

# Southern Baptist Disaster Relief



## Menus, Recipes, Tips

Living Document

May 2023

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## **Purpose**

The purpose of this menu, recipe and tip booklet is to provide guidance and information for disaster relief volunteers engaged in feeding operations. This booklet will provide ideas for menus and ordering information, especially for the first three days. This booklet will also provide suggestions for one pot meals, meals for smaller callouts when cooking in a QRU, fixed church kitchen and cooking at churches for our chainsaw and recovery crews. There will also be a tip section to provide regional information, cheat sheet and other pertinent information.

This will be an online resource and plans are to update and add to at least twice a year.

## **Thank You**

Thank you to every volunteer, convention or region that sent in recipes, tips, menus. We couldn't add every one of them because of space but pray it is a good resource for our blue hats.

## Sample Menus and Recipes for Mass Feeding

The following menus are offered as guidelines only. The menu should be adjusted to the situation. CAUTION: Be culturally sensitive to your population.

For example, if there is a large Jewish or Muslim population in the affected area, avoid menus that use pork.

The following recipes are offered as guidelines only, especially for brand new Blue Hats. The recipe should be adjusted to the situation (Hawaii likes sticky rice, Louisiana likes rice, New York likes pasta, etc.) These recipes assume we are getting canned vegetables but if they are frozen, add water, spices, etc. You may see similar recipes in Other Recipes below.

Remember we encourage all hot food go into the Cambro at 180 degrees based on temperature test we have done on Cambros in Disaster Relief.

### 1.

**Roast Beef with Gravy** – the most readily available roast beef now comes in plastic bags. There are two ways to prepare. 1. Bring water to boil in tilt skillet and add the meat in the bags. Keep moving product around with paddle to get inside to temp (fold bag over thermometer to get correct inside temperature without making hole in bag). 2. Bringing a small amount of water to a boil with beef base, open bags and just before coming up to 180 add brown gravy. You may decide to add onions also. This is quicker.

**Mashed Potatoes** – These can be made in the Cambro. Start with rolling boiling water. Pour about half the Cambro full of water, add butter, salt, pepper (if you desire), potato pearls or flakes, add more water. The tip is to stir continuously. You will want to make loose as they continue to thicken after closing liner and top.

**Green Beans** – If canned drain at least half of what you add to tilt skillet. These are wonderful to add Ham Shanks, unless of course you are serving in a no pork zone. Cook them a little longer than just to 180 degrees.

**Dinner Roll** – If you are in a very warm location and your rolls are Parbaked you can open boxes (not bags) and let the sun warm.

### **Pudding Cup**

### 2.

**Pulled Pork or BBQ Beef Sandwich** – Some of the new products do not have barbecue sauce added – you will need to find this out if you plan on having BBQ. If needed order Barbecue Sauce.

**Baked Beans** – The products we have received for the last three years are excellent just brought to temperature, but you can add extra BBQ sauce and brown sugar.

**Diced Buttered Parsley Potatoes** – Drain at least half potatoes before adding to tilt skillet, add butter (yes, I like a lot) and just before scooping out sprinkle parsley over potatoes and a little more on top of potatoes in Cambro.

### **Hamburger Bun and Fruit Cup or Fresh Fruit**

### 3.

**Hawaiian Chicken** – You can use fully cooked (NO BREADING) breast, chunks or fajita strips. Put small amount of water and chicken base in tilt skillet (chicken base gives it flavor and helps with sticking). On open burner or another tilt skillet warm Sweet and Sour Sauce and Chunk Pineapples – pour desired amount over chicken, close liner and put on top. This will be served over rice.

**Parboiled Rice** – There are two ways to prepare rice – one is cracked rice so the rice stays separated or sticky rice. If you are preparing cracked rice, pour oil into tilt skillet and add parboiled rice and salt (you can add 50-60 lbs of rice in a 40-gallon tilt skillet with plenty of room to stir) and stir until every grain is coated, then add water in pot or Cambro (remember that it needs to be a little loose as it will continue to thicken). The other way, add water and salt, bring to boil, add rice (this can be done in Cambro – but always remember water must be at a rolling boil and it **MUST be Parboiled Rice**).

**Mixed Vegetables** – Drain half before putting in tilt skillet and add butter (a little chicken base brings out flavor too).

**Dinner Roll**

**Fruit Cup**

### 4.

**Hamburger** – In most cases we are getting fully cooked hamburgers that can be prepared in the tilt skillet but don't put just in water add seasonings (a good mixture is garlic powder, beef base, Lawry's seasoned salt, ground pepper added to water – keeps the hamburgers moist and flavorful – you can add a small amount of this mixture to each Cambro with hamburgers to keep them moist while being served and to help hold their temperature).

**Hamburger Bun**

**Mustard, Ketchup, Mayonnaise**

**Slice American Cheese**

**Potato Chips**

**Fresh Fruit (Apple, Banana, or Orange)**

### 5.

**Sliced Turkey with Gravy** – Always specify dinner turkey slices, not sandwich meat. Add small amount of water and chicken base, heat to temp and add turkey. When it is close to temp add water and turkey gravy mix (remember the gravy will continue to thicken).

**Mashed Potatoes** – See above note

**Stuffing** – This comes in different forms, some in trays (which are okay for small call-out) and bags (this can be made in the Cambro, just like we do at home, by adding rolling boiling water and butter – be sure to read number of servings per container as they vary).

**Peas** – Don't overcook peas, drain at least half cans and add butter, bring to temp, put in Cambro.

**Dinner Roll**

**Pudding Cup**

6.

**2 Hot Dogs (think before serving hot dogs – in a big disaster and everyone is set up in affected area grilling hot dogs don't)**

**Hot Dog Buns**

**Mustard, Ketchup**

**Chili** – Make sure you order hot dog sauce in #10 cans with no beans – we have gotten them in 1# containers before

**Sliced Buttered Potatoes** – Drain half, pour in tilt skillet, add butter and maybe salt and pepper, bring to temp, put in Cambro

**Fruit Cup**

7.

**Spaghetti** – This can be prepared in the Cambro by breaking up 10 pounds of spaghetti (don't use thin or angel hair) broken and put in all different directions (you don't want to lay in same direction as it will stick), add salt and oil, then pour rolling boiling water to 1-2 inches from lip of Cambro.

**Meat Sauce** – Spaghetti sauce and add meat (frozen beef crumbles) and add spices (garlic, onion, Italian seasonings and sometimes salt)

**Parmesan Cheese** – individual packets

**Green Beans** – See above but for this meal I would not suggest ham shanks

**Bread Sticks or Dinner Roll** (don't heat bread sticks very long as they will get hard in Cambro)

**Cookies** – Single Serving size

8.

**Spanish Chicken** – You can use fully cooked breast, chunks or fajita strips (put some water and chicken base in tilt skillet with taco seasoning or fajita seasoning and add a couple gallons of salsa to mixture) bring to temp and put in Cambro. Before you close Cambro you can add a few pounds of shredded cheese and stir.

**Parboiled Rice with Salsa** – Make this rice in tilt skillet and replace two gallons of water with salsa use two gallons of salsa; you can also add some seasoning if you desire.

**Beans** – Refried beans or black beans. Add a small amount of water to tilt skillet if using refried beans, bring to temp and put in Cambro.

**Two Soft Taco Shells** – These can be sent by the case for the servers to put in clamshells.

**Pudding Cup**

9.

**Sloppy Joes** – This can use either of the beef we talked about earlier and Sloppy Joe sauce (you can add garlic and onion if you desire)

**Hamburger Buns**

**Hot Sauce** – Individual Packs

**Chips**

**Applesauce Cups**

10.

**Chicken and Dumplings** – You want to ask for the plastic bags and they can be fixed in the bags in a tilt skillet with water (they also come in trays and will be good for small responses but for time requirements trays don't work for bigger responses).

**Mixed Vegetables** – See directions above.

**Dinner Roll**

**Pudding Cup**

11.

**Goulash** – Ground beef crumbles, water, beef base, dried onions, garlic powder, crushed or diced tomatoes, macaroni (can be fixed with rice).

**Green Beans** – See above

**Dinner Roll**

**Fruit Cup**

12.

**Barbecue Rib Patty** – These come fully cooked and can be prepared just like the cooked hamburgers.

**Barbecue Sauce** – This can be warmed in another tilt skillet and poured over the patties just before closing the Cambro.

**Hamburger Buns**

**Baked Beans**

**Diced Buttered Parsley Potatoes** – diced potatoes, butter and parsley flakes

**Fruit Cup**

13.

**Beef Stew** – We have found in the last few callouts that Beef Stew in #10 cans are hard to find so this recipe is making stew from frozen Roast Beef in a bag. Start with about three inches of water and beef base in tilt skillet, open bags of thawed beef and empty into the hot water, break beef apart and bring to boil. Then add mixed vegetables, diced potatoes, diced carrots (this is a great dish to make to use bits and pieces of leftover cases of vegetables), onions, garlic, black pepper, and any other spices you prefer.

Bring to temp. Add brown gravy mix and water amount according to package directions and pour into stew (remember stew is thicker than soup but also remember the gravy will continue to thicken). Serve over rice.

**Parboiled Rice** – You can make either type of rice with this.

**Crackers or Cornbread** – Crackers come in two per pack and 500 packs per case and suggested serving is two packs. Cornbread can be purchased already baked but in small response you can bake (make sure where you are serving if the people like non-sweet or sweet cornbread)

**Cookies** - Single Serve

14.

**Salisbury Steak with Gravy** – Prepare this as you would the hamburgers only use onions also and as the come up to temp prepare gravy as in beef stew recipe.

**Au Gratin Potatoes** – Bring water and butter to boil, add potatoes and cook till they start to get tender, add spices, and put in Cambro (they will continue to cook and soften).

**Green Beans**

**Dinner Roll**

**Pound Cake** – individual serving; this is not available if ordering for partners

**15.**

**Ham Slices** – Make sure you request dinner ham – not sandwich meat. Put small amount of water and ham base in tilt skillet – heat ham to temp (don't overcook so it gets tough)

**Sweet Potatoes** – Pour into tilt skillet and add butter and brown sugar (put sugar in at about 150 degrees so it doesn't stick and burn)

**Green Beans**

**Dinner Roll**

**Pudding Cup**

**16.**

**Chicken Pasta** – You can use fajita chicken strips, chunk, or diced chicken. Put water, chicken base and chicken in tilt skillet, add DRAINED mixed vegetables, bring to temp and add penne pasta. Bring back to temp and put in Cambro – the pasta will cook in the Cambro.

**Dinner Roll**

**Pudding Cup**

## One-Pot Meals

Sometimes in small areas we are asked to do One Pot Meals and some of the recipes we have listed in prior recipes can be used also. Serve these with some type of bread or crackers and fruit or pudding. Remember if serving soup, you need cup with lid.

1.

**Chili** – Beef crumbles, crushed tomatoes, beans (kidney or black), chili seasoning, onions (usually no salt as chili seasoning is salty but taste)

2.

