

Helpful Hints for Wednesday School Supper

We average between 80 and 100 people eating Wed School,
Please check the kitchen for existing supplies before purchasing more.
For each meal you will need 2.5 – 3 gallons of milk (1% or skim) and 1-2 loaves of bread for sandwiches. Salad dressings, butter (packets in freezer), peanut butter and jelly (packets in cupboard by the coffee makers) should all be provided, if we are low please ask Terri Ausen if there are more. Plates, cups and napkins should all be in stock, if you need bowls or small plates please check in advance to see if we have some and if not either purchase them as part of your meal or ask Terri Ausen to restock them.

Preheating the ovens takes 1 hour.

Start coffee 1 hour before serving.

To save time, prepare as much of the food as possible on the day before.

Always grease pans to save on clean-up time. Above the ovens is a box of parchment paper, use this to help cut down on cleanup. As soon as a pan is emptied, soak it.

Amounts to serve 80

4 large pans of casseroles

2 gallons milk

4-5 bags of salad, or 4 heads lettuce plus some veggies

1 large bottle salad dressing

8-9 loaves garlic bread

3-4 boxes saltine crackers (to serve with soup)

25 16-oz frozen pizzas

2 large pans dessert, examples: 4 brownie mixes or cake mixes, or 4 recipes Rice Krispie Bars

5 qt pail plus ½ gallon of ice cream

10 dozen cookies

Vegetarian meal ideas

Baked potatoes with toppings

Burritos or tacos with beans instead of meat

Chili with beans instead of meat

Pasta with tomato sauce and cheese

Stir-fried vegetables

Vegetable soup

Main Dishes

Baked Potatoes

Serves 80

30 lbs baking potatoes
3 bunches green onions, sliced
2 large bottles salsa
Cheese sauce

5-6 cans chili without beans
2 lbs ham, cubed small
1 large sour cream

Scrub potatoes, prick with fork, and grease them. Place on baking sheet and bake at 350 degrees for about 1 hour. Heat chili. Cut top of potatoes lengthwise. Serve with toppings.

Burrito Pie

Serves 80

10 lbs ground beef	5 onions, chopped
1 head garlic, minced	1 can black olives, sliced
5 4-oz cans diced green chilis	5 10-oz cans diced tomatoes
5 16-oz jars taco sauce	10 16-oz cans refried beans
60 corn tortillas or 5 bags tortilla chips, crumbled	3 lbs shredded Colby cheese

In a large skillet over medium heat, sauté ground beef for 5 minutes. Add onion and garlic and saute 5 more minutes. Drain off fat. Mix in olives, green chilis, tomatoes, taco sauce, and refried beans. Reduce heat to low and simmer for 15 to 20 minutes.

Spread a thin layer of meat mixture into the bottoms of 4 large baking pans. Layer into the pans in this order: Tortillas or chips, meat mixture, and cheese, two times. Bake 25 to 30 minutes or until cheese is melted. Remove from oven and let sit 5 minutes before serving.

Serve with garnishes: sour cream, chopped lettuce, chopped tomatoes, salsa, guacamole, etc.

Chef's Salad

Serves 70

3 lbs ham, cubed	3 lbs turkey, cubed
1½ lb grated swiss cheese	1¼ lb grated cheddar cheese
2 bunches spinach	7 heads lettuce, torn
1 lb radishes, sliced	2 green peppers, chopped
3 cans water chestnuts	4 cucumbers, sliced
2 pkgs mushrooms, sliced	Salad dressings

Put each ingredient in separate serving containers.

Chili

Serves 60

18 lbs hamburger	3 large yellow onions, chopped
3 6-lb cans tomato sauce	8 cans chili beans
15 packages chili seasoning	

Brown hamburger and onions together. Add tomato sauce, chili beans, and seasoning. Cook according to seasoning package directions.

Chili Bake

Serves 72

15 lbs ground beef	2½ cups chopped onions
2 No. 10 cans kidney beans, drained	2 No. 10 cans tomato sauce
13 oz package taco seasoning mix	6 lbs shredded cheddar cheese
5 lbs tortilla chips, broken	4 pts sour cream

Preheat oven to 350 degrees. Grease 4 large baking pans.

Cook ground beef and onions until browned and onions are tender. Drain. Stir in beans, tomato sauce, taco seasoning mix, and ¾ of the cheese.

Spread ¾ of the tortilla chips in the bottom of baking pans. Cover with beef mixture.

