

JANUARY CASSEROLE * VEGETABLE LASAGNA

Casserole pans & lids are found in the closet to the left of the Taylor Room doorway (The Taylor Room is the room where sandwiches are made). Please tape the recipe to the lid. Write Hunger Ministry and the date on the lid. Please deliver to the church by the third Saturday and place in the freezer in the closet outside of the Great Hall or in the kitchen freezer. Thank you.

- 1 box lasagna noodles
- 1 carton small curd cottage cheese
- 2 cans tomato sauce or pasta sauce
- 2 boxes frozen spinach
- 2 grated carrots
- 2 bags shredded cheddar or mozzarella cheese

Preheat oven to 350 degrees.

Prepare noodles according to package directions.

Mix everything together except 1/3 of the tomato sauce and the cheese.

Spray pan with non-stick spray.

Layer noodles and veggie mixture. Top with remaining cheese and tomato sauce.

Bake for 20 minutes.

Cover with foil and lid. Freeze.

Casseroles are due the third weekend of the month. Thank you.

FEBRUARY CASSEROLE * CHILI MAGIC

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- 1 box spaghetti noodles
- 2 lbs. cooked and drained ground beef
- 3 cans Chili Magic (Bush's brand)
- 2 cans stewed tomatoes
- 2 tsp chili powder
- 1 bag shredded mozzarella cheese

Preheat oven to 350 degrees.

Cook noodles according to package directions.

Mix everything, except the noodles, in a large skillet over medium heat until heated.

Combine the chili mix and noodles and put in the pan.

Sprinkle with shredded cheese.

Bake until bubbly.

Cool, cover with foil and lid and then freeze.

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MARCH CASSEROLE * CHICKEN SPAGHETTI

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- 1 1/2 jar/can Spaghetti Sauce (approximately 26 oz.)
- 1 large package spaghetti or other pasta (32 oz./2 lbs.)
- 1 lb. ground beef, chicken or turkey
- Optional: 2 onions, sliced
- 2 pieces of garlic, minced
- 1/2 cup mozzarella and/or Parmesan cheese

Break spaghetti into pieces before boiling.

Cook spaghetti/pasta for 7 – 10 minutes.

Cook meat until well done.

Place spaghetti or pasta in pan.

Pour spaghetti sauce and meat over pasta.

Optional: Add cooked onions and garlic.

Sprinkle with cheese.

Bake for 20 minutes at 350 degrees. Cool for 20 minutes.

Cover with foil and lid and then freeze.

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APRIL CASSEROLE * HAM DELIGHT

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- 1 16 oz. pkg. egg noodles, cooked and drained
- 2 cans cream of mushroom soup
- 1 8 oz. tub chives/onion cream cheese
- 1 cup milk
- 3 cups chopped baked ham
- 1 16 oz. pkg. frozen broccoli, thawed
- 1 8 oz. pkg. frozen crinkle cut carrots, thawed
- 1 cup each shredded mozzarella and cheddar cheese

1 cup crushed seasoned croutons

Stir soup, cream cheese and milk.

Add noodles, ham and vegetables.

Put 1/2 ham mixture in lightly sprayed pan.

Combine shredded cheeses and sprinkle half of cheese mixture on top of ham.

Spoon on the remaining ham mixture.

Combine croutons with the remaining cheese and sprinkle on top.

Bake at 400 degrees for 30 minutes.

Cover with foil and lid and then freeze.

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MAY CASSEROLE * HAMBURGER AND BEANS

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1 1/2 lbs. lean ground beef

2 cups chopped onion

1 (3 lbs. 5 oz.) can pork and beans

1 (14 oz.) can whole tomatoes, drained

1/2 cup brown sugar

1/2 cup ketchup

Brown ground beef and onion in a very large skillet; drain fat; add beans.

Cut up the tomatoes and add.

Stir in brown sugar and ketchup and cook until completely heated.

Pour into greased casserole.

Bake at 350 degrees for 1 hour.

Cover with foil and lid and then freeze.

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JUNE CASSEROLE * QUICK CHICK

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2 lbs. cooked chicken (ground or cut-up breast)

2 cups uncooked rice
2 cans cream of chicken soup
2 cups milk
1 16 oz. pkg. frozen broccoli, thawed and drained
1 1/2 cup grated cheese

Cook the rice without butter or salt.
Stir soup and milk over low heat until mixed.
Grease the pan or spray with non-stick cooking spray.
Layer the chicken and broccoli on the bottom of the pan; then place the rice.
Pour soup mixture over all and sprinkle with cheese.
Bake uncovered at 350 degrees for 30 minutes.
Cool, cover with foil and lid and then freeze.

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JULY CASSEROLE * HAM AND SWISS CHEESE

Casserole pans & lids are found in the closet to the left of the Taylor Room doorway (The Taylor Room is the room where sandwiches are made). Please tape the recipe to the lid. Write Hunger Ministry and the date on the lid. Please deliver to the church by the third Saturday and place in the freezer in the closet outside of the Great Hall or in the kitchen freezer. Thank you.

