



ministry cookbook

Brisket

Serve with Company Potatoes

Ingredients

<u>8</u>	<u>24</u>	<u>48</u>	<u>56</u>	<u>64</u>	
1	3	6	7	8	Trimmed brisket(s) 1/4 per person if trimmed, 1/2 per pound if not trimmed
1/4	3/4	1 1/2	1 3/4	2	bottle(s) Lawrey's seasoned pepper
1/2	1 1/2	3	3 1/2	4	cup(s) Worcestershire sauce
1/2	1 1/2	3	3 1/2	4	cup(s) liquid smoke
1	3	6	7	8	teaspoon(s) garlic salt
2-4	6-12	12-24	14-28	16-32	Tablespoons flour

Directions for 8 servings

- 1 Preheat oven to 275 degrees
- 2 Spray a metal cooking pan or roaster with non-stick cooking spray
- 3 Place brisket in pan and cover with liquid smoke, Worcestershire sauce, garlic salt and seasoned pepper
- 4 Cover with heavy duty foil so that steam cannot escape
- 5 Bake for 8-10 hours depending on weight and tenderness desired
- 6 Drain off liquid and keep
- 7 Slice brisket against the grain
- 8 For extra tenderness, pour half the liquid back on the brisket after slicing and cover and put back in oven for 30 minutes
- 9 To make gravy - place flour (2 Tablespoons at a time) in a bowl and add one cup COLD water. Stir with a whisk
- 10 In a saucepan, add the remaining brisket juices and boil. Once boiling reached, slowly add flour and water mixture constantly mixing with the whisk

Chicken Fettuccini Alfredo Bake

Serve with Broccoli

Ingredients

<u>8</u>	<u>24</u>	<u>48</u>	<u>56</u>	<u>64</u>	
1	3	6	7	8	package(s) fettuccini noodles broken into fourths
3	9	18	21	24	cups shredded chicken
1	3	6	7	8	jar(s), 15 ounce, fettuccini sauce
1/2	1 1/2	3	3 1/2	4	cup(s) dry grated parmesan cheese
					garlic salt, to taste
					olive oil, for boiling noodles
					salt, to taste

Directions for 8 servings

Instructions

- 1 Preheat oven to 425 degrees
- 2 Boil fettuccini noodles according to package with oil and salt
- 3 Drain noodles and add to casserole dish with sauce, cheese , chicken and garlic
- 4 Top with more garlic salt and bake 20-30 minutes or until brown and bubbly

Chicken and Sausage Gumbo

Ingredients

<u>8</u>	<u>24</u>	<u>48</u>	<u>56</u>	<u>64</u>		
4	12	24	28	32	pounds chicken cut into bite size pieces	Or you can cook the chicken in a crockpot and skip to step 5 and use the seasoned flour for the roux
to taste					salt	
1	3	6	7	8	teaspoon(s) black pepper	
1	3	6	7	8	teaspoon(s) white pepper	
1	3	6	7	8	teaspoon(s) powdered mustard	
1 1/2	4 1/2	9	10 1/2	12	teaspoon(s) cayenne pepper	
1 1/2	4 1/2	9	10 1/2	12	teaspoon(s) paprika	
1	3	6	7	8	teaspoon(s) granulated garlic	
1	3	6	7	8	teaspoon(s) file	
1 1/2	4 1/2	9	10 1/2	12	cup(s) flour	
2 1/2	7 1/2	15	17 1/2	20	cups oil for frying	
3/4	2 1/4	4 1/2	5 1/4	6	cups(s) onions, finely chopped	
3/4	2 1/4	4 1/2	5 1/4	6	cup(s) celery, finely chopped	
3/4	2 1/4	4 1/2	5 1/4	6	cup(s) bell pepper, finely chopped	
9	27	54	63	72	cups chicken broth	
1 3/4	5 1/4	10 1/2	12 1/4	14	cups smoked sausage, sliced thin	Saute the sausage before adding to broth for better flavor.
1	3	6	7	8	bay leaves	
1	3	6	7	8	teaspoon(s) fresh garlic	
					hot cooked rice	

