**Cooking for a Crowd** takes careful planning and consideration. No aspect of the process is more important than the recipes. These large quantity recipes will serve large crowds of 25 to 100 and were carefully selected for ease of preparation, flexibility and overall deliciousness! They can be used for buffets or sit-down services.

For a one of a kind, comprehensive guide to cooking for large groups of people, check out "**Cooking for a Crowd–The Ultimate Guide**".

Full of useful and practical information, this book offers menu planning tips that fit the occasion, your budget and your guests’ special needs. You will also learn how to determine food quantities for your large crowd and it even includes an exclusive food quantities chart to help you with purchasing.

So if you have been drafted to cook for a fundraiser, church function, wedding reception or family reunion, this book is for you!

Visit **Chef-Menus.com** for more information.

Happy Cooking!

*Chef Deb*
Large Quantity Recipes

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Beverages

You can safely double or triple the ingredients in these recipes

Coffee
For 50 – 6 ounce servings use:

1 lb. of coffee
2½ gallons water

Hot Tea
For 50 – 6 ounce servings use:

2 ½ gallons cold water
2 ounces tea bags

Iced Tea
For 50 – 8 ounce servings use:

50 tea bags
1 gallon boiling water
2 gallons cold water
1 ½ cups sugar or to taste

Fruit Tea
Add about 36-48 ounces of canned fruit juice of choice. Try cranberry, apple, pineapple, peach or lemonade

Hot Chocolate
Makes 50 – 6 ounce servings

1 lb. sugar
8 ounces unsweetened cocoa powder
1 quart water
2 ½ gallons whole or 2% milk
1 tsp. vanilla extract
Dash salt
In a large pot mix together the sugar, cocoa and salt until evenly blended. Add the water and mix until smooth with no lumps. Boil mixture until it forms a thin syrup. In another large pot scald the milk. Stir milk into syrup. Add vanilla and stir.

**Simple Syrup Fruit Punch**  
*Makes about 3 gallons – About 50 - 4 ounce servings*

- 2 lbs sugar  
- 1 quart water  
- 3 cups orange juice concentrate  
- 3 cups frozen lemon juice  
- 1 ½ gallons water

In a large pot mix sugar and water until well blended. Slowly bring mixture to a boil until syrup is formed. Cool. Stir the juices and water into the syrup. Chill well before serving.

**Fruity Fruit Punch**  
*Makes 40 servings*

- 2 quarts cranberry juice cocktail  
- 1 gallon prepared lemonade  
- 1 quart orange juice  
- 4 liters ginger ale  

Mixed fruits such as orange, lime and lemon slices or maraschino cherries

Combine the cranberry juice, lemonade and orange juice. Stir in the fruit and chill for 2-3 hours. Stir in ginger ale just before serving.

**Fresh from Scratch Lemonade**  
*Makes about 3 gallons – about 50—8 ounce servings*

- 1 ¼ quarts lemon juice – about 50 lemons  
- 1 ½ lbs. sugar (more or less to taste)  
- 2 ¼ gallons cold water

Mix juice and sugar in a large container until well blended. Stir in water and chill for 2-3 hours before serving.
Appetizers

The dip and variation ingredients can safely be doubled or tripled.

Basic Dip for Fifty
8 ounces creamed cheese
24 ounces sour cream

In a stand mixer, mix cream cheese until softened. Add sour cream and mix until smooth. Chill. Dip can be thinned with milk or buttermilk.

Variations:
Add ingredients to basic dip recipe.

