

Columbus House Recipes

==> (Need to feed 75-80) <===

MACARONI AND CHEESE WITH HAM

(serves about 50)

	<u>Stop&Shop</u>	<u>B.J.'s</u>	
7 lbs macaroni	\$9.03	\$4.08	(6lb \$2.79+1S&S \$1.29)
5 lbs canned ham	\$10.00	\$7.99	
7 lbs shredded cheddar cheese	\$17.43	*\$17.43	
1 lb butter	\$3.29	*\$3.29	* =Stop&Shop
½ gallon whole milk	\$1.99	*\$1.99	
TOTAL	<u>\$41.74</u>	TOTAL <u>\$34.87</u>	

Cook macaroni. Drain and divide into 3 pans. Chop ham and divide it evenly between 2 of the pans. Slice butter and divide in among the 3 pans. Distribute milk evenly. Top the 2 pans containing the ham with 2 lbs each of the shredded cheddar. Top the plain macaroni with 3 pounds of cheese. (This is the vegetarian dish and can use extra cheese). Using large spoon or spatula, work the cheese into the macaroni

Bake 2 pans (plain and ham) at 350 degrees about 20 min until bubbly and lightly browned. Remove and put 3rd pan in to bake while serving the other two.

NOTE: with a large, updated kitchen, it may be possible to bake all 3 at once.

OR

CHILI MAC

(alternate to macaroni and cheese)

serves 50 - need 75-80

	<u>Stop&Shop</u>	<u>B.J.'s</u>	
109 oz macaroni (or about 7 lbs)	\$9.03	\$4.08	
3 large cans (6 lbs 12 oz) chili with meat	\$9.52	\$6.00	(5 ½ lbs)
5 lbs grated cheese	\$14.95	\$14.95*	* =Stop&Shop
Cook macaroni, stir in chili and cheese. <i>Will need large pans</i>			
<i>Need one vegetarian dish also</i>	TOTAL <u>\$33.50</u>	TOTAL <u>\$25.03</u>	

Serve either of the above with

6 loaves of Italian bread (they provide the butter)	\$7.14	<u>B.J.'s</u>	
Salad:			
5 heads of lettuce	\$7.95	\$6.00	(6 heads)
5 tomatoes (grape in this case)	\$7.77	\$5.00	(6 tomatoes)
carrots	\$1.99	\$1.99*	*=Stop&Shop
cucumbers etc (2)	\$1.58	\$1.58*	
2 bottles salad dressing	\$6.38	\$3.69	(36 oz)
or 8-10 large bags of pre-cut salad greens -6lb \$6.00(can add carrots, cucumbers etc)			
TOTAL	<u>\$32.81</u>	TOTAL <u>\$25.40</u>	

Desert:

50 pieces of fruit (or canned fruit) \$14.95 or
 cookies \$12, brownies \$18(2 apiece) or cake (*would need 4 sheet cakes @\$14*)

GRAND TOTAL FOR 50 = \$78 - using B.J.'s, chili mac, bread, salad and brownies

RECIPE

From

Simply Delicious, Cooking for Churches

Edited by Grace Winn

Hearty Vegetable Soup

Serves 100 (need 80 for Columbus House)

Melt:

1 lb. Margarine

Sauté:

2 lb. celery, large diced

2 lb. Onions, large diced

In a large pot boil:

3 1/4 gallons water

Add:

sautéed vegetables

2 qt. tomato puree

1 qt. tomatoes, fresh diced (or canned)

2 lb. Potatoes, large diced

2 lb carrots, large diced

2 lb. Cauliflower buds (optional)

6 T. sale

2 t. pepper

Cover and simmer for 50 minutes

Add;

2 lb. Peas

Cook just long enough to heat peas

RECIPE

From

Simply Delicious, Cooking for Churches

Edited by Grace Winn

GOVERNOR'S EGGS

Serves 24 - triple for 75

NOTE: Can be prepared the day before

Melt:

6 T margarine

Add:

1 /2 c. chopped onions

Cook until onion is tender but not brown.

Blend in:

6 T flour

Add:

3 3/4 c. milk

Cook over low heat, stirring constantly until mixture thickens

Add:

3 c shredded sharp cheese

Stir until cheese melts. Grease lightly 2 casseroles 13x9x2"

In each casserole place a layer of:

9 hard-cooked eggs, sliced or quartered (18 eggs in all)

Cover eggs with cheese sauce, dividing it between casseroles.

Top each dish with:

2 1/4 c. crushed potato chips (4 1/2 c in all)

15-18 slices of bacon, fried crisp and crumbled (3036 slice in all)

Bake at 350 degrees about 30 min or until mixture is bubbly.

