

## Macaroni & Cheese for a Crowd

### Ingredients

- 1-16 oz Packages of Macaroni
- 4 cups Milk
- 4 Tbsp Butter
- 1 tsp Salt
- 1/2 teaspoon Black Pepper
- 5 cups Shredded Cheddar Cheese

### Directions

1. Preheat Oven to 400° F.
2. Cook Pasta according to package directions (cook al dente). Rinse with cold water, drain and set aside.
3. Microwave milk at HIGH for 1 1/2 minutes. Melt butter in a large skillet or Dutch oven over medium-low heat; whisk in flour until smooth. Cook, whisking constantly, one minute.
4. Gradually whisk in warm milk, and cook, whisking constantly, five minutes or until thickened.
5. Whisk in salt, black pepper, and cups shredded cheese until smooth; Stir in pasta. Spoon pasta mixture into a lightly greased 2-qt. baking dish; top with remaining cheese. Bake at 400° for 20 minutes or until golden and bubbly.
6. Cool Completely in aluminum pan (provided), cover with lid (provided), freeze, and bring to Camp Hill UMC to drop off as requested. Tape Recipe to the pan for easy identification

## Southwestern Casserole

### Ingredients

- 1-16 oz Packages of Macaroni
- 2 lbs Ground Beef
- 1 Large Onion
- 2 Garlic Cloves
- 2 cans (14-1/2 oz each) Diced Tomatoes, undrained
- 1 can (16 oz) Kidney Beans, rinsed and drained
- 1 can (6 oz) Tomato Paste
- 1 can (4 oz) Chopped Green Chilies, drained
- 1-1/2 tsp Salt
- 1 tsp Chili Powder
- 1/2 tsp Ground Cumin
- 1/2 tsp Pepper
- 2 cups Shredded Monterey Jack Cheese

### Directions

1. Preheat Oven to 374° F.
2. Cook macaroni according to package directions. Meanwhile, in a large saucepan, cook beef and onion over medium heat, crumbling beef, until meat is no longer pink. Add garlic; cook one minute longer. Drain. Stir in next eight ingredients. Bring to a boil.
3. Transfer macaroni mixture to aluminum pan provided. Top with cheese and jalapenos. Cover and bake at 375° for 30 minutes. Uncover; bake until bubbly and heated through, about 10 minutes longer.
4. Cool Completely in aluminum pan (provided), cover with lid (provided), freeze, and bring to Camp Hill UMC to drop off as requested. Tape Recipe to the pan for easy identification



## Pepper Relish Mini Meatloaves

### Ingredients

- 1 cup Soft Bread Crumbs
- 1/2 cup Spicy-Hot Vegetable Juice (V-8 or other)
- 1/4 cup Buttermilk
- 2 cup Minced Onion (about 2 medium onions)
- 2 Tbsp Olive Oil
- 3-1/2 lb Ground Round
- 1/2 cup Chopped Fresh Basil
- 2 Eggs, Beaten
- 2 Tbsp Dijon Mustard
- 2 tsp Kosher salt
- 1 tsp Black Pepper
- 2 cups Hot Pepper Relish, divided

### Directions

1. Preheat Oven to 450° F. Stir together first three ingredients; let stand five minutes.
2. Meanwhile, sauté onion in hot oil in a medium-size nonstick skillet over medium heat five minutes or just until tender.
3. Stir together bread mixture, onion, ground beef, next five ingredients, and 2 Tbsp. relish just until blended.
4. Shape into 12-16 loaves (about 1/2 cup each); place in cups of a lightly greased 8-cup mini loaf pan. (Each cup will be about 3 1/2 x 2 1/2 inches. Or arrange on a lightly greased wire rack in a foil-lined jelly-roll pan.)
5. Bake at 450° for 25 to 30 minutes or until a meat thermometer registers 155°, brushing with 1/3 cup relish during last 10 minutes of baking. Remove from oven; let stand five minutes. Serve with remaining relish.
6. Cool Completely in aluminum pan (provided), cover with lid (provided), freeze, and bring to Camp Hill UMC to drop off as requested. Tape Recipe to the pan for easy identification



## Chicken Tater Bake

### Ingredients

- 2 cans (10-3/4 oz each) Condensed Cream of Chicken Soup, undiluted
- 1/2 cup Milk
- 1/4 cup Butter, cubed
- 3 cups Cubed, Cooked Chicken
- 1 package (16 oz) Frozen Mixed Vegetables
- 1-32 oz bag Frozen Tater Tots
- 2 cups Shredded Cheddar Cheese

### Directions

1. Preheat Oven to 400° F.
2. In a large saucepan, combine the soup, milk and butter. Cook and stir over medium heat until heated through. Remove from the heat; stir in the chicken, mixed vegetables, and 1-1/2 cups cheese.
3. Transfer to greased aluminum pan (provided). Top with Tater Tots.
4. Bake the casserole at 400° until bubbling, 25-30 minutes. Sprinkle with 1/4 cup cheese; bake until cheese is melted, about five minutes longer.
5. Cool Completely in aluminum pan (provided), cover with lid (provided), freeze, and bring to Camp Hill UMC to drop off as requested. Tape Recipe to the pan for easy identification