

Sloppy Joes and Cole Slaw

Supplies Needed to serve 70 (Remember to check the refrigerator in the Collison Hall and the freezer in the rectory basement before making any purchases):

Sloppy Joes:

- 12 lbs. ground beef
- 3 cups onion (~5 onions)
- 3 cups green bell pepper (~6 bell peppers)
- 2 Tbsp. garlic powder
- 4 Tbsp. mustard
- 9 cups (72 oz) ketchup
- $\frac{3}{4}$ cup brown sugar
- 70 buns
- To prepare: Brown and drain the ground beef. Chop the onions and pepper and add to the beef. Add remaining ingredients and simmer until heated through and veggies are soft. This can be prepared and served in one of the roasters at the church, or you can prepare it at home, whichever works best for you.

Cole Slaw:

- 4 bags cole slaw mix (shredded cabbage)
- 2 bottles cole slaw dressing
- To prepare: Mix the shredded cole slaw mix with the dressing in two large bowls. Feel free to add other seasonings (salt, pepper, garlic powder, etc.) and veggies (onion, green onion, carrots, etc.) to taste if you would like to.

Condiments for serving:

- Pickles
- Onion
- Ketchup
- Mustard

Other:

- 70 plates
- 70 forks
- 70 napkins
- 70 styrofoam cups
- 1 small bag ice

Walking Tacos

Supplies Needed to serve 70 (Remember to check the refrigerator in the Collison Hall and the freezer in the rectory basement before making any purchases):

Taco Meat:

- 10 lbs. ground beef
- 2 large (31 oz) cans refried beans
- Taco seasoning of your choice, to taste
- To prepare: Brown and drain ground beef. Add refried beans and taco seasoning and simmer until heated through. This can be prepared and served in one of the roasters at church, or you can prepare it at home, whichever works best for you.

Chips and Toppings:

- 70 individual serving bags of Doritos. A case of 64 can be purchased through Market on 30. You will want to order this a week in advance. You may be able to find these at one of the grocery stores, but I would shop early, because they aren't always available.
- 5 lbs. shredded iceberg or Romaine lettuce
- 4 lbs. (8 cups) shredded cheese (cheddar, Colby jack, Mexican blend, etc.)
- 32 oz. sour cream
- 32 oz. mild salsa

Optional Additional Toppings:

- Chopped onion
- Sliced black olives
- Jalapeno peppers
- Guacamole
- Black beans

Other:

- 70 plates
- 70 forks
- 70 napkins
- 70 styrofoam cups
- 1 small bag ice

Spaghetti and Breadsticks

Supplies Needed to serve 70 (Remember to check the refrigerator in the Collison Hall and the freezer in the rectory basement before making any purchases):

Spaghetti sauce:

- 10 lbs. ground beef
- Approx. 312 oz. (13 regular sized jars) spaghetti sauce of your choice
- Additional seasonings (basil, salt, pepper, thyme, etc.) to taste
- To prepare: Brown and drain ground beef. Add sauce (and seasonings, if desired), and simmer until heated through. This can be prepared and served in one of the roasters at church, or you can prepare it at home, whichever works best for you.

Noodles:

- 10 lbs. spaghetti noodles
- Olive oil
- To prepare: Boil noodles until just done (not mushy). Drain and rinse. Pour in crockpot(s) with a liberal amount of olive oil (to prevent sticking).

Breadsticks:

- 6 packages (72) of the already-baked breadsticks available in the bread aisle
- Olive oil or butter spray (this and the garlic salt are stored in the upper cupboard to the left of the ovens)
- Garlic salt or garlic bread seasoning
- Heat according to package directions
- Spray with olive oil or butter spray and sprinkle with garlic salt
- Put in crockpot(s) or roaster to serve

Other:

- 70 plates
- 70 forks
- 70 napkins
- 70 styrofoam cups
- 1 small bag ice

Hot Dogs and Chips

Supplies Needed to serve 70 (Remember to check the refrigerator in the Collison Hall and the freezer in the rectory basement before making any purchases):

Hot Dogs:

- 70 all-beef hot dogs
- 70 hot dog buns
- To prepare: Place cold hot dogs in 2 crockpots with 2 cups water in each. Cook on high for 2 hours or until heated through. Turn down to low to serve.

Chips:

- 70 individual sized bags of chips (your choice of flavors/brands)

Condiments:

- Ketchup
- Mustard
- Pickle Relish
- Chopped Onions

Additional Optional Condiments:

- Hormel chili with no beans
- Sauerkraut
- Jalapenos
- Shredded cheese or cheese sauce

Other:

- 70 plates
- 70 forks
- 70 napkins
- 70 styrofoam cups
- 1 small bag ice

Pulled Pork and Baked Beans

Supplies Needed to serve 70 (Remember to check the refrigerator in the Collison Hall and the freezer in the rectory basement before making any purchases):

Sandwiches:

- 12 lbs. pork roast (your choice of cut)
- 70 hamburger buns
- To prepare: Season the thawed roast with salt and pepper to taste. Cook in crockpots on low for 6-8 hours. Shred and return to crockpots to serve. Do not add BBQ sauce to the meat.

Beans:

- 2 #10 cans (117 oz each) of baked beans
- To prepare: Pour the beans into crockpots or a roaster. Heat until bubbling. In the crockpot, this takes about 2 hours on high.

Condiments:

- BBQ sauce
- Ketchup
- Mustard
- Pickles
- Onion

Other:

- 70 plates
- 70 forks
- 70 napkins
- 70 styrofoam cups
- 1 small bag ice