RECIPE

From

Simply Delicious, Cooking for Churches

Edited by Grace Winn

QUICK AND EASY COBBLER

Serves 50 (increase by half again as much for 80)

Use 4 pans, 8 x 12 "

Melt in each pan:

1 ½ sticks margarine (6 sticks in all)

Mix:

6 c. milk

6 c. self-rising flour

Add 1/4 of this mixture to each pan.

Place in bowl:

15 c canned sliced peaches and juice (6 No. 2 cans)

OR

24-30 fresh peaches, peeled and chopped

Divide the peaches among the 4 pans, placing on top of batter. Do not stir.

Bake 350 degrees for 45 min - until golden brown.

Serve while warm. Can top with whipped cream, ice cream or desert topping)

FOOL-PROOF CORN PUDDING

Serves 30 (triple for 80 or so)

Combine

12 c fresh grated corn, chopped canned corn or frozen corn
18 eggs, slightly beaten
1/4 c. sugar
1/2 c melted butter
3 qt scalded milk (heated just to boiling)
4 t. salt (or more to taste)
3/4 t pepper

Divide mixture between 2 large casseroles. Set casseroles in pan of hot water.

Bake 325 degrees until firm - about 45 minutes.

'GLOP'

MEAT AND VEGETARIAN PASTA

Serves about 70 (add a little for 80)

Ingredients

10 pounds ground meat - (at Mostly Meat it's \$13.90)
6 or more onions, chopped
Tomato Sauce - giant 6 lb 9 oz can or combination small ones
Progresso mushroom soup - or other
Campbell's cream of Celery soup - or other
2 cans stewed tomatoes - more is better
3 garlic cubes, chopped
1 small bottle horseradish
6 boxes pasta - mixed varieties - shells, ziti, elbows etc
1 large can - 1 lb 6 oz Goya cannelloni beans - or kidney
1 large package shredded cheddar cheese

Sauté hamburger and onions in regular roasting pan. Drain fat.

Mix sauce ingredients in **BIG** roasting pan

Cook the six boxes of pastas with LOTS of water and salt

Add pasta to sauces & soups, stirring, and gradually adding cheese

In largest crock pot (or large pan) fill with mixture from BIG pan, mixing in beans.

Plug in or leave in low oven. (this is vegetarian) Do not use all the mixture in the big pan.

Mix hamburger with remaining pasta in BIG pan. For stirring purposes, mix some meat into pasta mixture and some pasta into meat. Stir. Then put all into BIG pan. This will be larger than the vegetarian mixture.

Keep both on low in oven. Or all three in oven if you didn't use a crock pot.

RECIPES

From

Living More With Less

Doris Janzen Longacre

(1 qt = 4 cups)

CHEESE AND CORN CHOWDER SOUP

Serves 50 (*do half again as much for 80*)

Combine in large kettle:

4 c water

3 ½ qt diced potatoes

2 qt carrots

2 qt celery

2 T salt

2 t pepper

Cover and simmer 10 minutes. Add:

3 ½ qt cream style corn

Simmer 5 min. Add:

3 ½ qt milk

1 lb. grated cheese (cheddar)

Stir until cheese melts and chowder is heated through.

DO NOT BOIL.

HAM AND GREEN BEAN SOUP

Serves 50 (*do half again as much for 80*)

Combine in large kettle:

8-9 lbs meaty ham bones (or alternatively, I imagine, large ham slices or equivalent)

8 qt water

Cook 1 ½ hrs. Remove meat from bone and cut into chunks.

Add to soup stock, along with

4 qt cut green beans

3 qt diced potatoes

8 medium onions, chopped

1 c chopped fresh parsley

4 t salt

1 t pepper

fresh summer savory or 4 t dried savory

Bring to boil; reduce heat and simmer, covered 20 minutes or until vegetables are tender. Skim off excess fat. Before serving stir in:

1 qt light cream or milk

RECIPES

From

Living More With Less

Doris Janzen Longacre

(1 qt = 4 cups)

OVEN COOKED RICE

Serves 50 (*do half again as much for 80*)

This rice can be used with topping such as Creamed Tuna, Groundnut Stew or Ground Beef Vegetable Curry. Recipes follow the Rice recipe.

Set oven to 350F. Oven time 1 hour.

In two large roasters or other baking dishes, combine:

3 ½ qt rice

7 qt hot water

7 t salt

¾ c margarine

Bake uncovered.

