



Mini BBQ Meat Loaves

Ingredients

- 1-1/3 cup barbecue sauce
- 2/3 cup salsa
- 4 teaspoons Worcestershire sauce
- 2 cup dry breadcrumbs
- 1 large onion, finely chopped
- 1 large green pepper, finely chopped
- 2 large egg, beaten
- 4 tablespoons Montreal steak seasoning
- 3 pounds lean ground beef (90% lean)

Directions

1. Preheat Oven to 400° F
2. In a large bowl, mix barbecue sauce, salsa, Worcestershire sauce; reserve 1 cup of mixture for topping.
3. Add breadcrumbs, onion, pepper, egg, and steak seasoning to remaining sauce mixture. Add beef; mix thoroughly.
4. Place 1/3 cup beef mixture in each of 24 greased muffin cups. Spoon reserved sauce over tops
5. Bake 20-25 minutes or until an internal temperature of 160° F
6. Cool Completely. Place meat loaves in aluminum pan (provided), cover with lid (provided), freeze, and bring to Camp Hill UMC to drop off as requested.



Bacon Cheeseburger Tater Tot Bake

Ingredients

- 2 pounds ground beef
- 1 cup chopped onion
- 1 (15 oz) can tomato sauce
- 1 package (8 oz) process cheese (like Velveeta)
- 1 tablespoon ground mustard
- 1 tablespoon Worcestershire sauce
- 2 cups shredded cheddar cheese
- 12 bacon strips, cooked and crumbled
- 1 package (32 oz) frozen tater tots

Directions

1. Preheat Oven to 400° F
2. In a large skillet over medium heat cook beef and 1 cup onion, crumbling meat, until beef is no longer pink and onion is tender, 6-8 minutes. Drain.
3. Stir in tomato sauce, process cheese (like Velveeta), mustard and Worcestershire sauce until cheese is melted, 4-6 minutes.
4. Transfer to aluminum pan (provided), sprinkle with cheddar cheese and bacon. Top with frozen tater tots. Bake 35-40 minutes or until bubbly.
5. Cool completely, freeze, and bring to Camp Hill UMC to drop off as requested.



Bratwurst Supper

Ingredients

- 3 pounds your favorite brand of brats
- 3 pounds small red potatoes, cut into wedges
- 1 pound baby carrots
- 1 large red onion, sliced and separated into rings
- 2 jars (4-1/2 oz each) whole mushrooms, drained
- 1/4 cup butter, cubed
- 1 envelope onion soup mix
- 2 tablespoons soy sauce
- 1/2 teaspoon pepper

Directions

1. Preheat Oven to 375° F
2. Cut brats into thirds.
3. Place the brats, potatoes, carrots, onion and mushrooms in a casserole dish. Dot with butter. Sprinkle with soup mix, soy sauce and pepper and toss all ingredients.
4. Cover the casserole dish with foil or lid and bake for 35 to 45 minutes or until brats are no longer pink on the inside or an internal temperature of 170° F
5. Place casserole into aluminum pan (provided), cool completely and cover with lid (provided), freeze, and bring to Camp Hill UMC to drop off as requested.



Teriyaki Pineapple Drumsticks

Ingredients

- 1 tablespoon garlic salt
- 1 tablespoon minced chives
- 1-1/2 teaspoons paprika
- 1-1/2 teaspoons pepper
- 1/2 teaspoon salt
- 24 chicken drumsticks
- 1/2 cup canola oil
- 1 can (8 oz) crushed pineapple
- 1/2 cup water
- 1/4 cup packed brown sugar
- 1/4 cup Worcestershire sauce
- 1/4 cup yellow mustard
- 4 teaspoons cornstarch
- 2 tablespoons cold water

Directions

1. Preheat Oven to 350° F
2. Mix the first five ingredients; sprinkle over chicken.
3. In a large skillet, heat oil over medium-high heat. Brown drumsticks in batches. Transfer to a roasting pan.
4. Meanwhile, combine pineapple, 1/2 cup water, brown sugar, Worcestershire sauce and mustard; pour over chicken. Cover; bake until tender, about 1-1/2 to 2 hours, uncovering during the last 20-30 minutes of baking to let skin crisp.
5. Arrange the drumsticks in an aluminum pan (provided), cool thoroughly, cover with lid (provided), freeze, and bring to Camp Hill UMC to drop off as requested.