Directions for 8 servings

- 1 Put chicken pieces in a bowl. Blend salt, peppers, mustard, cayenne pepper, paprika, granulated garlic and file powder. Rub four teaspoons of the mixture over the chicken. Set rest of spice mixture aside.
- 2 Put the flour in a bowl and add two teaspoons of the reserved spice mixture. Blend well.
- 3 Heat a 10-inch skillet and add the oil. Dredge the chicken pieces in the flour mixture to coat well, shaking off excess. Reserve the leftover flour.
- 4 When the oil is hot and almost smoking, add the chicken pieces skin side down. Cook about two minutes on one side until golden brown. Turn and cook about three minutes on the second side until nicely browned. Do this in batches so as to not crowd the pan. Drain thoroughly on paper towels.
- 5 Pour off all but one cup of fat from the skillet. Heat this oil over high heat until it is almost smoking and add the reserved seasoned flour. Stir rapidly and constantly with a wire whisk until the mixture is golden brown. Do not burn. This is a roux.
- 6 Add the chopped onion, celery and green pepper to the roux and stir to blend well. Remove from the heat.
- 7 Meanwhile, bring the broth to a boil in a large saucepan.
- 8 Add about half a cup of the roux mixture to the broth, stirring rapidly with the whisk. Continue adding the roux mixture, half a cup at a time, always stirring rapidly and constantly.
- 9 Add the smoked sausage and stir. Cook over high heat, stirring often from the bottom, about 15 minutes.
- 10 Add the chicken pieces, bay leaf and finely minced fresh garlic. Cook about 40 minutes, on medium-low, stirring occasionally.
- 11 Serve with white rice spooned into the gumbo.

Chicken Tortilla Soup - Broth Version

Ingredients

<u>6</u>	<u>24</u>	<u>48</u>	<u>56</u>	<u>64</u>	
1	4	8	9	10	cup(s) diced carrots
1	4	8	9	10	cup(s) diced onions
1	4	8	9	10	cup(s) diced celery
1/2	2	4	4	4 1/2	teaspoon(s) garlic powder
					salt and pepper to taste
2	8	16	16	18	Tablespoons oil
4	16	32	32	36	cans chicken broth
1	4	8	8	9	can(s) diced tomatoes
1	4	8	8	9	can(s) diced tomatoes with green chilis
1	4	8	8	9	package(s) taco seasoning
6	24	48	90	96	corn tortillas broken into pieces
1	4	8	9	10	pounds chicken cooked and diced or shredded (or omit meat)

Directions for 8 servings

Instructions

- 1 Sauté carrots, celery and onions in oil with garlic powder, salt and pepper until tender
- 2 Add broth, tomatoes, tomatoes with green chilis, taco seasoning and chicken, bring to boil
- 4 Boil 10 minutes
- 3 Add tortillas to soup
- 4 Let boil an additional 10 minutes
- 5 Garnish with shredded cheese, sour cream and/or avocados
(we have frozen it with cheese and sour cream on top and it thaws and reheats well)

Goulash

Serve with Peas

Ingredients

<u>8</u>	<u>24</u>	<u>48</u>	<u>56</u>	<u>64</u>	
1	3	6	7	8	Tablespoon(s) olive oil
2	6	12	14	16	pounds ground beef
1	3	6	7	8	onion(s), chopped
1	3	6	7	8	red bell pepper(s), chopped
4	12	24	28	32	teaspoons garlic, minced
3	9	18	21	24	cups water
1	3	6	7	8	can(s), 29 ounce, tomato sauce
1	3	6	7	8	can(s), 14.5 ounce, fire roasted tomatoes
2	6	12	14	16	teaspoons dried basil
2	6	12	14	16	teaspoons dried oregano
2	6	12	14	16	teaspoons hot sauce
1	3	6	7	8	teaspoon(s) garlic powder
2	6	12	14	16	cups elbow macaroni
to taste					salt
to taste					pepper
to taste					parsley