**Pinto Beans with Ham Shanks** – Can use canned but cook longer than to temperature so ham shank flavor goes through beans. (This is not an item for every area but the mountains of Kentucky, Virginia, Tennessee, or West Virginia it is good). Can be served with UNSWEET cornbread.

3.

**White Chili** - Canned chicken or frozen fully cooked diced chicken, Great Northern Beans, Green Chilies, spices (cumin, white pepper - anything else but don't use any spice with red coloring)

4.

**Taco Soup** - Canned pinto beans, black beans or Great Northern Beans, canned chicken or frozen fully cooked diced chicken, roast beef (which ever kind you have, canned or frozen). This is a great recipe to use lots of extra because you can have several different kinds of meat in this, we even added a few cans of chili. Also diced tomatoes, taco seasoning, salsa. You will never duplicate it because each time it will be different. This is good served with nacho chips.

5.

**Chicken and Rice** - Begin with 4 inches of water and two containers of Chicken Base in tilt skillet, stir in canned chicken or frozen diced fully cooked chicken (you may need to add more water before rice). Taste to see if you need more chicken base (it needs to be rich tasting). Let come to temp (180) and stir in about 15-20 pounds of PARBOILED rice and put in Cambro. You want this loose because it continues to cook in Cambro.

6.

**Beef and Noodles** - Add 3 inches of water, add canned beef or frozen beef, bring to temp, and add brown gravy mix. Visualize it and add more water if needed, bring to temp 180 and add wide egg noodles - 30 pounds, stir and put in Cambros. You want this loose because noodles will continue to cook, and gravy will continue to thicken.

7.

**Chicken Noodle and Vegetable Soup** - Begin with water to add 3 cans of chicken base and stir. When mixed add drained mixed vegetables, canned or diced frozen fully cooked chicken. Visualize on water amount, bring to temp, and add wide egg noodles and put in Cambro.

8.

**Macaroni and Cheese with ham** – Start with water and add frozen diced ham, let come to boil, add macaroni. You want it just right so that you don't have to drain. Add two pounds of in each tilt skillet to add flavor. Add canned cheddar cheese and put in Cambro. Very messy but seemed to be a big hit, especially with the children.

9.

**Taco Casserole** – (Similar to Taco Soup) Pinto or black beans, tomatoes (diced or crushed), Rotel (depending on area whether you do hot or regular), ham shank, diced fully cooked chicken, beef crumbles, salsa, taco seasoning, cayenne pepper, red pepper flakes, onions, garlic powder, cumin. Put very small amount of water in tilt skillet and add chicken, hamburger, and taco seasoning. Let simmer while opening cans. Simmer and taste again for seasoning. Serve with soft taco shells or nacho chips. If you are serving small numbers you can serve with jalapeno peppers, shredded cheese, and sour cream.

10.

**Mexican Casserole** – (made from lots of small batches of product: each 40 gallon tilt skillet) 4 40. lb pulled chicken, 1 Salisbury Steak (chopped), 4 packs peppers and onions; 2 gallons of salsa, 2 can tomatoes, spaghetti sauce or any tomato base can, 2-3 bags of 5 lb. cheese, 4 cans Mexican chili beans. Spices: 1 large pack taco seasoning, ½ up black pepper, 2 heaping tablespoons cayenne pepper, 2 tablespoons cumin or chili powder, 2 heaping tablespoons salt. Mix everything but cheese. As you put in Cambro layer casserole with cheese.

## **Sandwich Meals**

In some instances, we want or need to serve sandwich meals (especially if the meals are being served at a FEMA line or something similar). In looking for ease of eating serve sandwiches with chips and a fruit cup, piece of fresh fruit or individual package of cookies. Some sandwiches mentioned are in the menu section earlier in this booklet. Serve with mayonnaise, mustard, ketchup, hot sauce.

**Pulled Pork Barbecue**

**Hamburger**

**Two Hot Dogs**

**Barbecued Rib Patty**

**Chicken Patty**

**Ham, Roast Beef or Turkey with Cheese** (usually two sandwiches unless you use hoagie buns with extra meat)

**Barbecued Beef**

**Barbecued Chicken**

**Pimento Cheese**

## **QRU**

This always depends on area and what your convention does with QRUs. Some use the griddle and serves out windows, some use Roaster pans, others have typical DR equipment but serve on much smaller scale. Usually, 100-2,500 meals will be prepared on these units. Any of the above can be prepared in these units or you may have preferred food for your unit.

### **Church Kitchen Cooking**

The difference, usually, in cooking for large disasters and small ones or for crews is not in the entrée and vegetables but in the cooking facilities.

Usually with the crews you will add salads and desserts and you can prepare non-typical DR food.

You will find some other recipes later in the book, including desserts, that can be used in these instances.

### **Large Steamer Pan Servings**

Serving size for entree casserole is approximately 3 inches x 3 inches and will serve 16 entree servings. For side dishes or desserts (as in cobblers) a large steamer pan will serve 25 to 30 servings (1/2 cup). If a recipe calls for a 12 x 15 casserole dish – double recipe for large steamer pans. If a recipe calls for a 9 x 13 casserole dish – triple recipe for large steamer pans. If a recipe calls for 8 x 8 or 9 x 9 casserole pan – quadruple recipe Normally I have to increase cooking time by 20 to 30 minutes for recipes tripled or quadrupled. Watch closely on first cooking and make note.

**STANDARD SERVING SIZES**  
**(DR Cheat Sheet)**

**Standard serving sizes for meals on disaster relief operations by SBDR are:**

Canned Vegetables, Fruit, Pudding ..... 120-150 4 oz. servings per case  
(Something you drain 120)

Canned Entrees (Stew, Chili, etc.) ..... 70 10 oz. servings per case (As a  
one pot meal)

8 oz. when served with vegetables.

**\*\*NOTE:** Spaghetti should be 4 oz. noodles, 4 oz. sauce.

Use Individual Pudding and Fruits when available .4 oz. serving

Meat (chicken or hamburger patty) ..... 6 oz. serving (but only 3-4 oz. if  
serving with bun)

**Cambro Measurements**

**Large**

Vegetables ..... 225 4 oz. servings

Entrees (Stew, goulash) ..... 75 10 oz. servings

**Medium**

Vegetables ..... 150 4 oz. servings

Entrees (Stews, goulash) ..... 60 10 oz. servings

**Standard serving sizes for meals on disaster relief operations for Partners are:**

Canned Vegetables, Fruit, Pudding ..... 110 6 oz. servings per case

Canned Entrees (Stew, Chili, etc.).....55 12 oz. servings per case (As a one pot meal) ..... 8 oz. when served with vegetables.

**\*\*NOTE:** Spaghetti should be 4 oz. of noodles and 4 oz. of sauce

Fruit or Pudding (use individual 4 oz. servings when possible)

**Cambro Measurement**

**Large**

Vegetables 175 6 oz. servings

Entrees (Stew, goulash) 75 12 oz. servings

**Medium**

Vegetables 120 6 oz. servings

Entrees (Stew, goulash) 50 12 oz. servings

**Temperatures**

Vegetables or Meat 180 Degrees Minimum (This guarantees the 12-hour hold time in Cambros)

To get the correct temperature of meat in the oven – place 3 pieces of meat together before using a thermometer to check temperature.

# Proper Food Storage in Cold Holding Units

An approved walk-in or ice bath method must be used when cooling foods. Foods must be cooled from 130°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours, for a total time of 6 hours.

Foods Being Cooled, Reduced to 4 Inches or Less & Uncovered



Ready-to-Eat Potentially Hazardous Foods, Date Marked & Covered



Washed Fruits & Vegetables



Raw Pork, Beef, Seafood & Whole Eggs—Cook Temp: 145°F



Raw Ground Meats & Pooled Eggs—Cook Temp: 155°F



Raw Chicken/Poultry—Cook Temp: 165°F






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Food Safety & Environmental Services Program  
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**In Chapter 6: The Flow of Food:**  
**Preparation:** *Cooking Requirements for Specific Food (Pg. 6.11)*

*Here are the changes to this section (in italics):*

Table 6.2: Cooking Requirements for Specific Types of Food

	<p><b>165°F (74°C) for &lt;1 second (<i>Instantaneous</i>)</b></p> <ul style="list-style-type: none"> <li>• Poultry—including whole or ground chicken, turkey, or duck</li> <li>• Stuffing made with fish, meat, or poultry</li> <li>• Stuffed meat, seafood, poultry, or pasta</li> <li>• Dishes that include previously cooked TCS ingredients (raw ingredients should be cooked to their required minimum internal temperatures)</li> </ul>
	<p><b>155°F (68°C) for 17 seconds</b></p> <ul style="list-style-type: none"> <li>• Ground meat—including beef, pork, and other meat</li> <li>• Injected meat—including brined ham and flavor-injected roasts</li> <li>• Mechanically tenderized meat</li> <li>• <i>Ground meat from game animals commercially raised and inspected</i></li> <li>• Ratites (mostly flightless birds with flat breastbones)—including ostrich and emu</li> <li>• Ground seafood—including chopped or minced seafood</li> <li>• Shell eggs that will be hot held for service</li> </ul>
	<p><b>135°F (57°C) (no minimum time)</b></p> <ul style="list-style-type: none"> <li>• <i>Food from plants, including fruits, vegetables, grains (e.g., rice, pasta), and legumes (e.g., beans, refried beans) that will be hot held for service</i></li> </ul>