Creamy Onion
2 ounces dry onion soup mix
1/4 cup chopped parsley or chives

Fresh Onion and Herbs
¼ cup finely chopped shallots
¼ cup chopped parsley
¼ cup snipped chives
1 tbsp fresh minced garlic, or to taste
½ tbsp Worcestershire sauce

Blue Cheese
8 ounces blue cheese, crumbled
1½ tsp lemon juice
3 tbsp finely chopped onion
1 tbsp Worcestershire sauce
1/4 tsp garlic powder

Creamy Blue Cheese
8 ounces crumbled blue cheese, gorgonzola or Stilton
1 tsp. fresh lemon juice
1 tbsp fresh chopped chives or shallots
½ cup buttermilk, half & half or whole milk

Salsa Dip
Omit sour cream and increase cream cheese to 32 ounces
8 ounces salsa
1/4 cup fresh cilantro, chopped
10 stuffed olives, chopped
**Seafood**  
1 cup cooked shrimp, clams or crab, finely chopped  
1/4 cup finely chopped shallots  
1/4 cup chili sauce  
1½ tbsp horseradish sauce

**Fruit Dip**  
Omit cream cheese  
1 cup brown sugar or honey  
1½ tsp vanilla

**Hot Artichoke Dip for Fifty**  
1-2 tbsp servings each

2 lbs. 10 ounces canned artichoke hearts  
3 garlic cloves, minced  
2 cups mayonnaise  
1 tsp Worcestershire sauce  
3 cups grated Parmesan cheese  
Cayenne pepper to taste  
Salt and ground black pepper to taste

Preheat oven to 350ºF. Drain artichoke hearts well. Chop and place in large mixing bowl. Stir in remaining ingredients. Pour into 2 one-quart ovenproof pans or bowls. Bake for 20-25 minutes until heated through. Serve warm with chips or crackers

**Guacamole for 50**  
6 ½ lbs. avocados  
1/2 cup fresh lime juice  
1 tsp. ground cumin  
1 tsp. hot pepper sauce  
Salt and pepper to taste  
2 1/4 plum tomatoes, seeded and diced  
3/4 cup red onion, diced (about 2 medium onions)  
1/4 to 1/2 cup chopped cilantro

Peel, pit and dice avocados. Sprinkle with lime juice and toss lightly. Mix in cumin, hot pepper and salt and pepper. Stir in tomatoes, onion and cilantro. Serve with tortilla chips or use as a side dish.
Hot Bacon and Blue Cheese Spread  
*Makes 3 cups. Serves 12-20, 2-3 tbsp each. Double or triple ingredients to serve up to 60*  

8 bacon slices, cooked and chopped. Reserve bacon fat  
2 garlic cloves, minced  
2 8-ounce packages cream cheese, softened  
1/3 cup half and half  
1 4-ounce package crumbled blue cheese  
2 tbsp chopped fresh chives  
1/2 cup chopped toasted walnuts  

In a skillet, add 2 tsp bacon fat and sauté garlic for about 30 seconds. Beat cream cheese until smooth. Add half and half, beating until well-combined. Stir in half of chopped bacon, garlic, blue cheese and chives. Spoon mixture into a lightly greased 4-cup baking dish. Bake uncovered at 350° for 15 minutes or until golden and bubbly. Sprinkle remaining bacon and walnuts over hot dip. Serve with crackers or pear and apple slices. Can be assembled up to 2 days in advance and refrigerated. Bring to room temperature before baking.  

Caviar Dip  
*Makes about 5 cups. Will serve 50 about 1½ tbsp each. Serve with water crackers or toast points*  

1 quart sour cream  
8 ounces caviar of choice  
2/3 cup chopped chives or finely chopped shallots or green onions  

Stir all of the ingredients together. Cover and chill until service. Keep bowls of caviar dip on ice.  

Deviled Eggs for 100  
*Serves 2 eggs each. Double ingredients to serve 200*  

50 large eggs  
1 ½ cups mayonnaise  
4 tsp prepared mustard  
Salt and pepper to taste  

**GENERAL COOKING INSTRUCTIONS:** Place the eggs in a large heavy pot (depending on their size, you will need 2-3 pots). Add water to cover eggs by at least 1 inch. Bring eggs to a soft but steady boil over medium-high heat. Remove pot(s) from heat, cover and let eggs sit for 10-12 minutes in hot water. Drain and rinse in cold water until cool. Peel eggs immediately. Peeled eggs can be stored in a bowl of cold water and refrigerated for up to 1 day in advance.  

