

EMMANUEL DINING ROOM – INSTRUCTIONS

Macaroni / Beef Casserole

Ingredients

1 lb. (3 cups) elbow macaroni	2 cans tomato soup
2 lb. GROUND BEEF	2 soup cans fresh milk
2 medium onions (chopped)	1 soup can of ketchup
2 ½ cups chopped celery	1 can kidney beans (15 oz) (drained)

Directions

Fry meat, onions, and celery – drain. Cook and drain macaroni. Mix macaroni, soup, milk, ketchup, and kidney beans. Add meat / onion / celery mixture and mix. After preparing, place casserole in 2 gallon zip loc freezer bag. Use pan as a carrying tray.

DO NOT BAKE – it is baked at the Dining Room

Brownies

1 Family Size Brownie Mix baked in your baking pan. Cut the brownies and wrap in aluminum foil. Use disposable aluminum pan as a carrying tray. Store bought brownies are also acceptable.

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Delivery

Please deliver fresh casseroles and brownies to church on 25th or 26th of the month and place in refrigerator. **Cut off time is 9:30 a.m. on 27th.**

Casseroles can be refrigerated for 2 days. If making early – please freeze or place in center church freezer. **Please write name and date on casserole or brownies. Also, please check off your name on sign chart when casserole or brownies are delivered to the church.**

Servers: Four are needed to work from 11:45 a.m. to 1:00 p.m. Monthly EDR Coordinators will take casseroles to EDR by 10:00 a.m. to begin baking and other preparations.

Location: Emmanuel Dining Room, West 2nd and Jackson Street, Wilmington, DE (just off 4th Street exit on I-95 downtown)

EDR Coordinators: DALE NEBE GEORGE BUTLER