

RECIPES

Au Gratin Potato Casserole

Ingredients

1 32 oz. package frozen hash browns (suggestion: Ore-Ida Southern Style)

1 16 oz. container sour cream

2 cups (8oz.) shredded cheddar cheese

1 10¼ oz. can cream of mushroom soup

1 small onion chopped and sautéed in butter or olive oil

2 cups Corn Flake Crumbs or crushed corn flakes

Preparation

Step 1: Stir together the first six ingredients in a large bowl

Step 2: Spoon potato mixture into a lightly greased 13x9 inch baking dish. Sprinkle evenly with corn flakes and drizzle with melted butter.

Step 3: Bake at 350 degrees for 1 hour, or until hot and bubbly.

Notes

If preparing ahead and refrigerating, follow recipe through placing in baking dish or foil pan, but do not add corn flake topping until ready to bake. *Does not freeze well.*

Easy Meat Loaf

Ingredients

1½ lbs. ground beef
1 egg
1 onion, chopped (I sauté mine)
1 cup milk
1 cup dried bread crumbs
Salt and pepper to taste
4 tablespoons brown sugar
4 tablespoons prepared mustard
2/3 cup ketchup

Preparation

Step 1: Preheat oven to 350 degrees.

Step 2: In a large bowl, combine the beef, egg, onion, milk and breadcrumbs. Season with salt and pepper to taste. Form into a loaf and place in lightly greased half size foil pan.

Step 3: In a separate small bowl, combine the brown sugar, mustard and ketchup. Mix well and pour over the meatloaf.

Step 4: Bake at 350 degrees for one hour.

Notes

Plan on four meat loaves per 20 people.

These can be prepared/baked ahead and reheated at the Day Center.

Jana's Chili

Ingredients

- 1 lb. ground turkey (can substitute ground beef)
- 1 15 oz. can tomato sauce
- 1 10 oz. can Original RO*TEL (diced tomatoes and green chilies)
- 1 package dried Chili Mix (McCormicks)
- 1 can kidney beans (undrained)

Preparation

Brown meat in large saucepan or Dutch oven. Add remaining ingredients, stir and simmer for 30 minutes.

Notes

If made as a side dish – 3X the recipe

If made as a main dish – 5X the recipe

This is a good dish to use as a topping if having a baked potato bar.

Enchilada Casserole

Ingredients

10 small tortillas cut in half, or ~ 20“street taco” size

1 tablespoon olive oil

1 pound ground beef (*93% lean, or shredded chicken, or sautéed onions and Ortega chilies for vegetarian version*)

1 tablespoon taco seasoning

salt and pepper to taste

2 cups red enchilada sauce (Trader Joes or Frontera Red Chili Enchilada Sauce)

2 1/2 cups shredded cheddar cheese

Optional toppings: 2 tomatoes (*cored, seeded and diced*); 1/4 cup sliced green onions; sliced black olives

Preparation

Step 1: Preheat the oven to 350 degrees. Coat foil pan with cooking spray.

Step 2: Heat the oil in a large pan over medium heat. Add the ground beef and cook for 6-8 minutes, breaking up the meat with a spoon.

Step 3: Add the taco seasoning, salt and pepper to taste, stir to combine.

Step 4: Spread 1/4 cup of the enchilada sauce over the bottom of the baking dish.

Step 5: Layer 1/3 of the tortillas over the sauce.

Step 6: Add 1/2 of the meat mixture, then add 3/4 cup of cheese on top of the meat.

Step 7: Pour 1/2 cup of the enchilada sauce over the cheese.

Step 8: Repeat the process with 1/3 of the tortillas, the rest of the meat mixture, 3/4 cup of cheese and 1/2 cup of sauce.

Step 9: Add the final 1/3 of tortillas on top of the casserole; pour the remaining sauce over the top of the tortillas and sprinkle on the rest of the cheese.

Step 10: Cover the casserole with foil and bake for 30 minutes.

Step 11: Uncover and bake for an additional 5-10 minutes or until cheese is melted and browned.

Optional: Sprinkle tomatoes, green onions and/or sliced olives over the top. Let the casserole sit for 5 minutes before cutting.