Cut cooked eggs in half, lengthwise. Slip out egg yolks and mash with a fork. Mix in mayonnaise, mustard and salt and pepper to taste. Fill egg whites with yolk mixture, heaping it lightly. Cover and chill at least 1 hour. Arrange on serving platter and add garnishes as desired.
Pesto Deviled Eggs for 100

A mayo free change of pace

11 ounces roasted pine nuts
100 extra-large eggs.
2-3 large bunches fresh basil leaves, washed and dried.
1/4 cup Dijon mustard
3 ½ tbsp red wine vinegar
3 tsp hot pepper sauce, or to taste
2 tsp salt, or to taste
2 tsp black pepper, or to taste
8-10 garlic cloves, crushed in a press. Use more or less to taste
1 ½ to 2 cups olive oil. Use smaller amount to start

Follow cooking instructions for eggs as above.

Split the eggs and remove the yolks. Coarsely chop basil to create about 3 cups of loosely packed leaves. Reserve some for garnish.

In a food processor, combine the egg yolks, basil, mustard, vinegar, hot sauce, salt, pepper and garlic. Pulse quickly until the mixture is blended and the basil is finely chopped. Add the pine nuts. While the machine is running, add the olive oil in a slow drizzle through the processor tube until it is well blended and the nuts are finely chopped.

Fill the egg white halves with a tsp or by using a pastry bag (much faster). Cover and refrigerate for up to 1 day in advance. Garnish with basil leaves just before serving.

Check out "Cooking for a Crowd – Your Ultimate Guide” for easy to apply information on increasing or decreasing serving sizes for any of your favorite recipes

Hot Wings for 50

Serves about 2 wings each

1 1/4 quarts spicy barbecue, Buffalo wing sauce or other favorite sauce
1 tsp. red pepper flakes
20 lbs whole chicken wings or drummettes

Mix barbecue sauce and red pepper flakes. Pour about 1/2 of sauce over chicken wings and mix to coat evenly. Place wings on a shallow baking sheet in one layer (you will need multiple baking sheets). Bake at 400 for about 15 minutes. Brush with barbecue sauce. Bake another 15-20 minutes or until browned and an internal temperature of 165º F is reached. Heat remaining sauce and pour on wings just before service.
Italian Meatballs for 50
Makes about 100 2-ounce meatballs. Enough to serve 50 guests, 2 meatballs each. Use as an appetizer or over pasta as an entrée. Double ingredients to serve 100 but only use 10 eggs instead of 12

- 10 lb ground beef
- 2 lb ground pork
- 1½ ounces soft bread crumbs
- 1 quart milk
- 6 eggs
- 1 cup finely chopped onions
- 1/4 cup minced garlic
- 1 cup chopped fresh parsley
- 4 tsp dried oregano, crumbled
- 2 cups grated Parmesan or Romano cheese
- 2 tsp salt, or to taste
- 2 tsp ground black pepper
- Pinch cayenne pepper

Mix all ingredients by hand in a large mixing bowl until just blended. Do not overmix. Form meatballs. Place in a single layer on two 12 x 20 x 2-inch baking pans. Bake at 325ºF, about 1½ hours. Drain excess fat.

Sauces
Italian Tomato Sauce: Use 1 gallon of your favorite pasta sauce. Pour some of the sauce over meatballs in the last 30-45 minutes of cooking. Serve in additional heated sauce

Barbecue: Use 1 gallon (64-ounces) of your favorite sauce. Pour some of the sauce over meatballs in the last 30 minutes of cooking. Serve in additional heated sauce

Chili: Mix 3 quarts chili sauce with 1 quart of water. Pour sauce over meatballs in the last 30 minutes of cooking.

