

SAINT JOHN'S HOSPICE

Suggested Recipes for Casserole Program



Introduction

The Casseroles are the “Main Course” of a complete, hot meal that we serve to hundreds of God’s poor and homeless who come to us for their daily bread. We also provide bread, water, and a dessert to each person.

Please do not feel restricted to these recipes – your favorite recipe is most welcome!

We are happy to provide trays and lids for your casseroles. If you provide your own, we use standard “half trays”. Each casserole serves 6-8 men. For groups, we can arrange a monthly pick-up schedule at a centralized location. Here are other useful hints:

- Please deliver casseroles frozen.
- Prepare your recipe so that it can be eaten with a plastic “spork” (a combination spoon and fork). We do not provide knives.
- Please mark the lid with the main ingredients and date you prepared your casserole.

We thank every casserole maker for the generosity and love that goes into each meal. God bless you always.

MACARONI & BEEF CASSEROLE:

3 lbs ground beef
1 cup chopped onion
2 28 oz cans tomato sauce
½ tsp pepper
2 tsp salt
1 tsp oregano
10 oz box elbow macaroni
¼ lb American cheese

In a large pot, cook the meat and onions until meat is browned. Drain. Stir in tomato sauce and spices. Simmer 15 minutes. Prepare macaroni and add to mixture. Turn into casserole pan. Lay cheese slices on top. FREEZE.

CHEESY BEEF CASSEROLE:

3 lbs ground beef
2 1 lb cans stewed tomatoes
2 cans cream of cheddar cheese soup
1 can milk
½ tsp pepper
1 10 oz box elbow macaroni

Brown beef and drain. Add tomatoes, soup, milk and pepper. Cook macaroni and add to mixture. Turn into casserole pan. FREEZE.

CABBAGE & BEEF CASSEROLE:

3 lbs ground beef
 2 large onions, chopped
 2 green peppers, chopped
 3 cans tomato soup
 2 cans water
 ½ tsp pepper
 2 tsp salt
 2 medium heads cabbage, parboiled

Brown beef, onions and peppers and drain. Mix in soup, water, salt and pepper. Shred cabbage. Layer half the cabbage in casserole pan. Add beef mixture. Cover with remaining cabbage. FREEZE.

EASY FRANKS AND BEANS CASSEROLE:

2 lbs hot dogs
 1 53 ¼ oz Campbell's Pork & Beans
 1 40 oz can red kidney beans

Layer ½ pork and beans, ½ red kidney beans and 1 lb. sliced hot dogs into casserole pan. Repeat with second half. FREEZE.

HAM NOODLE CASSEROLE:

1 packaged ham slice diced (approx 2 cups)
 1 cup celery, chopped
 4 cans cheddar cheese soup
 2 soup cans milk
 ½ tsp pepper,
 ½ tsp paprika
 16 oz bag medium noodles

Cook noodles. Mix all other ingredients together. Layer noodles first, then ham mixture until all ingredients are used. FREEZE.

BEEF SUPREME CASSEROLE:

2 lbs cubed chuck
 1 pkg dry onion soup mix
 1 cup beef bouillon
 2 cans cream of mushroom soup
 1 lb noodles

Put all ingredients except noodles in pan with tight fitting lid and bake at 325 degrees for 3 hours. Boil 1 lb noodles and drain. Put noodles into casserole pan and cove

COMPANY CASSEROLE:

2 lbs ground chuck
 1 lb cooked noodles, drained
 3 8 oz cans tomato sauce
 1 lb cottage cheese
 ½ cup sour cream
 1/3 cup snipped scallions
 1 Tbs minced green pepper

Sauté chuck until brown. Stir in tomato sauce. Combine cottage cheese, sour cream, scallions and pepper. Spread ½ of noodles in casserole, cover with cheese mixture, cover with rest of noodles. Pour on meat mixture and bake at 350 degrees for 30 minutes. FREEZE.

