



# Bolton Street Casserole Program with Our Daily Bread

Since 2009 members of Bolton street synagogue and the larger Roland Park community have joined together to help feel those in need, partnering with Our Daily Bread, located downtown, we provide frozen homemade casseroles so that ODB can serve over ¼ million hot meals each year.

## Helpful tips for you!!

- With family and friends cook one casserole, or more, of the recipes at the right.
- Make sure it is in the standard, required-size aluminum pan. **Free** pans and recipes available in BSS foyer.
- Cover tightly in foil. Label with the date and name of recipe. Freeze.
- You can make frozen casserole(s) ahead of time and store in the BSS kitchen freezer upstairs.
- Casseroles will usually be delivered to Our Daily Bread on the **3<sup>rd</sup> Sunday of each month, at 9:45am**. So please make sure casseroles arrive before then.
- Questions? Or to put your name on the email list to receive monthly reminder, please send a note to: Bob Brown at [bobbrownme@aol.com](mailto:bobbrownme@aol.com)

**Thank you!**

(Rev. 10/2017)



*For thirty years, Our Daily Bread has exemplified compassion and service to men, women, and children who literally hunger for more and our story will continue as long as there is a need. Help Bolton Street Synagogue contribute to this mission with a cooked casserole, once a month.*

Make one, or more of these recipes in an aluminum pan **12" x 10" and 3" deep**. Free pans and recipes available in BSS foyer or kitchen.

## Chicken and Rice

- 1 cup rice and 1 cup water
- 2 cans cream of mushroom soup
- 1 small can of sliced mushrooms
- 10-12 pieces of chicken
- 1 package dry onion soup mix
- 1 tsp. paprika

Mix together rice, water, cream of mushroom soup and sliced mushrooms. Pour into casserole pan. Place chicken on top and sprinkle with paprika and onion soup mix. Cover tightly with aluminum foil and bake for 45 minutes at 350-degrees. Remove foil and bake for another 45 minutes.

## Macaroni and Cheese

- 2 cups elbow macaroni, uncooked
- 1/2 cup margarine
- 1 medium onion, chopped, or any other veggies (optional)
- 1 tsp. Salt
- 1 tsp. Pepper
- 1/2 cup flour
- 2 cups milk
- 10 oz. shredded cheddar cheese
- 1 cup bread crumbs

Cook macaroni according to directions on box. Drain and set aside. Sauté onions in margarine, and add salt and pepper. Slowly stir in flour. Cook over low heat until mixture is smooth and bubbly. Stir in milk. Add in cheese and continue stirring until melted. Remove from heat. Stir in cooked macaroni and pour into casserole pan. Top with bread crumbs. Bake at 375-degrees for 30 minutes. Feel free to add veggies.

