

# DINNER CHURCH COOK BOOK

# TABLE OF CONTENTS

COOKING FOR A LARGE GROUP

MEALS & NOTES

1 - EASY SOUR CREAM CHICKEN BAKE

2 - RANCH CHICKEN DRUMSTICKS

3 - BROWN SUGAR PORK CHOPS

4 - BAKED HAM AND CHEESE SLIDERS

5 - STREET CORN CHICKEN AND RICE BOWL

6 - CHICKEN POT PIE CASSEROLE

7 - CHICKEN PARM CASSEROLE

8 - SHEPHERD'S PIE

9 - PORK AND SAUERKRAUT

10 - HAM AND GREEN BEANS

11 - CREAMY ITALIAN SAUSAGE RIGATONI

12 - CHICKEN AND BROCCOLI PASTA BAKE

13 - TACOS

14 - BREAKFAST FOR DINNER

15 - SHEET PAN EGGS

16 - HOLIDAY MEAL MENU (THANKSGIVING, EASTER, CHRISTMAS)

17 - FRENCH TOAST CASSEROLE

# COOKING *for a* LARGE GROUP *tips & tricks*

**SERVINGS**

We typically plan to serve 20 people per full-sized serving tray (not necessarily 20 servings, but 20 people with seconds and to-go meals).

**TO GO MEALS**

We always plan for to-go meals. This gives us a buffer on food counts and allows individuals who need food to take an extra meal for the week. If we have extra ingredients or items we aren't using, like ham bones or chicken scraps, we always look for a family to bless. Our goal is no waste.

**SUBSTITUTIONS**

Many of our menus are based on the donations we receive from our partner organizations. Many recipes can be adapted to use the ingredients you have on hand.

**CASSEROLES**

When possible, we do not pre-mix meals (ex, keep pasta, sauce, and chicken separate instead of making a casserole dish). This allows those with food allergies and aversions to enjoy part of the meal. Sometimes, this is not possible, but we do our best to keep things separate when it is possible.

# MEALS & *notes*

| Date | Recipe | Notes |
| --- | --- | --- |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |

# MEALS & *notes*

| Date | Recipe | Notes |
| --- | --- | --- |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |

# HOW MANY?

| ITEM | ATTENDANCE | HOW MUCH DID WE USE? |
|---|---|---|
| Rolls | | |
| Lettuce | | |
| Mashed Potatoes | | |
| Pasta | | |
| Rice | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |

# Easy Sour Cream Chicken Bake

20 servings

1 hour 10 minutes

Serve with mashed potatoes and canned veggies

## Ingredients

10 chicken breasts (cut in half)

5 c mozzarella cheese

5 c sour cream

5 c parmesan cheese

5 tbs Italian seasoning

salt and pepper



## Instructions

Cut chicken in half lengthwise. Lay chicken in a single layer in a casserole dish. Sprinkle chicken with the mozzarella cheese. Spread sour cream over cheese. Season with Italian seasoning, salt, and pepper. Sprinkle with parmesan cheese. Cover the casserole dish with foil. Bake at 375 for 1 hour or until the internal temperature is 165 degrees Fahrenheit.

# Ranch Chicken Drumsticks

20 servings

GLUTEN FREE

50 minutes

Serve with a canned vegetable and rice

## Ingredients

40 chicken drumsticks

7 Tbsp cooking oil

1 3/4 tsp garlic powder

1 3/4 tsp salt

1 tsp pepper

7 tbsp butter

4 2/3 tbs ranch seasoning



## Instructions

Preheat the oven to 425º F. Line a baking sheet with parchment paper. Place the chicken drumsticks in a large bowl and drizzle the cooking oil over the top. Add the garlic powder, salt, and pepper, then toss until the chicken is evenly coated in oil and seasoning. Place the chicken drumsticks on the prepared baking sheet and bake for 40-45 minutes and the drumsticks are browned. Flip the drumsticks once, halfway through baking. After baking, transfer the drumsticks to a clean bowl. Melt the butter and drizzle it over the drumsticks. Gently toss the drumsticks to coat. Sprinkle the ranch seasoning over the top, then toss to coat again. Serve hot!

