

BEEF BBQ

MAKE 2 BATCHES

7 lbs. hamburger

1 (40oz). bottle of ketchup (and then ½ filled with water)

2 onions or 2 (12oz.) frozen bags

2 green peppers or 2 (12oz.) frozen bags

6 T. sugar

6 T. Worcestershire sauce

2 tsp. pepper

1 tablespoon of salt

6-9 tablespoons cider vinegar

Brown hamburger, onions and peppers. Drain. Add rest of ingredients and simmer to blend.

BEEF NACHO CASSEROLE

MAKE 2 BATCHES

5 lbs. hamburger

64 oz. jar salsa (Sam's)

30 oz. jar mayonnaise

5 tablespoons chili powder

2 bags crushed tortilla chips

40 oz. Mexican or Monterey Jack cheese, shredded

Brown hamburger and drain. Stir together salsa, mayo and chili powder.

Stir hamburger and mixture together.

Using two foil pans, layer half the meat in each one, Top with half the crushed chips in each. Top with half the cheese in each pan. Layer the rest of the meat, then rest of cheese and top with crushed chips. Cover with foil and bake 30 minutes at 350 degrees.

Serve with a salad or vegetable.

SOUTHERN BEEF AND RICE CASSEROLE

MAKE 2 BATCHES

5-6 lbs. of hamburger

5 medium onions, chopped

5 green peppers, chopped

1 (102 oz.) can of diced tomatoes or crushed tomatoes

1 T. garlic

5 teaspoons salt

1 tablespoon pepper

6 cups uncooked rice

1 ½ cups cheddar cheese, grated

Paprika

Saute first 3 ingredients and drain. Add tomatoes and seasonings, bring to boil and simmer, uncovered, 15 minutes. Meanwhile cook rice, 3 cups of rice to 6 cups of water in large casserole, cover and bake at 350 for 1 hour.

Add rice to meat mixture. Pour into (6) 13"x9" foil pans. Top with cheese, cover and bake at 350 for 30 minutes. Sprinkle with paprika.

Serve with vegetables or salad.

SHREDDED BEEF WITH MASHED POTATOES AND GRAVY

13-15 lbs. of beef cubes

1 (3.24 lbs.) box of mashed potatoes from Sam's or 2 large (26 oz.) boxes from grocery store

1 large (21oz.) bottle of brown gravy mix from Sam's

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Cook beef cubes in crock pot 4 hours on high or 8 hours on low.

Remove, shred, save broth.

Make gravy according directions for full bottle. (use broth and water)

Mix shredded beef with gravy in crockpots or pans. Some gravy can be saved for serving, if desired.

Use large roaster to make mashed potatoes according to box directions.

Serve with a side salad or vegetables.

Can also be made into open faced sandwiches instead of over mashed potatoes.

SHEPHARDS PIE WITH HAMBURGER

13 lbs. of hamburger

1 (3.24 lbs.) box of mashed potatoes from Sam's or 2 large (26 oz.) boxes from grocery store

1 large (21oz.) bottle of brown gravy mix from Sam's

4 large bags of frozen vegetables from grocery store

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Brown hamburger and drain.

Mix meat, vegetables and gravy together.

Pour into 6 foil pans.

Make mashed potatoes as directed.

Equally top the 6 pans with mashed potatoes.

Top with bread crumbs.

Bake at 350 until heated through.

MEATBALLS WITH EGG NOODLES AND GRAVY

2 (6 lb.) bags of meatballs, 5/8 oz. size (from Sam's)

6 (1 lb.) bags of egg noodles

1 large bottle of brown gravy mix (from Sam's)

6 (26oz.) cans of cream of mushroom soup

Seasonings: salt, pepper, onion and garlic powder, Worcestershire sauce to taste.

Make gravy as directed with water.

Add mushroom soup and 3 cans of water.

Cook meatballs in gravy.

Cook egg noodles as directed, drain.

Toss some gravy with the noodles to keep from sticking together.

Serve meatballs with gravy over egg noodles.

Side dish options: salad with ranch dressing or cooked vegetables.

GOLULASH

MAKE 2 BATCHES

6 lbs. hamburger

6 large onions, chopped

6 cloves of garlic, chopped

9 cups of water

1 (105 oz.) can of tomato sauce

1 (102 oz.) can of crushed tomatoes or diced tomatoes

9 tablespoons of Soy sauce

6 tablespoons of Italian seasonings

Salt and Pepper to taste

3 lbs. of elbow macaroni

Brown hamburger, onions and garlic in large pot. Drain. Stir in water, tomato sauce, tomatoes and seasonings. Heat to boiling. Reduce and simmer 20 minutes.

Stir in 3 lbs. of elbow macaroni. Simmer 25 minutes.

Let sit for 30 minutes before serving.

CHILI – MAKE 2 BATCHES

6-7 lbs. hamburger

2 (6lbs.6oz.) cans crushed tomatoes (Sam's)

1 (6lb. 9pz.) can of tomato sauce

6 (2lbs.8.5oz.) cans Kidney beans

2 cups chopped onions (can be the frozen variety)

½ cup chili powder

Salt and pepper to taste.

Can add chopped green peppers and some beef bouillon, if desired.

Brown hamburger and onions. Place all ingredients in large pot or crock pot and cook until flavors are blended.

Serve with rice or bread. Hot sauce on the side for serving.

