

Baked Potato Bar

Serves: 100

Prep Time:

Cooking Time:

Chicken and Biscuit Pot Pies

Serves: 100
Prep Time:
Cooking Time: 30 minutes

6 quarts	All-purpose Baking Mix
4 (50 oz) cans	Condensed Cream of Chicken Soup
4 (50 oz) cans	Condensed Cream of Mushroom Soup
2 tbsp	Thyme leaves, crushed
2 tsp	Thyme leaves, crushed
5 quarts	Milk
4 tsp	Black Pepper
2 ½ gal	Chicken, cooked and cubed
3 gal	Frozen Mixed Vegetables
8	12 x 20 x 2 baking dishes

1. Preheat oven to 400 degrees.
2. Prepare baking mix according to package directions. In large sauce pot mix soups, milk, thyme and pepper. Heat to a boil, stirring occasionally. Add chicken and vegetables. Heat until internal temperature is 165 degrees or higher.
3. In each baking pan evenly divide chicken mixture. Using a ¼ cup scoop, place 12 to 13 biscuits evenly over each pan. Bake at 400 degrees until biscuits are golden, about 30 minutes. Hold at 140 degrees or higher.
4. Serve using a 1 cup ladle and 1 biscuit.

Chicken and Rice with Greenbeans

Serves: 100

Prep Time:

Cooking Time: 60 minutes

6	12 x 20 pans
18 lbs	Chicken, cooked (36 cups)
7 ½ lbs	Rice
6 quarts	Water, boiling
6 tbsp	Salt
6 tbsp	Vegetable or Olive Oil
9 oz	Onion, chopped (1 large)
3 lbs	All-purpose Flour (6 ½ cups)
4 ½ quarts	Milk
6 quarts	Chicken Stock
¾ tsp	Pepper
1/3 cup	Italian Seasoning
27 oz	Bread Crumbs
½ lb	Butter, melted
18 oz	Cheddar Cheese, shredded
4 gal	Can Green beans

1. Preheat oven to 350 degrees.
2. Dice chicken into bit size pieces.
3. Bring water to a boil and cook rice on low for 20 minutes or until tender.
4. Saute onion in oil. Add flour and stir to blend. Add milk and stock, stirring constantly with wire whip. Cook until thickened. Add chicken. Add pepper and salt as needed.
5. Portion out into six lightly greased baking pans.
6. Combine bread crumbs, ½ lb butter and cheddar cheese.
7. Sprinkle bread crumb mixture evenly over chicken and rice.
8. Bake at 350 degrees for 1 hour or until internal temperature reaches 180 degrees in the center of the pan. Takes 2 hours if the pans have been made ahead and refrigerated.
9. Cook green beans until heated. Serve alongside chicken and rice.

Chili with Beans

Serves: 100
Prep Time:
Cooking Time: 2 – 3 hours

20 lbs	Ground Beef
15	Onions, large
2 cups	Shortening
5	Garlic bulbs
10 tbsp	Salt
5 tbsp	Paprika
12 (12 oz) cans	Tomato Paste
48 cups	Water
2 gal	Red, Kidney, or Pinto Beans, canned or already cooked
1 can	Cumin Seed, to taste (start with 1 tbsp)
4 tbsp	Flour
2 tbsp	Red Pepper
17 boxes	Jiffy Cornbread Muffin Mix

1. Brown meat, and sauté onions in shortening.
2. Drain beef and onions.
3. Combine all ingredients and cook slowly for 2 to 3 hours.
4. Cook cornbread muffin mix as described on box.

Hot Dogs

Serves: 100

Prep Time:

Cooking Time:

Lasagna

Serves: 100

Prep Time:

Cooking Time: 60 minutes

6 lbs	No-Boil Lasagna Noodles, uncooked
1 cup	Olive or Vegetable Oil
10	32 oz jars Classico Spaghetti Sauce or 6 (2 lb. 13 oz) jars of Ragu Spaghetti Sauce
9 lbs (150 oz)	Ricotta Cheese
10 lbs	Shredded mozzarella (40 cups)
3 ½ cups	Grated Parmesan Cheese
3 tbsp	Parsley Flakes
3 tbsp	Garlic Powder
2 tbsp	Lawry's Seasoning
15 pounds	Ground Beef, cooked (20-30 cups)
14 packages	Garlic Bread

1. Preheat oven to 350 degrees. Combine ricotta, ½ of mozzarella, 2 ½ cups parmesan, parsley, garlic, and Lawry's.
2. In a separate bowl mix spaghetti sauce and ground beef.
3. Pour sauce enough sauce in bottom of each pan to cover. Arrange 1 layer of lasagna noodles.
4. Spread 1 cup of cheese mixture on top of noodles.
5. Arrange a layer of noodles on top of cheese.
6. Spread 1 cup of sauce on top of noodles.
7. Arrange a layer of noodles on top of sauce.
8. Repeat steps 4 – 7 until pan is full.
9. Top with pasta and remaining sauce. Sprinkle with remaining parmesan. Cover with foil and bake at 350 degrees for 50 minutes.
10. Check center of casserole that noodles are tender. Uncover pans if sauce is too wet or thin. If ok, leave covered.
11. Sprinkle with remaining mozzarella (2 cups per pan). Cook covered for 10 minutes to melt cheese.
12. Cook garlic bread according to package.

Macaroni & Cheese

Serves: 100
Prep Time:
Cooking Time: 60 minutes

8 lbs	Elbow, bowtie, etc. macaroni
8 lbs	Velveeta Cheese
1 ½ lb	Butter
3 cups	Flour
2 gal	Milk
8 tsp	Salt
1 tsp	Pepper
8 cups	Cheddar Cheese, shredded

1. Preheat oven to 350 degrees.
2. Cook macaroni, rinse and set aside in baking pans.
3. Melt butter and add flour, salt and pepper, and milk. Cook stirring constantly until smooth.
4. Add Velveeta Cheese, stir until well blended. Pour over macaroni and sprinkle top with cheddar cheese.
5. Bake at 350 degrees for 60 minutes.

Nachos

Serves: 100

Prep Time:

Cooking Time:

Sloppy Joes

Serves: 100

Prep Time:

Cooking Time: 10 – 15 minutes

25 lbs	Ground Beef
2 gal	Chili Sauce
6 cups	Chili Sauce
3 cups	Brown Sugar
100	Hamburger Buns

1. Brown meat and drain.
2. Stir in chili sauce and brown sugar. Season with salt and pepper to taste. Cook until heated through. Spoon onto rolls.

Spaghetti

Serves: 100

Prep Time:

Cooking Time:

20 lbs	Spaghetti
20 jars	32 oz jars of Classico Spaghetti Sauce or 12 (12 lb 13 oz) jars of Ragu Spaghetti Sauce
10 lbs	Ground beef, cooked
14 packages	Garlic Bread
6 jars	24 oz Kraft Parmesan Cheese

1. Cook spaghetti as directions on package.
2. Mix ground beef and spaghetti sauce and heat.
3. Cook garlic bread according to package.