STEAK SAN MARCO CASSEROLE:

2 lbs bottom round roast, cut in 1 inch pieces
 1 pkg onion soup mix
 1 lb can peeled Italian tomatoes
 1 tsp oregano
 2 Tbs wine vinegar
 2 Tbs cooking oil
 dash of pepper and garlic powder
 1 lb noodles

Arrange meat in large pan. Mix remaining ingredients together and pour over meat. Cover pan and simmer in 350 degree oven for 3 hours. Boil 1 lb noodles. Put noodles into casserole pan and cover or mix with cooked beef. FREEZE.

NOODLE BAKE CASSEROLE:

2 lbs ground beef
 ¾ cup chopped onion
 2 cans condensed tomato soup
 1 3 oz pkg cream cheese
 2 Tbs sugar
 1½ Tbs Worcestershire sauce
 Salt and pepper to taste
 1 lb noodles

Brown meat and onions, drain. In sauce pan, mix soup, cream cheese, sugar, Worcestershire sauce, salt and pepper. Simmer about 15 minutes. Cook noodles and drain. Place noodles on bottom of greased casserole pan, spread meat over noodles. Pour sauce over all. Bake in 350 degree oven for 20 minutes. Cool and FREEZE.

GROUND BEEF CASSEROLE (QUICK):

2 lbs ground beef
 1 small onion, chopped
 ½ cup chopped celery
 2 Tbs flour
 2 15 oz cans tomato sauce
 ½ tsp salt,
 ⅛ tsp. pepper
 ¼ tsp. oregano
 1 cup shredded cheddar cheese
 1 lb elbow macaroni, cooked

Brown beef, onion, celery in skillet, drain. Stir in flour, tomato sauce and seasonings. Simmer 5 minutes. Pour over cooked macaroni in casserole pan and top with cheese. Bake in 350 degree oven for 20 minutes. Cool and FREEZE.

GROUND BEEF CASSEROLE:

2 lbs ground beef
 1 small onion, chopped
 12 oz cooked noodles
 2 16 oz can green beans, drained
 1 can cream of mushroom or celery soup
 Parmesan or any type grated cheese
 Brown ground beef and onion. Drain. Combine other ingredients with ground beef and sprinkle with cheese. FREEZE.

JIFFY FRANKS AND BEANS #1:

4 1 lb cans pork and beans
 2 envelopes Lipton onion soup mix
 2/3 cup ketchup
 ¼ cup water
 4 Tbs brown sugar
 2 Tbs prepared mustard
 2 lbs hot dogs

Combine all ingredients in the casserole pan. FREEZE.

JIFFY FRANKS AND BEANS #2:

2 12 oz cans red kidney beans
 2 17 oz cans lima beans
 1½ cups tomato sauce with mushrooms
 2 small onions, minced
 2 cups grated cheddar cheese (½ lb)
 15 hot dogs, sliced.

Mix beans, tomato sauce, onion and 1 cup of cheese in casserole pan. Arrange sliced hot dogs over top and sprinkle remaining cheese over top. FREEZE.

AU GRATIN CHICKEN BAKE CASSEROLE:

3 or 4 cups cooked chicken, chopped
 2 10 ¾ oz cans cream of celery soup
 ½ lb elbow macaroni
 2 cups, 8 oz. Kraft sharp cheddar cheese
 1 cup milk

Combine ingredients, mix lightly and bake in casserole pan in 350 degree oven for 30 minutes. Cool and FREEZE.

HAM AND POTATO CASSEROLE:

4 or 5 cups diced cooked ham
 3 cans cream of mushroom soup
 4 or 5 cups cubed cooked potatoes
 2 9 oz pkgs green beans, cooked and drained. (Fresh can be substituted.)
 2 cups shredded sharp cheddar cheese
 ½ cup milk
 ½ cup finely chopped onion
 ½ tsp pepper

Combine ingredients, mix well and spoon into casserole pan. Bake in 350 degree oven for 30 minutes. Cool and FREEZE.

SHEPHERD'S PIE CASSEROLE:

4 cups chopped cooked meat
 (left over beef, lamb, etc.)
 4 cups mashed potatoes
 4 cups gravy (or canned gravy)
 1 tsp salt,
 ½ tsp pepper
 ⅛ tsp paprika
 2 large onions, chopped or minced
 2 Tbs butter or margarine

Combine meat, gravy and onions. Line bottom of buttered casserole pan with well beaten mashed potatoes. Add thick layer of meat mixture then cover with layer of potatoes. (A really thick layer of potatoes will act as a crust.) Dot with pats of butter. Bake at least ¾ hour until Potatoes are browned on top. FREEZE.

