Wednesday Night Meals and Recipes

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BAKED POTATO AND SALAD BAR

35 lb of potatoes – 50 lb box for $23

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

5 lb container of sour cream; $10

5 lb bag of cheddar cheese; $14

2 – 5 lb bags of lettuce; $6 each

1 20 oz bag of bacon bits

3-4 diced onions

3.5 lb container of whipped margarine; $7.50

2 lb bag of croutons ;$7

Tin foil for wrapping potatoes; $10

2 bottles salad dressing – check fridge first

Everything purchased at Gordons

Clean potatoes

Dunk potatoes in oil before wrapping

Updated: 9.13.24

BARBEQUE

2 lb burger

¾ c onion

½ c chopped celery

1 c water

2 tbsp vinegar

1 tsp Worchestershire Sauce

1 tbsp mustard

1 ½ c catsup

½ c oatmeal

2 tbsp brown sugar

Updated: 9.13.24
Recipe from: Loui Sale

BBQ SANDWICHES

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

Updated 9.13.24
Recipe from: Kathy Weerstra

BEEF BARBEQUE

100 buns

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

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

Updated: 9.13.24
Recipe from: Jerry and Diane VanLente)

BEST CROCK POT MEATBALLS

32 oz bag frozen fully cooked meatballs (about 50)

18 oz jar grape jelly

18 oz BBQ sauce

Combine grape jelly and BBQ sauce in bottom of slow cooker.

Add meatballs and stir until they are coated with the sauce.

Cook on high for 2-3 hours OR Cook on low for 3-4 hours.

Turn slow cooker to warm until ready to serve.

Enjoy as an appetizer or serve over rice as a main dish.

Updated: 11.7.24
Recipe from Arlynn Immink

BURRITOS

10-12 burritos:
2 lb hamburger, cooked and drained
Then add 2 tsp taco seasoning.
Take 1 flour tortilla shell flat.
Place mixture across the center of the shell.
Optional: Place inside or leave as toppings
- Cheese
- Tomatoes
- Lettuce

Roll with opening on bottom.
Place in a 9 x 13 pan (spray with Pam)

Sauce:
Place in saucepan on the stove:
3 tbsp butter, melted
3 tbsp flour
Mix until thick.
Add 1 ½ c water.
Add 1 Tbsp chili powder or to taste.
Add ½ - 1 c taco sauce from a jar.
Mix all together.
Cover burritos with sauce and add cheese on Top.
Cover with tin foil and back at 300 degrees until the cheese melts.

Updated 8.26.26

BREAKFAST

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

Asked for fruit for this meal in place of deserts.

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

Updated: 9.13.24
Original Recipe: Kathy Weerstra

CHILI NIGHT

Used 3 different recipes of 2 crock pots each

Served with crackers and cheese

*Regular Chili – no recipe given

*White Chicken Chili – below

*Mild Chili – On back

White Chicken Chili

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

Use large crock pots (church has some)

Put chicken breasts on the bottom, place Rotel, corn and beans on top. Add spices and stir well. Add cheese on top. Cover and cook 6-8 hours on low. Take breast out, shred, return to crock pot and stir in.

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

Turn over for Mild Chili →

Updated: 9.13.24
Recipe from: 38th Street Neighbors

Mild Chili (1 crockpot recipe)

4 40 oz cans Brooks Mild Chili Beans

4 lbs burger (beef or turkey)

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

1 large onion, diced

4-6 stalks of celery, diced

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

Updated: 9.13.24
Recipe from: 38th Street Neighbors

CORN SALAD

2 15 oz cans of corn, drained

2 cups sharp cheddar cheese

1 cup light Miracle Whip

1 cup green pepper, chopped

½ cup red onion, chopped

1 9 ¾ oz bag chili-cheese Frito corn chips – crushed

Mix and chill all ingredients. Add crushed corn chips when ready to serve.

