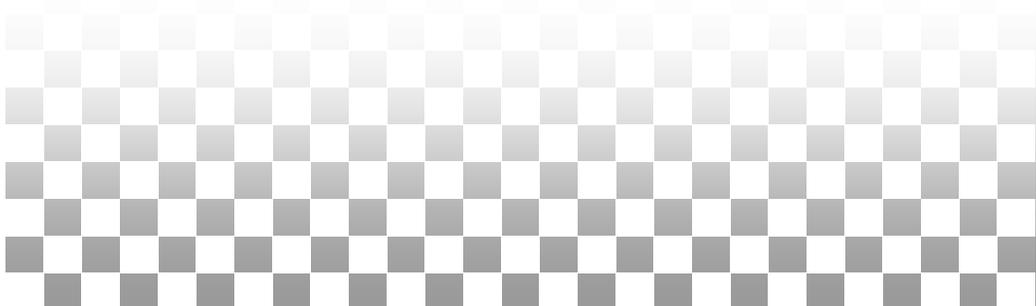


**FUNERAL LUNCHEON MINISTRY  
RECIPES**



**Saint Margaret Mary Church**



## CASSEROLE RECIPES

**Please bring casseroles unbaked.**  
**The ladies working the funeral will bake the casserole at the church.**

---

### POTATO CASSEROLE (9x13 Pan)

1 (2 lb) pkg frozen hash brown potatoes (chunkie)  
1 stick margarine, melted  
1 can cream of chicken soup  
2 cups sour cream  
1/2 tsp salt  
1/2 tsp pepper  
1/2 cup chopped onions or 1/8 cup Durkee dried onion  
2 cups shredded cheddar cheese

Butter pan. Combine margarine, soup, sour cream, onions, seasonings and cheese. Mix in potatoes. Spread potatoes in pan.

(Bakes 1 hour @ 350 degrees)

### GREEN BEAN CASSEROLE (9x13 Pan)

4 cans of cut green beans (drained)  
2 cans cream of mushroom soup  
2/3 cup of milk  
2 tsp soy sauce  
Dash of pepper  
1 large can French fried dried onions (or 2 small cans)

Mix beans, soup milk, soy sauce, pepper and 1/2 of the French fried onions. Put in 9x13 pan (can be disposable or your own glass pan).

Please bring the rest of the French fried onions to the church with unbaked casserole.

### FROZEN VEGETABLE CASSEROLE (9x13 Pan)

2 16 oz bags California style frozen vegetables  
1 -1/2 cups Minute Rice  
1 12 oz can evaporated milk  
2 10 3/4 oz cans cream of chicken soup  
1 16 oz jar Cheese Whiz

Distribute frozen veggies in bottom of 9 x 13 pan. Put rice on top. Mix next 3 ingredients and pour over veggies and rice. Cover with foil.

(Bakes 1 hour @ 350 degrees. Remove foil last 15 minutes to brown.)

## CASSEROLE RECIPES

### SPINACH CHEESE LASAGNA (9x13x2 Pan)

1 pound Monterey Jack Cheese shredded  
1 1/2 cup Parmesan Cheese  
3 cups Cottage Cheese  
3 eggs  
9 strips of lasagna noodles  
3 boxes frozen spinach, thawed  
1/2 stick butter  
salt, pepper, garlic powder to taste  
lemon juice

Mix cottage cheese, eggs, salt, pepper, garlic together in a bowl. In a 13x9x2" pan, layer ingredients in this order; 3 lasagna noodles, 1/3 of the cottage cheese mixture, 1/3 of the other cheeses and a one box of spinach for three layers. Melt butter and drizzle over the top. Bake at 350 for 30-40 minutes. Squeeze lemon juice over top before serving.

### SAUSAGE AND EGG SOUFFLÉ

1 pound mild sausage  
6 eggs  
2 cups milk  
1 tsp. Salt  
1 tsp. Dry mustard  
6 slices bread, cubed  
1 cup grated sharp cheddar cheese

Crumble and slightly brown sausage. Drain. In a mixing bowl, beat eggs with milk, salt and mustard. Add to beaten egg mixture, cheese and bread crumbs. Pour into greased 8 x 12 baking dish. Refrigerate overnight. Bake for 45 minutes @ 350 degrees. Let stand 15 minutes before cutting.

