



FOOD RECIPES

PILLARS

COOKBOOK



By Pillars Volunteers



FOOD RECIPES

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THANK YOU

Pillars Volunteers -
Thank you for providing a meal for
our clients staying in shelter!
Each night between our 2
shelters, we provide a warm meal
for over 135 people.

The community and love that you
find with friends and family
around your dinner table, is
brought to our clients each night,
thanks to volunteers like you!

Entrees



When preparing dinner for either shelter, please provide 55 servings of an entree, side dish, and fruit or veggie.

Dessert is optional, but always appreciated!

Pillars provides drinks at both shelters for the dinner hour.



Deli Sandwiches

INGREDIENTS

- **120 slices of bread**
- **12 lbs sliced deli meat**
- **4 - 5 lbs sliced cheese**
- **5 heads or 5 - 11lb bags of shredded lettuce**
- **6 onions, thinly sliced**
- **16 oz mustard**
- **30 oz mayonnaise**

DIRECTIONS

To serve, top bread with meat (3 oz) and cheese (1 oz) in a tray.
Serve lettuce, onion, mustard, mayo, and any other condiments separately, with the 2nd slice of bread served at the end of the sandwich line.

SERVING *SERVING SIZE*
60 1 SANDWICH

COST RANGE
\$125 - 175



Deli Sliders

INGREDIENTS

- **6 - 8lbs deli meat**
- **120 small buns, sliced**
- **5lbs cheese, sliced**
- **2, 16 oz jars of mayonnaise**

DIRECTIONS

Slice buns, spread with mayonnaise and top with meat (1 slice) and cheese (1 slice). You can serve at room temperature or heat until the cheese melts (12 - 15 minutes) in 350 degree oven.

Tip: Mayonnaise and other condiments can be served on the side.

SERVING
60

SERVING SIZE
2 SLIDERS

COST RANGE
\$110 - 160



Oven Quesadillas

INGREDIENTS

- **120 large flour tortillas**
- **240 oz shredded cheese**
- **240 oz of cooked meat (frozen chicken strips, ground beef)**

DIRECTIONS

Spread cheese and cooked meat evenly on one tortilla and cover with another tortilla. Heat in the oven until the cheese has melted. Remove the quesadilla from the oven, let it cool down, and cut into quarters.

Tips: If making the quesadillas ahead of time, cool all quesadillas, cut in half, and arrange in stacks in a steam table tray. Refrigerate. To reheat, warm in a 350 degree oven for 15 - 20 minutes.

SERVING
60

SERVING SIZE
1
QUESADILLA

COST RANGE
\$165 - 190



Slow Cooker Tacos

INGREDIENTS

- **15 - 20lbs ground beef, thawed**
- **64oz salsa**
- **2.5 cups taco seasoning**
- **60 tortillas or taco shells**
- **Condiments of choice could include tomatoes, cheese, sour cream, olives, onions, etc.**

DIRECTIONS

Place ground meat into slow cooker. Pour in the salsa and taco seasoning. Cover crockpot and cook on high for 3 - 4 hours until no longer pink. Use a spoon to break up the taco meat, mix everything nicely, serve on hard or soft shell tacos of choice.

Tip: Break up the taco meat 30 minutes before serving.

SERVING
60

SERVING SIZE
1 TACO

COST RANGE
\$75 -95



Lentil Soup

INGREDIENTS

- **20 cups or 10lb lentils**
- **40 cups water**
- **3 garlic bulbs, peeled & crushed**
- **8 large onions, chopped**
- **1 bunch celery, chopped**
- **2, 5lb bags mixed vegetables**
- **10lb can tomatoes, pureed**
- **4 Tbsp basil**
- **4 Tbsp salt**
- **3 Tbsp thyme**
- **3 Tbsp oregano**
- **Black pepper, to taste**

DIRECTIONS

Place lentils, water, and salt in pot(s). Bring to a boil, lower heat to a simmer, and cook partially covered for 20 - 30 minutes. Add celery, onion, tomato, herbs, and black pepper.

Simmer for 10 minutes. Add mixed vegetables and simmer for an additional 10 - 20 minutes.

Tips: When serving soup as an entree, please provide an additional side dish and make sure that the soup is hearty!

SERVING
60

SERVING SIZE
1 BOWL

COST RANGE
\$50 - 60



Baked Hamburger Casserole

INGREDIENTS

- **6 lbs hamburger**
- **3 onions, chopped**
- **3 cups celery, chopped**
- **6 cans green beans, drained**
- **6 cans cream of mushroom soup**
- **6 cans cream of celery soup**
- **6 cans cream of chicken soup**
- **6 cups water**
- **12 Tbsp soy sauce**
- **3 cups rice, uncooked**
- **Chow mein noodles**

DIRECTIONS

Fry the hamburger, onions, and celery in a pan together. Drain the fat.
Mix all ingredients together in 3, 9x13 pans.
Bake for 90 minutes at 325 degrees.

Serve topped with chow mein noodles.

SERVING
55

SERVING SIZE
1 SCOOP

COST RANGE
\$45 - 55



Door County Vegetable Soup

INGREDIENTS

- **22 cans stewed tomatoes (smash before putting in slow cooker)**
- **7.5 bags frozen broccoli/cauliflower mix**
- **30oz angel hair spaghetti, broken into 2-inch pieces**
- **1 cup sugar**
- **15 tsp basil**
- **1 tsp Italian mix**
- **1 tsp cayenne pepper (optional)**
- **Salt & black pepper, to taste**

DIRECTIONS

Place all ingredients in slow cooker. Cook on low or high until soup simmers.

