



Outreach Ministry Recipe Suggestions

Easy Crock Pot Beef Stew (serves 24) [Recipe from Peggy Mays]

<http://www.food.com/recipe/oven-5-hour-beef-stew-35542>

Ingredients:

- 6 pounds stew beef cut in pieces
- 12 potatoes cut in bite size pieces
- 15 carrots
- 3 onion
- 6 cans tomato soup
- 12 cans hot water

Instructions

- Put all ingredients, including the beef, in the pot raw
- Cook on high for 3 to 4 hours in crock pot or at 250 degrees in regular oven for 5 hours.
- Cool and transfer to aluminum pan. Cover with plastic wrap and aluminum foil or plastic lid.



Outreach Ministry Recipe Suggestions

No Peek Chicken (makes a 9x13 inch pan)

Ingredients:

- 24 pieces of chicken breast
- 4 boxes Uncle Bens chicken and wild rice (original recipe not instant)
- 4 cans cream of chicken soup
- 4 cans mushroom soup or cream of celery soup
- 4 cans hot water

Instructions:

- Put all ingredients (uncooked) in greased aluminum pans
- Lay raw frozen chicken planks on top.
- Sprinkle 2 pkg. dry onion soup on top
- Cover with foil and bake at 350 degrees for 2 1/2 hours.
- Once cooled, place plastic wrap on top of food and cover with aluminum foil or plastic lid.



Outreach Ministry Recipe Suggestions

Sloppy Joes- (makes 20 Servings) [Recipe from Myrna and Barb Clelland]

Ingredients:

- Olive Oil
- 6 pounds Ground Beef
- 2 whole Large Onion, Diced
- 2 whole Large Green Bell Pepper, Diced
- 10 cloves Garlic, Minced
- 4 cups Ketchup
- 2 cup Water
- 4 Tablespoons Brown Sugar
- 4 teaspoons Chili Powder (more To Taste)
- 2 teaspoon Dry Mustard/Yellow Mustard
- Worcestershire Sauce, To Taste
- Salt To Taste
- Freshly Ground Black Pepper, To Taste
- Rolls

INSTRUCTIONS

- Add olive oil to a large skillet or Dutch oven over medium high heat. Add ground beef and cook until brown. Drain most of the fat and discard.
- Add onions, green pepper, and garlic. Cook for a few minutes, or until vegetables begin to get soft.
- Add ketchup, brown sugar, chili pepper, dry mustard, and water. Stir to combine and simmer for 15 minutes, adding salt and pepper to taste. Also add Worcestershire Taste and adjust seasonings as needed.
- Cool and place in aluminum pans. Cover with plastic wrap and aluminum foil or plastic lid.
- Serve on Kaiser Rolls or hamburger buns. (You may include these to be frozen in bulk package or put instructions to get the rolls on top of the pan.)



Outreach Ministry Recipe Suggestions

Chicken Enchiladas (double this recipe for 24 hungry people) [recipe from Linda Banks]

This is **THE** most asked for lunch!

Ingredients:

- 2 dozen flour tortillas
- 4 chicken breasts (boiled and shredded...or diced is fine)
- 1 large onion chopped
- 1 large green pepper chopped
- 1 large red or yellow pepper chopped (this is optional)
- 4 cups grated longhorn cheese (Cheddar or Mexican style shredded is fine)
- 1 large jar salsa (mild or medium)
- 2 cans cream of chicken soup (add 1 can water and 1 can's worth of the salsa)

Instructions:

- Butter or Pam 2 9x13 aluminum pans.
- Sauté the onion, pepper together
- Add to chicken - onion and pepper mixture, ½ of the cheese and the rest of the salsa in a large bowl.
- Spread some sauce in the bottom of the aluminum pan.
- Fill each tortilla with this mixture. (Put the mixture in a line across the tortilla and roll up.)
- Place the enchiladas side by side in the aluminum pan. It is fine to squish them up against each other because they can eat this in square servings like lasagna if they like.
- Sprinkle with the remainder of the cheese and top with the sauce. You may have to separate the enchiladas a bit to get a little sauce down in between them.
- Bake at 350 for ½ hour- 40 minutes till top is bubbly and a little browned.

These may be frozen without baking first – just put instructions on top of the pans.



Outreach Ministry Recipe Suggestions

Chicken Noodle Soup (serves 32 people) [Recipe from Beth Hendley]

<http://www.cooks.com/recipe/dp3n92s7/chicken-noodle-soup-for-32-people.html>

Ingredients:

- 2 ½ gallons water
- 8 oz chicken base
- 4 oz butter
- 3 pounds chicken
- 2 pounds medium noodles
- 2 tsp parsley flakes
- 4 oz chopped pimento
- 1 tsp celery salt
- 1 tsp salt and pepper mix

Instructions:

- Bring water to boil. Add chicken base, butter, and chicken to water.
- Cook approximately 35 minutes.
- Add noodles, celery salt and salt/pepper mix and cook until noodles are al dente.
- Cool and place in aluminum pan, cover with plastic wrap and aluminum foil or plastic lid and freeze.