# TEMPERATURE CHART FOR **SAFE FOOD**

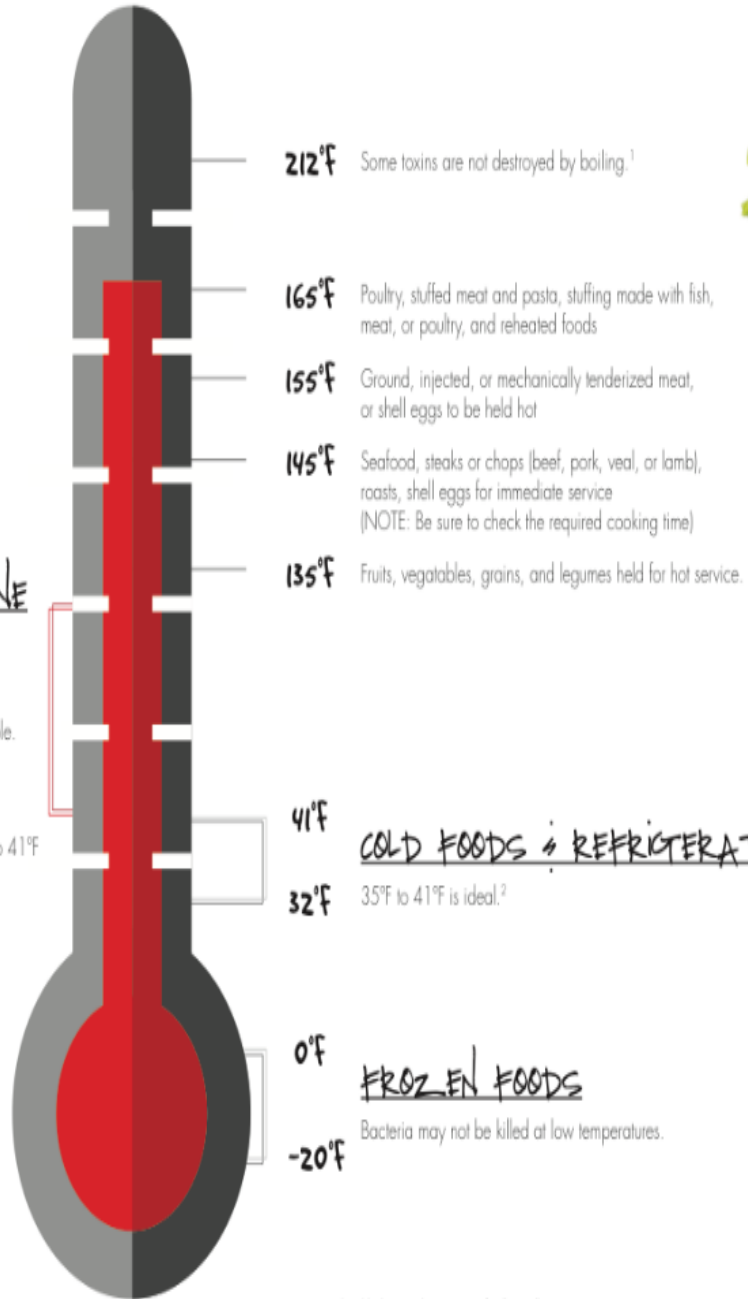
## ACTION STEPS

- Control temperatures at each point in the flow of food.
- Take and record temperatures of food, and of hot and cold food storage units routinely.

## TEMPERATURE DANGER ZONE

Rapid bacterial growth and toxin production occurs in the temperature danger zone (41°F – 135°F).

- Keep food out of the temperature danger zone when possible.
- Move food through the temperature danger zone quickly when cooking or cooling.
- Cool food from 135°F to 70°F in 2 hours, then from 70°F to 41°F in an additional 4 hours.



<sup>1</sup> Toxins are poisons produced by bacteria that can cause foodborne illness.

<sup>2</sup> Refrigeration slows bacterial growth.



## OTHER RECIPES

### BREAKFAST

#### **Breakfast Casserole (20)**

16 slices bread, cubed or pinched  
2 lbs. crumbled cooked sausage  
3 cups shredded cheddar cheese  
20 eggs, beaten  
3 ½ cups of milk  
Salt and pepper to taste

Spray two half size steam pans and divide bread in pans, sprinkle ½ of sausage and ½ of cheese in each pan. Beat eggs, add milk, salt and pepper and pour ½ in each pan. Bake at 350 to temperature of 165.

#### **FLDR Papa Smurf's French Toast**

Three loaves day old or stale bread (60 slices) placed in doubled sprayed full-size pans, cut some, placed in the middle to fill and fit in the pan.  
Two cartons liquid eggs  
One carton (quart) whole milk  
One cup sugar  
Two teaspoons Cinnamon

Whisk all together and pour over the bread, press bread down in mixture. Cover, refrigerate overnight (must make the night before). Next morning melt 1 pound butter poured over bread, sprinkle ½ cup brown sugar and two teaspoons of Cinnamon over butter and bread.

Bake covered at 350 approximately one hour (325 in convection oven, with low fan and for less time), then uncover until eggs are set. When uncovering cut out the middle of the cover and leave about a one-inch pie or cake ring around the pan to keep edges from overcooking.

## **Breakfast Cake**

Preheat oven to 350. Spray a 9x13 pan.

Mix 1 box yellow cake mix

4 eggs,

1 c. sour cream

3/4 c. vegetable oil until well blended.

In a separate bowl mix

1 cup brown sugar with

2 tsp of cinnamon, set aside.

Pour 1/2 of cake mix in pan and spread out. Add all the brown sugar and cinnamon mixture to the layer and pour the rest of the cake mix on top. Spread evenly and run a knife through to make a swirl pattern.

Bake for 40-45 min. or until a knife inserted comes out clean. While the cake is baking make a glaze with 2 cups powdered sugar, 6 tablespoons milk, and 1 teaspoon of vanilla. Mix well and spread over hot cake. Let sit for a few minutes for glaze to set.

## **7-up Biscuits**

4 c. Bisquick

1 c. sour cream

1 c. 7-up

1/2 c. melted butter

Mix Bisquick, sour cream, and 7-up. Dough will be very soft, keep kneading with Bisquick, fold until coated. Press dough out and cut biscuits using a round cutter. Melt butter in bottom of cookies sheet pan or 9x13 pan. Place biscuits on top of melted butter and bake 12-15 minutes or until brown at 425 degrees. Will fill a 9x13 pan.

## **June's Grits**

Season water with salt and pepper to taste before adding grits.

25 Servings – 12 Cup water

3 Cups + 2 oz. grits

1/2 Cup whole milk

Double for more servings.

After grits start to swell, add to taste butter or margarine whichever you have or can afford. Also grated or sliced cheese. Cheese helps to thicken up thin grits. Can also be served on the side.

## **Breakfast Burritos or Tacos (100)**

5 lb. thawed scrambled egg packs  
2 cartons (50 servings size) of hash browns hydrated and cooked on griddle  
1 pkg (2 ½ lb.) frozen chopped onions and peppers, cooked on griddle  
8 lbs. sausage, browned  
4 sticks of butter – 1 each to cook with scrambled eggs  
4 cans of canned milk – 1 each to cook with scrambled eggs  
4 teaspoons of black pepper  
1 lb. cheese - ¼ lb. each melted with each cooking of scrambled eggs  
200 (6.5" to 7") flour tortillas  
200 packs of individual salsa

Directions: Place tortillas in disposable steam pan, seal with aluminum foil and slowly warm in oven (250 degrees to 300 degrees). Rehydrate potatoes and cook potatoes on griddle as per instructions on carton. Brown sausage and peppers and onions together on griddle. Cook 1 pkg of eggs in 17" skillet. Melt butter, add eggs, one teaspoon of black pepper and one can of canned milk. Cook on med being careful not to overcook eggs. Once eggs start to get soft, add ¼ lb. of sliced cheese. After two packages of eggs are cooked layer with half of cooked hash browns and sausage mixture in a deep half sheet steamer pan. Mix and put in warmer to hold. Repeat this process for remaining packages of eggs. For Breakfast Tacos serve 8 oz of egg mixture with 2 tortillas; Breakfast Burritos serve 4 oz of egg mixture in each flour tortilla. Wrap in foil.

### **Baked Oatmeal**

4 Cup oil  
6 Cup sugar  
16 eggs, beaten  
24 Cup oatmeal  
5 Tbsp. plus 1 tsp. baking powder  
8 tsp. salt  
8 Cup milk

In a large bowl, whisk together eggs, sugar and oil. Stir in milk and dry ingredients. Pour into two large steamer table pans lightly greased. Cover and refrigerate overnight. Next morning bake in a preheated oven at 350 degrees for 30 to 40 minutes. Serve with hot milk and cinnamon and sugar. Serves 48

### **Raisin Bran Refrigerator Muffins (36-48 muffins)**

15 Oz Box (5 & 1/2 cups) Raisin Bran, All Bran or any bran flakes  
3 Cups Sugar (may use half brown sugar)  
5 Cups Flour  
5 teaspoons Baking Soda  
2 teaspoons Salt

1-2 Cups Oil, melted butter or margarine  
4 Eggs  
1 Qt Buttermilk

Stir together the dry ingredients, then mix in the wet ingredients. May be refrigerated after mixing. Use a small ice cream scoop to fill the paper-lined or well-greased muffin cups. Bake in a preheated oven at 425 degrees for 15-20 minutes.

### **Sausage Wraps (100)**

100 6-inch flour tortillas  
100 precooked 5/1 or 4/1 sausage links 100  
Insulated food wrappers

Warm sealed packs of thawed sausage in a covered pan of boiling water for 20 to 25 minutes. Open bags and place sausages on parchment lined baking sheets Warm in 400 conventional or 375 convection for 20 to 25 minutes. Check temp in a sausage located in the center of the pan. Should be at least 165. (I like for them to be between 175 and 180. Keep warm in warming box or cambro. Wrap close to serving time. Keep warm in low oven or warming box after wrapped in tortilla and wrapper. Just remember it takes about 30 to 45 minutes to prepare 50 sausages to be wrapped.

### **Sausage and Gravy (50)**

5 lbs. bulk sausage (can mix hot and mild)  
5 pans gravy (14-inch frying pan)  
2 1/2 gallons of milk  
3 3/4 cups flour  
Salt and pepper to taste  
Brown sausage, save drippings to make gravy

Each pan of gravy uses sausage drippings, 3/4 cup flour and 1/2 gallon of milk salt and pepper. Gravy should not be thick. Mix cooked sausage and gravy. Serve hot over biscuits. Leftovers may be stored in refrigerator and used next morning.

### **COWBOY CASEROLE**

1 pound bulk sausage browned and drained.  
1/2 pound bacon, cooked, drained, and crumbled.  
12 ounces frozen hash brown potatoes  
1 medium green bell pepper, chopped.  
2 tablespoons chopped green onions.  
2 cups shredded Cheddar or Monterey Jack cheese, divided.  
1 cups Bisquick

3 cups milk  
1/4 teaspoon salt  
4 eggs

Oil or spray 13x9 inch baking dish (glass preferred)

Combine sausage, bacon, hash browns, bell pepper, green onions and 1 cup cheese in large bowl. Spread in pan.

Whisk together Bisquick, milk, salt and eggs until well blended. Pour over potato mixture. Sprinkle with remaining cheese. Cover and refrigerate overnight.

Preheat oven to 375.

Bake uncovered for 30 to 35 minutes, until light golden brown around the edges. Let stand 10 minutes before serving. Serves 12.

### **Pineapple Bake** (can be for breakfast, lunch or supper)

1/2 Cup butter melted  
1 cup white sugar  
6 eggs  
1/2 tablespoon vanilla extract  
6 thick slices of white bread, cubed  
1 20oz can crushed pineapple, drained  
1/2 cup packed brown sugar

Grease an 8x8 baking dish and preheat the oven to 350°F. In a large bowl, mix the butter and white sugar until fully combined and airy. Beat eggs into the sugar mixture one at a time. Add the cubed bread and pineapple to the bowl and stir until saturated. Transfer the mixture to the prepared baking dish and sprinkle brown sugar over the top. Bake until the top begins to brown, about 50-55 minutes.