Sweet and Savory Sausages
For this recipe you will need about 150 cocktail sausages to serve 3 sausages per person. Check package for amount

- 150 cocktail sausages; beef, pork or turkey
- 3 ½ cups light brown sugar

Preheat oven to 350°. Place sausages in a glass baking dish (you will need several). Sprinkle sugar evenly over sausages. Cover dish with foil and bake for 20-25 minutes. Uncover and cook an additional 10-15 minutes or until the sausages are browned and sugar glazed.
**Easy Shrimp Cocktail for 100**  
*Serves 100, about 4 shrimp each.*

12 ½ lbs. shrimp (31-36 per lb). Use the raw in-the-shell “easy peel” variety  
6 bay leaves  
Lemon slices from about 6 lemons  
4-5 quarts bottled cocktail sauce

If the shrimp are frozen, allow to thaw slightly before cooking.

Fill a large stockpot(s) about halfway full with water. Add bay leaves and lemon slices and bring to a boil. Add the shrimp (do not overcrowd). Reduce heat to a simmer and slowly cook shrimp until they are pink and curled, about 3-7 minutes (do not overcook). Drain immediately and spread out on a baking sheet until slightly cooled.

If not serving right away, do not peel shrimp. Cover and refrigerate for up to one day.

Peel and devein shrimp if necessary, leaving tail intact. Line serving platters with clean, dry lettuce leaves and place shrimp in single layer on top of lettuce. Chill shrimp for about two hours if not previously refrigerated. Pour bottled cocktail sauce into several bowls with serving spoons.

**Peel-and-Eat-Shrimp:** Do not peel shrimp. Pile chilled shrimp in several bowls placed over crushed ice. Serve with bottled cocktail sauce and/or another bottled or homemade dipping sauce. Have empty bowls or containers available for the discarded shells.
Breakfast and Brunch

Oven Fried Bacon
*Serves 50, 2-slices each*

10 lbs. sliced bacon

On a large baking sheet (you will need several sheets), arrange slices in rows slightly overlapping. Bake 375° without turning 20-25 minutes until bacon is slightly crisp. Drain on paper towels. Place drained bacon slices on clean baking pans and keep warm in 200° oven for no longer then 30 minutes.

Scrambled Eggs
*Serves 50. Double to serve 100*

75 eggs, use pasteurized eggs where possible for best safety
1 ½ quarts milk
1 ¼ tbsp salt or to taste
1 tsp black pepper or to taste
2 sticks butter, margarine or substitute

For best results, use a stand mixer with a whisk attachment. Slightly beat eggs to break up the yolks. Add milk and salt. Blend well. Keep refrigerated, using small amounts as needed. Melt butter or margarine in griddle or pan. Add egg mixture in amounts corresponding to pan size. Cook over low heat to desired consistency.

Scramble Eggs with Cheese
Use 5 or more cups of grated cheese such as Monterey Jack, Swiss or American. Add to the eggs a little at a time just before done

With Meat
Use about 5 cups in total of cooked sausage, ham, bacon, chorizo or other appropriate meats.

With Vegetables
Use about 4 ½ cups in total of lightly sautéed onions, peppers, zucchini, broccoli or other appropriate vegetables.

If adding vegetables, meat and cheese use about a third of each to total about 6 cups.
**Classic Quiche Lorraine**  
Makes 6 9-inch quiche. Serves 30-36. Double ingredients to make 12 quiche

6 9-inch frozen pie shells OR 3 packages of refrigerated piecrusts  
48 bacon slices, cut into ½ pieces  
About 3 small bunches green onions, white ends chopped  
12 cups (3 lb) shredded Swiss cheese, divided  
36 large eggs  
1 ½ quarts half and half or whipping cream  
3 tsp salt or to taste  
¾ tsp red pepper  
¾ tsp white pepper  
¾ tsp nutmeg  

Bake frozen crust according to package directions for quiche OR fit refrigerated piecrusts into 6 9-inch pie plates, crimping edges and baking as directed. Cool. Cook bacon pieces in the oven on a large baking sheet until crisp. Drain on paper towels and crumble.  

Divide the bacon, green onions and 6 cups of the cheese into six. Sprinkle evenly into the six pie crusts.  