This casserole, served with fruit and sweet rolls made a good brunch for an early funeral.

1 1/2 Cups chopped Cashews  
1 1/2 Cups Shredded Mozzarella  
Dressing

### STRAWBERRY BANANA JELLO

(9x13 Pan)

3 pkgs  
banana Jello

### JELLO & SALAD RECIPES

Strawberry-

16 oz pkg frozen strawberries  
3 C. boiling water  
20 oz. can crushed pineapple  
16 oz pkg frozen strawberries  
2 bananas

In a 9 x 13 pan or large dish, dissolve Jello. Add a can of drained crushed pineapple and frozen strawberries and mashed bananas. Refrigerate until firm.

## JELLO & SALAD RECIPES

### CRANBERRY-RASPBERRY JELLO MOLD

(9x13 Pan)

3 cups boiling water  
3 (6 ounce) pkgs raspberry flavored jello  
3 cups Sour Cream  
2 can whole berry cranberry sauce

Pour boiling water over gelatin in bowl stirring until dissolved. Whisk in the sour cream and cranberry sauce. Pour into a 9x13x2 pan or a jello mold and chill until firm.

(Chopped celery and walnuts may be added as an option, but the plain version makes a tart creamy pink jello salad.)

### STRAWBERRY FRUIT JELLO SALAD

1 small pkg. Sugar-free strawberry jello  
24 oz. carton low-fat cottage cheese—small curd  
15 oz can pineapple tidbits (well drained)  
11 oz can Mandarin oranges (well drained)  
1 1/2 C Cool Whip

Day before the luncheon:

Sprinkle jello over cottage cheese and mix well.

Add well-drained fruit and mix.

Refrigerate overnight.

Day of luncheon, before bringing:

Add 1 1/2 C Cool Whip

### BROCCOLI SALAD

(Recipe has been doubled...)

10 Cups Broccoli florets, cut small (dime size)  
12 Slices Crisp Bacon (crumbled) - precooked variety can be used  
4 Tablespoons Red Onion (chopped)  
2 Cup White Raisins (optional)

Mix the above ingredients together the day before.

Prepare the dressing to be combined the day of serving.

Dressing:

1 1/2 Cups Mayo  
3/4 Cups Sugar  
3 Tablespoons Vinegar

The day of serving, add:

1 1/2 Cups chopped Cashews  
1 1/2 Cups Shredded Mozzarella

<p style="text-align: center;"><b>FUNERAL LUNCHEON MINISTRY</b> <b>SALAD RECIPES</b></p>
--

**PASTA SALAD**

1 (12 oz.) pkg. 3 colored pasta (garden spirals)  
1 tomato, chopped  
1 can black olives, pitted & drained  
4-6 green onions, chopped  
1 cucumber, chopped  
1/4—1/2 lb. sliced & cubed salami  
1/4-1/2 lb. hot pepper cheese, sliced & cubed  
1 pkg. Good Seasons Italian salad dressing, dry  
1/4 cup Parmesan cheese  
1 (8 oz.) bottle Kraft Presto Italian salad dressing

Cook and drain pasta. Put pasta in a large bowl. Cover with Italian dressing mix (dry) and sprinkle with Parmesan cheese. Add almost entire bottle of Italian dressing and refrigerate overnight. Next day add more Parmesan cheese, all other ingredients and rest of bottled dressing. Serve cold.

**LEMON PIE FILLING SALAD (Zita Tesar)**

1—8 oz. Cool whip  
1 can lemon pie filling  
Mix together

Then add:

1 can fruit cocktail (drained)  
1 can crushed pineapple (drained)  
1 or 2 cans mandarin oranges (drained)  
2 cups small marshmallows

Mix together and chill overnight.