BEEF STROGANOFF CASSEROLE:

2 lbs ground beef
 1 envelope dry onion soup
 1 tsp ginger
 2 7 oz pkgs medium noodles
 1 6 oz can sliced mushrooms
 7 cups hot water
 4 Tbs flour
 2 cups sour cream

Brown ground beef. Sprinkle soup mix and ginger over ground beef. Mix well. Arrange uncooked noodles over ground beef mixture. Add mushrooms with liquid. Pour water over noodles. Cover tightly. Cook at 225 degrees for 20 minutes or until noodles are done. Blend flour into sour cream. Stir in mixture. Cook for about 3 minutes or until thickened. FREEZE.

CHICKEN BAKE CASSEROLE:

16 oz noodles, cooked and drained
 ¼ cup butter or margarine
 ¼ cup flour
 1 tsp salt,
 ¼ tsp pepper
 ¾ cups milk
 2 10 oz cans chicken gravy
 4 cups cooked, diced chicken
 1 cup dry bread crumbs
 2 Tbs melted butter

Melt ¼ cup butter, blend in flour, salt and pepper. Add milk all at once, cook and stir until thickened and bubbly. Stir in chicken gravy. Stir in chicken and noodles. Pour into casserole pan. Sprinkle crumbs with butter on top. Cool and FREEZE.

DOUBLE CHEESE DELIGHT CASSEROLE:

12 oz uncooked medium noodles
 3 lbs ground beef
 1 cup chopped onions
 3 Tbs chopped celery
 3 9 oz cans tomato sauce
 3 tsp salt
 1½ cups creamed cottage cheese
 9 oz cream cheese, softened
 3 medium tomatoes

Heat oven to 350 degrees. Cook noodles and drain. In a large skillet, cook and stir meat, onion and celery until meat is brown and onion is tender. Drain fat. Stir tomato sauce and salt. Heat to boiling, reduce heat and simmer for one minute. Remove from heat. Stir in cottage cheese, cream cheese, sour cream and noodles. Pour into ungreased casserole pan. Arrange sliced tomatoes on top. Cover and bake 30 minutes. Cool and FREEZE.

SAUCY MEATBALL SUPPER:

2 lbs beef, veal and pork mixture
 1 cup chopped onion
 3 eggs
 1/3 cup milk
 1 tsp salt and a dash of pepper
 1 tsp Italian seasoning, optional
 2 cups bread crumbs
 3 Tbs snipped parsley
 1 tsp dried oregano, crushed
 2 10 ¼ oz cans cheddar cheese soup
 1 can water
 16 oz mixed vegetables
 12 oz noodles

Combine the ground meat, onion, eggs, milk, salt, pepper, Italian seasoning, bread crumbs, parsley and oregano. Mix well. Shape into meat balls, 1" large. Brown in large skillet that has been sprayed with Pam. Drain off excess fat. Combine the soup, water and vegetables in a large pan. Put the meat balls in and cook over low heat for about 15 minutes, covering the pan as it cooks. Place in the casserole pan that has been sprayed with Pam and add the cooked vegetables. Mix gently but well. FREEZE.

CLUB CHICKEN CASSEROLE:

½ cup margarine
 ½ cup flour
 1 12 oz can evaporated milk
 1 can cream of chicken soup
 2 cups chicken broth
 1 cup water
 1 lb chopped broccoli
 6 cups cooked, brown rice
 4 cups diced cooked chicken
 6 oz can sliced mushrooms, drained
 1/3 cup chopped green chili
 1/3 cup chopped bell pepper
 2 tsp salt

In a large pan, melt the margarine and blend in the flour. Add the milk, broth, soup and water and cook quickly. Stir this constantly until mixture thickens and bubbles. Then add the broccoli, rice, chicken, mushrooms, chili and salt and stir, mixing well. Pour into casserole pan that has been sprayed with Pam. Bake uncovered for about 40 minutes in a 350 degree oven. Cool and FREEZE.