**Chili & Rice Recipe**

Cook 5 cups (2 pounds) of white or brown rice.

Follow package directions.

Brown 4 pounds of ground meat or ground turkey.

Drain off excess fat. In large skillet or pan

 ADD:

 2 Cans (29 oz.) tomato sauce

 2 Cans (29 oz.) diced tomatoes undrained

 4 Cans (15 oz.) red kidney beans undrained

 3 Pkgs. Chili seasoning (Stonemill 30% less

 Sodium seasoning 49cents at Aldi’s)

 {Adding minced onion or garlic is optional}

### Bring to a boil and simmer for 10 min. Stirring occasionally. Pour over cooked rice and mix

### Beef Stew

4 lbs. stew meat

3-4 lbs. potatoes (UNPEELED)

2 lbs. carrots

4 onions

½ bunch celery

**Cut all items into Bite Size Pieces**

2 t. salt 1 t. pepper

#### 1T. paprika 2 cloves garlic minced

2T. Worcestershire sauce 6 cups water

Brown meat and add remaining **ingredients *except unpeeled potatoes and carrots.*** Simmer l ½ hours at 350 degrees. Add potatoes and carrots and cook until tender.

**Chicken**

36 pieces of chicken

Legs, thighs and breasts only

#### Season and roast in your favorite manner.

 **Hot Dogs**

48 Hot Dogs and buns

##  Italian Sausage

8 lbs. **MILD** Italian sausage

Cook thoroughly.

**Cut into one-half inch pieces**

# Kielbasa

8 lbs. pre-cooked Kielbasa (packaged smoked sausage)

**Cut into one-half inch pieces**

## Rigatoni

#### 3 lbs. rigatoni noodles

 4 lbs. ground meat/ground turkey

Favorite sauce

Boil noodles, brown and drain ground meat, and add sauce.

## Sloppy Joes

8 lbs. ground meat/ground turkey

 Favorite sauce

32 Hamburger buns

#### Brown meat and drain. Add sauce and simmer.

**Tacos**

8-10 lbs. ground meat/ground turkey

3 packages taco seasoning

Brown meat and drain.

**Follow directions on taco seasoning package**

**Meat Loaf Prepare 4 loaves in 9x5 loaf pans**

Per loaf: mix together

1 *½* lbs. ground beef

1 egg

1 onion (chopped)

1 cup milk

1. cup dried bread crumbs Salt/pepper to taste

**Optional Topping**

2T. brown sugar

1. T. prepared mustard

1/3 cup ketchup

**Bake** each loaf at 350 degrees for 1 hour.

#### DO NOT CUT INTO SLICES. Allow time for meatloaf to cool before delivering.

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