Bake for 20 to 40 minutes. Spread sour cream over the top. Top with remaining chips and cheese. Bake 5 minutes longer. Serve with more tortilla chips and salsa.

Chow Mein Hot Dish

12 lbs ground beef, slightly browned	9 cups rice, uncooked
10 cups chopped celery (1½ large bunches)	8 large onions, chopped
10 cans cream of mushroom soup	14 cans water
1 cup soy sauce	10 cans water chestnuts (optional)

Mix all ingredients well and pour into 3 large greased baking pans. Bake 40 minutes to 1 hour at 375 degrees. Stir once during baking time. Serve with chow mein noodles.

Oven Baked Hamburgers

Makes 50

12 lbs ground beef	4 large onions
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3 eggs, beaten
2 cups milk
4 oz bread crumbs

2 T salt
2 t pepper

Place meat and onion in large bowl. Combine eggs and milk and add to meat. Add crumbs and seasonings. Mix with hands until blended. Measure 50 patties on greased baking sheet. Flatten into patties. Bake at 400 degrees for 15 to 20 minutes.

Hamburger Stew

15 lbs hamburger
6 bags diced carrots
10-15 cans diced potatoes
6 small bags peas

1 onion, minced
6 small bags corn
6 small bags green beans

Brown hamburger and onion. Drain. Add flour to thicken. Season with salt and pepper (now or at the end). Add carrots and potatoes. Add enough water to cover the meat and vegetables. Cook one hour, or until vegetables are tender, thicken or add more broth as desired.. Add peas, beans, and corn and cook for 10 minutes.

Italian Dunkers

Serves 80

14 loaves French bread
5 lbs cheddar cheese
4 very large jars of Ragu sauce

Butter, garlic salt
5 lbs mozzarella cheese

Mix cheeses together. Cut bread into serving size chunks. Butter bread and sprinkle garlic salt over butter. Spread cheese over bread. Bake at 350 degrees about 20 minutes or until cheese is golden brown. Serve with sauce for dipping.

Meat Loaf

1 $\frac{3}{4}$ cup catsup
7 cups milk
3 $\frac{1}{2}$ cups chopped onion

7 cups bread crumbs
14 eggs
14 lbs ground beef

Combine catsup, bread crumbs, and milk, and let stand 5 minutes. Add eggs, meat, and onion. Put in pans and bake at 350 degrees for 1 hour.

Mexican Lasagne with Black Beans and Corn

Serves 80

Cooking spray	3 T garlic powder
45 10-inch flour tortillas	3 T sugar
13 C. frozen yellow corn	9 large eggs
9 15-oz cans black beans	9 pints regular sour cream (not light)
9 14½-oz cans diced tomatoes with mild green chilis	4½ lbs shredded Mexican cheese
9 15-oz cans tomato sauce	4½ C chopped green onions
4½ T chili powder	1 16 oz can black olives, sliced
3 T cumin	

Preheat oven to 400 degrees. Spray 4 large baking pans with cooking spray. Stack tortillas on cutting board and slice them into 3 strips each. The strips won't be uniform due to circular shape. Set aside. Pour corn and black beans into a colander and rinse with warm tap water. Set aside to drain. Beat eggs with a whisk until foamy. Add sour cream and half of the cheese. Stir to mix well. Stir together the tomatoes and their juice, tomato sauce, spices and sugar.

Spoon about half the sauce into the baking pans. Cover with 1/3 of the tortilla strips (they can overlap somewhat). Cover tortillas with half of the sour cream mixture and spread evenly. Scatter half of the corn and bean mixture over the sour cream mixture. Repeat tortilla, sour cream, and corn/bean layers once more. Top with the remaining tortilla strips, and cover with remaining sauce.

Cover pans with aluminum foil and bake 30 minutes or until hot and bubbly. Uncover pans. Scatter green onions and olives over the top. Bake 5 minutes, then top with remaining half of the cheese. Bake until cheese melts. Remove from oven and let stand for 10 minutes before cutting.

Pizza

Serves 96

2-3 lbs sausage	2 lbs pepperoni
24 14-inch parbaked pizza crusts	2 6-lb, 10-oz cans pizza sauce
15 lbs mozzarella cheese, shredded	3 large onions, sliced thin
2 lbs sliced mushrooms	24 oz sliced olives

Brown sausage and drain fat. Spread pizza crusts with sauce. Make 6 cheese pizzas, 5 pepperoni pizzas, and the rest mixed. Bake at 450 degrees for 8 minutes. Cut each pizza into 8 pieces. Serve 1 piece to children, 2 pieces to 12 and older.