**CHICKEN SALAD**

2 qts. (2-1/2—3 #) chicken breast, cut into chunks  
20 oz. Can sliced water chestnuts  
2 C. seedless white grapes  
2 cups sliced celery  
2 to 3 cups slivered almonds (toasted)  
1 (20 oz.) can pineapple chunks  
Sauce: 3 cups mayonnaise  
1/2 tbsp. Curry powder  
2 tbsp. Soy sauce  
2 tbsp. Lemon juice

Mix all ingredients, saving half of the almonds for garnish. Chill several hours.  
(Optional: serve on Boston or bib lettuce.)

<p style="text-align: center;"><b>FUNERAL LUNCHEON MINISTRY</b> <b>SALAD RECIPES</b></p>
--

**TACO SALAD**

1 chopped onion or 1 bunch green onions, sliced  
4 tomatoes cut into small wedges  
1 head lettuce—shredded  
4 oz. Grated cheddar cheese  
1 avocado (optional)  
1/2 tsp. Salt  
1 lb. Ground beef—brown and drain well  
1 can red kidney beans—drained  
1 bag Doritos (small size) crushed  
1 cup Thousand Island dressing (8 oz.)

Mix all ingredients except tomato, lettuce and Doritos the day before. Add lettuce and tomato before bringing.

Funeral volunteers will add the Doritos before serving.

**ORIENTAL CHICKEN SALAD**

6+ Chicken breasts cooked and cubed.  
3 pkgs. Ramon noodles  
1 large head napa cabbage diced (or 2 small heads ) or shredded plain cole slaw  
4 Tbsp sesame seeds  
6 green onions (including heads) chopped  
1/2 cup slivered almonds  
1 can mandarin oranges — optional

Crumble uncooked noodles (do not use seasoning packet) and place on cookie sheet with sesame seeds & almonds. Toast under broiler for 1 minute. Reserve until later.

Dressing:

3/4 cup sugar                      3/4 cup salad oil  
1/3 cup vinegar                2 Tbsp. Soy sauce  
Combine and boil for 1 minute. Cool.

Morning of funeral:

Pour dressing over salad and chicken mixture. Stir well, cover and refrigerate.

One hour before serving stir in noodle mixture.

Stir well before serving.

Top with slivered almonds

**CRAB SALAD**

1 large loaf sliced white sandwich bread (battered-cut off crusts)  
1 bunch green onions or 1 medium sized white onion  
4 hard cooked eggs                      1-1/2 lbs. Mock crab  
1 cup finely chopped celery            1-1/2 cups Hellman's Mayonnaise  
1-1/2 cups sour cream                      Cucumbers and cherry tomatoes for garnish

Cut each slice bread into 20 cubes. Combine with finely chopped onion and egg. (Refrigerate overnight.) Three to four hours before serving, add crabmeat, celery, mayonnaise and sour cream. Mix lightly. (Holds well for leftovers)

<p style="text-align: center;"><b>FUNERAL LUNCHEON MINISTRY DESSERT RECIPES</b></p>
---

**Desserts can be brought uncut to the church.**

**CHOCOLATE CAKE**

2 cups sugar	1/2 buttermilk (substitute = 1/2 Tbsp vinegar & 1/2 cup milk)
2 cups flour	2 beaten eggs
1/2 cup Crisco	1 tsp soda
1 stick butter or oleo	1 tsp vanilla
1 cup water	
4 Tbsp cocoa	

Sift flour and sugar. In sauce pan, bring shortening, butter, water and cocoa to a boil. Pour over flour mixture and blend. Add buttermilk, eggs, soda and vanilla. Bake in large jelly roll or cookie sheet with edges (18 x 12) for 20 minutes at 400 degrees. Make icing while cake is baking.

Icing:

1 stick butter or oleo  
4 Tbsp cocoa  
6 Tbsp milk  
1 box powdered sugar  
1 tsp vanilla  
1 cup chopped nuts (optional)

Bring butter, cocoa and milk to a boil. Remove from heat and add powdered sugar, vanilla and nuts. Spread over cake while both are warm.