Tips: Serve with thick bread slices (butter and salt; bake at 250 degrees for 30 - 60 minutes). Can also be done on the stove instead of the slow cooker.

SERVING
60

SERVING SIZE
1 SCOOP

COST RANGE
\$30 - 40

COURTESY OF
SHELLEY N, PAS
VOLUNTEER



Change Your Life Chicken

INGREDIENTS

- **60 chicken thighs or breast, skinless, bone-in or bone-out**
- **25 cups mixed vegetables, fresh (onions, carrots, green beans, asparagus, sweet potato, cauliflower, etc),**
- **Olive oil**
- **Salt & pepper to taste**

DIRECTIONS

Preheat oven to 500 degrees. Line baking sheets with tin foil.

Cut your vegetables and toss with olive oil, salt, and black pepper. Line the baking pans with vegetables.

Place chicken on top of vegetables and bake at 500 degrees for 50 minutes.

SERVING
55

SERVING SIZE
1 BREAST OR
THIGH

COST RANGE
\$65 - 75



Baked Potato Bar

INGREDIENTS

- **60 medium to large russet potatoes**
- **Tinfoil**
- **Optional toppings include:**
 - **2 bunches green onions, chopped**
 - **2, 32oz containers sour cream**
 - **12.5oz bacon bits**
 - **60oz broccoli, steamed**
 - **60 oz pulled pork or chicken**
 - **1 container spreadable butter**

DIRECTIONS

Wash potatoes and poke several holes in the top with a fork. Set potatoes in a single layer on oven racks. Bake for 90 minutes at 400 degrees.

Remove potatoes from the oven with an oven mitt, place on a square of tin foil, slit the potato (so it's ready to serve), and wrap in tin foil.

Tip: To bake potatoes ahead of time and keep warm for up to 2 hours, place in crockpot on low. You can also put boiling water into an insulated cooler, dump the water out and use that to keep your potatoes warm.

If serving a protein as a topping, you could use a tray or two or precooked chicken or pork.

You can also use steamable broccoli floret bags to cut down on prep time!

SERVING
60

SERVING SIZE
1 POTATO

COST RANGE
\$35 - 75

COURTESY OF
MICAH W, PAS
VOLUNTEER



Easy Chicken and Biscuits

INGREDIENTS

- **15 cans of cream of broccoli soup**
- **15 cans of cream of potato soup**
- **5 cups milk**
- **3.75 tsp poultry seasoning**
- **1 tsp black pepper**
- **15 cups mixed vegetables**
- **15 cups cooked chicken or turkey**
- **8, 7.5 oz packages of refrigerated biscuits**

DIRECTIONS

Stir soups, milk, seasonings, and chicken together. Place in a 9x13 pan.

Bake at 400 degrees for 20 minutes or until chicken mixture is hot and bubbling. Stir and top with the biscuits.

Bake for 15 minutes or until biscuits are golden.

Tips: Substitute cream of celery for the cream of broccoli if needed. Cooked chicken or turkey can be done in a crockpot or bought pre-cooked/frozen.

SERVING
60

SERVING SIZE
1 SCOOP OR 1
BISCUIT

COST RANGE
\$130 - 145

COURTESY OF
SHELLEY N, PAS
VOLUNTEER



Biscuits & Gravy

INGREDIENTS

- **7.5 cans of refrigerated biscuit dough or 60 homemade biscuits**
- **1 large can sausage gravy**

DIRECTIONS

Bake the refrigerated biscuit dough according to package instructions.

Heat sausage gravy until warm.

Tips: Sam's Club sells pre-made sausage gravy in large cans. Serve with "Breakfast for Dinner" menu!

SERVING
60

SERVING SIZE
1 BISCUIT

COST RANGE
\$20 - 30

COURTESY OF
CANDACE G, PAFS/PAS
VOLUNTEER



Pancakes

INGREDIENTS

- **Your favorite pancake mix**
 - **1, 10lb bag Krusteaz**
 - **2, 40oz boxes Bisquick**

DIRECTIONS

Make pancakes according to box directions. The ingredients listed here should make 120, 4-inch pancakes.

Tips: Select pancake mix that only requires water to cut down on ingredients. Serve with the "Breakfast for Dinner" menu.

SERVING
60

SERVING SIZE
2 PANCAKES

COST RANGE
\$10 - 15

COURTESY OF
CANDACE G, PAFS/PAS
VOLUNTEER



Sloppy Joes

INGREDIENTS

- **10lbs of beef**
- **5-6 24oz cans of Manwich/Sloppy Joe mix**
- **60 Hamburger Buns**
- **Optional:**
 - **30 - 40 hot dogs and buns (chili dogs)**

DIRECTIONS

Cook the beef until no longer pink and warm Manwich mix until heated through.

Tips: If serving hot dogs in addition, you can cut down on the beef/sloppy joe mix due to the additional protein.

SERVING
60

SERVING SIZE
1 SANDWICH

COST RANGE
\$55 - 65

COURTESY OF
CANDACE G, PAFS/PAS
VOLUNTEER



Tater Tot Casserole

INGREDIENTS

- **9 lbs ground beef**
- **9, 10.75 oz cans condensed cream of mushroom soup**
- **18 cups shredded cheddar cheese**
- **9, 16 oz packages frozen tater tots**
- **Salt, to taste**
- **Pepper, to taste**

DIRECTIONS

Preheat oven to 350 degrees. Lightly grease your baking dishes with cooking spray. Set aside.

Cook and stir ground beef in a large skillet over medium heat until no longer pink and completely browned, 7 to 10 minutes.