Pizza Burgers

Makes 240

10 lbs hamburger, browned
10 cans tomato soup
120 hamburger buns, split

7½ lbs cheddar cheese, shredded
12 tsp. oregano

Mix all ingredients except buns. Refrigerate for at least 2 hours. Spread on bun halves and bake in 350 degree oven for about 20 minutes.

Baked Rigatone

Makes 5 large trays, 4 with sausage, and 1 without.

12 1-lb boxes penne pasta
6 lbs mild Italian sausage

9 3-lb jars Prego spaghetti sauce, Traditional flavor
8 lbs shredded mozzarella cheese

Brown sausage. Cook noodles as package directs. Heat sauce (can do this in the microwave—open jars and heat 2 jars for 3 minutes.)

Spray 5 baking pans with cooking spray. Mix noodles, sausage, and sauce in pans leaving one pan meatless. Top with cheese. Bake at 350 degrees for 20-30 minutes or until cheese melts.

Scalloped Potatoes and Ham

Serves 60

5 lbs ham, cubed small
3 10½-oz cans of each soup: cream of mushroom, cream of celery, and cheese
9 cans milk

15 lbs potatoes, peeled, sliced thinly
¾ cup butter or margarine

Spread potatoes in 3 greased 12X20X2 pans. Top with ham. Combine soups, milk, and butter or margarine. Pour over potatoes. Bake covered at 375 degrees for 2 hours. Uncover and bake 30 to 60 minutes more until browned.

Spaghetti

9 lbs Italian sausage or hamburger

About 280 total oz spaghetti sauce (12-2010 update, original recipe called for 7 40 oz jars, Kirk J used about 250 oz and ran out, suggest 280 oz)

10 pounds spaghetti (original recipe called for 5 lbs but Kirk used 8.5 lbs in Dec 2010 and ran out)

Brown sausage. Drain fat. Mix in spaghetti sauce and simmer. Meanwhile, cook spaghetti as directed on package.

(optional – mix noodles and sauce, put in large pans, cover with cheese, and bake)

Additional items: 24 oz jarred parmesan cheese, 160 oz Italian bread

Skillet Spaghetti

Serves 70

5 onions, chopped medium	4 cups chopped celery
4-6 cloves minced garlic	9 lbs ground beef
9 8-oz cans tomato sauce	9 6-oz cans tomato paste
6 qts tomato juice	10 cups water (more as needed)
8 tsp sugar	6 tsp oregano
Salt, pepper, and chili powder to taste	12 7-oz packages spaghetti

Saute onions, celery, and garlic. Add ground beef and brown. Drain. Add remaining sauce ingredients, and simmer 30 minutes. Add uncooked spaghetti, broken up if desired. Simmer, covered, for 30 minutes, stirring a few times to prevent sticking. Serve with parmesan cheese.

Sloppy Joe Under a Bun

12 lbs ground beef	9 15.5-oz cans sloppy joe sauce
7 cups shredded cheese	16 cups Bisquick
8 or 9 cups milk	8 eggs

Heat oven to 400 degrees. Brown the ground beef and drain. Stir in sloppy joe sauce. Spread into large flat baking pans. Sprinkle cheese over the top of meat mixture. Mix Bisquick, milk, and eggs until blended. Pour over beef mixture. Bake 30-40 minutes or until crust is light golden brown.

Submarine Sandwiches

Serves 60

6 loaves hoagie bread	1 jar mayonnaise
2 lbs shaved turkey	3½ lbs shaved ham
2 lbs cheddar cheese, sliced thinly	2 lbs swiss cheese, sliced thinly
3 heads lettuce, shredded	6 large tomatoes, sliced thinly

Cut bread in halves lengthwise. Spread mayo on both cut surfaces. Layer with cheese and meat, then lettuce and tomatoes. Cut each loaf crosswise into 10 sandwiches.

Tacos

Serves 80

12 lbs ground beef

3 large onions, chopped

Brown ground beef and onions. Drain fat. Season to taste with cumin, chili powder, and pepper.

Taco fixings:

5 lbs cheese, grated

3 heads lettuce, shredded

3 green peppers, chopped

6 cans black olives, sliced

50 flour tortillas

80 crisp tortillas

3 large bottles taco sauce

Tator Tot Hot Dish

9 lbs tator tots

6 cans cream of mushroom soup

12 lbs hamburger

6 cans cream of chicken soup

3 onions, chopped

6 cans cream of celery soup

6 lbs frozen mixed vegetables

3 cans milk

Brown hamburger and onion. Drain. Mix with rest of ingredients. Put in greased large pans. Bake 350 degrees and bake 1 ½ hours.

