

Recipe 1. Easy Chicken Bake (serves 50)

8 pkgs. (6 oz. ea.) STOVE TOP Stuffing Mix for Chicken
10 lbs. boneless skinless chicken breasts, cut into bite-size pieces (uncooked)
8 cans (10-3/4 oz. ea.) condensed cream of chicken soup
3 cups Sour Cream
8 pkgs. (16 oz. ea.) frozen mixed vegetables (carrots, corn, green beans, peas), thawed, drained

Along with these ingredients, please purchase 4 boxes of bread mix (banana, cranberry, date, etc.), 4 boxes of dessert mix such as brownies, cookies (enough to feed 40-50 people) 1 dozen eggs, 16 oz. bottle of vegetable oil, 1 package of margarine, four foil bread pans and two 9 x 13 foil baking pans. The breads and desserts will be baked during the cooking session. Breads and desserts should be covered, labeled, and frozen along with the main dish. Breads and desserts should be left to thaw in refrigerator on Wednesday night along with the main dish. Breads and desserts should be placed on the kitchen counter when the main dish is removed from the refrigerator on Friday at 12:00 so they will not be forgotten at 4:00!

PREPARE stuffing as directed on package.

MIX remaining ingredients in 13x9-inch or larger baking pans sprayed with cooking spray; top with stuffing.

Cover with foil (cupboard above sink) and place label on foil that reads: "Haven from Hunger, cook covered @ 350 from 1pm to 4 pm." Blank labels/marker should be in the large plastic container along with the cooking utensils.

Place the uncooked casserole immediately in the kitchen freezer. Jo will remove the food from the freezer by Wed. night and Lynn will heat the food on Friday.

Haven from Hunger: 71 Wallis St. Peabody, MA Phone: 978 531 1530

Recipe 2. Three Bean Chili (serves 50)

6 lbs. ground beef
6 cans (28 oz. ea.) diced tomatoes, un-drained
6 jars (16 oz. ea.) Chunky Salsa
6 cans (15 oz. ea.) black beans, rinsed
6 cans (15 oz. ea.) kidney beans, rinsed
6 cans (15 oz. ea.) great Northern beans, rinsed
6 Tablespoons chili powder
6 Tablespoons ground cumin
6 pkgs. (7 oz. ea.) Shredded Cheddar Cheese

Along with these ingredients, please purchase 4 boxes of bread mix (banana, cranberry, date, etc.), 4 boxes of dessert mix such as brownies, cookies (enough to feed 40-50 people) 1 dozen eggs, 16 oz. bottle of vegetable oil, 1 package of margarine, four foil bread pans and two 9 x 13 foil baking pans. The breads and desserts will be baked during the cooking session. Breads and desserts should be covered, labeled, and frozen along with the main dish. Breads and desserts should be left to thaw in refrigerator on Wednesday night along with the main dish. Breads and desserts should be placed on the kitchen counter when the main dish is removed from the refrigerator on Friday at 12:00 so they will not be forgotten at 4:00!

COOK beef in large saucepan on medium-high heat 10 min. or until no longer pink, stirring occasionally.

ADD to two 13 x 9 or larger baking pans with all remaining ingredients except cheese; stir.

Cover with foil (cupboard above sink) and place label on foil that reads: "Haven from Hunger, cook covered @ 350 from 1pm to 4 pm." Blank labels/marker should be in the large plastic container along with the cooking utensils.

Place the Chili immediately in the kitchen freezer. Jo will remove the food from the freezer by Wed. night and Lynn will heat the food on Friday.

At Haven: SPOON into soup bowls; top with cheese. Serve with breads.

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Recipe 3. Layered Fiesta Casserole (serves 50)

8 lbs. extra-lean ground beef
6 green peppers, chopped
6 red peppers, chopped
6 jars (16 oz. ea.) Chunky Salsa
6 cans (14-1/2 oz.) diced tomatoes, un-drained
6 pkgs. (10 oz. ea.) frozen corn
48 corn tortillas (6 inch size)
8 cups Shredded Sharp Cheddar Cheese, divided

Along with these ingredients, please purchase 4 boxes of bread mix (banana, cranberry, date, etc.), 4 boxes of dessert mix such as brownies, cookies (enough to feed 40-50 people) 1 dozen eggs, 16 oz. bottle of vegetable oil, 1 package of margarine, four foil bread pans and two 9 x 13 foil baking pans. The breads and desserts will be baked during the cooking session. Breads and desserts should be covered, labeled, and frozen along with the main dish. Breads and desserts should be left to thaw in refrigerator on Wednesday night along with the main dish. Breads and desserts should be placed on the kitchen counter when the main dish is removed from the refrigerator on Friday at 12:00 so they will not be forgotten at 4:00!