Season with salt and pepper. Cook, breaking apart ground beef with a wooden spoon, until it is cooked.

Stir in cream of mushroom soup. Transfer beef mixture to the prepared baking dishes and spread evenly.

Spread a uniform layer of cheese over the ground beef mixture. Cover with a single layer of tater tots.

Bake for 30 - 45 minutes or until tater tots are golden brown.

Tips:
Cooking and refrigerating your ground beef ahead of time allows you to have faster assembly and baking.

SERVING
60

SERVING SIZE
1 SCOOP

COST RANGE
\$65 - 75



Baked Ham

INGREDIENTS

- **3, 12lb bone-in hams, rump portion**
- **1.5 cups whole cloves**
- **3 cups packed brown sugar**
- **12 cups water, or as needed**

DIRECTIONS

Preheat the oven to 350 degrees.

Place ham in 3 large roasting pans; press cloves into the tops at 1 to 2 inch intervals. Pack the top with a layer of brown sugar. Pour enough water into the bottom of the roasting pan to come to a 1-inch depth; cover the pan tightly with aluminum foil.

Bake in preheated oven for 4.5 to 5 hours. An instant-read thermometer inserted into the center should read at least 160 degrees.

Let ham rest for about 20 minutes before serving.

Tips:
You can make this recipe in advance and freeze, being sure to thaw in the refrigerator overnight. This is also a great recipe to divvy up among friends or family! You can also use pre-cooked ham from the store; just follow the baking instructions for reheating the pre-cooked ham.

SERVING
60

SERVING SIZE
1 SCOOP

COST RANGE
\$75 - 90



Meatloaf

INGREDIENTS

- **24 Tbsp olive oil**
- **36 cloves garlic, minced**
- **6 large onions, finely chopped**
- **24 carrots, grated or finely chopped**
- **24 stalks celery, finely chopped**
- **24 tsp salt**
- **9 tsp pepper**
- **24 Tbsp Worcestershire sauce**
- **18 lbs Italian sausage**
- **24 lbs ground beef**
- **48 large eggs**
- **18 cups seasoned panko**
- **18 cups parmesan, shredded**
- **9 cups marinara**
- **6 cups ketchup**

DIRECTIONS

Heat oven to 350 degrees.

In a few large mixing bowls, evenly divide and stir together olive oil, garlic, onion, carrots, celery, eggs, salt, pepper, and Worcestershire sauce. Add sausage, beef, breadcrumbs, and parmesan. Mix until combined.

Form into a loaf and place in 12, 9x5 nonstick loaf pans (or use a several 9x13 dishes).

In another bowl, mix together the marinara sauce and ketchup; spread it on the tops of the loaves.

Bake for 65 - 70 minutes or until an instant-read thermometer registers 160 in the middle of the meatloaf. Allow to cool for 15 - 20 minutes before servings.

Tips:

Each loaf is 1/12 of the ingredients listed.

If you want to split up the work of cooking, divide the recipe by 12 to get the ingredients for 1 loaf.

You can also bake ahead of time, allow to come to room temperature and slice into 1" pieces for meatloaf sandwiches, slice thin for gyros, or serve on a hamburger bun with your favorite toppings!

SERVING
60

SERVING SIZE
1 SCOOP

COST RANGE
\$225 - 240



Beef Stew

INGREDIENTS

- **15 lbs stewing beef, trimmed and cubed**
- **22.5 Tbsp flour**
- **1.5 Tbsp garlic powder**
- **1.5 Tbsp salt**
- **1.5 Tbsp pepper**
- **22.5 Tbsp olive oil**
- **7.5 onions, chopped**
- **45 cups beef broth**
- **7.5 lbs potatoes, peeled and cubed**
- **30 carrots, cut into 1 inch pieces**
- **30 celery stalks, cut into 1 inch pieces**
- **22.5 Tbsp tomato paste**
- **7.5 tsp dried rosemary**
- **15 Tbsp cornstarch**
- **15 Tbsp water**
- **5.5 cups peas**

DIRECTIONS

Combine flour, garlic powder, salt & pepper. Toss beef in flour mixture.

Heat olive oil in several large pots. Cook beef and onions until browned. Add beef broth while scraping up any brown bits in the pans.

Stir in all remaining ingredients except for peas, cornstarch and water. Reduce heat to medium low, cover and simmer 1 hours or until beef is tender (up to 90 minutes).

Mix cornstarch and water to create a slurry. Slowly add slurry to boiling stew to reach desired consistency (may not use all of the slurry).

Stir in peas and simmer 5 - 10 minutes before serving. Season with salt & pepper to taste.

SERVING
60

SERVING SIZE
1 SCOOP

COST RANGE
\$125 - 135



Stroganoff

INGREDIENTS

- **22.5 lbs sirloin steak, cut into 1 inch cubes**
- **60 Tbsp flour, divided**
- **7.5 tsp salt**
- **7.5 tsp pepper**
- **30 Tbsp olive oil**
- **30 Tbsp butter**
- **15 small onions, diced**
- **120 oz mushrooms, sliced**
- **15 cloves garlic, minced**
- **27 cups beef broth**
- **30 tsp Worcestershire sauce**
- **7.5 Tbsp dijon mustard**
- **7.5 tsp dried thyme**
- **7.5 cups sour cream**
- **7.5, 16 oz bags wide egg noodles**

DIRECTIONS

Toss beef with 15 Tbsp flour, salt, & pepper. Shake off excess flour.

Heat olive oil over medium high heat in several saucepans. Brown beef in small batches until lightly browned, about 1 minute on each side. Remove from pan and set aside.

Reduce heat to medium and add butter and onion. Cook until softened, about 4 - 5 minutes.