## SALADS

### **Marinated Corn and Green Bean Salad (100 4 oz.)**

2 #10 can whole kernel corn rinsed and drained  
2 #10 can green beans rinsed and drained  
4 cups chopped celery  
4 Green Bell Peppers chopped  
2 Red Bell Peppers chopped  
1 Orange Bell Pepper chopped  
½ cup finely chopped purple onion

#### Dressing

3 cups sugar  
2 teaspoons black pepper  
2 teaspoons salt  
2 teaspoons celery seed  
1 ½ cup vegetable oil  
3 cups white wine vinegar

In saucepan combine vinegar, sugar, black pepper, salt. Bring to a boil. Pour over veggies. Mix well to coat and refrigerate. Serve cold. Can keep 4-5 days.

### **Creamy Canned Fruit Salad (120)**

1 #10 can Pineapple Chunks in juice  
1 #10 can Peach Slices - drained  
6 (16 oz) or 1 #10 cans Mandarin oranges - drained  
10 bananas sliced  
10 Apples, cored and chopped into the pineapple juice  
3 pounds seedless grapes, rinsed

#### Creamy dressing

3 3.2 oz packs of instant vanilla pudding  
4 1/2 cups whole milk  
12 ounce can frozen orange juice concentrate, thawed  
2 1.4 cups sour cream

Drain the pineapple juice and use the juice to cover the cut-up bananas and apples until ready to mix. Mix the other fruits, set aside. Mix the sauce ingredients, stir into the drained fruits. Keep covered and refrigerated until ready to serve.

### **Creamy Cole Slaw (50)**

1 quart 1 cup low-fat yogurt, plain

1 lb. low-fat mayonnaise

2 cups honey

$\frac{3}{4}$  cup apple cider vinegar

1  $\frac{1}{2}$  teaspoon salt

2 teaspoon ground black pepper

3 lb 2 oz or 1 gallon and 1 cup fresh green cabbage, chilled, shredded

1 quart or 10 oz Fresh purple cabbage, chilled, shredded

1 lb. cup fresh carrots, shredded

8 oz fresh green onions diced

3  $\frac{1}{2}$  cups dried Cranberries

1. Dressing: Combine yogurt, mayonnaise, honey, vinegar, salt, and pepper in a medium bowl. Stir well. Set aside for step 3.

2. Combine cabbage, carrots, onions, and dried cranberries in a large bowl. Toss lightly. Set aside for step 3.

3. Pour 3  $\frac{1}{2}$  cups (about 2 lb.) dressing over 3 qt 3 cups (about 2 lb. 10 oz) vegetable mixture. Stir well. Serving size  $\frac{1}{2}$  cup.

### **Potato Salad (60-70)**

16 pounds baking potatoes, peeled cooked and cubed

32 hard cooked eggs, chopped

2 pounds sliced bacon, cooked and crumbled

16 green onions, thinly sliced

4 cups mayonnaise or salad dressing

4 cups (32 ounces) sour cream

1 stalk of celery chopped

$\frac{1}{2}$  cup chopped fresh parsley

2 Tbsp. salt

2 Tbsp. pepper

Toss potatoes, eggs, bacon, and onions. Combine remaining ingredients mixing until smooth, toss with potato mixture. Chill for several hours.

### **Trash Bag Taco Salad (40-50)**

3 pounds ground beef

3 envelopes taco seasoning

3 heads lettuce, shredded

3 cups (12 oz) shredded cheddar cheese

3 cups chopped tomato

2 cups chopped onion

3 cans (4 1/4 oz each) chopped or sliced ripe olives, drained  
2 cans (15 oz each) ranch or chili beans, drained  
1 bag (16 oz) corn chips  
1 bottle (16 oz) Catalina salad dressing  
1 jar (12 oz) salsa

Brown beef and drain. add taco seasoning and prepare according to package direction, cool. Toss with remaining ingredients in a large Cambro liner, plastic bag, or container.  
**CAUTION:** As cute as the name may sound, some of today's trash bags are often pre-treated with odor reducing chemicals or insecticides and are **NOT** meant to hold food.

## SOUPS/CHILI

### Cajun Stew

For each tilt skillet (great to use small amounts of product left over and doesn't have to be exactly as below)

- 7 cans beef stew,
- 1 can chili
- 1 can corn
- 3 cans green beans
- 2 cans green peas
- 5 lb. crumbled meatballs
- 4 bags fajita blend vegetables
- 1 bag potato pearls
- 1 bag brown gravy mix
- ½ cup granulated garlic
- ½ cup black pepper
- 1/8 cup ground cayenne pepper
- ¼ cup taco seasoning
- ¼ cup Cajun seasoning
- 3-4 lbs. brown rice
- Salt to taste.

Bring to temperature and put in Cambro.

### Creamy White Chili Recipe

- 1-pound boneless skinless chicken breasts, cut into 1/2-inch cubes
- 1 medium onion, chopped.
- 1-1/2 teaspoons garlic powder
- 1 tablespoon canola oil
- 2 cans (15-1/2 ounces each) great northern beans rinsed and drained.
- 1 can (14-1/2 ounces) Progresso® Chicken Broth
- 2 cans (4 ounces each) chopped green chilies.
- 1 teaspoon salt
- 1 teaspoon ground cumin
- 1 teaspoon dried oregano
- 1/2 teaspoon pepper
- 1/4 teaspoon cayenne pepper

1 cup (8 ounces) sour cream  
1/2 cup heavy whipping cream

In a large saucepan, sauté the chicken, onion, and garlic powder in oil until chicken is no longer pink. Add the beans, broth, chilies, and seasonings. Bring to a boil. Reduce heat; simmer, uncovered, for 30 minutes. Remove from the heat; stir in sour cream and whipping cream. **Yield:** 7 servings.

### **Chicken Tortilla Soup (100)**

2 Cases Chicken Fajita Strips  
4 bags frozen peppers and onions  
6 Poblano peppers (roasted, peeled, deseeded, and chopped)  
6 cans Rotel tomatoes  
3 Large cans tomato juice  
6 quarts chicken broth  
4 Tablespoons Cumin  
4 Tablespoons Coriander  
4 Teaspoons garlic powder  
2 #10 cans Diced Tomatoes  
2 #10 Cans Whole Kernal Corn, rinsed and drained  
2 #10 Cans Black Beans, rinsed and drained  
1 Case flour tortillas  
3 boxes nacho chips

On medium high griddle cook chicken strips and onions and peppers to 165 degrees. Using 2 large stew pots divide ingredients and simmer on low heat for an hour. Serve with warm flour tortillas, chips and sour cream.

### **Spicy Cabbage-Beef Soup**

1 lb. ground beef  
1 large onion, chopped  
5 Cups chopped cabbage (bite-size pieces)  
2 Cans (16 OZ) red kidney beans  
3 Cans (8 OZ) tomato sauce  
2 Cups Water  
1 green bell pepper, chopped  
3/4 Cup Picante sauce  
4 beef bouillon cubes  
1 1/2 tsp ground cumin  
1/2 tsp salt  
1/4 tsp black pepper

Brown ground beef and onion over medium heat in a skillet. Drain. Pour into crock-pot and add the rest of ingredients. Cover and cook on low 6-8 hours or high 3-4 hours. It is done when cabbage is tender.

### **Potato Soup**

5 lb. potatoes  
1 large onion  
Salt and pepper to taste  
1 stick butter  
1 can evaporated milk

Peel and hunk potatoes, rinse, cover with water. Chop onion and add to potatoes, salt, and pepper to taste. Cook till potatoes are tender. Add butter, mash with potato masher, and add evaporated milk.

### **Potato Soup Version #2**

40 small russet potatoes  
4-6 stalks celery  
2 lbs. baby carrots or peel and cut them if larger  
2 cups chopped onions  
Left over ham but if there isn't any use cooked bacon.  
1-2 cups whole milk, half-and-half or heavy cream  
Water or chicken/vegetable stock  
Salt  
Pepper

Peel and 1" cube the potatoes and then rinse. Chop the celery and onions into small ¼" pieces. Use small baby carrots or half the bigger ones. Cube the ham or crumble the bacon. Place all ingredients in soup pot and add water and/or chk/veg stock to almost cover ingredients. If you have a ham bone, drop it in. Add seasonings. Remember ham and bacon are salty. Bring to simmer for 25 minutes or until vegetables are very tender. Remove ham bone. Add milk or cream until desired thickness. Serve hot.

## Sides

### **Cambro Par-Boiled Rice**

(Must Be PAR-BOILED)

Yield\* - 80 4 OZ, Servings; 100 3 Oz Servings

4 Quarts dry par-boiled rice  
8 Quarts boiling water  
1 Cup Oil  
1 Tablespoon salt

Place rice, salt, oil, and boiling water in Cambro liner, shake liner to stir. Roll liner, place lid on Cambro and latch. Ready to serve in about 2 hours. The secret is to have everything ready and do these steps as quickly as possible.

For 160 Servings Double everything but Oil  
For 240 Servings Triple everything but Oil  
The Triple Serving will fill Cambro to Capacity

### **Par-Boiled Rice in Convection Oven**

6 Cups Rice  
2 Teaspoons salt  
3 ½ Quarts boiling water

Mix in a doubled, large disposable aluminum pan. \*NO OIL!  
Add boiling water over rice, stir lightly, cover tightly.  
Bake 35-40 minutes in convection oven at 350 degrees. Yield 30-35 4 oz. serving.

One 25-pound box of rice makes about 300 3oz servings or 225 4oz servings.

### **Charro Beans (100 8 oz Serving)**

4 #10 cans Pinto Beans drained and rinsed  
4 #10 cans of diced or crushed tomatoes  
8 cans of Rotel tomatoes  
2 lbs. bacon chopped and brown  
12 lbs. rough chopped onions  
2 cups Tones Beef Base + 8 quarts of water  
2 Tablespoons Mexican Oregano  
4 Tablespoons ground Chipotle Pepper  
2 teaspoons of garlic powder  
6 Tablespoons of Cumin

Cook chopped bacon and rough chopped onions; drain grease. Mix diced tomatoes Rotel tomatoes and spices. Add drained bacon and onions. Mix with drained and rinsed pintos. Season to taste with salt. Let simmer for 15 minutes.

### **Pineapple Casserole (10)**

2 20 oz. cans of pineapple chunks in juice (drain all but 6 Tbsp of juice)  
1/3 cup sugar  
5 Tbsp flour  
1 Cup shredded cheddar cheese  
½ Cup melted butter  
1 sleeve crushed Ritz or Town-House type crackers

Preheat oven to 350 In bowl combine sugar, flour and reserved pineapple juice, then add pineapple. Spray 8x8 casserole dish. Pour in dish, top with cheese. Combine crushed crackers and butter, and then spread over pineapple mixture. Bake for 30 minutes or until bubbly.

