

November 2007—November 2008 Recipes

Julian Street Inn/Commercial Street Inn

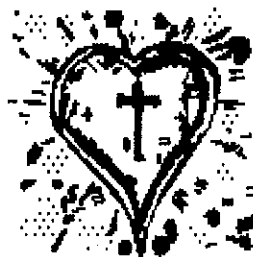


“...serve God’s purposes in the church, in the community and in the world.”

Give Me a Kind Heart

**Give me a kind heart that will endure,
One that's strong and secure.
To help someone along the way,
May this be my goal every day.
Let me lend a helping hand
To someone whose life has not gone as planned.
Reaching out to one in need,
May this be my daily good deed,
To provide a guiding light
For someone lost in the dark of the night,
Let me take time to care
For someone experiencing despair.
Whatever I do, everywhere I go,
Your Will, Dear Lord, let me know.**

-Eve Kiley



Schedule & Recipes for JSI/CSI

To help you plan ahead, menus are included for November 2007 – November 2008. If you can help with any of these dishes, please contact me ahead of time to help me plan more effectively. My phone number is (408) 255-4066 and email is sblackbo@comcast.net. Please use a **disposable** pan. Always feel free to use your own recipe of a selected dish. We always feed the first Wednesday of each month, unless noted. Thanks so much for your dedication and support—you are helping to make a difference in the community.

Sandra Blackborow, Coordinator for the homeless ministry

November 7th (at Julian Street Inn)

Louisville Chicken, peas & carrots, green salad, rolls and pie of your choice.

December 5th (at Commercial Street Inn)

Taco Bar: taco meat, taco shells, shredded lettuce, chopped tomatoes, grated cheese, sour cream, guacamole, salsa, pinto beans, birthday cake & ice cream (Birthday Club).

Note: all food will be prepared and served by Girl Scout Troop #182, so there is no need to prepare anything this month.

January 9th (at Julian Street Inn) NOTE: Second week in January due to holidays

Beef stew, green salad, fresh fruit, rolls and cookies

February 6th (at Julian Street Inn)

Ham, & Broccoli Casserole, green salad, rolls and cookies.

March 5th (at Julian Street Inn)

Meat loaf, baked potatoes, green beans, green salad, rolls and cookies.

April 2nd (at Commercial Street Inn)

Sloppy Joes, hamburger buns, green salad, chips, small boxes of raisins, birthday cake/ice cream (Birthday Club)

May 7th (at Julian Street Inn)

King Ranch Casserole, green salad, rolls, fresh fruit and cookies.

June 4th (at Julian Street Inn)

Baked chicken, Elegant Squash & Chiles, green salad, rolls and cookies.

July 2nd (at Julian Street Inn)

Sloppy Joes, hamburger buns, potato salad, green salad, melon and cookies.

August 6th (at Commercial Street Inn)

Baked chicken, baked potatoes, peas/carrots, green salad, birthday cake/ice cream (Birthday Club).

September 3rd (at Julian Street Inn)

Meat loaf, messy potatoes, green beans, green salad, rolls and cookies.

October 1st (at Julian Street Inn)

Pork Chop & Apple Casserole, baked potatoes, peas, green salad, rolls and cookies

November 5th (at Julian Street Inn)

Louisville Chicken, peas & carrots, green salad, rolls and pie of your choice.

November 7th (at Julian Street Inn)

Louisville Chicken, peas & carrots, green salad, rolls and pie of your choice.

Louisville Chicken

Shared by Georgie Petersen

Ingredients:

2 cans cream of chicken soup
1 cup milk
4 to 6 chicken breasts, cooked and de-boned
1 pkg Pepperidge Farm Herb Stuffing Mix
1 cup hot water
1 stick of margarine, melted

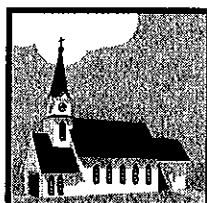
Method:

Preheat oven to 350° F.

Combine the milk with the two cans of cream of chicken soup and set aside. Cut the cooked chicken into small pieces and put in the bottom of a 9x13 pan. Mix 1 pkg of the stuffing mix with 1 cup of hot water and 1 stick of melted margarine, and set aside. Pour the soup mixture over the chicken and top with the dressing mix. Bake at 350° F for 1 hour.