In a large bowl (or two) lightly whisk together the eggs, half and half, salt and the peppers. Pour evenly into the six piecrusts; sprinkle with remaining cheese and top with nutmeg.  

Bake at 350° for 35-45 minutes or until set.

**Easiest of All Pancakes from a Mix** (See tips below)  
Makes about 132 pancakes

15 large eggs  
2 ½ quarts (10 cups) milk  
1 80 oz. box Bisquick® mix  

Brush griddle or large pan with vegetable oil; heat to 375°F. (Cooking surface is the proper temperature if pancakes are golden after cooking 1 minute 15 seconds on first side, 1 minute on the second.)  

In 7-quart bowl, stir all ingredients with wire whisk or hand beater until well blended. Do not over mix, it is better to have some lumps to create light and fluffy pancakes.  

Pour by scant 1/4 cupfuls onto hot griddle. Cook until edges are dry, the pancake is bubbly on the top surface and the bottom is brown. Turn pancakes and cook until golden brown. (Griddle may need to be oiled between batches.)  

**To keep pancakes warm:** Place pancakes in a single layer on an ungreased cookie sheet in a 200° oven. Cover lightly with foil. Keep in warm oven for up to 20 minutes
**Make ahead pancakes:** This is a great cooking for a crowd idea. Place a sheet of wax paper between each thoroughly cooked and cooled pancake. Wrap pancakes securely in foil and place in a moisture proof air tight freezer bag. Place this bag inside another air tight bag. For best results freeze for no more than one week.

**To heat pancakes after freezing:** Heat oven to 375°. Place pancakes in a single layer on an ungreased cookie sheet. Cover tightly with foil. Bake 8 to 10 minutes or until thoroughly heated.

**Basic French Toast**  
*Makes 50 slices. Double this recipe to make 100 slices*

- 24 eggs, beaten  
- 1 ½ quarts whole milk  
- 1/3 cup sugar  
- ½ tsp salt  
- 50 slices day old sandwich bread

Beat eggs in large bowl. Add milk, sugar and salt and mix well. Refrigerate batter. Use small amounts only as needed keeping remaining mixture refrigerated.

Dip bread into egg mixture until it is almost saturated. Fry on well-greased griddle or large pan. Serve with a sprinkle of powdered sugar

**Sausage Breakfast Casserole**  
*Serves 50. Makes 2 12x20x2 inch pans or roughly 4-5 13x9x2 inch pans. Double ingredients to serve 100*

- 2 lbs. 8 oz. sliced bread, day-old bread is best  
- 9 lbs. pork or mild Italian sausage  
- 2 lbs. 8 oz. Cheddar cheese, shredded  
- 45 eggs, lightly beaten  
- 3 qts. milk  
- 1 tbsp. dry mustard  
- 1 tsp. ground red pepper or black pepper

Cut bread into cubes. Spread bread evenly into bottom of pans. Cook sausage in batches and drain fat completely. Evenly spread cheese and sausage over bread cubes. In a separate bowl, combine eggs, milk and mustard and pepper. Pour over sausage and bread in pans. Cover tightly and refrigerate overnight.

Bake uncovered at 325°F for about 1 hour or until set but not dry in the center.
Big Salads

Easy Fruit Chicken Salad
_Serves 50._ Use chicken salad to make sandwiches or serve on a bed of lettuce with crackers

3 ¾ cups mayonnaise
2 tsp salt
2 tsp black pepper
1 ½ cups thinly sliced green onions, white part only
12-13 cups diced cooked chicken
3 cups diced firm apples
1 ½ - 2 cups seedless red grape halves

In a large bowl or container, mix together the mayonnaise, salt, pepper and green onions. Add the chicken, apples and grapes and mix well. Add the nuts (if using) just before serving.

More Chicken Chicken Salad
Omit apples and grapes and increase diced chicken by 3-4 cups. Add additional mayonnaise if mixture is too dry.

