

BEEF / SAUSAGE CASSEROLE RECIPE

MEN'S SHELTER DINNER ON WEDNESDAY, FEB. 24

Baking Time 30 minutes: Serves 10-12

(From Kathryn Hoffpauir)

INGREDIENTS

Step One

- 1 16 oz. bag of Wide Egg Noodles
- 1 large pot of boiling water
- cooking spray or dab of margarine to prep baking dish

Step Two

- 1 lbs. ground beef
- 1 pack of Jimmy Dean regular sausage
- 1 15 oz. can of tomato sauce
- Salt, pepper and/or garlic powder to taste

Step Three

- 2 c. shredded cheddar cheese

DIRECTIONS

- Preheat oven to 350 degrees F.
- Cook entire bag of egg noodles in water and drain. Set aside to cool.
- Prepare 9" x 13" casserole dish with cooking spray or grease with margarine.
- In large frying or sauté pan, brown ground beef and sausage – chopping and separating it into small bits. DRAIN off grease.
- Add tomato sauce & seasoning to meat in pan, mix well and cook on medium / low about 10-15 minutes.
- Add drained noodles to prepared 9" x 13" casserole dish. Sprinkle noodles with a little cheese. Add meat mixture on top, sprinkle on more cheese and meat sauce. Top entrée with remaining cheese.
- Bake in preheated oven at 350 degrees for 30 minutes.

DELIVER COLD

Securely wrapped in oven safe-disposable pan to Good Shepherd Kitchen:

(If you need a casserole pan, we have a few extra foil pans on baker's rack.)

BRING ENTRÉE to GSLC FREEZER now up until Sunday, Feb. 21;

Or to REFRIDGERATOR from Sunday, Feb. 21 to midday Wednesday, Feb. 24.

Questions:

Penny Risen, GSLC Office 301-869-1780 or penny@goserve.net

Or Pastor Jon Hundt, pastorjon@goserve.net

Coordinating GSLC's Monthly Meals at Men's Shelter/HBCACA --- THANKS!