Makes 8 servings.

Georgie says this recipe is one of her family favorites. It came from the Forest Hill Presbyterian church in Cleveland Heights, Ohio. It was added to the menu set a few years ago and has also become a favorite of the JSI/CSI residents.



January 9th (at Julian Street Inn)

NOTE: Due to the holidays, we will be preparing and serving the second week in January.

Beef stew, green salad, fresh fruit, rolls, and cookies.

Beef and Mushroom Stew (Recipe #1)

Shared by Sandy Blackborow

Ingredients:

2 pounds boneless chuck, cut into 2" cubes
¼ cup flour
½ tsp. salt
½ tsp. garlic salt
⅛ tsp. pepper
½ cup butter or margarine
2 cans sliced mushrooms (4-oz each) or substitute fresh mushrooms (equivalent)
1 onion, chopped
½ pound cut green beans
6 carrots, cut into ½" pieces
5 large potatoes cut into chunks
1½-2 cups water (if too much liquid, just use 1 ½ cups)
1 can consommé
2 Tbs. flour
¼ cup water
(Optional: Stir in 2 cups of frozen peas at the end of cooking)

Method:

Combine ¼ cup flour, salt, garlic salt and pepper. Dredge meat in mixture. Brown meat in butter or margarine. Add mushrooms and onion and cook over low heat until onions are tender. Add next 5 ingredients. Cover and simmer, stirring occasionally, for 2 hours or until tender. Combine 2 tablespoons flour and water to make a smooth paste. Stir into stew. Cook until thickened.

Serves 8 - need to make 1 1/2 times or double

Recipe #2 is on the next page→

February 6th (at Julian Street Inn)

Ham & Broccoli Casserole, green salad, rolls and cookies.

Ham & Broccoli Casserole

Ingredients:

½ Cup bread crumbs
3 ¾ Cups uncooked extra-broad egg noodles
2 ½ Cups chopped broccoli
¼ Cup all-purpose flour
½ Teaspoon dried thyme
¼ Teaspoon salt
⅛ Teaspoon black pepper
1 Cup whole milk
1 Cup fat-free, less-sodium chicken broth
1 Tbs. butter
¾ Cup finely chopped onion
1 Tbs. fresh lemon juice
1 ½ Cups (½-inch cubed ham, about (8-ounces)
¼ Cup chopped fresh flat-leaf parsley
2 Tbs. grated Parmesan cheese

Method:

1. Preheat oven to 450°.
2. Cook pasta in boiling water 7 minutes, (omit salt and fat). Add broccoli; cook 1 minute and drain.
3. Lightly spoon the flour into a dry measuring cup and level with a knife. Place the flour thyme, salt and pepper in a medium bowl and gradually add the milk and broth, stirring with a whisk until well blended.
4. Melt the butter in a medium saucepan over medium-high heat. Add the onion and sauté 4 minutes. Add the milk mixture and cook until thick (about 4 minutes), stirring constantly. Remove from heat and stir in the lemon juice. Combine the pasta mixture, milk mixture, ham and parsley in a large bowl.
5. Spoon into a 2-quart casserole (baking pan). Sprinkle with bread crumbs and cheese.
6. Bake at 450° for 10 minutes or until filling is bubbly and topping is golden.

Serves 6.

“Words are also actions, and actions are a kind of words.”—Ralph Waldo Emerson

April 2nd (at Commercial Street Inn)

Sloppy Joes, hamburger buns, green salad, chips, small boxes of raisins, birthday cake/ice cream (Birthday Club).

Baked Chicken

Note: Please feel free to use your favorite recipe for baked chicken or you can also use Chicken "Shake'N Bake."

or

KELLOGG CORN FLAKE CHICKEN

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Ingredients:

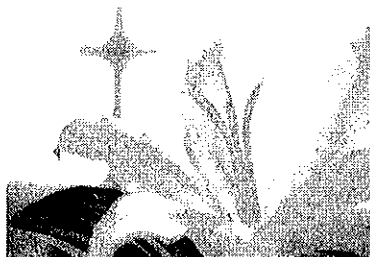
2 ½ or 3 lbs. chicken, cut in pieces
½ Cup Pet evaporated milk (thin milk just won't due)
4 Cups. Corn Flakes, crushed
1 tsp salt
¼ tsp pepper

Method:

Mix together 4 cups crushed corn flakes, 1 tsp salt and ¼ tsp pepper. Dip chicken pieces in ½ cup Pet evaporated milk and then roll in the corn flake mixture.