Meanwhile, follow package directions for making egg noodles.

Add mushrooms and garlic, cook until softened, about 4 minutes. Stir in 30 Tbsp flour and cook for 1 minute.

Add broth, Worcestershire sauce, dijon mustard, and thyme. Bring to a boil, reduce heat, and simmer 5 minutes.

Add beef (with any juices). Cook 2 minutes more or until heated through. Stir in sour cream.

Season with salt & pepper, serve with egg noodles.

Tips:
Save some money and use ground beef instead of sirloin steak!

SERVING
60

SERVING SIZE
1 SCOOP

COST RANGE
\$150 - 230



Chili

INGREDIENTS

- **10 Tbsp olive oil**
- **10 tsp salt**
- **7.5 tsp black pepper**
- **10 medium yellow onion, chopped**
- **10 medium green bell pepper, chopped**
- **10 jalapenos, seeded and minced**
- **30 cloves garlic, minced**
- **15 Tbsp chili powder**
- **12.5 tsp oregano**
- **12.5 tsp cumin**
- **2.5 tsp paprika**
- **pinch of cinnamon**
- **10, 15 oz can fire roasted tomatoes, undrained**
- **10, 15 oz can tomato sauce**
- **30 cups vegetable stock or water**
- **20, 15 oz cans kidney beans, drained**

DIRECTIONS

Heat olive oil in a few large pots. Add the onion, bell pepper, jalapenos, garlic, chili powder, oregano, cumin, paprika, salt, pepper, and cinnamon. Cook for about 8 minutes until the onions are translucent and the peppers are soft.

Stir in 10 Tbsp brown sugar. Cook for 1 minute to incorporate it.

Add the tomatoes, tomato sauce, and 15 cups stock or water. Stir to combine. Cover the pots and bring the chili to a boil.

Add the drained beans to the pot. Stir to combine. Let it simmer on the stove for about 10 minutes.

Stir, add salt and pepper as needed. Serve with your favorite toppings.

Tips:
You could add ground beef or shredded chicken to this recipe; just be sure to cook the meat to temp.
You could also cook this in a few slow cookers.

SERVING
60

SERVING SIZE
1 SCOOP

COST RANGE
\$70 - 105



Turkey Tetrazzini

INGREDIENTS

- **5, 16 oz packages egg noodles**
- **20 Tbsp butter**
- **10, 6 oz cans sliced mushrooms**
- **20 cups turkey, cooked and chopped**
- **10, 10.75 oz can condensed cream of celery soup**
- **10 cups sour cream**
- **10 tsp salt**
- **1.25 tsp pepper**
- **5 cups grated Parmesan cheese**

DIRECTIONS

Bring several large pots of lightly salted water to a boil. Add noodles and cook until al dente, about 8 - 10 minutes.

Preheat the oven to 375 degrees.

Meanwhile melt butter in a large heavy pot. Drain mushrooms, add to pot. Stir in turkey, condensed soup, sour cream, salt, and pepper.

Drain noodles and place in 10, 9x13inch baking dishes. Pour turkey mixture evenly over the top. Sprinkle with Parmesan.

Bake in the preheated oven until sauce is bubbling, 20 - 25 minutes.

SERVING
60

SERVING SIZE
1 SCOOP

COST RANGE
\$85 - 95

Side Dishes



When putting together your menu, feel free to get creative with your side dishes!

Starches, proteins, and fruits or veggies make great sides to pair with your entree!



Breakfast for Dinner Sides

INGREDIENTS

- **60 sausage links (1 per person) or 120 sausage links (2 per person)**
- **Fresh Fruit Parfaits**
 - **4 large containers vanilla yogurt**
 - **30 cups fresh blueberries or strawberries**
 - **1 large bag of granola**
- **6 - 7 dozen eggs**

DIRECTIONS

Sausage: cook or heat sausage links until cooked through.

Fruit parfaits: use disposable cups or small bowls for yogurt. Top with fresh fruit and granola.

Eggs: break all eggs into a large bowl and whisk. Separate into smaller pans and make batches of scrambled eggs.

Tips: 1 large pack of sausage links from Sam's Club includes enough for 1 link per person. Serve with "Breakfast for Dinner" menu.

SERVING
60

COST RANGE
\$30 - 60

COURTESY OF
CANDACE G, PAFS/PAS
VOLUNTEER



Cheesy Potatoes

INGREDIENTS

- **6, 2lb bags southern style hash browns, thawed**
- **3, 26oz cans cream of chicken soup**
- **3, 16oz sour cream**
- **1lb butter, melted**
- **2, 16oz bags shredded cheddar cheese**
- **2 large onions, chopped**
- **2 tsp garlic powder**
- **2 tsp black pepper**
- **3 tsp salt**

DIRECTIONS

Spray roaster with a cooking spray.

Mix soup, sour cream, butter, onion, garlic powder, salt, and pepper in roaster.

Add cheese and mix well.

Stir in hash browns until well coated.

Turn roaster onto 275 degrees. Bake for 5 - 6 hours, stirring every so often.

Tips: You can turn the temp up in the roaster to 350 and cook for 2 hours, stir occasionally.

This is a great side to serve with ham and other sides.

SERVING
60

SERVING SIZE
1 SCOOP

COST RANGE
\$40 - 50

COURTESY OF
PAM G, PAFS/PAS
VOLLUNTEER



Potato Salad

INGREDIENTS

- **37.5 lbs russet potatoes, peeled and cubed**
- **1.5 cups white wine vinegar**
- **5.5 cups mayonnaise**
- **7.5 tsp salt**
- **3.75 tsp dried dill**
- **1.5 tsp black pepper**
- **1.5 tsp dried tarragon**
- **7.5 cups sour cream**
- **22.5 ribs celery, chopped**
- **15 green onions, chopped**

DIRECTIONS

In several large pots of salted water, boil the potatoes until tender. Drain and place in a large mixing bowl. Cool slightly.