### **Big Squash and Pasta Bake (25)**

1 lb. pasta, such as rotini or shells  
8 pounds medium sized yellow squash or zucchini  
8 quarts boiling water (takes 20-40 minutes)  
2 cups cream sauce (your choice- a little white wine is a favorite)  
2 cups sour cream or plain yogurt  
1/2 cup finely chopped onion OR celery heart  
1/4 cup finely chopped parsley OR celery leaf  
2 cups shredded carrots (about 6)  
2 teaspoons poultry seasoning  
Salt and pepper to taste  
1/4 cups breadcrumbs, Ritz type cracker crumbs, French fried onion bits, or Parmesan cheese  
1/4 cup large flake nutritional yeast

Bring the water to a boil and boil the pasta just barely done. Scoop it out and rinse pasta with cold water to stop cooking. Use boiling water to prepare the squash. Cut tips off squash and cut each into 3-4 pieces, drop squash into a large saucepan with just enough boiling water to cover. Cover the pot, return to boil, reduce heat, and cook until tender, about 20 minutes. Mix the breadcrumbs and nutritional yeast and set aside. Drain squash well in colander, saving the water for a broth base. Return squash to pan with the carrots, parsley, and onions and mash until mostly smooth. Mix the cream sauce and yogurt/sour cream, stir in the squash mix and the pasta. To bake immediately, pour into 2 greased, 3-quart casseroles or 9"x13" pans. Sprinkle with the topping of breadcrumbs. Bake in the preheated oven at 375-400 degrees about 35 minutes until bubbly.

### **Broccoli Casserole** (makes 6 casseroles and serves 65)

10 lb. frozen broccoli, uncooked  
2 (50 oz.) cans cream of mushroom soup  
10 cup parboiled rice, cooked partially  
2 (50 oz.) cans cream of chicken soup  
3 lb. sliced or shredded processed cheese

Spread broccoli in roaster, steam table pans or casseroles. Sprinkle rice over top. Spoon on mushroom soup, then chicken soup. Top with sliced or shredded processed cheese. Bake at 350 degrees for 2 hours

### **Spanish Rice**

1 Cup oil  
10 lbs. parboiled rice  
6 qts. Chicken low sodium chicken broth  
2 bags peppers and onions  
6 qts. Water  
4 small cans tomato sauce  
4 bouillion cubes Tomato de Caldo  
½ Cup chili powder  
1 Tbsp. Cumin  
10 lbs. shredded Mexican Cheese  
Limes - Optional

Heat water and chicken broth to boil. Sauté (crack) rice in oil till lightly browned. Saute onions and peppers until tender. Place rice in 2 full steamer pans. Add spices and vegetables to heated broth and water. Pour over rice, cover with foil and bake at 325 for 30 minutes. Serve with shredded cheese on top and sauce on side.

### **Macaroni and Cheese** (40)

60 oz Elbow Macaroni  
60 oz Shredded Sharp Cheddar Cheese  
30 oz Velveeta  
2 cups Heavy Cream  
2 cups Sour Cream  
Salt and pepper to taste\  
Paprika

Cook pasta according to directions on container al dente (do not over cook pasta, it will be cooked more when it is baked). Drain pasta and then mix with all other ingredients.

Spoon into full size aluminum pan. Sprinkle with paprika. Bake @ 350 degree for 25-30 minutes.

### **Roasted Potatoes (40)**

25 lbs. red or Yukon gold potatoes  
Olive oil  
Kosher salt  
Rosemary or other seasonings  
Pepper

Clean potatoes leaving the skin on. Cube potatoes to at least 1" – 1-1/4". Rinse in a bowl and then add olive oil, kosher salt, pepper, and rosemary. Spread evenly on oven tray and roast for 45-60 minutes at 450 degrees until they have crispy edges. Flip 2-3 times during cooking to get even browning.

### **Parmesan Potatoes (50)**

25 lbs. small red or Yukon gold potatoes  
Butter  
Salt  
Parmesan cheese

Clean potatoes leaving the skin on. Cut in half short way or if bigger cut into 4 pieces. Dry potatoes, roll in butter, then in parmesan cheese and place on baking pan. Bake at 400 until tender.

## Entrees

### **Classic Drive-in Hot Dog Chili Sauce (100)**

16 pounds ground beef  
5-1/2 cups beef broth  
8 10 oz. cans tomato sauce (use part tomato paste for thicker chili)  
8 cups ketchup  
3/4 cup and 2 tablespoons chili powder  
1-2 tablespoons salt  
3 tablespoons ground black pepper  
3 tablespoons white sugar  
2 tablespoons onion powder  
2-3 tablespoons Worcestershire sauce

**OPTIONS:** add up to 2 tablespoons vinegar, 1-2 tablespoons mustard, 1-2 tablespoons cumin, garlic powder or crushed garlic to taste, 1-2 tablespoons cayenne  
Place ground beef in a large saucepan with broth and mash the beef with a potato masher to break apart, stir in tomato sauce, ketchup, chili powder, salt, black pepper, sugar, onion powder, and Worcestershire sauce. Bring to a boil, turn to simmer and cook over medium heat until the chili has thickened slightly, and the beef is fully cooked, at least 30 minutes. Mild, slightly sweet, freezes well, cook a little longer if you want it thicker. Chill overnight if you want to skim fat. All chili is better the second day.

### **Tex Mex Enchilada Casserole (100)**

Preheat oven to 375.

12 Disposable Full Steam Pans  
2—5 lb. pkg sliced cheese  
40 lbs. lean ground meat, browned and drained  
2 #10 cans diced tomatoes  
2 38 oz Picante sauce  
2 bags of frozen peppers and onions  
3 #10 cans of pintos rinsed and drained  
Enchilada Sauce  
  
2 #10 cans tomato sauce  
3 1/2 cups chili powder  
1 1/2 cups Cumin  
2 quarts of chicken broth low sodium  
3 1/2 cups flour  
1 cup canola oil

Heat oil and add flour to make a roux, Add tomato sauce chicken broth. Mix spices and stir into sauce. Cook until bubbly, well mixed and thickened. Mix enchilada sauce with browned meat that has been cooked with onions and peppers, and rinsed and drained pintos, add Picante Sauce to taste. Double stack steamer pans. Layer chips, cheese, and meat mixture in each of the six pans. Bake about 30 minutes or until bubbly.

### **Taco Hash (100)**

Preheat oven to 375.

12 Disposable Full Steam Pans

6 cans Rotel Tomatoes

3 #10 cans pinto beans, rinsed and drained

6 #10 cans crushed tomatoes

3 #10 cans whole kernel corn, drained

3 #10 cans pinto beans, rinsed and drained

9 lbs. elbow macaroni cooked to al dente (Cook 3 pkgs at a time and divide between 2 steamer pans)

18 pkgs taco seasonings

1 ½ cups chili powder (optional)

6 teaspoons pepper

3 lbs. sliced cheese divided

1 16 oz. jar of Tone's Beef Base, mix well with 6 cups of hot water

Divide all this into 6 double stacked to full steamer pans

30 lbs. lean hamburger meat

2 – 2 ½ lb. frozen chopped peppers and onions

Brown hamburger meat, onions, and peppers. Divide into the 6 full steamer pans, mix well. Divide cheese slices and place on mixture in pan Cover with foil and bake for 45 minutes to 1 hour. Temperature center of casserole must be at least 165 degrees.

### **Sloppy Joes**

16 lbs hamburger

3 qts. tomato juice

3 cups chopped celery

2 cups catsup

1 cup chopped onions

1 cup chopped bell peppers

1 ¼ cup vinegar

½ cup brown sugar

1/3 cup Worcestershire sauce

2 teaspoon dry mustard

Brown hamburger and chopped veggies. Combine with rest of ingredients in roaster oven. Cook and simmer until ready to serve.

### **John Wayne Casserole**

2 pounds ground beef, cooked and drained  
1 (1.25-ounce) packet taco seasoning  
4 ounces sour cream  
4 ounces mayonnaise  
8 ounces Cheddar cheese, shredded and divided  
1 yellow onion, sliced  
2 cups biscuit mix  
2 tomatoes, sliced  
1 green bell pepper, sliced  
1 (4-ounce) can sliced jalapeno peppers

Pre-heat oven to 325.

Brown ground beef and add taco seasoning and water, according to packet instructions; set aside. In a separate bowl, combine sour cream, mayonnaise, 4 ounces of cheddar cheese, and half of the onions; set aside. Stir biscuit mix and water (directions on box) to form soft dough. Pat dough on the bottom and one-half-inch up the sides of an 9 x 13 in. greased casserole dish. Sauté remaining onions and bell peppers until slightly tender. On top of biscuit mix, evenly distribute ingredients in the following order: ground beef, tomato slices, green peppers, onions, jalapeno peppers, sour cream mixture and end with remaining shredded cheese. Bake for 30-40 minutes or until edges of dough are lightly browned.

### **Ralph Britt's Smothered Olive Steak with Hamburger Patties (100)**

100 Lean Hamburger patties  
Montreal Steak Seasoning to season steaks  
2 Tbsp. seasoning for gravy  
4 onions rough chopped  
1 stick of butter  
4 bell peppers chopped  
2 cups Pimento stuffed olives  
1 1/2 cups flour for gravy  
1 #10 can crushed tomatoes  
1 #10 can diced tomatoes  
4 qts. beef stock low sodium  
2 teaspoons black pepper  
Cooking oil for browning patties

Preheat oven or Roaster pans to 350

Season patties with Montreal Steak Seasoning. Sear patties on both sides at medium high on griddle with cooking oil, drain patties and place in double stacked large disposable steamer pans or electric roasting pans. Brown onions and peppers in pan with butter until onions are tender, add 1 1/2 cups flour and 2 tablespoons Montreal Steak Seasoning and cook until bubbly. Then add crushed tomatoes and enough beef stock to make gravy consistency. Add olives. Simmer for 2 or 3 minutes, then pour gravy over patties. Bake in oven for 30 to 45 minutes until patties reach internal temperature of 165.

Serve 1 patty with 3-4oz gravy. Can also be made with cubed steak or pork loin chops. Dredge steaks or chops in flour and sear until golden brown. (They will finish cooking in oven) Can be made for Mass Feeding: Make and hold gravy at 140 or above and cook number of patties as needed. Serve with Rice, Patty and gravy and green beans as a side.

### **Italian Casserole (100)**

12 Full Steamer Pans  
30 lbs. lean hamburger meat  
3 lbs. onions chopped  
2 lbs. green bell peppers chopped  
3/4 cup dried Italian seasoning  
3 cups Parmesan Cheese  
12 cups shredded mozzarella cheese  
12 lbs. of elbow macaroni  
12 64 oz Prego Spaghetti Sauce

Preheat oven to 375 degrees

Brown hamburger meat with onions and peppers on griddle. When done add Italian seasoning and mix. Divide into 6 double stacked large steamer pans. Cook macaroni as directed on package to al dente. (I cook 4 lbs. at one time in in brazier pan.) After meat is divided into each of the steamer pans. I divide the cooked macaroni between 2 pans. Start water for next batch of macaroni. Add these ingredients to each of the two large steamer pans – 2 jars of 64 oz spaghetti sauce, 1/2 cup Parmesan cheese to each of these 2 pans and mix. Sprinkle 2 cups of shredded mozzarella cheese on top of each pan. Cover with foil and bake for 45 minutes to 1 hour or until center of casserole is 165 degrees. Follow this same process for the next sets of two steamer pans. If you need to hold cooked casseroles before serving hold in warmer box or cambro (pre heated with hot water. For those of us who have conventional ovens this process works well. You have pans coming out in stages and can be served while other pans are still cooking.