Seafood Pasta Salad
_Makes 50, ¾-cup servings_

5 lb cooked, cooled, chopped shrimp or lump crab or imitation crab meat
10 lb rotini pasta, cooked
4 cups diced celery
2 cups green onion, minced
1 cup red bell pepper, diced
1 cup green bell pepper, diced
8 cups mayonnaise
1/2 cup dill pickle relish
1 1/2 tbsp dried dill
1/2 cup Dijon mustard
2 tbsp salt
1 1/2 tsp pepper

Cook pasta in salted water, drain and rinse with cold water; drain and cool. Mix in well the crab, celery, onions and pepper. Combine mayonnaise, relish, mustard, salt and pepper. Mix into pasta-crab mixture.
Creamy Cole Slaw for 100
About 3/4 cup serving size

7 lb cabbage, coarsely chopped
1 lb 6 ounces carrots, finely shredded
1/2 cup dehydrated onions
1 cup green bell peppers, chopped (optional)
2 lb 3 1/2 ounces mayonnaise or salad dressing
1/4 cup granulated sugar
1 tbsp plus 1 tsp celery seed
2 tsp dry mustard
1/4 cup vinegar

Place all vegetables in large bowl and toss lightly to mix. Combine mayonnaise or salad dressing, sugar, celery seed, dry mustard and vinegar. Pour dressing over vegetables. Mix thoroughly. Cover and refrigerate until ready to serve. Mix before serving
Entrees

Slow-Cooked Oven-Roasted Barbecued Pork
Serves 50-75. Can be roasted and shred up to 3 days in advance. Use for tacos, carnitas, tacos, sandwiches or as a main course with Sweet and Sour Baked Beans and Creamy Coleslaw. Serve with your favorite barbecue sauce or dressing.

6 ½ tbsp packed light brown sugar
7 tbsp paprika
1 ½ tbsp salt
1 tbsp freshly ground black pepper
3 tbsp garlic powder
18-21 lbs. of pork roast, preferably shoulder or Boston butt cuts
1 ½ cups Dijon mustard

Combine the brown sugar, paprika, salt and pepper and garlic powder in a bowl. Pat roasts dry with paper towels and brush with the mustard. Rub the roast all over with the spice blend. Marinate for 1 hour or up to overnight (optional) covered in the refrigerator. Allow meat to come to room temperature before placing in oven.

Position oven rack to lowest position and preheat to 250°F. Put the pork in a roasting pans and bake until the roast is falling apart or until an internal temperature of 170°F is reached, about 6-11 hours depending on the number and size of roasts.

Remove from oven and transfer pork roasts to large pans. Allow the meat to rest for about 10 minutes. While still warm, cut or tear the roast into chunks and "pull" the meat to form shreds either with your fingers or 2 forks. Keep shredded meat covered and moisten meat with reserved pan drippings as needed. Cover with enough barbecue sauce to moisten and serve extra sauce on the side.

Basic Lasagna for 100
Use up to 4 12” x 20” x 2” baking pans. This may be frozen and reheated. Use additional sauce while baking to prevent dryness.

4 lb lasagna noodles
15 lb ground beef, or a mixture of pork and beef
3 cups chopped onion
1 tsp fennel seeds
3 tbsp crush oregano
2 tbsp dried basil
3 cloves fresh garlic, minced
Salt and pepper to taste
Your favorite pasta sauce. You will need 36 cups or 2 ¼ gallons
15 eggs
10 lb cottage or ricotta cheese
1 1/4 lb Parmesan cheese, grated
1 tsp each, salt and pepper
4 tbsp chopped fresh parsley
Cooking spray
10 lb grated Mozzarella cheese

Cook lasagna noodles in a stock pot according to package directions. Drain and spread out noodles on oiled baking sheets until ready to assemble.

Saute ground beef until it is no longer pink and browns slightly, breaking up meat as it cooks. Add fennel seeds, oregano, basil, minced garlic and salt and pepper to taste. Add pasta sauce and mix well. Set aside.

Beat eggs together in a large bowl. Add cottage or ricotta cheese, Parmesan cheese, salt, pepper and parsley until well mixed.