Drizzle the vinegar over the warm potatoes and allow that to soak in. Stir in the mayonnaise and distribute throughout. Season the potatoes with the salt, dill, pepper, and tarragon. Allow the salad to cool.

Add the sour cream, celery, and green onions. Adjust seasonings as needed. Chill until ready to serve.

SERVING
60

SERVING SIZE
1 SCOOP

COST RANGE
\$30 - 40



Dinner Rolls

INGREDIENTS

- **4, .25 oz packages dry active yeast**
- **1 cup lukewarm water**
- **3 cup whole milk, scalded**
- **1 cup shortening**
- **1 cup sugar**
- **4 tsp salt**
- **4 eggs, beaten**
- **12 cups all-purpose flour or bread flour**
- **4 - 8 Tbsp melted butter**

DIRECTIONS

In a bowl, stir together yeast and warm water. Allow to rest for 5 - 10 minutes, until foamy.

In a large mixing bowl, fitted with a dough hook or paddle attachment, combine scalded milk, shortening, sugar, and salt. Stir to dissolve the ingredients in the warm milk. Cool the mixture to a lukewarm temperature.

Add the softened yeast mixture to the milk mixture. Add the eggs and 4 cups of flour. Beat on low speed for 30 seconds, then scrape down the sides of the bowl with a spatula. Add the remaining flour, beat on medium speed until the dough comes together and pulls away from the sides of the bowl. Continue mixing the dough or knead by hand for 2 minutes.

Lightly grease a bowl with oil. Transfer the dough to the bowl and turn to coat. Cover tightly with plastic wrap and let the dough rise in a warm place until it has doubled in size (1 - 2 hours).

Punch down the dough. Divide the dough into 60 even pieces, shape into smooth balls. Arrange the dough balls in 4 greased 9x13 inch baking dish.

Cover the dish and let the dough rise again until puffy, about 1 hour.

Remove the cover and bake the rolls on middle rack in a 350 degree oven for 18 - 22 minutes. Brush the warm rolls with melted butter and serve.

Tips:

If you're on a time crunch, consider using a large box of Bisquick mix to make biscuits!

SERVING
60

SERVING SIZE
1 ROLL

COST RANGE
\$20 - 25



Cornbread

INGREDIENTS

- **4 boxes Jiffy Corn Muffin Mix**
- **2 cups salted butter, melted**
- **2 cups sour cream**
- **8-12 Tbsp sugar**
- **8 large eggs, beaten**

DIRECTIONS

Preheat your oven to 375 degrees. Grease 4, 8x8 pans and set aside.

Mix together the butter, sour cream, and sugar.

Add in the eggs, beating in completely.

Stir in the box of Jiffy mix. Mix until the ingredients are completely incorporated.

Spread the mixture out in the pans in an even layer.

Bake for 17 - 20 minutes until golden brown and baked through.

Remove, slice, and serve.

SERVING
64

SERVING SIZE
1 SLICE

COST RANGE
\$15 - 20



Macaroni Coleslaw Salad

INGREDIENTS

- **5.5 cup mayonnaise**
- **15 Tbsp white wine vinegar**
- **7 small bell pepper, diced**
- **7, 8oz. bags coleslaw mix**
- **3.75 tsp sugar**
- **2 tsp celery seed**
- **7.5 Tbsp lemon juice**
- **2 tsp pepper**
- **2 tsp salt**
- **7.5 Tbsp milk, optional**
- **15 cups elbow macaroni, dry**

DIRECTIONS

Start by cooking your 2 cups of dry pasta as directed on the package. Make sure to salt the water once you add in the pasta.

Once the pasta is done, drain, and then run pasta under cold water to cool down the pasta.

In a large bowl, add your mayonnaise, salt, pepper, celery seed, lemon juice, and sugar. Whisk to combine. If you want to add milk to make it creamier, do so now.

Pour in the coleslaw mix, followed by the cooled pasta, and bell pepper.

Stir the cold macaroni coleslaw salad and then cover. Place in the fridge for 30 minutes to 1 hour before serving.

SERVING
60

SERVING SIZE
1 SCOOP

COST RANGE
\$25 - 30



Baked Beans (Slow Cooker)

INGREDIENTS

- **2.5 cups barbeque sauce**
- **2.5 cups ketchup**
- **2.5 cups brown sugar**
- **5 tsp dry mustard**
- **15, 14.5 oz cans great Northern beans, drained and rinsed**
- **5 green bell peppers, diced**
- **5 large onions, diced**
- **20 oz cooked ham, diced**

DIRECTIONS

Mix barbeque sauce, ketchup, brown sugar, and mustard together in a slow cooker until smooth.

Stir beans, green bell peppers, onions, and ham into barbeque sauce mixture.

Cook beans on low for 8 to 12 hours until thick.

Tips:
The beans can also be cooked on high for 3 to 4 hours.

SERVING
60

SERVING SIZE
1 SCOOP

COST RANGE
\$30 - 35



Parmesan Orzo

INGREDIENTS

- **15 cups orzo pasta**
- **3.75 cups butter**
- **30 tsp garlic, minced**
- **3.75 cups Parmesan cheese**
- **30 Tbsp milk**
- **15 Tbsp parsley, chopped**
- **7.5 tsp salt**
- **7.5 tsp black pepper**

DIRECTIONS

Bring several pots of lightly salted water to a boil. Cook orzo in the boiling water, stirring occasionally until cooked through but firm to the bite, about 11 minutes. Drain.