# Brown Sugar Pork Chops

20 servings

50 minutes

Serve with a canned vegetable and mashed potatoes

## Ingredients

20 bone-in or boneless pork chops

1 1/4 cup brown sugar

5 tsp paprika

5 tsp garlic powder

1 1/2 tsp salt

1 1/2 tsp black pepper

5 tbsp olive oil



## Instructions

Preheat your oven to 375°F. Line a baking sheet with parchment paper for easy cleanup. In a small bowl, whisk together the brown sugar, paprika, garlic powder, salt, and black pepper. Pat the pork chops dry with paper towels. Rub them with olive oil, then generously coat both sides of the chops with the brown sugar mixture. Place the seasoned pork chops on the prepared baking sheet. Bake the pork chops in the preheated oven for 25-30 minutes, or until the internal temperature reaches 145°F (do not overcook) when measured with an instant-read thermometer inserted into the thickest part of the chop. Remove the chops from the oven and let them rest for 5 minutes before serving

# Baked Ham and Cheese Sliders

20 servings

25 minutes

Serve with chips and fresh veggies

## Ingredients

(3) 8-count Hamburger Rolls

2 lb. Deli Ham or Turkey

2 lb. Swiss Cheese

1 cup (2 stick) Salted Butter

2 tbs Dijon Mustard

4 tsp Poppy Seeds (optional)

4 tsp Onion Powder

2 tsp Worcestershire Sauce

1/2 tsp Salt

1/2 tsp Pepper



## Instructions

Preheat oven to 350 degrees. Line a baking pan with aluminum foil and spray with cooking spray. Place the bottom side of the rolls in the pan. Layer half of the ham over the rolls. Layer with the cheese and repeat. In a microwave-safe bowl, melt the butter. Add the Dijon mustard (you can substitute regular mustard), poppy seeds, onion powder, Worcestershire sauce, salt, and pepper. Place the top of the bun on each sandwich. Evenly spread the butter mixture over the top and allow some of the butter mixture to drip to the base of the rolls. Cover with aluminum foil and bake covered for about 20-25 minutes until the cheese is melted. It may take slightly longer depending on the thickness of the cheese and ham. Uncover the foil and bake for 3 to 5 minutes longer. Serve hot!

# Street Corn Chicken Rice Bowl

20 servings

40 minutes

Full Meal

## Ingredients

**Chicken:**
10 large chicken breasts, diced
5 tsp chili powder
5 tsp smoked paprika
2½ tsp garlic powder
2½ tsp cumin
5 tbsp olive oil
Salt and pepper to taste

**Rice:**
5 cups long grain rice, cooked as per package instructions

**Corn:**
10 cups corn kernels (fresh, frozen, or canned)
1¼ cup mayonnaise
1¼ cup crumbled cotija cheese (you can substitute parmesan cheese)
2½ tsp chili powder
Juice of 5 limes
Salt to taste



## Instructions

**Chicken:** Drizzle diced chicken with olive oil and toss with chili powder, smoked paprika, garlic powder, cumin, salt, and pepper. Spread chicken in a single layer on a baking dish. Bake for 20 minutes or until fully cooked.

**Rice:** While the chicken is baking, prepare the rice per the package directions.

**Corn:** In a bowl, combine the corn kernels, mayonnaise, cheese, chili powder, lime juice, and a pinch of salt. Mix until well combined. Heat in a roaster or on the stove until warm.