### **Meatloaf**

2 eggs  
1 1/2 lbs ground beef  
3/4 cup rolled oats

1/2 cup chopped onion  
1 Tbsp parsley  
1 1/2 tsp salt  
1 tsp chili powder  
1/2 tsp pepper  
Topping  
1/2 cup ketchup  
1/2 cup brown sugar

Mix ingredients and top with topping  
Bake at 350 for 45 minutes

### **Meat Loaf Version #2 (40)**

15 lbs. Ground Beef  
4 Eggs  
4 cups breadcrumbs or 3 cups oatmeal  
2 cups minced onions  
2-1/2 cups milk  
Salt and pepper and any other seasonings  
Tomato ketchup

Mix beef, eggs, milk, breadcrumbs, onions, and seasonings. Shape into loaf(s). Bake at 350 degree for 70 minutes or until 165-degree w/meat thermometer, drain fat. Top loaf ketchup and then bake 5-10 more minutes.

### **Bacon Cheeseburger Shepherd's Pie**

2 lbs. ground beef, browned  
1 cup diced onion  
1 10.5 condensed cream of bacon or cream of mushroom soup  
1/2 cup ketchup  
1/2 cup bacon bits  
1 cup shredded mozzarella and cheddar blend  
1 tsp. salt  
1 Tbsp garlic powder  
1 Tbsp onion powder  
8 oz buttery instant mashed potatoes

Preheat oven to 375  
Cook ground beef and diced onions, drain  
Add soup, ketchup, bacon, cheese and spices, stir until warmed  
Pour in 9x13 dish  
Prepare potatoes according to directions and spread over meat mixture. Top with bacon and cheese.

Cook for 30 minutes

### **Crazy Chicken**

3 lbs. boneless, skinless, chicken thighs or breast  
2 10.75 cream of mushroom or cream of chicken soup  
1 envelope of dry ranch seasoning  
2 8 oz. cream cheese  
Salt and pepper to taste

Spray crockpot dish or oven pan  
Cut meat into bite size pieces and season with salt and pepper  
Place into crock pot or pan, sprinkle ranch seasoning  
Mix cream cheese and soup and pour over chicken  
Cover and cook 5 hours in crock pot or till tender in oven  
Serve over noodles or rice

### **American Lasagna**

Spaghetti Sauce (make your own or use store bought)  
1 small can of tomato sauce  
1 lb. browned, drained ground beef  
Season with oregano and garlic powder to taste  
Lasagna noodles  
American cheese, sliced  
Mozzarella cheese, shredded  
Milk cheddar cheese, shredded

Layer lasagna noodles, spaghetti sauce, sliced American cheese broken in half and spaced out over the sauce. Spread a thin layer of shredded mozzarella cheese and shredded mild cheddar cheese. Don't overdo the cheese or it will not hold together; repeat for three layers. Bake at 350 for 30 minutes. Can be made the day before, cover with wax paper then foil, refrigerate overnight and bake the next day.

### **Chicken Casserole**

3 boneless chicken breasts  
1 can cream of chicken soup  
1 can cream of mushroom soup  
8 oz. sour cream (or large tablespoon of mayonnaise)  
2 pkgs. Ritz or Town House crackers, crushed  
1/2 stick melted butter  
Mix soups and sour cream together. Spread 1/2 crackers in bottom of baking dish, place chicken on top, pour mixture over chicken, top with rest of crackers. Pour butter over top. Bake at 350 degrees for 35 minutes.

## **Basic Chicken and Rice (100)**

18 pounds cooked chicken (36 cups)  
7 1/2 pounds converted rice  
6 quarts boiling water  
6 tablespoons salt  
6 tablespoons vegetable oil  
1 pound butter, melted  
1 large onion, chopped  
24 ounces celery, chopped  
3 pounds mushrooms, sliced  
6 1/2 cups all-purpose flour  
4 1/2 quarts milk  
6 quarts chicken stock  
3/4 teaspoon white pepper  
1/3 cup Italian seasoning  
18 ounces almonds, slivered or water chestnuts  
1 cup pimiento, chopped

### **Topping**

27 ounces breadcrumbs  
1/2-pound butter, melted  
4 1/2 cups cheddar cheese, shredded or use any combination of cheeses and Parmesan

OPTIONAL: 2 bunches chopped parsley

Dice cooked chicken. Cook rice according to directions. Sauté onion, celery, and mushrooms in oil. Add flour to vegetables and stir to blend. Add milk and stock, stirring constantly with wire whip. Cook until thickened. Add pepper. Add salt if needed. Stir in almonds or water chestnuts, pimiento, and chicken. Combine carefully. Portion out into six lightly greased 12x20x2-inch baking pans. Combine breadcrumbs, 8 ounces butter and cheese. Sprinkle evenly over mixture in pans. Bake at 350 degrees F for 1 hour or until internal temperature reaches 180 degrees F. in the center of the pan. Takes 2 hours if the pans have been made ahead and refrigerated. Garnish pans with optional chopped parsley for serving. Each pan serves 16-18.

## **Cheesy Chicken Rice Casserole (60)**

6 (10-3/4 oz.) cans cream of mushroom soup  
3 cup chicken broth  
3 cup finely chopped onion  
2 lb. grated cheese  
2 1/2 tsp. thyme  
6 (10-3/4 oz.) cans cream of chicken soup  
6 qt. cooked rice  
4-1/2 qt. cubed cooked chicken (18 cups)  
1/2 c. diced red pimiento  
1 tsp. pepper

Combine all the soups and broth. Stir in half the cheese and the other ingredients. Pour into 2 steamer pans sprinkle with remaining cheese. Bake at 375 degrees for 30 minutes or until cheese melts.

### **Chicken Tamale Pie (50)**

1 Tablespoon and 1 teaspoon Canola oil  
2 cups chopped fresh onions  
5 lbs. cooked diced chicken 1/2" pieces  
1 ½ lbs. frozen corn  
12 oz canned low-sodium black beans, drained, rinsed  
3 cups canned no-salt-added tomato paste  
3 lbs. 4 oz canned no-salt-added diced tomatoes, undrained  
1 quart 1 cup water  
3 ½ cups fresh cilantro, finely chopped  
2 each bay leaves, dry  
2 Tablespoons garlic powder  
1 teaspoon salt  
1 ½ teaspoon black pepper  
1/4 cup Chili powder  
3 Tablespoons ground cumin  
1 Tablespoon paprika  
1 Tablespoon onion powder  
1 ½ lbs. Cheddar cheese, shredded  
6 pkg cornbread mix  
6 eggs  
3 ½ cups milk

If desired, prepare chicken mixture ahead and refrigerate overnight.

In a large stock pot combine oil and onions, sauté over medium high heat uncovered for 2 minutes. Stir well and add chicken, corn, black beans, tomato paste, diced tomatoes, water, cilantro, bay leaves, and spices to cooked onions, stir well. Bring to a boil then reduce heat to low and simmer uncovered for 15 minutes, stirring occasionally. Turn off heat, remove bay leaves. Fold cheese into chicken mixture and pour equally into 2 large steamer pans. Mix 3 pkgs of cornbread per directions for each large steamer pan. Bake until lightly browned: Conventional oven: 400 °F for 30-35 minutes; Convection oven: 350 °F for 20-25 minutes.

### **Enchilada Casserole (50-60)**

15 lbs. of lean hamburger meat, browned and drained  
4 bell peppers, chopped  
4 medium onions, chopped

4 lbs. sliced Cheddar & Pepper Jack Cheese  
2 lb. box of Tortilla Chips (you will have some left over)  
1 #10 can stewed tomatoes  
1 #10 can tomato sauce  
1 38 oz Pace Picante Sauce  
1 ¾ cup Chili Powder  
¾ cup Cumin  
1 tablespoon garlic powder  
1 ¾ cup flour  
½ cup canola oil

Enchilada Sauce: heat oil in skillet over medium heat, add flour and chili powder. Cook for 1 minute stirring constantly. Add chicken broth, Cumin, garlic powder and simmer on low heat for 5 minutes. Stir to keep from sticking to pan and add tomato sauce.

Brown hamburger meat with chopped onions and bell peppers, drain, add to Enchilada Sauce. Use emulsifier to chopped stewed tomatoes and add chopped stewed tomatoes and Picante Sauce to meat mixture.

Use 3 large steamer pans. Layer tortilla chips (heavy layer on bottom), meat mixture, and single layer of mixed sliced cheese. Repeat. Cover with foil and bake at 350 for 30 minutes or until bubbly and hot. Uncover and bake for 5 minutes then let rest for two minutes. Slice into 3-inch square.

### **Taco Casserole**

1 #10 Pinto or black beans  
1 large can Tomatoes, diced  
2 small cans of hot Rotel  
1/2 lb. Ham shank  
1 lb. Chopped cooked chicken  
1 lb. Hamburger, browned and drained  
1 gal. Salsa  
Taco seasoning  
Cayenne Pepper  
Red Pepper Flakes  
Onions, dehydrated  
Garlic Powder  
Cumin

Put very small amount of water in cooker and add chicken, browned hamburger, and taco seasoning. Let simmer while opening cans. Add tomatoes, Rotel, beans, ham, salsa, cayenne pepper, red pepper flakes, dehydrated onions, cumin, and garlic powder. Simmer and taste again for seasoning. Bring to 165 degrees, serve with soft taco shells or nacho chips.

\*Note if you are cooking for small numbers:

1. This is a great recipe to use with leftover beans and small amounts of a variety of meats.
2. Can be served with jalapeno peppers, shredded cheese, and sour cream.

### **Pork Loin Roast (50)**

5 5lb Pork Loin Roasts  
5 large cans of Cream of Mushroom Soup  
5 onions  
5 bell peppers  
1 package fresh sliced mushrooms  
Flour for roux  
3 quarts of beef broth  
½ stick of butter

Preheat oven to 285. Place roasts in steamer pans; cover each loin with mushroom soup, one sliced onion and one sliced bell pepper. Divide fresh mushrooms and cover each loin. Cover with foil and bake for 3 hours or until tender. (This cut of meat is very forgiving. I would put the roasts on around 1:30 and serve for supper at 6:00). Check loins for doneness. If they are done, increase heat to 350 and remove foil to let loins brown for about 5 minutes. Remove roasts from oven and let rest for 5 minutes. In large skillet melt ½ stick of butter; add flour and let cook to make roux. Once bubbly start adding drippings and veggies from pork loins. Once thick, add beef broth to constituency of gravy. Slice loins ½ inches thick. Serve with gravy. Leftovers can be used to make soup.

