

Our casseroles help support these two charity organizations

## ***Our Daily Bread Employment Center (ODBEC)***

*725 Fallsway  
Baltimore, MD 21202  
(410) – 659 – 4016*

*It is the largest soup kitchen and dining room facility in the state of Maryland. ODBEC is Baltimore's FIRST comprehensive resource center designed to centralize an array of services needed to help move individuals toward economic independence and stability.*

## ***My Sister's Place Women's Center***

*17 West Franklin Street  
Baltimore, MD 21202  
(410) – 727 – 3523*

### ***Every Day***

*The Center will serve breakfast, lunch and dinner to 150 – 175 women and children*

- ***For the Youth in our Church***

*1 casserole counts as 2 Service Hours*

## **ST. JOHN THE EVANGELIST**

**CATHOLIC CHURCH  
689 RITCHIE HIGHWAY  
SEVERNA PARK, MD 21146  
(410) – 647 - 4884**

## **“Our Daily Bread” RECIPES**

**CASSEROLES WILL BE COLLECTED ON  
THE LAST SUNDAY OF THE MONTH**

**From 7:15 AM until 11:15 AM only**

**(Please bring your casseroles to the marked car  
located at St. John's parking lot)**

## CHICKEN & RICE CASSEROLE

1 ¼ cups regular rice or “Minute” rice

1 ½ cups water or more

Paprika

2 cans cream of mushroom soup

1 small can sliced mushrooms (optional)

8 – 10 pieces of pre-cooked chicken (mixed pieces are OK, just leave bones in) boiled for 30 minutes

1 package dry-onion soup mix

Grease the aluminum pan.

Mix rice and water, mushroom soup, and mushrooms together in the pan.

Place chicken on top of mixture and sprinkle with dry onion soup mix and paprika.

Cover tightly with foil and bake at 350 degrees for 45 minutes.

Remove foil and bake 30 minutes longer at 350 degrees.

Cover with foil and “**freeze**” completely!!

Mark the top of the casserole with a **C** for CHICKEN.

## HAM & POTATO CASSEROLE (from boxed mix)

Two 10 oz. or three 6 oz. serving packages au gratin or scalloped potatoes.

1 ½ lbs. ham or turkey ham, cubed

5 to 7 cups of boiling water

2 cups milk

One 16 oz. can green peas, drained

½ stick of butter or margarine

Place pan on cookie or baking sheet for support.

Pour boxes of potatoes and sauce mix into pan.

Pour water over all. Add butter, stir carefully until butter and sauce mixture is combined.

Pour ham into mixture, and add milk. Add the peas. Stir completely. Bake at 350 degrees for 50 – 55 minutes. Let cool for 10 – 15 minutes.

Cover with foil and “**freeze**” completely!!

Mark the top of the casserole with **H** for HAM.

## HAM & POTATO CASSEROLE (from scratch)

1 teaspoon salt

3 cups cubed potatoes

½ cup butter

½ cup chopped onion

3 tablespoons chopped parsley

2 cups drained canned peas

2 cups chopped celery

3 cups boiling water

Milk

½ cup flour

1 ½ lbs. cooked ham, chopped

1 cup grated processed American cheese

Add salt and celery to boiling water and cook uncovered for 10 minutes.

Add potato and cook for another 15 minutes; drain, reserving liquid. Add

enough milk to the liquid to make 3 cups. Melt butter in saucepan. Add

onion and cook until soft. Add flour and blend; add milk mixture

gradually, stir and cook until thickened. Add ham, parsley and peas to

potato mixture and put in aluminum pan. Add white sauce and sprinkle

with grated cheese. Bake uncovered in pre-heated 350 degree oven for 30 minutes. Let cool for 10 to 15 minutes.

Cover with foil and “**freeze**” completely!!

Mark the top of the casserole with a **H** for HAM