Melt butter in a pot or high sided skillet over medium heat. Stir in garlic, cook until lightly browned, about 5 minutes.

Stir orzo into the pan, then mix in Parmesan cheese, milk, parsley, salt, and pepper.

Tips:
Consider sending a bottle of extra Parmesan cheese (grated) to top with!

SERVING
60

SERVING SIZE
1 SCOOP

COST RANGE
\$30 - 35

COURTESY OF
MICAH W, PAS
VOLLUNTEER



Mashed Potatoes

INGREDIENTS

- **24 lbs potatoes, russet or Yukon gold**
- **18 cloves garlic, optional**
- **2 cups salted butter, melted**
- **5 cups milk or cream**
- **salt to taste**
- **pepper to taste**

DIRECTIONS

Peel and quarter potatoes, place in a pot of cold salted water.

Add cloves of garlic (if using) and bring to a boil, cook uncovered 15 minutes or until fork tender. Drain well.

Heat milk on the stove top until warm.

Add butter to the potatoes and begin mashing. Pour in heated milk a little at a time while using a potato masher to reach desired consistency.

Season with salt and pepper. Serve hot.

Tips:

You could also use instant mashed potatoes to save time and money! Just follow the instructions on the box or bag.

SERVING
60

SERVING SIZE
1 SCOOP

COST RANGE
\$20 - 30



Mac & Cheese

INGREDIENTS

- **20, 7.25 oz boxes Kraft Mac & Cheese**
- **5 cups margarine or butter**
- **5 cups milk**

DIRECTIONS

Follow directions on the box.

Boil macaroni for 7 - 8 minutes in pots of boiling water. Drain.

Stir the macaroni in a saucepan with butter, milk, and cheese sauce mix.

Tips:

Top macaroni with fun toppings like bacon, sriracha, extra cheese, or breadcrumbs! You could also put the macaroni in a baking dish and bake at 350 degrees for 20 - 30 minutes for crispy mac!

SERVING
60

SERVING SIZE
1 SCOOP

COST RANGE
\$30 - 35



Sweet Potato Fries

INGREDIENTS

- **20 lbs sweet potatoes, about 30 individual potatoes**
- **30 Tbsp olive oil**
- **15 tsp salt**
- **10 Tbsp spice of your choice, chipotle powder, paprika, pumpkin pie spice, garam masala, cajun seasoning etc.**

DIRECTIONS

Preheat oven to 450 (for more crispiness, preheat to 500). Place roasting pans or heavy duty baking sheets in the oven to preheat.

Peel the sweet potatoes and cut off the ends. Cut the potatoes in half lengthwise and then, if they are very long, in half crosswise. Cut each piece in 1/4 to 1/2 inch thick wedges.

Put the sweet potatoes into a large bowl and add the oil. Mix well to combine. Sprinkle with salt and spices of your choice. Use your hands to mix well, so all pieces are coated.

Remove the preheated baking sheets from the oven. Carefully spread the sweet potatoes in a single layer on the baking sheet.

Bake for 15 - 25 minutes. After the first 10 minutes, remove the baking sheet from the oven and use tongs to turn over all the pieces. Return to the oven and bake for another 5 to 15 minutes.

Let fries cool for 5 minutes before serving.

Tips:
You could also purchase bags of frozen sweet potato fries to save on prep time; follow the directions on the bag!

SERVING
60

SERVING SIZE
1 SCOOP

COST RANGE
\$20 - 30

Fruit & Veggie



Fruits and vegetables are key to providing our clients with a nutritious meal! Our clients appreciate when fresh fruits and veggies (when possible) are provided!



Oven Corn on the Cob

INGREDIENTS

- **30 ears corn, husked and cut in half**
- **3.5 cups butter**
- **2 cups honey**
- **2.5 Tbsp salt or Creole seasoning**
- **1 Tbsp parsley, chopped**
- **Non-stick spray**

DIRECTIONS

Preheat oven to 375. Spray the baking pan with non stick spray, place cobs on the pan. Add butter, honey, salt/seasoning, and a pinch of parsley to a large microwave safe bowl.

Microwave for 1 minute. Remove the bowl and stir until the butter is melted.

Drizzle the mix over the corn cobs. Place the corn in the oven, uncovered for 20 - 25 minutes.

Remove the corn, flip, and return to the oven for 15 minutes.

Remove the corn and serve!

Tips: This would be a great side dish for Pillars Adult & Family Shelter! You may consider cutting the corn off the cob if serving at our Adult Shelter, as many of our older clients appreciate easy-to-chew food.

SERVING
60

SERVING SIZE
1/2 EAR

COST RANGE
\$30 - 40



Broccoli Salad

INGREDIENTS

- **12, 16oz. packages of broccoli cole slaw**
- **1.5 cups olive oil**
- **1 cup white vinegar**
- **1.5 cups sugar**
- **6 packages ramen noodles, beef flavor**
- **Optional:**
 - **Raisins**
 - **Sliced almonds**
 - **Sunflower seeds**

DIRECTIONS

Mix the first 4 ingredients with half of flavoring packets and pour over slaw mixed with noodles. Add optional toppings as desired.

Tips: Break up the ramen noodles before opening the bags.

