

Willmar United Methodist Church  
Community Meal  
2/28/2010

## Menu

Meatloaf

Cheesy potatoes

Green beans

Lettuce Salad

Bread & butter

Cream Puffs

Coffee, Milk, Water

Saturday morning, beginning at 9:30:

Make cream puff shells

Sunday morning:

Have Sunday School youth set up add'l tables and chairs

At 2:00: Mix meatloaf

Make cheesy potatoes & start cooking

Beans in crock pots

Make filling for cream puffs

Cut, fill, and plate cream puffs

Make salad

On tables: silverware

cups/glasses

salt/pepper

sugar/creamer

napkins

bread & butter

plate food

bring beverages separately

bring dessert separately

### Meatloaf

make 18 batches

4 eggs  
4 lbs. ground beef  
4 cups bread crumbs  
Minced onion  
2 T. salt  
2 tsp. dry mustard  
1/2 cup milk  
catsup for top of meat

Mix well and spread out on jelly roll pans.  
Cover with catsup.  
Refrigerate 2 hours.  
Bake at 400 for 35 minutes.  
Slice and serve.

### Cream Puffs

make 16 batches

1 cup water  
1 cup flour  
1/2 cup butter  
4 eggs

Heat butter & water to a rolling boil. Stir in flour slowly over low heat until mixture forms a ball. is smooth. Remove from heat. Add eggs and beat until mixture is smooth. Drop dough onto ungreased cookie sheet (about 1/4 cup size), 3" apart. Bake at 400 for 35-40 minutes, until puffed and light brown. Cool. Cut off tops, fill, and replace tops. Makes 12.

Filling: Mix 1 small package instant pudding with 1 1/2 cups milk. Blend in 1 8 oz. carton of Cool Whip or whipped cream.

### Cheesy Potatoes

make 10 batches

2 lb. bag frozen hash browns, thawed  
1 can Cream of Chicken soup  
1 8 oz. carton sour cream  
3 cups shredded cheddar cheese  
White pepper, to taste

Mix together.  
Bake 350 for 1 1/2 hours

Groceries	Quantity	Units	Cost, each	For 200	
Bread	10	loaves	1.39	13.90	
Bread crumbs	10	bags	2.99	29.90	
Butter	4	lbs	1.68	6.72	
Catsup	1	inst. Cans	5.35	5.35	
Cream of Chicken soup	10	cans	1.45	14.50	
Dry mustard	4	bottles	1.19	4.76	
Eggs	10	doz		0.00	donated
Eggs	2	doz	0.98	1.96	
Flour	1	10 lb bag	4.99	4.99	
Frozen potatoes	5	2 lb bags	1.29	6.45	10 needed-5 were on hand
Green beans	2	inst. Cans	4.29	8.58	
French green beans	4	inst. Cans	4.59	18.36	
Hamburger	24	3 lb chubs	4.00	96.00	
Instant pudding	9	sm. Boxes	1.25	11.25	
Instant pudding	7	sm. Boxes	1.07	7.49	
Lettuce	5	heads	1.09	5.45	used 1 on hand
Milk	4	gallons	1.98	7.92	2 gal for cooking
Milk	4	gallons	3.07	12.28	2 gal for cooking
Minced onion	1	large jar	3.53	3.53	
Salt				0.00	use on hand
Shredded carrots	2	bags	1.28	2.56	used 1 on hand
Shredded cheese	3	lg bags	9.99	29.97	
Small plates	4	packs of 48	2.99	11.96	
Sour cream	10	sm ctns	0.99	9.90	
Cool Whip	16	8 oz ctn	1.28	20.48	
Salad dressing	1	jar		0.00	use on hand
White pepper	1	tin		0.00	use on hand
				0.00	
				334.26	
	<b>200</b>	<b>served</b>			
			<b>cost per meal</b>	<b>1.67</b>	
			<b>If 200 served:</b>	<b>1.67</b>	

Cream puffs took 3 hours to bake on Saturday.

Ran out of salad, potatoes, and beans.

Made instant potatoes and used 2 cans of beans from pantry

Had left-over meatloaf-to Women's Shelter

Had left-over bread-about 1 1/2 loaves-to Women's Shelter

4 puddings and 4 Cool Whips were not used

Baked cheesy potatoes in crockpots-2 batches per pot. Need 12 batches to serve 200.

Cooked beans on stove-need 8 cans for 200.

Baked meatloaf in ovens, roasters, and at parsonage.

Cream puffs stored in choir room.