### **Chicken Fajitas (100)**

2.5 cases chicken fajita strips  
4 bags frozen pepper and onions  
Cook chicken and vegetables on griddle until meat registers 165 degrees. Place in disposable pans and hold in warmer.

Sauce

6 cups mayonnaise  
6 cups sour cream  
3 cups salsa  
1/2 cup Cajun seasoning  
1/4 cup dried parsley  
1 tablespoon hot sauce  
1 tablespoon Cumin

Mix all ingredients at least 4 hours ahead of time and refrigerate. (see Spanish Rice recipe in sides).

10 lbs. of shredded Mexican Cheese  
Limes are optional.

Top with chicken peppers and onions and sprinkle with Shredded Mexican Cheese. Serve 2 oz of sauce on the side. Can add slice of lime. Side serving of salad and pinto beans

### **Creamy Bean Burritos (125-150)**

9 lbs. dried pinto beans  
1 bunch celery (very fine dice or ground)  
2 bell peppers (very fine dice or ground)  
2 bunches cilantro (finely chopped)  
1/2 cup corn oil for sauté  
1/2 cup lemon juice  
1 teaspoon chili powder  
5 tablespoons cumin powder  
3 pounds finely diced onions  
4 teaspoons salt  
1 tablespoon black pepper  
5 tablespoons oregano  
180 8" flour tortillas  
Fresh Salsa

16 pounds tomatoes, chopped  
1-2 pounds fresh onion, peeled and diced fine  
2 pounds cilantro, leaf and stem, chopped  
1 pound Italian parsley, leaf only, chopped  
1/2 cup lemon or lime juice

Optional: 1-pound fresh bell pepper or jalapenos, seeded and diced Garnishes may include: shredded lettuce, diced tomatoes, grated carrots, diced cucumbers, guacamole, sliced olives, grated cheese, or soy cheese, etc. Serve with salsa.

Cooking Beans: After soaking overnight and draining, cook beans until soft, then drain most of the liquid (save it) and mash coarsely. Make salsa and garnishes: While the beans are cooking, prepare the salsa, cover, and chill. Chop, drain or otherwise prepare desired garnishes. Season the beans: In a huge frying pan or roaster, roast chili powder, cumin powder, onions, and oregano in heated corn oil over medium heat. Add ground celery, peppers, and sauté. Mix in mashed beans, salt and pepper and stir fry for 10 minutes or until a good consistency is reached, adding back bean liquid if needed. Preheat tortillas briefly in the oven or microwave. Place in tortilla wrapper, or serve separately.

## Desserts

### Banana Bread Squares (50)

1 qt 2 1/2 cups Whole-wheat flour  
2 1/2 cup  
2 Tablespoons sugar  
1 Tablespoon  
2 Teaspoon baking powder  
1 teaspoon baking soda  
2 teaspoon ground nutmeg  
1 teaspoon salt  
4 eggs  
1 cup instant milk  
2 teaspoon vanilla extract  
1 cup butter  
3 cups fresh bananas, mashed  
1 1/2 cups chopped walnuts, optional

Mix flour, sugar, instant dry milk, baking powder, baking soda, nutmeg, and salt. In another container mix eggs, water, butter and vanilla in a large bowl and stir well, then add to dry ingredients. Mix and then beat mixture. Add mashed bananas and walnuts. Blend then beat. Add walnuts (optional). The batter will be lumpy but do not overmix. Pour 1 qt 2 cups batter into each half steamer pan, lightly coated with pan spray. Bake until golden brown in Conventional oven: 350 °F for 35-45 minutes; Convection oven: 300 °F for 25-35 minutes.

### Brownies for a Crowd

2 cups butter  
12 eggs  
2 teaspoons vanilla  
2 teaspoons salt  
6 cups sugar  
2 cups Hershey's Cocoa  
3 to 4 cups flour  
1 Pkg chocolate chips

In a large bowl mix cooled melted butter, eggs, vanilla, salt, sugar and cocoa. Mix well. Add flour and just stir until mixed. Spray the full cookie sheet with cooking spray. Spread brownie batter on pan. Sprinkle with chocolate chips. Bake 350 for 20 to 25 minutes until done, test for doneness in center with toothpick.

### **Peach Cobbler (50-60)**

2 Foil steam pans  
2 #10 cans of sliced peaches  
6 cups Flour  
5 cups Sugar  
1 Quart Milk

Pour one can peaches in each pan, sprinkle sugar over peaches. Mix flour, sugar (reserve some to sprinkle on top) and milk (a little at a time) for batter. You want the batter pourable and pour over top (it will spread so you don't have to spread it everywhere. Sprinkle with sugar and bake at 350 until crust is brown. Serve with ice cream.

### **Dump Cake (30)**

2 boxes yellow cake  
2 20oz cans crushed pineapple  
2 20 oz cans cherry pie filling  
4 sticks of butter

Spray bottom and sides of pan with cooking spray. Dump pineapple with juices in bottom of pan, spread evenly. Dump globs of pie filling next with spoon. Sprinkle dry cake mix next evenly. Dot with butter. Bake 50 minutes at 350 degrees. Serve warm or cold. Goes great with vanilla ice cream. Can use any pie filling and can leave out pineapples.

### **Banana Pudding (50)**

6 lbs. bananas  
3 boxes vanilla wafers  
2 lg or 3 small instant vanilla pudding  
2 lg or 3 small instant banana pudding  
½ gallon milk  
2 16 oz containers Cool Whip

Mix all boxes of pudding with milk until smooth, let stand for about 5 min until set. Add cool whip and mix well. Line full size aluminum sheet pan with vanilla wafers, cover with a layer of bananas cut 1/8 " thick, cover with pudding mixture. Repeat until all ingredients are gone. Cover and refrigerate overnight.

### **Peach Cake**

1 large can sliced peaches, drained and mashed (I used 2 regular cans since that is all I had at the time) You can also use fresh peaches.  
2 cups all-purpose flour

2 cups sugar  
2 teaspoons baking soda

Drain the peaches and empty into a large bowl. I just used my hands to mash them. Add flour, sugar and soda and mix well. Spray a 9 x 13-inch cake pan and pour in batter. Bake in a preheated 350-degree oven for 35 minutes

Icing  
3/4 cup sugar  
3/4 of the can (regular sized can) of evaporated milk  
1 stick butter or margarine  
1 cup coconut (I used a little more than a cup of coconut)  
1 cup nuts

Boil everything but the nuts on top of the stove until thickens, remove from heat, stir in nuts and spread on cooled cake.

### **Fudge Brownie Pie**

3/4 cup flour  
1 cup of regular sugar  
1/4 cup unsweetened cocoa powder, sifted  
1 teaspoon baking powder  
1/4 teaspoon salt  
4 ounces butter melted  
2 large eggs, beaten  
2 teaspoons vanilla  
1/2 cup chopped toasted pecans  
2 handfuls of mini marshmallows

Frosting  
1/4 cup butter, melted  
1/4 cup cocoa powder, sifted  
1/4 cup evaporated milk  
1 cup powdered sugar, sifted

Preheat the oven to 350 degrees. Butter a 9-inch spring form pan set aside. Whisk together the flour, sugar, cocoa powder, baking powder and salt in a bowl. Beat together the butter, eggs, and vanilla and add to the dry ingredients and mix until smooth. Stir in the toasted nuts. Pour into the prepared pan. Bake on a middle shelf of the oven for 25 to 30 minutes, or until a toothpick inserted in the center comes out clean. Immediately sprinkle the marshmallows on top and return to the oven for a few minutes to melt the marshmallows. Remove from the oven and carefully spread the chocolate frosting over top.

To make the chocolate frosting mix all ingredients together in a bowl, beating with an

electric whisk until smooth and thick. Spread on the hot marshmallows. Let cool completely. Cut into wedges to serve.

### **Moon Pie Dessert**

10 Banana or 12 Chocolate Double Moon Pies  
1 #10 can Banana or Chocolate Pudding  
18-24 oz. whipped topping

For banana dessert 6 sliced bananas and 2 20 oz cans drained crushed pineapples  
Makes full 4-inch steam table pan

Break up Moon Pies in bottom of pan, but not too small, add pudding layer, add bananas and pineapples (if making banana pie), layer whipped topping until pudding and whipped topping is finished but make sure whipped topping is last. Chill and serve. Can add grated chocolate, mini chocolate chips, sprinkles, or cherries for a nice topping.

### **Millionaire Pie Recipe**

1 Graham Cracker Pie Shell.  
1 8 oz. Package Softened Cream Cheese.  
1/2 Cup Sugar.  
1 8 oz. Can Crushed Pineapple Undrained.  
One Cup Fresh Frozen Coconut (keep back 1 Tablespoon)  
One Cup Pecans Finely Chopped.  
One 8 Ounce Container Cool Whip.

Cream together cream cheese and sugar with a hand mixer for 3-4 minutes. Now add in the pineapple, coconut, and pecans and mix well. Now fold in half of the whipped topping and mix well. Pour into the graham cracker pie shell.

Spread remaining half of whipped topping on top of pie. Toast the tablespoon of reserved coconut to golden brown under your broiler and sprinkle it on top of your pie for garnish. Cover the pie and place back in the freezer. When ready to serve let the pie thaw just enough to be able to cut your pie. Garnish the top of your pie with a maraschino cherry if desired.

### **Peanut Butter Cookies**

2 cup peanut butter  
2 cup butter  
2 cup sugar  
2 eggs

Mix and place by spoonful on Cookie Sheet. Bake at 350 (4-5 minutes in convection oven). You can use Splenda in this recipe; dough will not be as firm.

### **Cowboy Cookies**

- 3 cups flour
- 1 tablespoon baking powder
- 1 tablespoon baking soda
- 2 teaspoon cinnamon
- 1 teaspoon salt
- 1 ½ cup butter, softened
- 1 ½ cup sugar
- 1 ½ cup brown sugar
- 3 eggs
- 1 tablespoon vanilla extract
- 3 cup chocolate chips
- 3 cups quick oats
- 2 cups coconut (optional)
- 2 cups pecans (optional)

Mix dry ingredients together in a container. Mix all wet ingredients together in container. Add dry mixture to wet mixture and mix. Place by spoonful on cookie sheet. Bake at 350 (4-5 minutes in convection oven).

### **Sugar Cookies**

- 1 cup sugar
- ½ cup butter, softened
- 2 eggs
- ½ cup sour cream
- 2 teaspoon vanilla extract
- 3 cup flour
- 1 ½ teaspoon baking powder
- 1 ½ teaspoon baking soda
- ½ teaspoon salt

Mix all ingredients and chill in refrigerator for 1 -2 hours. Use spoon or ice cream scoop and place on non-stick cookie sheet. Bake 350 in convection oven for 4 minutes. They will be soft in the middle.