**Assembly:** Serve the chicken and corn over the rice.

# Chicken Pot Pie Casserole

20 servings

50 minutes

Serve with salad

## Ingredients

2 cups cooked chicken (shredded)
15 cans cream of mushroom soup (10 oz each)
5 cup sour cream
5 cup cheddar cheese
5 teaspoon minced garlic
1 1/4 cup milk
11 cups frozen vegetables (peas and carrots, corn, or any other favorite)
2 1/2 teaspoon salt
2 1/2 teaspoon black pepper
2 1/2 teaspoon garlic powder
5 teaspoon onion powder
10 tablespoons butter melted
5 - 12 ounces refrigerated biscuits

GLUTEN FREE

For a GF option, make a tray with no biscuits



## Instructions

Preheat oven to 350 degrees. Grease baking dishes. Add cooked chicken, soup, sour cream, milk, cheddar cheese, frozen vegetables, minced garlic, salt, pepper, onion powder, and garlic powder. Mix well and evenly spread the mixture. Remove biscuits from the tube. Pull each biscuit into 2 halves. Cut each half into halves. Cut each of the halves into 3 pieces. Push each piece of biscuit into the pot pie mixture, leaving just a little space between each piece so you can see the mixture. Brush the melted butter onto each biscuit piece. Cover the baking dish with foil and place it in the oven. Bake for 20 minutes covered. Remove foil and bake another 20 -25 minutes uncovered until biscuits are fully cooked and golden brown.

# Chicken Parm Casserole

20 servings

1 hr and 20 min

Serve with salad and roll

## Ingredients

3 lb rigatoni pasta
1 size 10 can (102 oz) marinara sauce
12 c mozzarella cheese shredded
1 1/3 c grated parmesan cheese
8 chicken breasts
6 c Italian breadcrumbs
3 c oil
8 tbsp butter
8 tsp seasoned salt
1 tbs pepper



## Instructions

Preheat oven to 375 degrees. Boil the rigatoni until it's a little less than al dente. Then drain the pasta. Combine it with 32 ounces of marinara sauce, one-third of the Parmesan cheese, and one cup of mozzarella. Set this mixture aside. Dice the chicken, coat with oil and bread crumbs. Bake in a single layer for 20 minutes or until the chicken is fully cooked. Grease a baking dish and start layering; begin with your cooked pasta mixture at the bottom of the dish, followed by your cooked chicken, then sprinkle your parmesan cheese and mozzarella cheese on top. Repeat these layers using up all remaining ingredients. Bake uncovered in your preheated oven for 25 minutes until everything is heated through and nicely melted together. If you prefer a crispier layer on your casserole, you can increase the temperature to 425°F for an additional 5 minutes during baking.

# Shepherd's Pie

20 servings

1 hr

Serve with salad and roll

## Ingredients

4 lb ground lamb or beef
4 medium onions, diced
4 cups frozen or canned carrots
4 cups frozen or canned peas
4 tablespoons of tomato paste
4 teaspoons Worcestershire sauce
4 teaspoons thyme
salt and pepper, to taste
4 cups beef, chicken or vegetable broth
4 cups shredded cheddar cheese (optional)
20 servings of instant mashed potatoes
Milk and butter for mashed potatoes



## Instructions

Begin by preheating your oven to 400°F. In a large skillet, cook the ground lamb or beef over medium heat until browned. Drain excess fat if necessary. Add the diced onion and carrots to the skillet. Sauté for about 5 minutes until the onion is translucent. Stir in the tomato paste, Worcestershire sauce, thyme, salt, and pepper, mixing well to incorporate. Pour in the broth and bring the mixture to a simmer. Cook for about 10 minutes until slightly thickened. Add peas and mix well. Meanwhile, prepare your mashed potatoes. Pour the meat mixture into a baking dish, then spread the mashed potatoes over the top, using a fork to create peaks. If desired, sprinkle shredded cheddar cheese over the mashed potatoes for added flavor. Place in the preheated oven and bake for 25-30 minutes until golden and bubbly. Serve with a dinner roll and butter or a side salad!