Updated: 11.10.24
Recipe from Laurie Reuschel via Marianne Yonker

CREAMED CHICKEN

Buns for 100 people

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

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

Salt and pepper

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

Served with:

3 large bags of potato chips

8 9x13 pans of some type of salads

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

Update: 9.13.24
Recipe from Mission Group

CREAMED CHICKEN

12 lb chicken

15 cans cream of chicken soup

1 large package (32) of hot dogs

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

Buns for sandwiches – 100

Cook chicken and shred. Combine with soup and heat.

2 containers of mandarin oranges; $14.50 each

2 boxes of variety potato chips; $20 each

Updated: 9.13.24
Recipe from: YPT

HAM AND BROCCOLI CASSEROLE

2 T unsalted butter
½ c yellow onion finely diced
1 T olive oil
2 ½ c chicken broth (low sodium)
1 ¼ c white long grain rice (uncooked)
2 c cooked ham, diced
2 c broccoli florets
10.75 oz cream of chicken soup
½ c sour cream
¾ c milk
2 c shredded cheddar cheese
Salt and pepper to taste

Ritz Cracker Topping:
1 c Ritz crackers, crushed
2 T butter, melted

*You may choose to cook the rice ahead of time and omit the chicken broth from the mixture.

Preheat oven to 350 degrees.
Melt the butter in a large saucepan over medium heat.
Add the diced onions and cook for 5 minutes, until softened.
Add the chicken broth, olive oil, and rice to the pot and bring to a boil, then reduce heat to a summer.
Cover tightly and cook for 7 minutes.
Add the broccoli, replace the cover, cook for 8 more minutes. Refrain from stirring.
Mix in the ham.
Combine the cream of chicken soup, sour cream and milk. Add to mixture.
Transfer to a greased casserole dish.
Top with cheese. Mix crushed crackers with melted butter and sprinkle over the top.

Bake, covered, for 20-25 minutes. Uncover and bake for 10 minutes.

Updated 8.26.26
Recipe from: Laurie Dekker

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

Recipe Summary Card | **Yield: 50** | **Category:** Soup, Meat or Legume Based
Source: Custom | **No. Ingredients: 10** | **Manufacturer:** (None)

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

Instructions

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

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

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

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

Nutrients Per Serving

Kilocalories	376.529	kcal
Protein	29.234	g
Carbohydrate	4.354	g
Fat, Total	27.198	g
Cholesterol	86.547	mg
Saturated Fat	9.772	g
Sodium	1179.533	mg
Vitamin A (RE)	101.076	RE
Vitamin C	5.507	mg
Calcium	231.460	mg
Iron	2.103	mg
Dietary Fiber, Total	1.632	g

HACCPs

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

Ham Loaf Meatballs

1 Ham Loaf – thawed (I have used VanDenBrink)

1 c cracker crumbs

1/8 t pepper

2 eggs – well beaten

½ c milk

Sauce:

1 ½ c brown sugar

1 T dry mustard

½ C apple cider vinegar

½ c water

Mix the first 5 ingredients together and roll into 1-inch meatballs.

Put into a 9x13 pan.

Mix the sauce and pour over meatballs.

Bake, uncovered, for 1 ½ hours at 350°.

Updated: 10.27.24
Recipe from: Kathy Weerstra

ITALIAN CHICKEN FAJITAS WITH TATOR TOTS

Serves 100

Item	Quantity
Large Chicken Breast	35
16 oz Zesty Italian Salad Dressing contains	18
Peppers (green, red, yellow)	24 total
Large onions	10
Tortillas	100
Tator Tots	10 bags
Quart size Ziplock baggies	12-15

Plan about 1 breast per 3 people. This recipe figures for 100 people.

Slice the breasts into 1/4-3/8" thick.

Put 2-3 cut up chicken breast in a quart size baggie and pour in 1/2 a bottle (8 oz) of Zesty Italian salad dressing.

Kneed bag place on a tray and refrigerate for 2-3 days (could be longer for flavor) meat will almost pickle and turn white.

Everyday check on bags and kneed them.

Slice the peppers and onions to grill and cook on Blackstone.

Cook the chicken on black stones. Can be grilled, but it will be drier.

Prepare tater tots and cook in oven per bag instructions.

*They ran out of veggies so you might want to up the number. Also, maybe more tortillas as some may have more than one.

