

Willmar United Methodist Church  
Community Meal  
6/27/2010

## Menu

Beef bulgogi

Rice

Broccoli, carrots and water chestnuts

Mandarin orange salad

Almond bars

Iced tea, milk and water

## Groceries

Groceries	Quantity	Units	Cost, each	For 240	
Beef, thinly sliced	57.66	lbs	2.99	\$ 172.40	ordered 65 lbs
Soy sauce	1	gallons	13.99	\$ 13.99	
Toasted sesame oil	1	jug	14.99	\$ 14.99	
Sesame seeds, toasted	2	lg jars	4.29	\$ 8.58	
Green onions	10	bunches	0.59	\$ 5.90	
Rice	1	20 lb bag	18.99	\$ 18.99	used the whole bag-right amount
Broccoli	2	huge bags	4.99	\$ 9.98	frozen bags
Broccoli	7	bags	2.19	\$ 15.33	frozen bags
Carrots	6	lge bags	5.99	\$ 35.94	fresh bags
Water chestnuts	17	cans	1.02	\$ 17.34	
Mandarin oranges	8	lg jars	2.50	\$ 20.00	132 oz
Cool Whip	3	9 oz. ctn	1.00	\$ 3.00	
Cool Whip	5	9 oz. ctn	1.69	\$ 8.45	also used 4 from freezer
Cottage cheese	10	lg jars	2.49	\$ 24.90	
Orange jello	12	6 oz. boxes	1.45	\$ 17.40	
Pineapple, crushed	10	lg jars	1.00	\$ 10.00	
Terriaki merinade for vegies	2	inst. Size	8.59	\$ 17.18	
Tea-peach	4	canisters	2.79	\$ 11.16	used 2
Milk	6	gallons	2.98	\$ 17.88	could have used 1 more this time
Almond flavoring	5	bottles	4.39	\$ 21.95	used 3
Butter	3	1 lb ctns	2.09	\$ 6.27	used 3 1/2 lbs from freezer
Flour	1	bags	5.19	\$ 5.19	
Eggs	2	dozen	1.24	\$ 2.48	
Sugar	1	bags	6.49	\$ 6.49	
Powdered sugar	4	bags	1.49	\$ 5.96	
Cream cheese	10	8 oz. pkg	1.69	\$ 16.90	
Heavy duty foil	1	roll	1.99	\$ 1.99	
Non-stick foil	1	roll	3.49	\$ 3.49	
Napkins	1	pkg of 200	4.54	\$ 4.54	
Pam spray	1	ea	2.77	\$ 2.77	
Garlic, minced	1	lg jars		\$ -	donated
				\$ 521.44	
		<b>per serving</b>		\$ 2.17	

## Preparation Instructions

### **Almond Bars**

cut into 32 pieces

First layer:

make 10 pans

1 cup butter

2 cups flour

1/2 cup powdered sugar

Mix & pat down in jellyroll size pan pan

Bake at 350 for 15 minutes

Second layer:

8 oz. cream cheese

1/2 cup sugar

2 eggs

1 tsp. almond extract

Beat until creamy & pour over first layer (hot)

Bake 15 minutes more. Cool.

Frosting:

1/4 cup butter

1 1/2 tsp. milk

1 1/2 cups powdered sugar

1 tsp. almond extract

### **Mandarin Orange Salad**

make 12 batches

11 oz. can mandarin oranges

20 oz. can crushed pineapple

2 cups cottage cheese

9 oz. Cool Whip

6 oz. box dry orange jello

Mix all together the night before. Refrigerate.

### **Bulgogi**

65 lbs=13x

5 lbs. beef

1/2 cup sugar

1/2 cup + 3 Tbsp. soy sauce

1/4 cup toasted sesame oil

3 Tbsp. sesame seeds, toasted

3/4 to 1 cup green onion, chopped

2 Tbsp. minced garlic

1 tsp. black pepper

Slice meat very thin-about 1/8", across grain.

Mix all the other ingredients together and marinate meat in it over night. Cook, turning frequently, on grill on top of foil pricked with lots of holes.

# Schedule

Saturday morning, beginning at 9:00:

Make dessert

Make salad

Make marinate and slice and marinate meat

Sunday, beginning at 2:

Cook rice

Cook veggies

Grill meat

Cut bars & put on a plate

On tables: silverware-forks and knives

glasses

pepper

napkins

plate food

bring beverages separately

bring a plate of bars to each table

## **From home:**

Saturday food processor

hand mixer

2 jelly roll pans

meat slicer

2 pastry blenders

Sunday rice cooker

3 rice cookers from Bonnie Nelson-used 1

Grills

Grill Cook Identified

## Followup Notes

Bonnie N. donated rice, soy sauce, sesame oil from Asian mkt

Planned for 250, served 240 including take-outs

We prepared the right amount of food.

We need to buy glasses-paper or plastic.

12 round tables that seat 8 each	96
19 larger rectangular tables that seat 8 each	<u>152</u>
	<u>248</u>