**WHITE TEXAS SHEET CAKE**

2 sticks butter or margarine	1/2 C. buttermilk
1 C. water	1 tsp. Almond extract
2 C. flour	1 tsp. Salt
2 C. sugar	1 tsp. Baking soda
2 eggs, beaten	

In a saucepan, bring the butter and water to a boil. Remove from the heat. In a bowl combine the flour, sugar and salt. Pour hot mixture over dry ingredients. Combine. Add the buttermilk, eggs, soda and almond extract. Mix well. Pour into a greased jelly roll pan (10x15) and bake at 375 for 20 minutes. Test with toothpick. Cool cake for 20 minutes.

**Frosting:**

1 stick margarine	Combine butter and milk in a
1/4 C. milk	saucepan. Bring to a boil. Remove from heat and
4-1/2 C. powdered sugar	pour over sugar and extract. Mix well.
1/2 tsp. Almond extract	Spread over WARM (not hot) cake.
1 C. sliced almonds (optional)	

<p style="text-align: center;"><b>FUNERAL LUNCHEON MINISTRY DESSERT RECIPES</b></p>
---

**Desserts can be brought uncut to the church.**

**PUMPKIN BARS  
(11 x 15 pan)**

Spray or grease a jelly roll pan.

Stir together: 1-1/2 cups sugar

1 cup salad oil

4 eggs

Add: 1-1/2 cups flour

1 tsp soda

1 tsp baking powder

1-1/2 tsp cinnamon

Stir together. Add 1 (16 oz) can of pumpkin.

Bake 25-30 minutes @ 350 degrees. Frost when cool.

Frosting: Mix together 3 oz cream cheese and 3/4 cup margarine. Add 1/2 tsp vanilla.

Add 3 cups powdered sugar. Mix with beaters until smooth.

**BROWNIES  
(9 x 13 pan)**

Cream together:

1 stick margarine

1 cup sugar

Add 4 eggs, one at a time, beating well after each egg.

Add 1 cup flour, 1 pound can Hershey's chocolate syrup and 1 cup chopped nuts (optional).

Bake in a 9 x 13 pan 30 minutes @ 350 degrees.

Frosting:

1-1/2 cups sugar

6 Tbsp milk

6 Tbsp. Margarine

1 cup chocolate chips

1/2 tsp vanilla

Over medium heat, stir together sugar, milk and margarine. Bring to boiling and boil 30 SECONDS. Remove from heat and stir in chocolate chips and vanilla. Stir until chips are melted. Do not over beat. Spread on cooled brownies.

**RICE KRISPIES TREATS**

1/4 cup Margarine or Butter

6 cups Kellogg's Rice Krispies cereal

1 10 oz pkg regular marshmallow OR 4 cups miniature marshmallows

Melt margarine in large saucepan over low heat. Add marshmallows and stir until completely Melted. Remove from heat.

Add Rice Krispies cereal. Stir until well coated.

Using butter spatula or waxed paper, press mixture evenly into buttered 12 x 9 x 2 pan.

Let cool.

**FUNERAL LUNCHEON MINISTRY  
DESSERT RECIPES**

**Desserts can be brought uncut to the church.**

**CARROT BARS**

**(11 x 15 pan)**

4 eggs (beat until thick)

1-1/2 cups oil

2 cups sugar

2 cups flour

1 tsp salt

2 tsp soda

2 tsp cinnamon

} Sift together

Alternative Frosting:

1 large pkg cream cheese

1 box powdered sugar

1 stick butter/oleo softened

2 tsp vanilla

Beat until smooth and creamy.

3 small jars baby food carrots

Grease and flour pan. Mix ingredients well except carrots. Add carrots. Pour into pan. Bake 25-20 minutes @ 350 degrees. Frost with 2 can cream cheese frosting or alternative frosting.

**MARIE'S LEMON CAKE**

**(11 x 15 pan)**

Mix one pkg 1-step angel food cake mix and 1 can Wilderness lemon pie filling. Add 1 cup coconut.

Grease and flour a 11 x 15 jelly roll pan, add cake batter.

Bake 30 minutes @ 350 degrees. Frost with canned lemon frosting.