Outreach Ministry Recipe Suggestions

Slow cooker Cranberry Chicken (double this recipe as many times as needed for 24 servings) [recipe from Michelle Conway]

<http://allrecipes.com/recipe/216715/slow-cooker-cranberry-chicken/>

Makes 4 servings

Ingredients

- 4 skinless, boneless chicken breast halves
- 1 (16 ounce) bottle Catalina salad dressing
- 1 (14.5 ounce) can whole berry cranberry sauce
- 1 envelope onion soup mix
- Rice

Directions

- Place the chicken breasts in the bottom of a slow cooker. Pour the salad dressing, cranberry sauce, and onion soup mix over the chicken.
- Cook on Low 4 to 6 hours.
- This can be served over mashed potatoes or rice.
- Cool and place in aluminum pans, cover with plastic wrap and aluminum foil or plastic lid.
- Place instructions to cook and serve with rice. Either provide the rice or instruct to purchase it and prepare it before serving.



Outreach Ministry Recipe Suggestions

Slow Cooker Sweet and Tangy Chicken (double this recipe as many times as needed for 24 servings) [recipe from Michelle Conway]

<http://allrecipes.com/recipe/17025/slow-cooker-sweet-and-tangy-chicken/>

Serves 8

Ingredients

- 2 (18 ounce) bottles barbeque sauce
- 1 (15 ounce) can pineapple chunks
- 1 green bell pepper, chopped
- 1 onion, chopped
- 2 cloves garlic, minced
- 8 boneless, skinless chicken breast halves
- Rice

Directions

1. In a large bowl, mix together barbecue sauce, pineapple with juice, green bell pepper, onion, and garlic.
2. Arrange 4 of the chicken breasts in the bottom of a slow cooker. Pour half of the barbecue sauce over the chicken. Place remaining chicken in slow cooker, and pour remaining sauce over the top.
3. Cover, and cook on Low for 8 to 9 hours.
4. Cool and place in aluminum pans. Cover with plastic wrap and aluminum foil or plastic lid.
5. Served over rice. You may provide the uncooked rice or place instructions on top to purchase and cook before serving.



Outreach Ministry Recipe Suggestions

Slow-Cooker Pepper Steak (double this recipe as many times as needed for 24 servings) [recipe from Michelle Conway]

<http://allrecipes.com/recipe/23567/slow-cooker-pepper-steak/>

Serves 6

Ingredients

- 2 pounds beef sirloin, cut into 2 inch strips
- garlic powder to taste
- 3 tablespoons vegetable oil
- 1 cube beef bouillon
- 1/4 cup hot water
- 1 tablespoon cornstarch
- 1/2 cup chopped onion
- 2 large green bell peppers, roughly chopped
- 1 (14.5 ounce) can stewed tomatoes, with liquid
- 3 tablespoons soy sauce
- 1 teaspoon white sugar
- 1 teaspoon salt
- Rice, noodles or Chow Mein noodles

Directions

1. Sprinkle strips of sirloin with garlic powder to taste. In a large skillet over medium heat, heat the vegetable oil and brown the seasoned beef strips. Transfer to a slow cooker.
2. Mix bouillon cube with hot water until dissolved, then mix in cornstarch until dissolved. Pour into the slow cooker with meat. Stir in onion, green peppers, stewed tomatoes, soy sauce, sugar, and salt.
3. Cover, and cook on High for 3 to 4 hours, or on Low for 6 to 8 hours.
4. Cool and place in aluminum pans. Cover with plastic wrap and aluminum foil or plastic lid.
5. Serve over rice, noodles or Chow Mein noodles. Please provide rice or noodles and place instructions on top of pans to prepare rice or noodles before serving.



Outreach Ministry Recipe Suggestions

Beef Stroganoff for a Crowd (makes 70 1 cup servings) [Recipe from Carolyn Curry]

<https://www.google.com/search?q=Beef+Stroganoff+for+a+crowd&oq=Beef+Stroganoff+for+a+crowd&aqs=chrome..69i57.8640j0j4&sourceid=chrome&ie=UTF-8>

Ingredients:

- 20 pounds ground beef (could substitute ground turkey)
- 5 large onions, chopped
- 7 cans of (26 ounces each) condensed cream of mushroom soup, undiluted
- 3 quarts of milk
- ½ cup Worcestershire sauce
- 3 tablespoons garlic powder
- 2 tablespoons salt
- 1 tablespoon pepper
- 1 teaspoon paprika
- 5 pints sour cream
- Hot buttered noodles

Instructions:

- In several large stockpots, cook the beef and onions over medium heat until the meat is no longer pink. Drain.
- In a very large bowl, combine the soup, milk, Worcestershire sauce, garlic powder, salt, pepper and paprika.
- Add the soup mixture to the beef. Bring to a boil. Reduce heat and keep warm.
- Cool. Place in aluminum pans, cover with plastic wrap and aluminum foil or plastic lid
- Place instructions on top to stir in sour cream and make noodles.
- Just before serving, stir in the sour cream. Heat through but do not boil. Serve with noodles.