BROWN meat with peppers in large skillet; drain. Return to skillet. Stir in salsa, tomatoes and corn.

SPREAD ½ of meat mixture onto bottom of 13x9-inch or larger baking pans; top with 6-12 tortillas (depending on size of pans), overlapping as necessary. Cover with layers of half each of the remaining meat mixture and cheese; top with remaining tortillas and meat mixture. Cover with foil and label.

Cover with foil (cupboard above sink) and place label on foil that reads: "Haven from Hunger, cook covered @ 350 from 1pm to 4 pm." Blank labels/marker should be in the large plastic container along with the cooking utensils.

Place the casserole immediately in the kitchen freezer. Jo will remove the food from the freezer by Wed. night and Lynn will heat the food on Friday.

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Recipe 4. Macaroni and Cheese (serves 50)

6 16 oz. packages elbow macaroni
2 cups butter
½ cup all-purpose flour
1 Tablespoon salt 1 Tablespoon pepper
1 Tablespoon onion powder
6 cups milk
2 cups shredded Cheddar cheese
6 cans (10 oz. ea.) Cheddar Cheese soup
1 teaspoon ground mustard
1 teaspoon Worcestershire sauce
1 teaspoon hot sauce
4 cups bread crumbs
2 cups shredded Cheddar cheese for topping

Along with these ingredients, please purchase 4 boxes of bread mix (banana, cranberry, date, etc.), 4 boxes of dessert mix such as brownies, cookies (enough to feed 40-50 people) 1 dozen eggs, 16 oz. bottle of vegetable oil, 1 package of margarine, four foil bread pans and two 9 x 13 foil baking pans. The breads and desserts will be baked during the cooking session. Breads and desserts should be covered, labeled, and frozen along with the main dish. Breads and desserts should be left to thaw in refrigerator on Wednesday night along with the main dish. Breads and desserts should be placed on the kitchen counter when the main dish is removed from the refrigerator on Friday at 12:00 so they will not be forgotten at 4:00!

Add macaroni to a large kettle with boiling water. Boil until cooked but still firm to the bite, about 8 minutes. Drain well, and reserve.

In large saucepan(s), melt the butter over medium-high heat. Stir in the flour, salt, pepper, onion powder, and milk; whisk until smooth. Cook, stirring, for 2 minutes. Reduce heat to low, and whisk in 6 cups cheese, cheese soup, mustard, Worcestershire sauce, and hot sauce. Stir in the cooked macaroni.

SPREAD the macaroni and cheese onto bottom of 13x9-inch or larger baking pans; Sprinkle 2 cups cheddar cheese and top with the breadcrumbs.

Cover with foil (cupboard above sink) and place label on foil that reads: "Haven from Hunger, cook covered @ 350 from 1pm to 4 pm." Blank labels/marker should be in the large plastic container along with the cooking utensils.

Place immediately in the kitchen freezer. Jo will remove the food from the freezer by Wed. night and Lynn will heat the food on Friday.

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Lifebridge Shopping/Cooking/Serving List: We do not cook in advance for Lifebridge. Enough unprepared food to feed 100-120 people such as bread, cheese, ham slices (for grilled sandwiches), large cans of soup, ice cream, cans of fruit, or pudding mix and milk will be in the Trinity kitchen by 4:00 on the serving date. Alternatively, a person who has signed up to serve at Lifebridge may purchase these or similar items and be reimbursed for them through the Outreach budget. If this is the case, please make sure to let Jo or Meg Black know in advance of the feeding date so duplicate food is not purchased and wasted! Submit the receipt to the treasurer for payment. Bring the unprepared food to Lifebridge to be prepared on location. Serving begins at 6:30 so plan to be at Lifebridge by 5:15.

Lifebridge: 56 Margin St. Salem, MA. 978 744 0500.