12 oz. ham
2 cups uncooked long grain rice
4 tablespoons butter
6 eggs, lightly beaten
2 2/3 cups milk
3 cups Swiss cheese, shredded

Cut ham into small cubes; set aside.
Cook rice according to package directions but omit butter and salt.
Remove from heat and gently stir in butter and then ham.
Combine eggs and milk, mixing with a whisk to blend.
Add to ham and rice mixture along with cheese.
Pour into greased pan.
Bake at 350 degrees for 45 minutes or until set.
Cool, cover with foil and lid and then freeze.

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AUGUST CASSEROLE * BROCCOLI TUNA

Casserole pans & lids are found in the closet to the left of the Taylor Room doorway (The Taylor Room is the room where sandwiches are made). Please tape the recipe to the lid.

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2 (6 1/2 oz.) cans tuna, drained
2 (12 oz.) packages cooked noodles
1 (10 oz.) pkg. frozen chopped broccoli, thawed and drained
2 cans cream of mushroom soup
2 cups crushed seasoned potato chips

Layer broccoli, tuna, noodles and soup mix in a baking dish.
Cover with crushed potato chips.
Bake, uncovered at 350 degrees for 1 hour.
Cool, cover with foil and lid and then freeze.

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SEPTEMBER CASSEROLE * TATER TOT

Casserole pans & lids are found in the closet to the left of the Taylor Room doorway (The Taylor Room is the room where sandwiches are made). Please tape the recipe to the lid. Write Hunger Ministry and the date on the lid. Please deliver to the church by the third Saturday and place in the freezer in the closet outside of the Great Hall or in the kitchen freezer. Thank you.

2 lbs. ground beef, browned
1 16 oz. package frozen mixed vegetables
1 package tater tots
2 cans cream of mushroom soup, mixed with 2 cans of milk
Preheat the oven to 350 degrees.
Place the browned beef in the bottom of the pan.
Layer the vegetables and then the tater tots.
Mix the mushroom soup and milk over low heat until completely mixed.
Pour the soup and milk mixture over the beef, vegetable and tater tots.
Bake uncovered for 45 minutes.
Cool, cover with foil and lid and then freeze.

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OCTOBER CASSEROLE * CHICKEN & GREEN BEANS

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- 1 (6 oz.) pkg. long grain and wild rice mix
- 3 cups cubed cooked chicken
- 2 (14 oz.) cans French-style green beans, drained
- 1 can cream of mushroom soup
- 1 cup mayonnaise
- 1 (5 oz.) can sliced water chestnuts, drained

Cook rice according to package directions.
Combine remaining ingredients in a large mixing bowl and add rice.
Pour into pan sprayed with nonstick cooking spray.
Bake at 350 degrees for 1 hour.
Cool, cover with foil and lid and then freeze.

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NOVEMBER CASSEROLE * HOLIDAY TURKEY

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- 2 lbs. cooked ground turkey or cooked turkey chunks
- 4 sliced hard-boiled eggs
- 1 16 oz. package elbow macaroni
- 1 can cream of celery soup
- 1 can cream of chicken soup
- 1/2 lb. velveeta cheese, cubed
- 1 1/2 cups milk
- 1 16 oz. package mixed veggies
- 1 tsp. each: salt, sugar, chili powder, curry powder, accent
- Topping: 1 package buttered crackers (crumbled)

Preheat oven to 350 degrees.
Boil macaroni.
Mix everything together except for the topping.
Bake for 30 minutes.
Cover with topping.
Cool, cover with foil and lid and then freeze.

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DECEMBER CASSEROLE * HOLIDAY RICE

Casserole pans & lids are found in the closet to the left of the Taylor Room doorway (The Taylor Room is the room where sandwiches are made). Please tape the recipe to the lid. Write Hunger Ministry and the date on the lid. Please deliver to the church by the third Saturday and place in the freezer in the closet outside of the Great Hall or in the kitchen freezer. Thank you.

2 lbs chicken or turkey breast
2 cups uncooked rice
2 cans cream of chicken soup
3 cups milk
1 16 oz. pkg. frozen broccoli pieces (thawed and drained)
1 1/2 cups grated cheese

Cook rice with no butter or salt.
Cook and cool chicken; then dice.
Mix cream of chicken soup and milk on low heat until completely mixed.
Spread broccoli and chicken on bottom of greased pan.
Spread rice on top of chicken and broccoli.
Pour soup mixture over everything.
Sprinkle cheese on top.
Bake at 350 degrees for 30 minutes until the cheese is melted.
Cool, cover with foil and lid and then freeze.

Extra Casserole

2 lbs. lean ground beef
2 cups coarsely chopped onion
1 (30 oz.) jar extra chunky spaghetti sauce
8 oz. small shelled macaroni (about 2 1/2 cups uncooked)
1 1/2 cups sour cream
16 oz. package mozzarella cheese, shredded

Brown ground beef and onion in a large skillet; drain fat.
Stir in spaghetti sauce.
Cook over low heat about 8 – 10 minutes.
Cook macaroni shells according to package directions, undercooking just slightly.
Layer half of the cooked shells in a lightly greased pan.
Top with half the meat mixture, half the sour cream and half the cheese.
Repeat with the remaining ingredients.
Bake at 350 degrees for 30 minutes.

Cool, cover with foil and lid and then freeze.

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