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FOOD KITCHEN RECIPES

Food Kitchen Soup (this is one recipe)

4 lbs. ground turkey

2 16 oz. packages frozen vegetables

1 46 oz. can V8 juice (buy one to add now, one for food kitchen workers to add later.)

Beef bouillon if you can find low sodium. (Hen House has a low sodium brand: Orrington Farms)

2 cans original Rotel tomatoes

Buy one 32 oz. box **small** sized elbow macaroni to send to food kitchen with the soup.

Brown the ground turkey in a large pot and drain off excess fat. Add the drained vegetables. Add bouillon cubes and one can of the V-8 juice. Bring soup to a boil and simmer for several minutes. Cool, put in soup kitchen container (available at the church, lower left cupboard as you enter the kitchen.). If you are in a hurry, it is not necessary to even boil the soup, as long as you dissolve the bouillon in some hot V-8 juice. The food kitchen workers will boil the soup before they add macaroni.

Send the extra can of V-8 juice and the uncooked macaroni with your soup. The workers at the food will add juice and macaroni before serving. This allows you to fit the cooked ingredients into one Rubbermaid container

Freezing directions: Soup (without macaroni added) may be frozen for a month. If you are putting it in the freezer, please put a piece of masking tape on it with the date and your name.

Lettuce Salad (this is one recipe)

2 heads washed lettuce, torn into small pieces. Make sure it is dry.

1 cup chopped celery

3-4 cups frozen peas

8 chopped hard-boiled eggs

4 cups Miracle Whip

4 cups grated cheddar cheese

any chopped veggies or shredded carrots (optional)

8 slices bacon, chopped

Layer all ingredients in two 9 x 12 foil pans available at the church; layer in the order given, covering the Miracle Whip with the grated cheese. Cover the salad with aluminum foil and refrigerate for several hours. The bacon, hard-boiled eggs, and shredded carrots are available at the grocery store salad bar to make this salad a quick fix. The kitchen workers will mix all these ingredients in a bowl with other salads.

Brownies

2 Family-sized Brownie mixes (approx. 20 oz., each enough for a 9 x 12 pan).

Vegetable oil

Eggs and water

Prepare brownie mixes according to package directions. Pour into a sheet cake pan (available at the church.) Bake according to package directions. Please try to bake so the edges are not too brown, but make sure it is done in the center. Cover with aluminum foil when cool. Label with masking tape with your name.

This needs to be in a large sheet cake pan, which you can find in the church kitchen.

Our mission: **LOVE** God and all others unconditionally,
SEEK answers to our questions, and **SERVE** God by serving others.

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