Directions for 8 servings

- 1 Brown hamburger meat in olive oil
- 2 Add onion, bell pepper and garlic and sauté until soft
- 3 Add water, tomato sauce, tomatoes, basil, oregano, garlic powder and hot sauce
- 4 Simmer 20 minutes
- 5 Add elbow macaroni and simmer 30 minutes
- 6 Add salt, pepper and parsley to taste

Lasagna

Serve with Green Beans

Ingredients

<u>8</u>	<u>24</u>	<u>48</u>	<u>56</u>	<u>64</u>	
2	6	12	14	16	pounds hamburger meat
1	3	6	7	8	jar(s) spaghetti sauce
1	3	6	7	8	package(s) lasagna noodles
2	6	12	14	16	pounds mozzarella cheese
1	3	6	7	8	cup(s) parmesan cheese
to taste					garlic powder

Directions for 8 servings

- 1 Preheat oven to 400 degrees
- 2 Brown hamburger meat
- 3 Add spaghetti sauce to meat, fill jar with water halfway, shake it and add to meat mixture
- 4 Layer meat sauce, noodles, mozzarella cheese, parmesan cheese and garlic powder in casserole dish
- 5 Cover (spray foil with non-stick cooking spray)
- 6 Bake for approximately one hour - stick a fork in it to see if the noodles are tender

Company Potatoes (Hash brown Casserole)

Ingredients

<u>8</u>	<u>24</u>	<u>48</u>	<u>56</u>	<u>64</u>	
2	6	12	14	16	pounds shredded hash brown potatoes, thawed
2	6	12	14	16	cups cheddar cheese, grated
2	6	12	14	16	cups sour cream
2	6	12	14	16	cans cream of mushroom soup
to taste					onion powder
to taste					garlic powder
to taste					salt and pepper
2	6	12	14	16	cups crushed corn flakes
1/4	3/4	1 1/2	1 3/4	2	cup(s) butter

Directions for 8 servings

- 1 Preheat oven to 400 degrees
- 2 In a casserole dish, stir together cheese, sour cream, soup and spices
- 3 Add hash browns and stir thoroughly
- 4 Bake for one hour, uncovered
- 5 In a separate pan, sauté crushed cornflakes in melted butter until slightly brown
- 6 Pour corn flakes on top of potatoes and bake for another 15 minutes

Salisbury Steak

Ingredients

<u>4</u>	<u>24</u>	<u>48</u>	<u>56</u>	<u>64</u>	
1	6	12	14	16	pound(s) lean ground beef
1	6	12	14	16	egg(s)
1/2	3	6	7	8	cup(s) bread crumbs
1/4	2 1/2	5	5 1/2	6	cup(s) onions, chopped
1/2	3	6	7	8	teaspoon(s) salt
1/2	3	6	7	8	teaspoon(s) pepper
2	12	24	28	32	cups beef broth
1	6	12	14	16	large onion(s), sliced
1	6	12	14	16	cup(s) mushroom(s), sliced
3	18	36	42	48	Tablespoons corn starch
3	18	36	42	48	Tablespoons cold water
					Cooked rice for serving

Directions for 4 servings

- 1 Mix ground beef, egg, bread crumbs, onions, salt and pepper together in large bowl
- 2 Form into 4, 24, 48, 56 or 64 patties
- 3 Fry in a skillet until brown on both sides - about 10 minutes each side
- 4 Add onions, mushrooms and beef broth to skillet and cook another 10 minutes
- 5 Remove patties from skillet (leave onions and mushrooms)
- 6 Mix corn starch and water in a separate bowl and then whisk into the pan of broth - mix until thick like gravy
- 7 Serve patties over rice with gravy on top

Onion Chicken

Ingredients

<u>4</u>	<u>24</u>	<u>48</u>	<u>56</u>	<u>64</u>	
2	12	24	28	32	cups French fried onions
2	12	24	28	32	Tablespoons flour
1	6	12	14	16	egg(s), beaten
4	24	48	56	64	chicken breasts, boneless, skinless

