peeled, cored & halved
6 C. sugar	2 C. sugar
6 C. water	2 C. water
3 C. butter, melted	1 C. butter, melted
2 Tbsp. vanilla	2 tsp. vanilla
1-½ tsp. ground cinnamon	½ tsp. ground cinnamon

Directions:

- 1) Flatten biscuits with hand.
- 2) Wrap each biscuit around apple half; place seam side down in greased hotel pans.
- 3) Combine; sugar, water, butter, and vanilla; pour about 1-2/3 cups into each pan.
- 4) Sprinkle cinnamon over dumplings.
- 5) Cover and bake at 350° F for 35-40 minutes, or until golden brown and apples are tender.
- 6) Serve immediately.

Big Batch Cookies

Serving size 1-2 cookies per person

Ingredients:

For 75:	For 25:
1 lb. (2 C.) butter	2/3 C. butter
1 ½ C. sugar	1/2 C. sugar
1 ½ C. brown sugar (packed)	1/2 C. brown sugar (packed)
3 eggs (lightly beaten)	1 egg (lightly beaten)
1 Tbsp. vanilla	1 tsp. vanilla
5 C. all-purpose flour	1 2/3 C. all-purpose flour
1 Tbsp. baking soda	1 tsp. baking soda
1 tsp. salt	Pinch of salt
1 lb. (3 ¾ C.) chopped walnuts	1 ¼ C. chopped walnuts
2 bags (10 oz. each) peanut butter-flavored chips	7 oz. peanut butter-flavored chips

Directions:

- 1) In a large mixing bowl, cream butter and sugars.
- 2) Add eggs and vanilla; mix well.
- 3) Combine flour, baking soda, and salt; add to creamed mixture and mix well.
- 4) Fold in the nuts and chips.
- 5) Drop by rounded teaspoonfuls onto ungreased baking sheets.
- 6) Bake at 350° F for 10-12 minutes or until lightly browned.

Chocolate Chip Cookie Bars

Ingredients:

For 75:	For 25:
2 C. butter (softened)	2/3 C. butter (softened)
1 ½ C. sugar	½ C. sugar
1 ½ C. brown sugar (packed)	½ C. brown sugar (packed)
6 eggs	2 eggs
3 tsp. vanilla	1 tsp. vanilla
1 tsp. water	¼ tsp. water
4 ½ C. flour	1 ½ C. flour
2 tsp. baking soda	2/3 tsp. baking soda
1 ½ tsp. salt	½ tsp. salt
3 C. semi sweet chocolate chips	1 c. semi sweet chocolate chips
1 C. walnuts (chopped)	1/3 C. walnuts (chopped)

Directions:

- 1) In a large mixing bowl cream butter and sugars.
- 2) Add egg, vanilla, and water; beat until smooth.
- 3) Combine flour, baking soda, and salt; gradually add to creamed mixture and mix well.
- 4) Fold in chocolate chips and nuts.
- 5) Press into 3 greased 15-in. x 10-in. x 1-in. baking pans.
- 6) Bake at 375° F for 15-18 minutes or until golden brown.

Chocolate Fondue

Ingredients:

For 75:	For 25:
18 C. heavy cream	6 C. heavy cream
36 C. cream cheese	12 C. cream cheese
72 oz semi-sweet chocolate chips	24 oz semi-sweet chocolate chips

Directions:

- 1) Scald cream (you may have to use 2-3 pots or make a portion of the recipe at a time).
- 2) Add cream cheese and melt until smooth.
- 3) Add chocolate chips and melt and stir until smooth.

Ideas for dipping into fondue: cubed angel food cake, cubed pound cake, ladyfingers, banana slices, strawberries, orange sections, marshmallow, teddy grahams, apple wedges, pineapple chunks, etc.

Breakfast



Breakfast Burritos with Salsa

Ingredients:

For 75:	For 25:
75 large eggs	25 large eggs
3 C. frozen corn	1 C. frozen corn
1 C. milk	1/3 C. milk
4 1/2 lbs. turkey ham, 1/2" cubes	1 1/2 lbs. turkey ham, 1/2" cubes
18 oz. fresh green peppers, diced	6 oz fresh green peppers, diced
21 oz. onions, diced	7 oz onions, diced
3 fresh tomato diced	1 fresh tomato diced
1/2 C. prepared mustard	1/8 C. prepared mustard
3 tsp. granulated garlic	1 tsp. granulated garlic
3 tsp. hot pepper sauce	1 tsp. hot pepper sauce
3 tsp. salt	1 tsp. salt
75 flour tortillas, 8" in diameter	25 flour tortillas, 8" in diameter
4 1/2 lbs mild salsa	1 1/2 lbs mild salsa

Directions:

- 1) Preheat oven to 350° F.
- 2) In a mixer, blend eggs, corn, milk, turkey ham, green peppers, onion, tomato, mustard, garlic, hot pepper sauce, and salt.
- 3) Pour egg mixture into greased hotel pans, distributing evenly until all are half full.
- 4) Bake for 60 minutes.
- 5) Remove from oven, and fill each tortilla with - 1/2 cup cooked egg mixture; roll tortilla.
- 6) Put burritos in pan in single layer, cover and reheat for 3 minutes.
- 7) Remove from oven and serve with salsa.