Outreach Ministry Recipe Suggestions

Sour Cream Noodle Bake (Serves 24) (Recipe from Beth Weaver)

Ingredients:

- 3 ¾ pound Ground Chuck
- 3 cans 15-ounce Tomato Sauce
- 1 ½ tsp. salt
- Freshly ground black pepper
- 24 ounces egg noodles
- 1 ½ cup sour cream
- 3 blocks cream cheese (optional)
- 3 ¾ cup small curd cottage cheese
- 1 ½ cup sliced green onions (less to taste)
- 3 cups grated sharp cheddar cheese

Instructions:

- Preheat oven to 350 degrees
- Brown ground chuck in a large skillet. Drain fat, then add tomato sauce 1 ½ teaspoon salt and plenty of freshly ground black pepper. Stir, then simmer while you prepare the other ingredients.
- Cook egg noodles until al dente. Undercooking the noodles helps it freeze well. Drain and set aside.
- In a medium bowl, combine sour cream and cottage cheese and cream cheese. Add plenty of freshly ground black pepper. Add to noodles and stir. Add green onions and stir.
- To assemble. Add half of the noodles to aluminum baking dish. Top with half the meat mixture, then sprinkle on half the grated cheddar. Repeat with noodles, meat, then a final layer of cheese.
- Bake for 20 minutes or until all the cheese is melted.
- Alternatively, you can skip the baking step and freeze covered with plastic wrap on top and then with aluminum foil or plastic lid.



Outreach Ministry Recipe Suggestions

Chili. (Serves 24) [Recipe from Chanda Nichols]

Ingredients:

- 4 pounds ground beef, chicken or turkey
- 4 large onions, chopped
- 4 medium green peppers, chopped
- 2 jalapeno, minced
- 4 cans (15.5 oz.) chili beans in zesty sauce (such as Brooks)
- 4 cans (15.5) black beans drained
- 2 cans (15 oz.) tomato sauce
- 4 cans (15. Oz.) Hunts tomato sauce special
- 2 cups tomato juice
- 2 tablespoon chili powder
- 8 dried chili peppers
- 2 tsp. salt
- 1 tsp. black pepper

Instructions:

- Brown ground beef over moderately high heat for approximately 6 to 8 minutes or until no longer pink. Remove from pan and drain. Fine ground beef with metal spoon or knife or pulse briefly in food processor to remove large clumps of meat.
- Add chopped onion. Cook for about 5 minutes or until onion is tender
- Add the green pepper, jalapeno pepper, chili beans, black beans, tomato sauce, tomato juice, tomato sauce special, chili powder, chili peppers, salt and pepper. Cover and simmer for between 30 and 40 minutes, stirring occasionally. Add water or additional tomato juice if chili becomes too thick.
- Remove all chili peppers before serving.
- Cool and place in aluminum pans. Cover with plastic wrap and aluminum foil or a plastic lid



Outreach Ministry Recipe Suggestions

Pasta and Bean Soup (Serves 24)

Ingredients:

- 8 tablespoons olive oil
- 12 stalks celery, sliced
- 4 large onion, chopped
- 12 carrots sliced
- 12 cloves garlic, minced
- 4 cans tomato sauce (15 oz.)
- 4 cans tomatoes, chopped
- 4 cups tomato juice
- 2 tsps. Rosemary, crumbled
- 8 cans white kidney beans drained
- 16 cups beef broth
- 4 cups small pasta shells or other small pasta, uncooked
- 2 cups Parmesan cheese
- 2 tsps. Salt
- 1 tsp. black pepper

Instructions

- Heat the olive oil over moderate heat for 1 minutes. Add the onion, celery and carrots and sauté, stirring occasionally, until very soft about 10 minutes.
- Stir in the garlic, tomato sauce, chopped tomatoes, tomato juice and rosemary. Cover and cook 5 minutes more.
- Add the beans and beef broth and bring to a simmer over moderate heat.
- Stir in the pasta and cook uncovered, stirring frequently, until tender, about 10 minutes more.
- Stir in the cheese, salt and pepper.
- Cool and place in aluminum pans, cover with plastic wrap and aluminum foil or plastic lid.



Outreach Ministry Recipe Suggestions

Bonnie's Chocolate Chip Cookies

Ingredients:

- 4 ½ cups flour
- 2 tsps. Baking soda
- 2 tsp. salt
- 2 cups Crisco shortening
- 1 ½ cups sugar
- 1 ½ cups brown sugar, packed
- 1 tablespoon vanilla
- 4 eggs
- 1 6 oz. package semi-sweet chocolate chips

Instructions:

- Combine flour, baking soda, and salt and set aside.
- Cream together shortening, sugar and brown sugar.
- Beat until creamy.
- Add eggs.
- Add vanilla
- Gradually add flour mixture until blended.
- Stir in chocolate chips.
- Bake at 350 degrees between 9 and 11 minutes. Remove from the oven when barely brown.
- Cool and package 2-4 cookies in sandwich size Ziploc bags. Place in aluminum pan and cover with plastic lid.