### **Blueberry Cake**

- 1 box butter recipe cake mix
- 1 can blueberries
- 1 8 oz. package cream cheese
- 3 Eggs

½ Cup sugar  
½ Cup oil  
1 tsp. vanilla

Preheat to 350

Blend softened cream cheese, sugar, eggs, vanilla and oil, mix well  
Add dry cake mix and mix well, batter will be stiff. Add drained blueberries.  
Pour into greased and floured Bundt pan.  
Bake for 30-35 minutes till toothpick comes out clean

### **Sour Cream Pound Cake**

3 Cups flour  
3 Cups sugar  
¼ tsp baking soda  
6 eggs  
2 sticks butter  
1 cup sour cream  
1 tsp. vanilla

Preheat oven to 350

Sift flour with baking soda. Cream the butter and add sugar slowly then add eggs one at a time, beating well after each. Stir in sour cream. Add dry ingredients one at a time, beating constantly. Stir in vanilla. Pour into greased and floured Bundt pan.  
Bake 1 hour 10-20 minutes until toothpick comes out clean. Cool five minutes before turning out.

### **Granny's Sheet Cake**

1 cup sugar  
1 cup brown sugar  
2 cups flour  
1 tsp. salt  
1 cup butter  
2/3 cup water  
1/2 cup Cocoa, heaping  
1 cup sour cream or buttermilk or 2 Tbsp vinegar mixed with ½ cup milk  
2 eggs  
1 tsp. baking soda  
2 tsp. vanilla

Preheat oven to 375 degrees F. Grease and flour 17 x 12 sheet pan.

In a large bowl sift together sugar, flour, and salt, set aside. In a heavy pan, heat over medium-low butter, water and cocoa until butter is melted, stirring constantly; remove from heat; add immediately to flour mixture; blend well with wooden spoon. In a small bowl crack egg, add in sour cream or buttermilk, vanilla and soda, mixing well. Blend

well into cake mixture. Pour into prepared pan and smooth top. Bake for 20 to 25 minutes.

### Butter Nut Frosting

Prepare frosting when cake is almost done baking.

½ cup butter or margarine  
2 cups powdered sugar, heaping (measure then sift)  
4 Tbsp. whole milk, cream, or canned milk  
3 Tbsp. cocoa, heaping  
1 tsp. vanilla  
1 cup chopped pecans, walnuts or almonds, optional

In heavy saucepan melt butter with cocoa; add milk and cook for 1 minute longer, remove from heat; mix in the powdered sugar, vanilla and pecans, until frosting is smooth. Allow cake to cool only 5 minutes, then pour warm frosting over sheet cake and smooth to edges. Cool cake completely then cut into 48 pieces.

### Cheesecake Crescent Rolls

2 cans of Pillsbury Crescent rolls  
2 (8oz each) package cream cheese, softened  
1/2 tsp vanilla  
1/4 cup butter, melted  
cinnamon  
sugar

Unroll and spread 1 of the cans of crescent rolls on the bottom of a 9 x 13 baking dish (or 8 x 8 if you want to cut the recipe in half). Combine softened cream cheese, 1 cup sugar, and vanilla. Spread over crescent roll layer. Unroll and layer remaining crescent rolls over cream cheese layer. Melt your butter and spread over top of crescent rolls. Sprinkle generously with cinnamon and sugar.

Bake for 20-30 minutes in 350-degree oven until bubbly and slightly browned. Drizzle with a little honey if you like. Let cool a bit, slice, and eat.

### Apple Pie Enchilada

1 (21 ounce) can apple pie filling  
6 (8 inch) flour tortillas  
1 teaspoon ground cinnamon  
1/2 cup butter  
1/2 cup white sugar  
1/2 cup brown sugar

1/2 cup water

Spoon about one heaping quarter cup of pie filling evenly down the center of each tortilla. Sprinkle with cinnamon; roll up, tucking in edges; and place seam side down in prepared dish.

In a medium saucepan over medium heat, combine butter, white sugar, brown sugar, and water. Bring to a boil, stirring constantly; reduce heat and simmer 3 minutes. Pour sauce over enchiladas and let stand 45 minutes. Bake in preheated oven 20 minutes, or until golden. Serve with vanilla ice cream.

### **Peanut Butter Sheet Cake**

2 cups all-purpose flour  
2 cups white sugar  
1/2 teaspoon baking soda  
1/4 teaspoon salt  
1 cup water  
3/4 cup butter or margarine, softened  
1/2 cup peanut butter  
1/4 cup vegetable oil  
2 eggs  
1/2 cup buttermilk  
1 teaspoon vanilla extract  
2/3 cup white sugar  
1/3 cup evaporated milk  
1 tablespoon butter or margarine  
1/3 cup chunky peanut butter  
1/3 cup miniature marshmallows  
1/2 teaspoon vanilla extract

Preheat the oven to 350 degrees F (175 degrees C). Grease a 10x15x1 inch jellyroll pan.

In a large bowl, stir together the flour, 2 cups sugar, baking soda and salt. Set aside. Combine the water and 3/4 cup of butter in a saucepan and bring to a boil. Remove from the heat and stir in 1/2 cup peanut butter and vegetable oil until well blended. Stir this mixture into the dry ingredients. Combine the eggs, buttermilk, and vanilla; stir into the peanut butter mixture until well blended. Spread the batter evenly in the prepared pan. Bake for 18 to 26 minutes in the preheated oven, or until a toothpick inserted near the center comes out clean.

While the cake bakes, place 2/3 cup sugar, evaporated milk, and butter in a saucepan. Bring to a boil, stirring constantly. Cook stirring for 2 minutes. Remove from heat and stir

in the peanut butter, marshmallows and vanilla until marshmallows are melted and the mixture is smooth. Spoon the frosting over the warm cake and spread in an even layer. Allow to cool before cutting and serving.

### **Pecan Pie Muffins**

1 c. packed brown sugar  
½ c. flour, all-purpose  
2/3 c. melted butter  
2 eggs  
1 c. pecans, chopped  
1 tbs. vanilla

Line muffin pans and spray the paper cups before filling. Mix altogether and bake 350 degrees for 16-18 minutes. Make 8 muffins.

### **Apple Dew Dumplings**

2 packages crescent rolls  
2 Apples  
1½ stick of butter  
1½ cups of sugar  
1 teaspoon of cinnamon  
1 Mt. Dew (10 or 12 ounces)  
Preheat oven to 350 degrees.

Peel and cut apples into eight pieces. Wrap a crescent roll around each piece of apple and place it in casserole dish. Mix sugar and cinnamon together and then mix with softened butter (Note: the butter should be room temperature or if you melt in microwave make sure you don't heat too hot). Place this mixture on top of each crescent roll. Pour Mt. Dew into the side of pan, not on top of rolls. Bake for 45 minutes.

### **Chocolate Éclair Cake**

1 box of graham crackers  
2 small boxes vanilla instant pudding  
3 cups of milk  
8 oz Cool Whip

Mix pudding and milk until thick, fold in Cool Whip. In a 9x13 pan, layer bottom with graham crackers. Put half of pudding over graham crackers, put another layer of graham crackers, put more on top of graham crackers, top with graham crackers.

1/2 stick of butter  
1/3 cup of chocolate chips  
2 tbsp of Karo syrup  
1 tsp vanilla  
1-1/2 cups of powdered sugar  
3 tbsp of milk

Melt butter and chocolate chips, add Karo syrup and vanilla. Make paste with powdered sugar and milk. Fold chocolate mixture into paste. Will be runny. Pour over top layer of crackers. Refrigerate. Remove from refrigerator and let it stand at room temperature before serving.

## Snacks

### Pepperoni/Mozzarella Pull Apart Bread

1/3 cup favorite flavored dipping oil  
2 teaspoons garlic powder  
2 (16 ounce) pkgs pre-made pizza dough or homemade pizza dough  
1 (7 oz) pkg sliced pepperoni  
1 (8 oz) pkg shredded mozzarella cheese

Preheat oven to 375 degrees F

Separate pizza dough into small bite sized pieces.

In a bowl add your favorite flavored dipping oil. Toss dough pieces in dipping oil to lightly coat.

Layer dough pieces in bottom of Bundt or fluted tube pan, next layer sliced pepperoni, shredded cheese, and sprinkle with garlic powder. Repeat layers again, and end with final layer of dough pieces. Layer until about 2/3 pan is full.

Serve by pulling the bread apart into individual servings with optional marinara dipping sauce on the side.

Definitely plan for it to feed a hungry crowd. You can scale down the ingredients if you choose to feed a smaller crowd. You can serve it hot or room temperature.

### Granma's Hot Spread

2 lb. sharp cheddar cheese  
1 qt. Real Mayonnaise  
1/2-3/4 large, sweet onion  
8 oz. can sliced jalapenos

Rinse jalapeno with water and dice (remove seeds, too).

Shred cheese. Do not use pre-shredded (it does make a difference).

Shred onion do not dice.

Use only Real Mayo, not low-fat, not low calorie, not Miracle whip either.

### Pimento Cheese

1 1-lb box Velveeta cheese  
1 egg  
1 (2 oz - 4 oz) jar diced pimento's (4 oz)  
2 tsp. vinegar  
2 Tbls. sugar  
Mayonnaise or salad dressing as desired (1/2 - 3/4 cup)

Cut cheese in chunks and place in greased pan. Melt cheese slowly so not to stick. After cheese is fully melted, add egg, and mix well. Set off stove and begin cooling. Stir occasionally and add pimentos, vinegar, and sugar. Mix well. Add mayo.

## Hawaii Notes

Aloha Karen,  
Hawaii will be different from mainland as we do not have food distributors like US Foods.

I have looked at ways we will be able to cook for the masses at least till our standard menus can arrive by ship or air.

I am looking at simple easy and possibly one pot meals.

1. Chile and sticky rice, this is a common meal. Very little beans, and not too spicy. Corn for a vegetable.
2. Loco Moco - Sticky Rice with a ground beef patty on top and brown gravy over it. Add an egg on top if possible.
3. Sticky Rice and fish, almost any fish fillet (Not battered) and corn or green beans.
4. Saimen - soup with noodles. Can add chicken or thinly sliced beef.
5. Spam – cut Spam into small pieces, stir-fry with stir-fry vegetables and sticky rice. Sauce would be soy and or stir fry sauce.
6. Chicken curry - chicken from a can, add mixed vegetables and a block of curry, cook in large pot or a tilt skilled. Serve over sticky rice.

As you can see, rice is served with almost everything. I do not have a list of spices to add to these. Salt and pepper for sure.

### Sample Cambro Labels

The following information should be placed on every cambro with label or tape.

#### Blank Label

NO. OF SERVINGS: _____	SERVING SIZE: _____	
CONTENTS: _____		
TEMPERATURE: _____	DATE: _____	TIME FILLED: _____
DELIVERY VEHICLE #: _____		

#### Sample Label

NO. OF SERVINGS: <u>150</u>	SERVING SIZE: <u>6 oz.</u>	
CONTENTS: <u>Mashed potatoes</u>		
TEMPERATURE: <u>180</u>	DATE: <u>1/17/17</u>	TIME FILLED: <u>9:45 a.m.</u>
DELIVERY VEHICLE #: <u>1773</u>		