



### 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]

##### 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

**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

- 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

#### **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

#### **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.



### Outreach Ministry Recipe Suggestions

## **Tuna Noodle Casserole** Marilyn Bradshaw

Total Time: Prep : 20 min Bake 30 min. Yield 2 9x13 baking dishes

### Ingredients

- 5 can (10-3/4 ounces) reduced-fat-reduced sodium cream of celery
- 1 can cream of mushroom undiluted
- 2.5 cups fat-free milk
- 10 cups yolk-free-noodles, cooked
- 5 cup frozen peas, thawed
- 5 cans (5 ounces) light water- packed tuna, drained and flaked
- 3 jars (2 ounces) diced pimientos, drained
- 10 tablespoons dry breadcrumbs or grated parmesan cheese, not both
- 5 tablespoons butter, melted
- 1/8 teaspoons freshly ground black
- 2 teaspoon garlic powder
- 1 tablespoon thyme
- 3 spears green onions, diced

### DIRECTIONS

1. Preheat oven to 400 . In a large bowl, combine soup and milk until smooth. Add the noodles, peas, tuna, pimentos, black pepper, garlic powder, thyme, diced green onions. Mix well
2. Pour into 2 13X9 inch baking dishes coated with cooking spray. Bake uncovered, for 25 minutes. Toss bread crumbs and butter; sprinkle over the top or/Parmesan cheese. Bake until golden brown, 5 minutes or so longer.





### Outreach Ministry Recipe Suggestions

**Beef Noodle Casserole** TOTAL TIME; Bake 45 min Yield: 2 9x13 baking dishes

#### INGREDIENTS

- 2 packages (8 oz.) egg noodles
- 4 pounds ground beef
- 2 large onion, chopped
- 2 medium green pepper, chopped
- 2 cans (14-3/4 ounces) cream-style corn
- 2 cans (10-3/4 ounces) condensed tomato soup, undiluted
- 2 cans (8 ounces) tomato sauce
- 2 jars (2 ounces) sliced pimientos, drained
- 2 tablespoons chopped jalapeno pepper
- 1 tablespoons salt
- 2 teaspoons chili powder
- 1/2 teaspoon ground mustard
- 1/2 teaspoon pepper
- 2 jars (4-1/2 ounces) sliced mushrooms, drained
- 3 cups shredded cheddar cheese

#### DIRECTIONS

1. Cook the egg noodles according to the package directions.
2. Meanwhile, in a large skillet, cook the beef, onion and green pepper over medium heat until meat is no longer pink and vegetables are tender; drain. Add next 10 ingredients. Drain noodles; stir into mixture.
3. Transfer to two (2) greased 13x9-in. baking dish. Sprinkle with cheese. Bake, uncovered, at 350 for 45 minutes or until heated throughly.



### Outreach Ministry Recipe Suggestions

#### **Chili Mac Casserole** Marilyn Bradshaw

Total Time: Prep. 15 min. Bake: 30 min. Makes 2 9x13 baking pans

#### INGREDIENTS

- 2 cups uncooked elbow macaroni
- 4 pounds lean ground beef (90% lean)
- 2 medium onions chopped
- 4 garlic cloves, minced
- 1 can (28 ounces) diced tomatoes, undrained
- 1 can (14.5 ounces) diced tomatoes,, undrained
- 2 cans (16 ounces) kidney beans, rinsed and drained - dark red preferably adjust to taste  
- less beans if your preference
- 2 cans (6 ounces) tomato paste
- 2 cans (4 ounces) chopped green chiles- adjust to taste for spice level
- 1-1/4 teaspoons salt
- 2 teaspoons chili powder
- 1 teaspoon ground cumin
- 1 teaspoon pepper
- 3 cups shredded reduced-fat Mexican cheese blend
- Thinly sliced green onions, optional

#### DIRECTIONS

1. Cook macaroni according to package directions. Meanwhile, in a large nonstick skillet, cook the beef, onion and garlic over medium heat until meat is no longer pink, breaking meat into crumbles, drain. Stir in the tomatoes, beans, tomato paste, chilies and seasonings. Drain macaroni; add to beef mixture.
2. Transfer to 2 13x9-in. baking pans coated with cooking spray. Cover and bake at 375 until bubbly, 25-30 minutes. Uncover, sprinkle with cheese. Bake until cheese is melted, 5-8 minutes longer. If desired, top with sliced green onions.



### Outreach Ministry Recipe Suggestions

## **Unstuffed Cabbage Casserole** Marilyn Bradshaw

Total Time: Prep: 20 min. Bake: 45 min.

Yield: 6 quarts

### Ingredients

- 24 cups chopped cabbage
- 3 pounds lean ground beef (90%)
- 6 small onions, chopped
- 6 cups uncooked instant rice
- 3 teaspoons salt, optional
- 1-1/2 teaspoons pepper
- 12 cans (10-3/4 ounces each) condensed tomato soup, undiluted
- 6 cups water
- 2 cups shredded cheddar cheese

### Directions

1. Place the cabbage in a 6QT Dutch oven baking dish. In a large skillet, cook beef and onion over medium heat until meat is no longer pink; drain, stir in the rice, salt if desired and pepper. Spoon over cabbage.
2. Combine soup and water; pour over beef mixture. Cover and bake at 350 for 40-50 minutes or until rice and cabbage are tender. Uncover, sprinkle with cheese. Bake 5-10 minutes longer or until the cheese is melted



### Outreach Ministry Recipe Suggestions

#### **Pierogi Casserole** Marilyn Bradshaw

TOTAL TIME: Prep: 20 MIN. BAKE 30 min. + standing

Yield: 2 9x13 baking dishes

#### **Ingredients**

- 2 cups finely chopped onion
- 1 stick butter, cubed
- 4 cups 4% cottage cheese, drained
- 2 large eggs
- 1/2 teaspoon onion salt
- 4 cups mashed potatoes (with added milk and butter)\*
- 2 cups shredded cheddar cheese, divided
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 18 lasagna noodles, cooked and drained
- Optional: sour cream and chopped chives

#### **Directions**

1. In a skillet, saute onion in butter until tender; set aside. In a bowl, combine cottage cheese, egg and onion salt. In another bowl, combine potatoes, 2/3 cup cheddar, salt and pepper.

**Use two 13x9-in baking dishes.** Divide the cottage cheese mixture in half. Divide the potato mixture in half. Divide the remaining cheddar cheese in half.

In one 13x9 dish: Place 3 noodles. Top with cottage cheese mixture and 3 more noodles. Top with potato mixture, remaining three noodles and sauteed onion. Top with cheese. Bake at 350 until bubbling and heated through and browned then cover with foil to prevent burning. Repeat again with the next 13x9 inch pan.

If desired, top with chopped chives and serve with sour cream.