Spray pans with cooking spray. Layer 3-4 noodles on the bottom of pan (depending on pan size). Put layer of meat and pasta sauce, then layer of cottage cheese mixture, sprinkle with grated Mozzarella cheese. Repeat layers, ending with layer of sauce and topped with a generous layer of Mozzarella cheese.

Bake at 375° for 45 minutes – 1 hour or until bubbly. Let set 10 or 15 minutes before serving.

Check out “Cooking for a Crowd – Your Ultimate Guide” for valuable time and sanity saving tips on preparing food in advance

Tomato and Meat Sauce with Wine
Serves 30-35, approximately 3 oz portions

8 oz olive oil
½ lb onions, finely chopped
½ lb carrots, finely chopped
½ lb celery, finely chopped
3-5 garlic cloves, finely minced
2 lb ground beef or ground pork or a mixture of both
4-28.5 oz cans whole tomatoes
8 oz red wine
2 qt tomato sauce
1 qt chicken broth, preferably low sodium
1 tbsp sugar
1 ½ tbsp salt, or to taste
Freshly ground black pepper to taste
1-2 tablespoons each, chopped fresh basil, parsley and oregano; or to taste. Additional herbs for garnish

Heat olive oil in a large stock pot or Dutch oven(s). Add the onions, carrots and celery and sauté for 2-5 minutes. Add garlic and sauté for 1 minute. Add meat and cook until no longer pink and lightly browned, breaking up larger pieces. Add whole tomatoes and mix well. Add wine, tomato sauce, chicken broth and sugar, stirring to blend completely. Taste for salt and add as needed. Add black pepper to taste and fresh herbs. Simmer meat sauce for 1 hour uncovered, stirring occasionally. Add more herbs as needed

**Sloppy Joes for 100**
*Makes 100, 3-oz sandwiches*

3 lb sweet onions, finely diced
22 lb ground beef or mixture of beef and turkey
1 ½ lb green peppers, finely chopped
1 lb celery, finely chopped
3-4 tbsp garlic, minced
1/4 cup chili powder
4 cups ketchup. *Use barbecue sauce for BBQ Sloppy Joes*
5 cups tomato puree
5 cups water, more as needed
1 cup lightly packed brown sugar
¼ cup Worcestershire sauce
¼ cup yellow mustard
2 tbsp black pepper
½ tbsp cinnamon
1 tbsp paprika
2 tbsp hot pepper sauce, more or less to taste
Salt and ground black pepper to taste

In a large stock pot or Dutch oven, sauté the onions until tender and lightly browned. Add beef, peppers, celery, garlic and chili powder and cook until meat is browned. Drain well.

Add ketchup, tomato puree and some of the water and blend well. Add sugar and stir until dissolved. Stir in the rest of the ingredients. Taste for salt and add with black pepper if needed. Cover and simmer for at least 30-40 minutes. Add water if mixture becomes too thick.
Chicken for Fifty with Variations
For these recipes use either leg and thigh quarters or 100 individual pieces of chicken. If you use the breast portion, use bone-in and be careful not to overcook. Portions size = 2 pieces per person

Basic Baked Chicken
50 chicken quarters
2 ½ tbsp salt
1 tbsp paprika
1 tsp black pepper
1 lb melted butter

Dry chicken pieces with paper towels. Mix seasonings in a bowl and pour into large paper bags or large resealable plastic bags. Put a few pieces of chicken in the bag and shake to coat. Place pieces in a single layer on parchment lined baking sheets. Brush generously with melted butter. Bake at 350°F for 1 hour or until chicken is nicely browned and has reached an internal temperature of 165°. Let rest about 10 minutes before serving.