# Pork and Sauerkraut

20 servings

3 hrs

Serve with Mashed potatoes and a veggie

## Ingredients

12-pound pork roast

salt and ground black pepper to taste

8 (14.5 ounce) cans sauerkraut, or to taste

12 cups of water, or more as needed



## Instructions

Preheat the oven to 400 degrees F. Place the pork into a large roasting pan and season with salt and black pepper. Mix together sauerkraut and water in a large bowl until combined; pour over pork. Roast pork in the preheated oven until heated through, about 1 hour. Reduce oven temperature to 300 degrees F. Continue roasting until an instant-read thermometer inserted into the center of pork reads at least 145 degrees F, about 2 hours more; add more water as needed if sauerkraut mixture begins to look dry. Remove from the oven and allow pork to rest for about 10 minutes in a warm area before slicing.

# Creamy Italian Sausage Rigatoni

20 servings

1 hr

Serve with salad or veggie and roll

## Ingredients

10 Tbs Olive Oil
5 large Onions (diced)
20 Garlic Cloves (minced)
5 lbs. Italian Sausage
(10) 28-ounce cans Whole or Crushed Tomatoes
5 Tbs dried basil
5 Tbs dried oregano
3 Tbs Salt
3 Tbs Pepper
7.5 cups Heavy Cream
7.5 cups Grated Parmesan Cheese
5 lb. Rigatoni Pasta



## Instructions

Heat a large pot over medium heat. Add the olive oil, then add the diced onion and cook for 7-8 minutes until softened. Add the minced garlic and Italian sausage, cooking for an additional 7-8 minutes until the sausage begins to brown. While the sausage is cooking, fill a separate large pot with water and bring it to a boil over high heat. Add a generous amount of salt to the water, and then add the rigatoni. Cook the pasta according to the package instructions, typically 9-11 minutes for al dente. Add the canned tomatoes to the sausage mixture. Stir in the basil, oregano, salt, and pepper. Let the mixture come to a boil, then reduce the heat to let it simmer for 5-7 minutes. Add the heavy cream and 1 cup of Parmesan cheese to the sauce. Stir well and let the sauce simmer on medium-low heat for 5-7 minutes. Taste and adjust seasonings as needed. Drain the rigatoni and add it to the sauce, stirring to coat the pasta.

# Ham and Green Beans

20 servings

2.5 hrs

Serve with roll

## Ingredients

1 size 10 can green beans

1 size 10 can whole potatoes

7-pound cooked ham (with bone)



## Instructions

Cook ham according to package instructions, usually 20 minutes per pound. Meanwhile, put green beans with juice and drained potatoes in a large roaster set to 300 degrees to heat up. When the ham is fully cooked, remove the fat, allow it to cool and cut into small pieces. Dump the ham and juice from the baking dish in the roaster. Serve with bread and butter.

# Chicken and Broccoli Pasta Bake

20 servings

1 hr

Serve with salad and roll

## Ingredients

18 ounces (2 cups) penne pasta
6 cups chopped broccoli florets (about 1/2 head; cut small, bite-sized, uniform pieces)
6 cups diced rotisserie chicken (about 1/2 rotisserie chicken)
One 15-ounce jar plain Alfredo Sauce
1 cup milk
3 cups shredded mozzarella, divided
3/4 cup grated Parmesan cheese



## Instructions

Bring a large pot of water to a boil. Cook the pasta until al dente according to package instructions. Add the broccoli to the boiling water during the last 2 minutes of cooking, just until crisp-tender. Drain the pasta and broccoli together and set aside. Preheat your oven to 375°F. Lightly grease 9×9-inch baking dishes. Then, add the cooked pasta and broccoli, rotisserie chicken, and 1/2 shredded mozzarella (reserve the rest) and gently stir until evenly combined. Pour the mixture into the prepared 9×9-inch pan. Sprinkle 1/4 cup Parmesan cheese and the remaining 1/2 mozzarella cheese evenly over the top. Bake on the middle rack for 20-25 minutes, or until the cheese is melted and bubbly.

