

Recipes for St. Rita's

- **If you do not use the pans provided at the church entrances, please use 9 x 13 disposable foil pans**
- **Double wrap completed recipe in aluminum foil**
- **Label with contents and for "St. Rita's"**
- **Drop off in the refrigerator in the church hall by noon on Sunday.**

Macaroni and Cheese

3 c. milk
4 eggs beaten
1 T. mustard
1/2 t. nutmeg
1/2 t. of ginger
1 t. of ground pepper
1 t. garlic powder
1/2 t. of Old Bay
1 T. parsley flakes
1 onion, grated
2 lb. macaroni, cooked
2 sticks (1 c.) margarine, melted
6 c. shredded cheese (about 1 1/2 lb.)

Wisk together the milk, eggs, and spices. Add grated onion. Pour over cooked macaroni and mix well. Add melted margarine and cheeses and stir evenly through. Place in a 13x9" pan that has been sprayed with Pam. Bake for 30 minutes at 350° to set. Can be frozen after cooling.

Chicken and Rice

1 onion, chopped
1 clove of garlic, minced
3 stalks of celery, chopped
6 c. of cooked rice
3 c. cooked chicken cut into small pieces
1 can cream of chicken soup
1 can cream of celery soup
1 can cream of mushroom soup
2 cans of milk
1 can of peas drained
2 t. pepper
1 t. nutmeg
1 t. allspice
1 T. parsley
1/2 t. basil
Oil

Sauté onion, garlic and celery in a little oil until they are soft (drain well). Mix rice, chicken, soups, milk and peas. Add pepper, nutmeg, allspice, parsley flakes, and basil. **DO NOT ADD SALT--THE SOUP IS ALREADY SALTY.** Place in a 9x11" casserole that has been sprayed with Pam.

Beef A Roni

1 onion, chopped
1 green pepper, chopped (opt.)
1 large clove garlic, crushed
2 lbs. ground beef, pork, turkey or chicken
1 t. pepper
1 t. oregano
1 t. basil
1 t. celery seed
8 c. canned or jar sauce
6 c. cook small macaroni (elbow, ziti, penne, etc.)
2 c. shredded cheese
1/2 c. Parmesan or Romano grated cheese
Oil

In large skillet brown onion, green pepper and garlic in a little oil until translucent (about 5 minutes). Add meat and brown well. Season meat to taste with pepper, oregano, basil, celery seed. Place about 2 cups of sauce in the bottom of a 13x9" pan that has been sprayed with Pam. Mix well the meat, 4 cups of sauce, pasta, and shredded cheese. Place in pan. Put the rest of the sauce over top. Sprinkle with grated cheese.

Spanish Rice

2 onions, chopped
1 green pepper, chopped
2 cloves garlic (crushed)
2 stalks celery, chopped
2 lbs. ground beef
2 jars salsa (medium)
2 cans tomatoes (Spanish style)
1 t. nutmeg
1 t. chili seasoning or barbecue seasoning
1 t. red pepper
1 t. ginger
1 t. pepper
1 T. sugar
6 c. cooked rice
2 c. shredded Mexican style cheese
Oil

Cook the onions, green pepper, garlic and celery in a little oil until tender. Add the ground beef and brown until all the pink is gone. Add the salsa. Mix the canned tomatoes with the seasonings. Mix all together with rice and 1 1/2 cups of the shredded cheese. Put in 13x9" pan that has been sprayed with Pam. Cover with remaining cheese.

Dump Cake

1 can crushed pineapple and juice
1 can pie filling
1 box yellow cake mix
1 stick (1/2 cup) margarine, melted
1 1/2 c. chopped nuts

Spray 13x9" pan with Pam. Place pineapple and juice in the bottom of pan. Add pie filling and mix together. Sprinkle in cake mix. Pour melted margarine evenly over cake mix. DO NOT STIR. Sprinkle with chopped nuts. Bake at 350° degrees for about 45 minutes.

Jell-O Cake

3/4 c. warm water
1 large box of any flavor Jell-O
1 box yellow cake mix
4 eggs
3/4 c. oil

Dissolve Jell-O in water. Add cake mix, eggs and oil and beat well. Place in 13x9" pan that has been greased and floured or sprayed with Pam. Bake at 350° for 45 minutes. Cool on rack and sprinkle with powdered sugar or ice with icing.

Some variations:

Lemon cake mix/lemon Jell-O: lemon peel can be added

Orange cake mix/orange Jell-O: may use 3/4 c. orange juice and orange peel can be added

Chocolate cake mix/cherry Jell-O

Pumpkin Cake

1 can pumpkin
1 can evaporated milk
3 eggs
1/2 c. sugar
1 t. vanilla
2 t. pumpkin pie spice
1 box yellow or spice cake mix
1 1/2 c. chopped walnuts
2 sticks (1 c.) margarine, melted

Mix together pumpkin, evaporated milk, eggs, sugar, vanilla, and pumpkin pie spice until smooth and creamy. Place in a 13x9" pan that has been sprayed with Pam. Sprinkle box of cake mix over all. Top with walnuts. Pour melted margarine over the top. Bake at 350° for 45-50 minutes.

1-2-3-4 Cake

2 sticks (1c.) margarine
2 c. sugar
3 c. flour
4 eggs
2 t. baking powder
1 c. milk
1 t. vanilla

Cream margarine and sugar. Mix in eggs. Mix flour and baking powder and add to the cream mixture alternately with milk that has been mixed with vanilla. (Nuts, chocolate chips, etc can be added to batter). Place in 13x9" pan that has been sprayed with Pam. Can also be made into cupcakes. Bake at 350° degrees about 45 minutes or until a toothpick comes out clean.