Golden Baked Eggs

Ingredients:

For 75:	For 25:
6 C. fresh mushrooms, sliced	2 C. fresh mushrooms, sliced
6 C. green pepper, chopped	2 C. green pepper, chopped
1 ½ C. butter, cubed	½ C. butter, cubed
75 eggs	25 eggs
3 C. all-purpose flour	1 C. all-purpose flour
6 tsp. baking powder	2 tsp. baking powder
1 ½ tsp. salt	½ tsp. salt
6-16 oz containers small curd cottage cheese	2-16 oz containers small curd cottage cheese
12 C. shredded cheddar cheese	4 C. shredded cheddar cheese
12 C. shredded Monterey Jack cheese	4 C. shredded Monterey Jack cheese
3 lb. bulk pork sausage, cooked and drained	1 lb. bulk pork sausage, cooked and drained
36 bacon strips, cooked and crumbled	12 bacon strips, cooked and crumbled
6-2.25 oz. cans sliced ripe olives, drained	2-2.25 oz. cans sliced ripe olives, drained

Directions:

- 1) Preheat oven to 400° F.
- 2) In a skillet, sauté mushrooms and green pepper in butter until tender.
- 3) In a mixing bowl, combine eggs, flour, baking powder and salt, mix well.
- 4) Add mushroom mixture to egg mixture and mix well.
- 5) Stir in cottage cheese, shredded cheeses, sausage, bacon and olives and mix well.
- 6) Pour into greased hotel pans, distributing evenly until all pans are about half full.
- 7) Bake for 15 minutes, reduce heat to 350° F, and bake 25-35 minutes or until inserted knife comes out clean.

Great Granola

Ingredients:

For 75:	For 25:
6 C. rolled oats	2 C. rolled oats
3 C. shredded coconut	1 C. shredded coconut
1 ½ C. chopped almonds	¾ C. chopped almonds
1 ½ C. sesame or flax seeds	¾ C. sesame or flax seeds
1 ½ C. sunflower seeds, unsalted	¾ C. sunflower seeds, unsalted
1 ½ C. wheat germ	¾ C. wheat germ
1 ½ C. honey	¾ C. honey
¾ C. canola oil	¼ C. canola oil
1 ½ C. dried apricots, chopped	¾ C. dried apricots, chopped
1 ½ C. raisins	¾ C. raisins

Directions:

- 1) Preheat oven to 300° F.
- 2) Combine honey and oil.
- 3) In a large mixing bowl, combine oats, coconut, almonds, seeds and wheat germ.
- 4) Pour honey and oil over oats.
- 5) Evenly spread in a baking pan.
- 6) Bake for 45 minutes, stirring at 15 minute intervals.
- 7) Remove from oven and stir in apricots and raisins.

Pancakes

Ingredients:

For 75:	For 25:
6 lbs. sifted all-purpose flour	2 lbs. sifted all-purpose flour
1 ½ oz. baking powder	¾ oz. baking powder
3 Tbsp. salt	1 Tbsp. salt
12 eggs, beaten	4 eggs, beaten
3 qts. milk	1 qt. milk
1 ½ C. melted butter	½ C. melted butter

Directions:

- 1) Sift together flour, baking powder and salt.
- 2) Gradually stir in beaten eggs and milk; do not overbeat.
- 3) Add melted butter.
- 4) Bake on hot griddle in 4" diameter circles until bubbles appear and edges are cooked.
- 5) Turn to brown on other side.
- 6) Serve with maple syrup.

Oven Scrambled Eggs

Ingredients:

For 75:	For 25:
1 ½ C. butter (melted)	½ C. butter (melted)
75 eggs	25 eggs
2 Tbsp. salt	¾ Tbsp. salt
48 oz. milk	16 oz. milk

Directions:

- 1) Divide butter among hotel pans.
- 2) Combine eggs and salt, mix well.
- 3) Gradually stir in milk.
- 4) Pour evenly into baking dishes.
- 5) Bake uncovered, at 375° F for 10 minutes; stir.
- 6) Bake 10-15 minutes more or until eggs are set.
- 7) Serve immediately.