Updated: 10.09.24
Recipe from: Rick Eustice and the Deacons

LASAGNA, MACARONI AND CHEESE, PIZZA CASSEROLE AND RUSSIAN FLUFF

Macaroni and cheese – 5 containers – Gordons

Lasagna – 2 containers – Gordons

Russian Fluff recipe: Multiply by 4

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

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

Pizza Casserole Recipe: Double for the meal

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

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

Updated: 9.13.24
Recipe from: Pat Kragt

MOUNTAIN MAN BREAKFAST

12 servings

1 lb pork sausage, cooked and drained
8-10 slices bacon, cooked and crumbled
1 bag diced frozen potatoes, thawed.
½ c onion, diced
¾ c peppers – any color, diced (optional)
12 eggs, whipped
¼ tsp garlic salt
¼ tsp onion powder
1/8 c milk
2 c cheddar cheese
Salt and pepper to taste
Mix potatoes, onions and peppers.
Add sausage and bacon.
Place in 9 x 13 casserole dish.
In another bowl, whip the eggs, garlic salt and onion powder. Add salt and pepper to taste. Pour over sausage mixture. Top with cheddar cheese.

Bake 375-400 degrees for 45-50 minutes. You may want to cover with tin foil for the first 35 minutes.

*You could use a crock pot dish instead of a casserole dish and then when it comes out of the over, you can place the dish in the crockpot and keep it warm.

Updated 8.26.26

ORANGE PINEAPPLE SALAD

1 large package of orange pineapple Jello (or orange)
-make according to package directions

1 can crushed pineapple, drained

1 can mandarin oranges, drained

Mix all and refrigerate until set.

Topping:

3 oz vanilla instant pudding

1 package Dream Whip

1 cup milk

Mix with electric mixer until stiff.

Updated: 11.7.24
Recipe from Arlynn Immink

ORANGE PUDDING SALAD

1- 6 oz package of orange Jello

1 package tapioca pudding (cooked)

1 small can mandarin oranges (or large can – your choice)

1 small can pineapple

3 c liquid: use juice from fruit and add water

1 8 oz Cool Whip

Cook Jello, pudding and liquid until it comes to a rolling boil. Cool. When colled add Cool Whip and fruit. Refrigerate until set. Serves about 6.

Recipe can be doubled

Updated: 11.10.24
Recipe from Pat Kragt via Ruth VanHeukelum

PIZZA CASSEROLE, VEGETARIAN AND EASY PIZZA PASTA BAKE

Pizza Pasta Bake – made 8 9x13 dishes

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

Items bought at Gordons:

5 containers macaroni and cheese

3 – 5 lb bags lettuce

1 large cheese (5 lb) for salads

1 large bag (2 lb) croutons

Bottled dressings – check fridge first

4 packs rolls (2 dozen per bag)

Vegetarian Pasta Bake

2 tbsp cooking oil

1 me onion – chopped

1 sm green pepper – diced

1 can (28 oz) whole tomatos
Of buy diced

1 can (8 oz) tomato sauce

1 can (6 oz) tomato paste

¾ c water

1 ½ tsp salt

¼ tsp pepper

¼ c chopped fresh parsley
or 4 tsp dry

1 lb Rigatoni

2 tbsp butter

2 eggs, beaten

1 (15 oz) can Ricotta cheese

Continues on back...

Updated: 9.13.24

Easy Pizza Pasta Bake

1 lb penne pasta

1 tbsp olive oil

8 on spicy Italian sausage, casing removed

½ c chopped onions

½ c pepperoni, divided

15 oz jar pizza sauce

½ tsp dried oregano

½ tsp dried bail

¼ tsp garlic powder

2 c shredded mozzarella cheese

½ c grated Parmesan cheese

Preheat oven to 400

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

Updated: 9.13.24

PIZZA MEATBALLS

1 lb ground meat

1 c cracker crumbs

½ c milk

2 Tbsp minced onion

½ tsp garlic salt

½ tsp pepper

Mix together and divide into 12 parts.

8 oz mozzarella cheese brick, cut into 12 pieces.