Tuna Noodle Casserole

Serves 60

6 cups chopped celery

4 lb thin noodles, cooked

8 cans (6 oz) tuna, juices drained

3 onions, chopped

8 cans cream of mushroom soup

4 cups milk

3 cups mayonnaise

8 cups grated cheddar cheese

1½ boxes potato chips, crushed

Saute celery and onion until translucent. Mix in soup, milk, and mayo. Grease 3 large baking pans. Layer into pans: noodles, tuna, and cheese. Spread soup mixture over the top. Bake 45 minutes at 350 degrees. Sprinkle top with crushed potato chips and bake 5 minutes more.

Tuna, Chicken, or Turkey and Macaroni Casserole

Serves 80

4 cups chopped onion	4 cups chopped celery
4 cups chopped green pepper	4 lbs grated cheddar cheese
16 10½-oz cans cream of mushroom soup	8 13-oz cans evaporated milk
24-32 cups diced chicken, or 8 6 ½-oz cans tuna	4 4-oz cans diced pimento (optional)
4 lbs elbow macaroni, uncooked	1 large box cornflakes, crushed

On the day before baking, combine all ingredients. Grease 4 large baking pans and divide mixture among the pans. Refrigerate overnight. Sprinkle top with cornflakes. Bake 1½ to 2 hours at 350 degrees.

Tuna Tetrazini

6 lbs spaghetti noodles	¼ - ½ c. oregano (start small, add as needed)
6 12-oz cans tuna	10 10½-oz cans cream of mushroom soup
4 medium onions, chopped	10 cans milk
5 16-oz cans black olives	2½ lbs parmesan cheese

Grease large baking pans. Cook spaghetti according to package directions. Sauté onion and add oregano, black olives, and tuna. Add soup and milk. Mix well. Add half of the parmesan to the mixture. Put spaghetti into baking pans. Cover with tuna mixture and sprinkle the rest of the cheese on top. Bake at 400-450 degrees for 30 minutes.

Side Dishes

Fruit Salad

1 large can (6 lb 10 oz) sliced peaches	10-12 bananas
9 large apples	4 lbs grapes
1 large can (6 lb 10 oz) fruit cocktail	3 20-oz cans chunk pineapple
4 (8 oz) containers Cool Whip	

Chill all ingredients for 12 – 24 hours. Mix together and serve.

Mashed Potatoes

Serves 80

2 40-serving boxes Hungry Jack potatoes
6 qts plus 2 2/3 c. water
1 lb butter or margarine
2 1/2 qts whole milk
2 T salt.

Heat water and milk. Add to potatoes, butter or margarine, and salt in big mixer and blend.

Oven Fries

Serves 60

15 pounds white potatoes, skins left on, scrubbed
Cut lengthwise into strips about 1/2 inch thick. Soak in water for 10 minutes. Dry between towels. Spread out on cookie sheets. Melt 1 lb butter or margarine, and pour over potatoes; stir until all are coated. Bake at 450 degrees for 45 minutes; turn every 15 minutes. 15 minutes before they are done, sprinkle with salt and paprika. May sprinkle with parmesan cheese too.

Desserts

Mandarin Orange Cake

Serves 80

4 packages yellow cake mix
4 cans mandarin oranges, drained
16 eggs
2 cups oil

Preheat oven to 325 degrees. Grease and flour 2 large baking pans. Mix above ingredients and spread into pans. Bake 25-35 minutes. Cool.

Frosting:

48 oz Cool Whip, thawed in refrigerator
4 3-oz boxes vanilla pudding mix, dry
4 16-oz cans crushed pineapple, undrained

Mix gently and spread on cakes. Store in refrigerator. Keeps several days.

Rainbow Cake

Serves 80

4 packages white cake mix
4 packages Jell-O, raspberry or strawberry
4 cups boiling water
4 cups cold water

Make cakes according to package directions, using 2 large baking pans. Cool cake 15 minutes, while you mix up the Jell-O according to package directions. Poke holes in cake, about 1 ½ inches apart. Carefully pour Jell-O mixture over cakes. Chill 3-4 hours.

Frosting:

4 8-oz containers Cool Whip, thawed

Or

4 packages vanilla instant pudding mix, prepared as directed. Fold in 4 containers Cool Whip.

Store in refrigerator.