# Tacos

20 servings ☆ Full Meals



**TACOS (3 each)**

Ground Beef - 10 pounds

Hard and Soft Shells - 60 shells combined

Taco Seasoning - Enough for 10lbs of meat

Tamoto Salsa - 60 servings

Lettuce - 8 cups

Sour Cream - 60 servings

Cheese - 2.5 lbs

Rice - 20 servings

Corn - 20 servings

# Breakfast for Dinner

20 servings ☆ Full Meals



Eggs - 40 (2 per person)
Bacon - 1lb or 40 slices (2 per person)
Waffles - 40 ego waffles
Syrup - 20 servings (see bottle)
Butter - enough for waffles
Hashbrowns - frozen or dried (see package for serving size)
Ketchup - enough for eggs and hashbrowns

We typically scramble the eggs with a little milk or water to make them fluffier. Cook the bacon and hash browns in the oven. The waffles can be toasted in bulk in the oven as well.

# Sheet Pan Eggs

20 servings

30 minutes

Entree

## Ingredients

20-30 Eggs

⅔ cup Milk

1 tsp Salt

½ tsp Pepper

½ tsp Garlic Powder

2 cups of Cheese

OPTIONAL - 2 cups Veggies (onions, peppers, mushrooms)



## Instructions

Preheat oven to 350°F. Lightly grease or spray a sheet pan with cooking spray. In a food processor or blender, combine eggs, milk, salt, pepper, and garlic powder. Blend for 30–60 seconds until smooth and frothy. (This adds air and makes the eggs light and fluffy when baked!) Gently pour the blended egg mixture into the pan. Scatter diced vegetables and then cheese evenly over the top of the eggs. Bake for 15-20 minutes, or until eggs are set in the center.

# Holiday Meal

20 servings

☆ Full Meal (turkey, gravy, mashed potatoes, stuffing, corn, greenbean casserole, candied yams, cranberry sauce, roll)



2 boxes instant mashed potatoes (check serving size - use milk and butter for a homemade taste)
4 cans of corn
3 large cans of yams
2 cans of cranberry sauce
1.5 quarts of gravy (store bought or from the turkey)
1 large turkey (20+ pounds)
1 bag of dinner rolls
4 boxes of stuffing
3 cans of milk (or 1 gallon) for mashed potatoes, gravy
1 French's onion ring for green bean casserole
2 cans of mushroom soup for green bean casserole
1 large can of chicken broth to pour on the turkey to keep it moist
parsley, salt, and pepper
1 pound of butter (corn, yams, stuffing, green beans)
1 bag of brown sugar (yams)
cornstarch (gravy)

# French Toast Casserole

20 servings

1 hour

Serve with sliced peaches, and bacon

## Ingredients

2 loaves of bread cut into cubes

16 large eggs

4 cups milk (preferably whole)

1 cup heavy cream

1 cup sugar

4 tablespoons maple syrup

4 teaspoons vanilla extract

½ cup butter, cubed

⅔ cup brown sugar



## Instructions

Preheat oven to 350F. Lightly grease a full-sized hotel pan and place cubed bread in an even layer. Toast the bread in the oven for a few minutes until very lightly toasted, especially if using fresh bread. Whisk together the remaining ingredients (excluding the brown sugar and butter) in a large bowl until the mixture is well combined. Pour the mixture over the bread. Using a spatula, ensure the bread is well coated. Leave sit for a few minutes until the bread is saturated. In a separate bowl, combine the brown sugar and butter until the mixture is coarse and crumbly. Sprinkle the mixture evenly over the bread. Bake for 50-60 minutes until the middle is set. If the top begins to brown too much, lay a piece of foil over the top and continue baking until finished. Let rest for a few minutes to set fully before serving.