CHICKEN PATTY SANDWICHES
WITH POTATO/PASTA SALAD AND SALAD

Chicken Patties – 4 bags from Sam’s – count will be 85-90 chicken patties

Hamburger rolls – 13 packs (8 pack)

Potatoes – 3 large restaurant size cans of potatoes with butter

Or - 3 large bags of tater totes

Or - 4 lbs. of pasta salad

Salad – 2 to 3 large bags from Sam’s *

Salad Dressing - Ranch – 2 bottles from grocery store

*You can also serve a hot vegetable instead of a salad. 3 large restaurant sized cans of corn or green beans from Sam’s

CHICKEN FLORENTINE BAKE

12-15 lbs. chicken breasts

48oz. (large block from Sam's) cream cheese

4lbs. bag (from Sam's) frozen chopped spinach

5 lbs. bag (from Sam's) shredded mozzarella cheese

15 cups chicken broth (made from bouillon)

6 lbs. penne or rigatoni

Place chicken in two crock pots, add 1 cup water and cook on high for 4 hours or low for 7-8 hours.

Shred chicken.

Make broth, heat, add cream cheese. Stir and whisk until blended.

Cook noodles, drain.

Add sauce to noodles.

Layer noodles, chicken, spinach and cheese. Repeat layers.

Bake to heat through – 350 for 1 hour.

Makes 6 foil pans (13" x 9")

CHICKEN AND RICE CASSEROLE

12-13 lbs. of boneless, skinless chicken breasts

9 cups of rice

6 lbs. frozen mixed vegetables

1 large jar (from Sam's) chicken gravy mix

Cook chicken in crockpots – low for 7-8 hours, high for 4 hours.

Shred chicken while slightly warm

Cook rice in 3 casseroles – 3 cups of rice to 6 cups of water. Bake at 350 for 1 hour.

Slightly cook veggies in small amount of water.

Make full bottle of gravy mix – will make 1 gallon.

Toss chicken, rice, veggies together. Divide into 6 13"x9" foil pans.

Distribute half of gravy between 6 pans and stir to blend.

Bake at 350 degrees to heat through.

Use the other half of gravy while serving.

** Can add some shredded cheddar or grated parmesan cheese on top prior to baking.

** Can top with bread crumbs prior to baking.

CHEESBURGER MAC AND CHEESE

- 2 bags (6 lbs.) meatballs (Sam's)
- 1 large can (105 ozs.) tomato sauce (Sam's)
- 1 large can (102 ozs.) crushed tomatoes (Sam's)
- 6 (lb.) box elbow noodles
- 1 can (6.62 lbs.) cheddar cheese sauce (Sam's)
- 1 cup mustard

Cut meatballs in half.

Cook noodles, drain.

Mix together tomato sauce and crushed tomatoes and mustard.

Mix tomato sauce with meatballs and noodles.

Divide into (6) 13"x9" foil pans.

Add cheese to each pan and mix.

Cover with foil and bake at 350 for 1 hour.

Serve with a salad or vegetable side.

CHICKEN AND RICE ITALIA

YOU WILL NEED TO DOUBLE THIS RECIPE AND USE TWO LARGE FOIL PANS

1 (105 ozs.) can of tomato sauce

7 cups of rice – not instant

9 1/3 cups of water

7 tsp. Italian seasoning or oregano

7 tsp. salt

7-7.5 lbs. chicken tenders or breasts, cut in small pieces

5 lbs. bag of shredded mozzarella cheese (from Sam's) – this will be split between both foil pans.

For each pan:

Reserve 2 cups of tomato sauce. Combine remaining sauce, rice, water, salt and seasoning in large foil pan. Stir well to be sure all rice is separated. Add chicken on top – they will sink in when baking. Cover tightly with foil. Bake at 400 for 1 ½ hours.

Uncover, sprinkle each pan with half of cheese. Top with remaining sauce and heat until cheese is melted – about 5-10 minutes.

Serve with salad or vegetables of your choice.

MAC AND CHEESE WITH HAM

(from Helen)

Sauce: Step 1

½ cup butter

¾ cup flour

1 tsp. salt

½ tsp. white pepper

Melt butter, add rest of ingredients, stir and cook over low heat 2-3 minutes.

Set aside to cool.

Sauce: Step 2

10 cups milk

6 lbs. shredded cheddar cheese

Large container of Parmesan cheese

Heat 10 cups of milk. Add cheeses and stir while cheese melts.

Add sauce from step 1. Stir until well thickened.

Macaroni:

Cook 5 lbs. of elbow macaroni. Distribute among 6 butter foil pans.

Distribute 3 large bags of frozen broccoli florets and 5 cups of chopped ham among the 6 pans.

Stir macaroni, broccoli and ham together.

Add sauce and mix until all coated.

Top with bread crumbs, 1 cup.

Bake at 350 until heated thru.

Serves 50

VEGETABLE MEDLEY

(from Bonnie)

2 (16oz.) bags frozen broccoli, carrots and cauliflower combo

1 (16oz.) bags frozen broccoli

3 family size cans cream of mushroom soup

3-4 cups of milk

16 oz. cheddar cheese, shredded

2 (16oz.) containers sour cream

8 family size bags of instant rice

1 can Durkee French Fried onion rings

Pour soup into large pan and add milk. Blend well

Combine vegetables, soup mix, $\frac{1}{2}$ cup cheese, sour cream and $\frac{1}{2}$ can onions and rice. Pour into foil pans (not sure if you will need 4 or more).

Cover and bake at 350 for 30 minutes. Top with remaining cheese and onion.

Bake, uncovered 5 minutes longer.