SERVING
60

SERVING SIZE
1 SCOOP

COST RANGE
\$45 - 50

COURTESY OF
SHELLEY N, PAS
VOLUNTEER



Green Bean Casserole

INGREDIENTS

- **4.5 cups milk**
- **3/4 tsp pepper**
- **6, 10.75oz can cream of mushroom soup**
- **12, 14.5oz cans cut green beans, drained**
- **8 cups French's original fried onions**

DIRECTIONS

In 2 large baking pans, mix all ingredients except 3 cups of fried onions.

Bake 30 minutes at 350 or until hot; stir.

Top with 3 cups of fried onions. Bake 5 minutes or until onions are golden brown.

SERVING
60

SERVING SIZE
1 SCOOP

COST RANGE
\$40 - 45



Speedy Salad

INGREDIENTS

- **90 oz or 6lb bags of shredded lettuce**
- **Bright vegetables (pick 2 - 3):**
 - **9 carrots, shredded**
 - **3 bags or 1 head red cabbage**
 - **3 cucumbers, thinly sliced**
 - **6 bell peppers, chopped**
 - **Red onion, radishes, etc**
- **2 large bottles salad dressing**

DIRECTIONS

Divide lettuce evenly into 3 salad bowls. Spread vegetables evenly between bowls. Serve with dressing on the side.

SERVING
60

SERVING SIZE
1 SCOOP

COST RANGE
\$30 - 40



Fresh Fruit and Vegetable Tray

INGREDIENTS

- **5 - 6 Cucumbers, washed & sliced**
- **10 bell peppers, washed & sliced**
- **5 - 6 celery stalks, washed & sliced**
- **6 pints strawberries, washed & sliced**

DIRECTIONS

Serve vegetables alone or with a vegetable or ranch dip.

Serve fruit alone or in yogurt (3 - 4 large containers).

SERVING
60

SERVING SIZE
1 SCOOP

COST RANGE
\$30 - 40

Fruit & Veggie



Canned Corn

INGREDIENTS

- **240oz canned corn**

DIRECTIONS

Heat canned corn according to package instructions until it is heated through.

SERVING
60

SERVING SIZE
3 OZ

COST RANGE
\$12 - 15



Vegetable Hash

INGREDIENTS

- **15lbs yellow onions**
- **60 Tbsp butter**
- **7.5 Tbsp salt**
- **23lbs sweet potatoes unpeeled, cut into 1/2 inch pieces**
- **4tsp garlic powder**
- **salt and pepper to taste**

DIRECTIONS

Heat oven to 450.

Peel the onions and cut in half lengthwise, then cut into half moons. Cut the half moons in half.

Melt 8 Tbsp butter in a large skillet (or two) over medium high heat. Add the onions and 5.5 Tbsp salt. Lower the heat to medium and stir occasionally for 30 minutes.

Place the sweet potatoes, onions, 2 Tbsp salt, remaining 52 Tbsp butter, garlic powder, and black pepper on several sheet pans. Toss to combine.

Roast the hash for 30 - 45 minutes or until sweet potatoes are soft and browned.

SERVING
60

SERVING SIZE
1 SCOOP

COST RANGE
\$40 - 45

Desserts



Desserts are not required when providing a meal, but just like the rest of us - Pillars clients are always excited to end their meal with a new dessert!



Baked Cinnamon Apples

INGREDIENTS

- **55 apples, cored**
- **1 stick butter**
- **2 Tbsp cinnamon**
- **1/4 cup sugar**
- **Optional: frozen fruit, thawed (berries, cherries, etc)**
- **Optional: vanilla ice cream**

DIRECTIONS

Wash and core apples, leaving the skin on (use an apple slicer).

Place in a large steam table tray or baking pan and dot with butter. Sprinkle with cinnamon and sugar. Stir to mix and cover with tin foil.

Bake at 350 degrees for 45 - 60 minutes, stirring every 15 minutes. Remove when the apples are soft.

Serve with optional ice cream.

Tips: You can add thawed frozen fruit to supplement the apples. This recipe works well with berries & cherries.

SERVING
55

SERVING SIZE
1 APPLE

COST RANGE
\$55 - 75



Peanut Butter Chocolate Chip Cookies

INGREDIENTS

- **3 eggs**
- **4.5 cups rolled oats**
- **2 cups chocolate chips**
- **1 cup peanut butter**
- **1 cup brown sugar**
- **1 cup sugar**
- **1 stick butter, softened**
- **2 tsp baking soda**

DIRECTIONS

Preheat oven to 350 degrees.

Combine sugars, peanut butter, and butter in a large bowl. Beat the ingredients until light and fluffy. Add eggs, one at a time, beating well after each addition. Add oats and baking soda, mix well. Stir in chocolate chips.

Drop dough in tablespoonfuls 2.5 inches apart onto an ungreased cookie sheet. Bake at 350 degrees for 11 - 14 minutes or until light golden brown. Let cookies cool and remove from cookie sheets.

Tips: One batch makes 60 cookies. A double batch won't fit in most home mixers, but a good work around is to just use the mixer for wet ingredients, then transfer to a large bowl and mix in dry ingredients by hand.

SERVING
60

SERVING SIZE
1 COOKIE

COST RANGE
\$20 - 25



Orange Fluff Salad

INGREDIENTS

- **7.5, 3oz boxes orange gelatin**
- **7.5 cups sour cream or plain yogurt**
- **7.5, 15oz cans mandarin oranges, drained**
- **7.5, 21oz cans pineapple, drained and chopped**
- **7.5, 15oz cans mangoes or peaches, drained and chopped**
- **7.5 cups mini marshmallows**
- **7.5, 8oz container whipped topping, thawed**
- **fresh orange slices, shredded coconut, cherries, etc. for garnish**

DIRECTIONS

In a large bowl, whisk together sour cream and gelatin powder until well combined. Add in drained canned fruit and mini marshmallows. Fold in whipped topping.