Wrap meat around the cheese

Pizza sauce of your choice.

3 tbsp flour – roll balls in this and 2 tbsp oil in pan. Brown all sides and put in a baking dish. Put sauce over top and bake for 30 minutes at 350 degrees.

Can be served immediately or put in a crock pot to serve later.

Substitutions to make this gluten free:

- Oatmeal for cracker crumbs
- Corn starch instead of flour

Substitutions to make it dairy free:

- Tofu for the cheese

To fill a crockpot:

- Use 5 lb of meat
- Bake meatballs first, then put in crockpot with sauce.

Updated: 11.10.24
Recipe from Pat Kragt

PIZZA – ORDERED FROM JOEZANO'S

8 cheese

8 peperoni

7 sausage

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

POPPYSEED CHICKEN CASSEROLE

4-5 chicken breasts – chopped
2 cans cream of chicken soup
8 oz sour cream
1 tbsp poppy seeds
2 sleeves Ritz Crackers
½ c melted butter

Mix first 4 ingredients together. Crush Ritz crackers and stir in melted butter. Sprinkle over chicken mixture. Bake at 350 degrees for 1 hour.

Updated 8.26.26
Recipe from: Laurie Dekker

PULLED PORK

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

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

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

3 – 7 lb containers baked beans; $9.50 each

*all purchased from Gordons

Updated: 9.13.24
Recipe from: Maddy Poll, Jennifer Becksford and Sandy Mulder

SLOPPY JOES

21 lb ground beef

100 buns

3 large bags of chips

*Original recipe totals in ( )

14 c (1c) celery, diced fine

14 c (1 c) onion, diced fine

14 c (1 c) tomato soup

7c (1/2 c) catsup

7 tbsp (1 tbsp) vinegar

14 tbsp (2 tbsp) brown sugar

Worstershire Sauce – taste to determine this (dash)

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

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

Served with Jello salad and applesauce.

Updated: 9.13.24
Recipe from: Women's Prayer Group

SPAGHETTI

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

3 – 5 lb bags spaghetti pasta – long

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

15 loaves garlic bread

10-15 lb pasta

Alternativve;

3 – 5 lb bags of Penne pasta

4 cans Alfredo sauce

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

Updated: 9.13.24

SWEDISH MEATBALLS

2 batches were made

Meatballs:

1 pound hamburger
1 pound ground pork
1 egg
½ cup Panko bread crumbs
1 egg
½ tsp garlic powder
½ tsp onion powder
¼ tsp allspice
¼ tsp nutmeg
½ tsp black pepper

Sauce:

½ stick butter
1/3 c flour
3 c beef broth
½ tsp Dijon mustard
1 tsp Worcestershire sauce
½ c sour cream
1 T dried parsley

Mix meatball ingredients. Shape into 1 ½ inch balls. Heat oil and fry meatballs (in 2 batches) turning to brown; ab out 5-7 minutes. Transfer to plate. Pour out any excess oil. Reduce heat to medium and add butter. Once melted, add flour and stir for a few minutes until the roux turns golden. Slowly whisk in borth and mix until no lumps remain. Add mustard and Worcestershire. Add meatballs and cook for about 10 minutes. Turn off heat and add sour cream, stirring slowly to blend into gravy. Sprinkle parsley over top and serve.

Updated: 11.7.24
Recipe from Joan Dougan

TACOS

From Gordons"

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

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

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

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

1 bag shredded lettuce 5 lb; $6.00

3-4 chips (large bags)

1 large can cheese sauce 6.6 lb; $12.00

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

1 large sour cream 5 lb; $10.00

1 hot sauce

12-16 tomatoes – chopped

5 onions – diced

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

Updated: 9.13.24

TATOR TOT CASSEROLE

Serves 100

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

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

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

Brown, drain and place in 9x13 pans

24 cans chicken soup – put on top of meat

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

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

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

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

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

Served with:

Lettuce (5 lb bag + 3 heads, chopped)

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

2 loaves of bread with peanut butter and jelly

Apple sauce

Updated: 9.13.24
Recipe from: Diane VanLente, Joan Dugan and Pat Kragt