Five Hour Beef Stew

Charlsie Holmes, St. Ann's Episcopal Church

6 pounds chuck roast cut in bite-sized pieces

3 cups chopped celery

1 bag baby carrots

3 or 4 large potatoes chopped

2 or 3 large onions chopped

1 ½ cups bread crumbs

3 large cans diced tomatoes

3 tablespoons salt

6 tablespoons sugar

6 tablespoons minute tapioca

Several splashes of Worcestershire sauce

Sprinkle of oregano

Do not brown meat. Mix all ingredients together in a baking dish with a tight-fitting lid or cover dish with aluminum foil. Bake in a 250 degree oven for 5-6 hours. Do not hurry this stew. The slow oven is the key to its success. I also add sweet potatoes and turnips. Can be served in a full-sized steam table pan.

Serves 15 generously.

Best Ever Meatloaf

Charlsie Holmes, St. Ann's Episcopal Church

4 eggs

1 cup ketchup

2 cups of cracker crumbs or fine bread crumbs

2 envelopes of onion soup mix

4 pounds ground beef

<u>Topping</u>

½ cup ketchup

½ cup packed brown sugar

2 teaspoons dry mustard

Preheat oven to 350 degrees. In a large bowl, beat eggs with a whisk; whisk in one cup ketchup. Stir in bread crumbs and soup mix. Add ground beef and mix well. Lightly pat mixture into two 9x4x2 loaf pans.

Bake uncovered for 45 minutes. Remove from oven and drain drippings.

In a small bowl, combine the ketchup, brown sugar, and dry mustard. Spoon over meatloaf. Return to oven and bake for 15-20 minutes more uncovered or until instant-read thermometer inserted reads 160 degrees. Let stand for 10 minutes before cutting into slices.

Serves 16.

Fried Chicken and Gravy

Lynn Mott, Otter Creek Church of Christ

Fried Chicken

5 chickens (3½ lb size is ideal), cut up (I don't fry the necks and backs but do fry the livers and gizzards)

4 cups plain flour

salt and pepper to taste

1 cup Crisco

1 stick butter

Melt Crisco and butter in a large, deep skillet. Wash chicken and pat dry. Sprinkle chicken pieces with salt and pepper. Dredge chicken thoroughly in flour. When Crisco and butter are melted and approximately 350°, carefully place some of the chicken pieces into the hot skillet. Brown on both sides and then remove them to a baking pan. Continue browning chicken pieces until all are browned and in the baking pan. Cover the pan with aluminum foil and bake 30 minutes at 325° or until done. If you are frying only one chicken, you can reduce the heat and continue cooking the chicken in the skillet until done (turn as necessary to prevent over-browning).

*(I ask the guys in the meat department to cut up the chickens for me.)

Fried Chicken Gravy

Using the skillet that you fried the chicken in, add ¼ cup butter to the drippings and stir in 1 cup of plain flour, 1 ½ tsp. salt and pepper to taste. Cook, stirring constantly, over medium high heat for three minutes. Add 2 cups hot water and ¾ cup milk. Reduce heat and simmer until desired consistency. Taste and adjust seasonings as needed. Serve with the fried chicken and biscuits.

Recipe makes 40 pieces of chicken plus livers and gizzards

Biscuits

Lynn Mott, Otter Creek Church of Christ

6 cups White Lily Unbleached Self-Rising Flour

1 cup Crisco or other vegetable shortening

2 cups buttermilk

Preheat the oven to 425°. In a large bowl, combine thoroughly the flour and shortening using a pastry blender or a fork. Make a well in the mixture and pour in the buttermilk all at once. Stir the buttermilk into the flour mixture until the dough leaves the side of the bowl. Turn the dough out onto a floured board. Knead gently three or four times. Roll out the dough using a rolling pin to the desired thickness – about ½ inch thick works well. Cut out the biscuits and place on baking pans. Bake in preheated oven for 8-10 minutes. Serve hot with butter.

Recipe makes 48 2” biscuits

Chicken Enchilada Casserole

Patrice Powell, Otter Creek Church of Christ

1/2 onion, chopped

1 T butter

3 c cooked chopped chicken - fresh or canned

1/2 of 16 oz jar green salsa

4 c grated Mex cheese blend

12 corn tortillas

2 c heavy cream (could use low fat or fat free half-n-half)

1 t salt

Mix canned chicken, half jar of green salsa, 2 cups cheddar/jack cheese. Sauté chopped onion in butter and add to chicken mixture. Mix 2 cups of cream with 1 tsp. of salt, then set aside. Spray a casserole dish w/ no-stick spray. Put layer of quartered corn tortillas on bottom, half of the chicken mixture, and then pour 1 cup of cream mixture on top. Repeat layers. Top with 1-2 cups cheese. Bake at 350 30-45 min, until it bubbles.

No Meat Mexican Casserole

Patrice Powell, Otter Creek Church of Christ

1/2 c chopped red, green, and/or yellow peppers

1/2 c chopped onion

2 cloves minced garlic

1 T butter

1 small jar of salsa

1 pck of taco seasoning

Small can chopped black olives

8 oz can corn

16 oz can black and/or pinto beans

2 c grated Mex cheese blend

12 corn tortillas

2 c heavy cream

1 t salt

Sauté peppers, onion, and garlic in butter until soft. Mix with salsa, seasoning, olives, corn, and beans. Mix 2 cups of cream with 1 tsp. of salt, then set aside. Spray a casserole dish w/ no-stick spray. Put layer of quartered corn tortillas on bottom, half of the salsa mixture, and then pour 1 cup of cream mixture on top. Repeat layers. Top with 1-2 cups cheese. Bake at 350 30-45 min, until it bubbles.

Hash Brown Casserole

Tom Burns, Donelson Church of Christ

6 package Hashed Brown Potatoes

6 cans Cream of Chicken Soup, Condensed

1 1/2 pounds Colby Cheese

3 small onions, chopped

3 sticks margarine, melted

Salt and pepper to taste

1. Preheat Oven -- 350 degrees

2. Mix together, put in steam pans. Bake at 350 for 45 minutes or until done and potatoes are lightly browned on top.

Servings: 24