Refrigerate until ready to serve, about 1 hour.

Serve with optional toppings for garnish.

SERVING
60

SERVING SIZE
1 SCOOP

COST RANGE
\$55 - 65



Bread Pudding

INGREDIENTS

- **20 cups milk**
- **20 Tbsp unsalted butter, more for greasing pans**
- **10 tsp vanilla extract**
- **3 1/3 cups sugar**
- **1 tsp salt**
- **5 loaves sweet egg bread (challah, brioche), cut into 2-inch cubes**
- **10 eggs, beaten**

DIRECTIONS

Heat oven to 350 degrees. In a saucepan over low heat, warm milk, butter, vanilla, sugar, and salt. Continue cooking until butter melts; cool. Butter 4, 9x13 baking dishes and fill it with the cubed bread.

Add eggs to the cooled milk mixture and whisk; pour the mixture over the bread. Bake for 30 - 45 minutes or until custard is set but still a little wobbly and edges of bread have browned.

Serve at room temperature or warm.

SERVING
60

SERVING SIZE
1 SCOOP

COST RANGE
\$50 - 55



Fruit Salad with Whipped Cream

INGREDIENTS

- **5, 15oz can mandarin oranges, drained**
- **5, 20oz can pineapple tidbits, drained**
- **10 medium bananas, sliced**
- **10 large apples, diced**
- **5 cups shredded coconut (or a bit of coconut flavoring)**
- **5, 8oz containers cool whip**

DIRECTIONS

In a bowl, combine the oranges, pineapple, bananas, apple, and coconut. Gently fold in the cool whip. If made ahead, store in an airtight container in the fridge. Add mini marshmallows just before serving.

SERVING
60

SERVING SIZE
1 SCOOP

COST RANGE
\$55 - 65

COURTESY OF
SHELLEY N, PAS
VOLUNTEER



Banana Pudding

INGREDIENTS

- **4 cans condensed milk**
- **6 cups cold water**
- **4 packages vanilla instant pudding, small**
- **8 cups whipping cream, whipped**
- **3, 11oz boxes vanilla cookie wafers**
- **18 bananas (+/- depending on how big they are)**
- **1 disposable rectangular roaster pan**

DIRECTIONS

1. Start with one large bowl. Combine 3 can condensed milk and 4.5 cups water. Mix well with a whisk. Add 3 packages vanilla pudding and mix well with a whisk. Chill in the refrigerator for 5 minutes.
2. Start whipping 3 cups of whipping cream until it forms hard peaks.
3. Take pudding mixture out of fridge. Place half the mixture in a separate large bowl.
4. Into one bowl, gently fold whipped cream into chilled pudding mixture until just mixed.
5. Spread the pudding/whip mixture evenly onto bottom of disposable pan
6. Place a layer of vanilla wafers on top of pudding/whip mixture (1.5 boxes)
7. Cut 9 bananas into ¼" circles. Place as a layer on top of vanilla wafers.
8. Start whipping a second batch of 3 cups of whipping cream until it forms hard peaks.
9. Repeat steps 4 thru 7.
10. In large bowl, combine, 1 can condensed milk and 1.5 cups water. Mix well with a whisk. Add 1 package vanilla pudding and mix well with a whisk. Chill in refrigerator 5 minutes.
11. Start whipping 2 cups of whipping cream until it forms hard peaks.
12. Take pudding mixture out of fridge. Gently fold whipped cream into mixture until just mixed.
13. Spread pudding/whip mixture as top layer.
14. If have any extra cookies, crunch them up and place on top layer as garnish.



SERVING
60

SERVING SIZE
1 SCOOP

COST RANGE
\$35 - 40

COURTESY OF
SARAH F, PAS/PAFS
VOLUNTEER



Cupcakes

INGREDIENTS

- **Your favorite boxed cake mix**
 - **Pillsbury cake mix (15.25oz box)**
makes 24 cupcakes

DIRECTIONS

Follow the directions on your favorite boxed mix and bake until cooked through.

Tips: These have been a big hit at the Adult Shelter in the past!

SERVING
60

SERVING SIZE
1 CUPCAKE

COST RANGE
\$10 - 20

COURTESY OF
MARY O, PAFS/PAS
VOLUNTEER



Ice Cream

INGREDIENTS

- **Options could include:**
 - **ice cream sandwiches**
 - **individual ice cream cups**
 - **ice cream sundaes**

DIRECTIONS

To have enough, check the serving size on the back of the package and make sure that you purchase at least 55 servings!

Tips: This is a big hit at the Adult Shelter!

SERVING
55

SERVING SIZE
**1 SANDWICH
OR CUP**

COST RANGE
\$20 - 30

COURTESY OF
**MARY O, PAFS/PAS
VOLUNTEER**



SERVING SIZES

Hot Sandwiches: plan for 17 - 20 lbs of cooked meat. Plan to purchase 30lbs of pork to yield about 17lbs after cooking and trimming.

Cooked veggies: 10 - 12lbs

Canned fruit: 3 industrial size cans

Cut fresh fruit: 12 - 15lbs

-SARAH F., PAFS/PAS
VOLUNTEER

WHERE TO SHOP

Sam's Club or Gordon Food Service: good for inexpensive fruit, industrial sized canned goods

Costco: great shortcut for meals (ie frozen chicken parmesan, pulled pork, etc)

Aldi: inexpensive produce and frozen food options

Walmart: inexpensive boxed or canned goods, meat

-MICAH W., PAS VOLUNTEER