



**St. Clement of Rome
St. Patrick Center Casserole Program**

Recipe & Directions

Spaghetti Casserole

Basic Recipe

- Use 2 lbs. meat browned
- Use 2 cans or jars of Spaghetti sauce 22-24 oz. each (Extra Sauce is always welcome)
- Use 1 lb. spaghetti noodles cooked
- Place the spaghetti, meat & sauce in the covered container provided
- Freeze the casserole for at least 12 hours
- Drop off the **frozen** casserole on your assigned day by 9:00 a.m. in the St. Clement church parking lot
- Bring home an empty pan for the next casserole meal*

*** During the week the casseroles are due, extra pans are placed in the cry room in the back of church on the left side.**

Bread

- 4 loaves of sandwich bread - 2 loaves of white bread and 2 loaves of whole wheat bread

Dessert

- Can be homemade or store bought – cookies, cake, brownies, bars or candy
- If you choose to provide homemade desserts, please use the container we provide
- The desserts do not need to be frozen

Salad

- 2 large bags of mixed lettuce or prepackaged complete salads
- Anything else you like to put in a salad, croutons, or fresh uncut vegetables

**Please bring the item you have agreed to bring on your assigned group's day by 9:00 am
in the North St. Clement church parking lot.**

T h a n k Y o u !

Denise Bouquet
314-614-0433 or stlbouquet@sbcglobal.net

Tricia Davies
314-409-8509 or triciadavies06@gmail.com

Bob or Christy Hughes
314-965-4643 or hughesrs@att.net

Karl Reinlein
314-583-5200 or krhineland1@gmail.com

Linda Strickland
314-872-9238 or lstrickland4588@gmail.com

Debbie Bentele
314-413-0199 or debray9230@gmail.com