Place the chicken in shallow baking pan, (lined with foil), skin side up. Cover with foil and bake at 350 degrees about 1 hour or until tender. No need to turn while baking.

Serves 6-8



June 4th (at Julian Street Inn)

Baked chicken, Elegant Squash & Chiles, green salad, rolls and cookies.

Baked Chicken

Note: Please feel free to use your favorite recipe for baked chicken or you can also use Chicken "Shake'N Bake."

or

KELLOGG CORN FLAKE CHICKEN

Printed from **COOKS.COM**

Ingredients:

2 ½ or 3 lbs. chicken, cut in pieces
½ Cup Pet evaporated milk (thin milk just won't due)
4 Cups. Corn Flakes, crushed
1 teaspoon salt
¼ teaspoon pepper

Method:

Mix together 4 cups crushed corn flakes, 1 teaspoon salt and ¼ teaspoon pepper. Dip chicken pieces in ½ cup Pet evaporated milk and then roll in the corn flake mixture.

Place the chicken in shallow baking pan, (lined with foil), skin side up. Cover with foil and bake at 350 degrees about 1 hour or until tender. No need to turn while baking.

Serves 6-8

Elegant Squash & Chiles recipe is on the next page→

July 2nd (at Julian Street Inn)

Sloppy Joes, hamburger buns, potato salad, green salad, melon and cookies.

Note: Please feel free to also use your favorite recipe for Sloppy Joes.

Sloppy Joes

Shared by Ginny Bratrud

Ingredients:

1-pound ground beef

1 medium onion, chopped

1/3 cup chopped celery

1/3 cup chopped green bell pepper

1/3 cup ketchup

1/4 cup water

1 Tbs. Worcestershire sauce

1/2 tsp. salt

1/8 tsp. red pepper sauce (optional)

Method:

Cook and stir ground beef and onion. Drain. Stir in remaining ingredients (except buns). Cover and cook over low heat 10-15 minutes.

Serves 6—need to double or triple, if possible.



September 3rd (at Julian Street Inn)

Meatloaf, messy potatoes, green beans, green salad, rolls and cookies.

Note: Please feel free to also use your favorite meatloaf recipe.

Meatloaf

Shared by Terrie Creamer

Ingredients:

1 pound ground beef

1 egg

1/3 cup quick cooking oats

3 Tbs. dry onion soup mix (such as Lipton's Onion Soup Mix)

1/4 cup catsup

Method:

Preheat oven to 350° F.

Combine beef, egg, oats, soup mix and catsup. Shape into a loaf. Bake at 350° F for approximately 50 minutes to an hour, or put in a crockette (small crock-pot) for 8-10 hours.

Serves 4—need to double or triple, if possible.

Messy potatoes recipe is continued on the next page→

October 1st (at Julian Street Inn)

Pork Chop & Apple Casserole, baked potatoes, peas, green salad, rolls and cookies.

Pork Chop & Apple Casserole

Shared by Sandy Blackborow

Ingredients:

1/3 cup sugar
2 Tbs. all-purpose flour
1/4 tsp. cinnamon
1/8 tsp. nutmeg
4 cups sliced peeled tart apples
8 lean pork chops
1 box Pork "Shake'N Bake"

Method:

Preheat oven to 425° F.
Combine sugar, flour, cinnamon, and nutmeg. Mix the dry ingredients with the apples. Spoon into a well-greased baking dish. Coat pork with the "Shake'N Bake" according to the package directions. Arrange pork in a single layer over the apples. Bake, uncovered at 425° F for 50 minutes.

Makes 8 servings.



Prayer

Father God, I come to You this day with great conviction that the kindness we show to others is an accurate measure of how we are living out our Christian life. I want to be a person who others know as a kind person. I know that many who look upon my actions are seeing You for the first time. If they see in me kindness, they will know that You are kind. May I daily be aware of how I treat people. I truly want to treat others the way in which I want to be treated. Thank You for modeling to me how to be kind. May I help pass on Your abundant kindness to others, so that they might one day know You and experience Your great love. Amen.

From *Abundance of the Heart* by Bob and Emilie Barnes