CREAMED TUNA/CHICKEN

(good over Oven Cooked Rice)

Serves 50 (*do half again as much for 80*)

Melt in a large, heavy pan:

5 ½ c margarine

Blend in, cooking and stirring until bubbly:

5 ½ c flour

2 ½ T salt

Using a wire whisk to prevent lumps, stir in:

7 qt milk

Add:

2 qt frozen peas

10 c drained, flaked tuna

Cook just until smooth and thickened.

Variations:

1. Substitute diced, cooked chicken for tuna and use chicken broth or bouillon as half the liquid.
Add 2 T poultry seasoning.
2. Vary the vegetables, or use in combination
3. Vary the flavor with chopped parsley, chives, hard boiled eggs, onion, or celery salt.

GROUNDNUT STEW

(good over Oven Cooked Rice)

Serves 50 (*do half again as much for 80*)

In a heavy kettle, heat:

½ c oil

Add:

8-10 lb beef cubes rolled in flour

While browning add:

5 t nutmeg

10 T chili powder

When meat is browned, add:

40 medium onions, sliced

10 cloves garlic, minced

2 qt tomato paste

14 qt water

red pepper if desired

Simmer til meat is tender, about one hour

At least a half hour before serving, Add:

4 qt peas

4 qt cooked, diced sweet potato or pumpkin

Heat:

6c chunky peanut butter

1 c oil

Stir over medium heat 5 minutes. Then slowly add to stew.

Simmer over low heat 20 minutes.

GROUND BEEF VEGETABLE CURRY

(good over Oven Cooked Rice)

Serves 50 (*do half again as much for 80*)

Sauté:

2 c margarine

2 ½ qt onion, chopped

10 cloves garlic, minced

Add:

8-9 lb ground beef

Brown well. Stir in:

10 t curry powder

5 T salt

2 t each of pepper, cinnamon, ginger, turmeric

5 qt cooked tomatoes

20 medium potatoes diced

5 qt peas or green beans, fresh or frozen

Cover and simmer 25 minutes

Variation: Squash, sweet potato, or pumpkin may be substituted for some of the potato.

TUNA BURGERS

Serves 100 open faced or 50 closed buns

350 F for 20-25 minutes

50 buns, split
6 ½ - 7 lb drained, flaked tuna
3 small onions, minced
3 c celery, finely chopped
5 c mayonnaise
100 slices of cheese

Combine tuna, onion, celery and mayonnaise and spread on split buns.

Bake on cookie sheet for 20-25 minutes or until topping is hot.

Top each with slice of cheese and return to oven for another 5 min or until cheese melts

For closed buns, put tuna on bottoms only. At end, add 2 slices of cheese, put in oven and then cover with top of bun.

ROMAN RICE AND BEANS CASSEROLE

Serves 50 (*do half again as much for 80*)

Grease 5 oven dishes (13x9x2 in) or 4, 4 qt capacity

Set oven to 350 degrees

Sauté until onions are golden:

2 ¼ lb finely chopped onions
4 ½ lb finely chopped carrots
1 ½ c chopped celery
4 T basil
2 T oregano
8 cloves garlic, chopped or crushed
oil as needed

Add and mix gently but well::

8-9 lb tomatoes coarsely chopped
3 lb kidney or pinto beans, cooked, drained
7 ½ cooked brown rice (or white) or 2 ¾ lb rice raw
1 lb cheese, grated (cheddar, whatever you want)
4 T salt
1 ½ t pepper

Place in baking dish and sprinkle with:

1 lb cheese, grated.

Bake covered, until thoroughly heated - 30-45 min.

PASTA PRIMAVERA

(serves about 50 - need 75-80)

(Vegetarian - also nice in the Summer)

ESTIMATE:

	<u>Stop&Shop</u>	B.J.'s
7 lbs Linguini	\$5.60	\$4.80 (6lb \$4.00+\$0.80 Stop&Shop)
7 c half&half (or ½ & ½ and milk)	\$3.69	*\$3.69
2 c Parmesan cheese	\$2.99	*\$2.99 * =Stop&Shop
1 lb butter (or oleo)	\$3.29	*\$3.29
4 large bags frozen vegetables (or 4, 1 lb of bags)	\$6.00	\$6.49 (3 lb)
some olive oil	TOTAL <u>\$21.57</u>	TOTAL <u>\$21.26</u>

Cook linguini with salt.(break in half - easier to use) Saute vegies in olive oil until crisp tender adding pepper. (About 1 t).

Over low heat, toss cooked pasta with butter, Parmesan and vegies until heated through. Lastly add half and half.

NOTE::

A vegetarian dish is really appreciated

Nice to have a choice of vegetables

Nice to end with a sweet taste to remember. Sometimes a couple of hard, wrapped candies with the desert is a different ending.