Directions for 4 servings

Instructions

- 1 Preheat oven to 400 degrees
- 2 Finely crush French fried onions and mix with flour
- 3 Beat eggs in separate bowl
- 4 Dip chicken in eggs, then in onion crumbs to coat completely
- 5 Place foil in coated baking sheet and add chicken spaced apart
- 6 Bake for 20-30 minutes

Vegetable Minestrone Soup

Ingredients

<u>8</u>	<u>24</u>	<u>48</u>	<u>56</u>	<u>64</u>	
1	3	6	7	8	Tablespoon(s) olive oil
1	3	6	7	8	white or yellow onion(s), diced
4	12	24	28	32	stalks celery, diced
4	12	24	28	32	large carrots, diced or sliced
2	6	12	14	16	medium Yukon gold potato(es), diced
2	6	12	14	16	can(s), 25 ounce, fire roasted crushed tomatoes
2	6	12	14	16	can(s) 15 ounce, kidney beans, rinsed and drained
6	18	36	42	48	cups vegetable broth
1	3	6	7	8	teaspoon(s) Italian seasoning
1	3	6	7	8	teaspoon(s) crushed red pepper flakes
1	3	6	7	8	teaspoon(s) salt
					freshly ground black pepper
16	48	96	112	128	ounces green beans, trimmed and cut into 1 inch pieces
6	18	36	42	48	cups spinach
8	24	48	56	64	ounces elbow noodles, small shells or fusilli
					freshly grated parmesan cheese

Directions for 8 servings

- 1 Add olive oil to a large pot or Dutch oven and place over medium high heat. Add in diced onion, celery, carrots and potatoes. Sauté for 3-5 minutes
- 2 Next, add in crushed tomatoes, kidney beans, vegetable broth, Italian seasoning, red pepper flakes and salt and pepper.
- 3 Cover and cook on low for 10-15 minutes
- 4 Next stir in green beans, spinach and pasta. Cook uncovered for 8-12 more minutes or until green beans are tender
- 5 Pour into bowl and serve with parmesan cheese on top

<https://www.ambitiouskitchen.com/minestrone-soup-recipe/>

Sweet Potato and Black Bean Chili (two versions)

Ingredients

<u>8</u>	<u>24</u>	<u>48</u>	<u>56</u>	<u>64</u>	Version 1	Version 2
2	6	12	14	16	cloves garlic, minced	
1	3	6	7	8	onion(s), minced	
2	6	12	14	16	sweet potatoes, peeled and diced	
2	6	12	14	16	carrots, sliced	omit carrots
1	3	6	7	8		can(s) corn, drained
1/2	1 1/2	3	3 1/2	4	red pepper(s), diced	
2	6	12	14	16	Tablespoons olive oil	
1	3	6	7	8	can(s), 15 ounce, black beans	
1	3	6	7	8	can(s), 15 ounce, diced tomatoes	
1	3	6	7	8	cup(s) vegetable broth	
1	3	6	7	8	Tablespoon(s) chili powder	
1	3	6	7	8	teaspoon(s) cumin	
1	3	6	7	8	teaspoon(s) cayenne pepper	
1	3	6	7	8	teaspoon(s) garlic powder	
					salt and pepper to taste	
1/2	1 1/2	3	3 1/2	4		cup(s) cilantro, chopped
1/4	3/4	1 1/2	1 3/4	2		cup(s) lime juice
						chips (to serve soup over)

Directions for 8 servings

- 1 Sauté onion and garlic in olive oil for 1-2 minutes
- 2 Add sweet potatoes, carrots and bell pepper and sauté for 5-6 minutes
- 3 Reduce heat to low and add all other ingredients, stirring to combine
- 4 Bring to boil and then lower to simmer for 20-25 minutes
- 5 Serve with crackers, chips or cornbread