Oven Fried Chicken
Mix 1 lb of flour and 8 oz nonfat dry milk with seasonings of Basic Baked Chicken. Coat chicken with the mixture. Proceed with melted butter and follow rest of the directions

Rosemary Baked Chicken
Combine 1lb 8 oz dry bread crumbs, 8 oz all-purpose flour, 2 ½ - 3 tbsp seasoning salt, 1 tbsp dried crushed rosemary and ¼ cup vegetable oil. Coat chicken with mixture. Place pieces in a single layer on parchment lined baking sheets. Bake at 350°F for 1 hour or until chicken is nicely browned and has reached an internal temperature of 165°.

Barbecued Chicken
Coat chicken with 1 lb of flour, shaking off excess. Place pieces in a single layer baking sheets coated with cooking spray. Brown at 450°F for 25-35 minutes. Reduce heat to 325°F. Pour 1 ½ gallon of purchased or homemade barbecue over chicken. Bake 40-50 more minutes or until an internal temperature of 165°.

Simple Pan Fried Chicken
Use 12 whole fryers cut into 8 pieces each or 96-100 skin-on pieces of chicken, 1 lb flour, 2 tbsp salt, 1 tsp freshly ground black pepper and oil for cooking. Place flour in a large pan and add salt and pepper. Alternatively, place flour and seasonings into large paper bags or large resealable plastic bags. Dredge the chicken pieces (or place in bags and shake to coat) in the flour and shake off excess.

Pour about ¼ inch of oil into heavy-bottomed skillets. Use enough skillets to hold chicken in a single layer. Heat over moderately high heat. Place chicken pieces skin-side down in the hot oil and fry until brown on one side, turn chicken and brown on other side. Lower heat if necessary and cook until chicken reaches an internal temperature of 165°F, about 20-40 minutes depending on size of the chicken pieces. Remove chicken from pan and drain well on brown cooking paper.
Spicy Baked Fish
Yields 50 3oz servings. Bake in 2-3 ungreased 12 x 20 x 2 1/2-inch pans.

For best results, batch-cook fish throughout the meal. Substitute equal weighted portions of boneless, skinless chicken breasts or boneless thighs for the fish. Cook chicken breasts and thighs about 25-30 minutes or until an internal temperature of 165° is reached.

2 tsp paprika
2 tsp granulated garlic
2 tsp onion salt
3/4 tsp red pepper
3/4 tsp black pepper
3/4 tsp white pepper
1 tsp ground oregano
1 tsp ground thyme
50 (3 ounce) frozen fish fillets. Use cod, tilapia or other mild white fish
3/4 cup butter or margarine, melted
1/2 cup lemon juice

Mix first 8 seasoning ingredient in a small bowl and set aside. Divide fish fillets between available pans. Divide lemon juice and seasoning mix and sprinkle equal amounts over the fish in each pan. Drizzle equally divide amounts of melted margarine over the seasonings.

Bake in 350° oven for about 20 minutes or until fish flakes easily with a fork.
Side Dishes

Basic Rice Pilaf

*Use this rice pilaf as a main course with baked chicken or other roasted meats.* Can be baked in 3 12”x 20”x 4” pans

- ¾ cup butter
- ¾ cup cooking oil
- 6 ½ lb onions, chopped
- 9 lb long grain white rice
- 1 tbsp salt
- ½ tbsp garlic powder
- ½ tbsp onion powder
- ¼ tsp ground black pepper
- 3 gal low sodium chicken broth

Melt butter in a large Dutch or heavy bottomed stock pot. Add cooking oil and onions. Stir well and sauté until onions are tender, about 7 minutes. Add rice and cook until rice is lightly browned, stirring constantly to prevent scorching rice.

Divide rice evenly between pans being used. Add salt, garlic and onion powders and black pepper to broth and heat to just boiling. Pour broth over rice of first pan, covering by about 1 inch. Repeat with remaining pans. Stir lightly.

Cover pans with aluminum foil and bake at 350° for 45 minutes. Let stand covered for 5 minutes. Fluff rice with fork.

**Brown Rice**: Increase cooking time to about 90 minutes

Easy Crowd Pleasing Baked Mac and Cheese – Make Ahead and Freezer Friendly

*Serves 125 – 150. Bake in 3-4 oiled 10”x24” shallow pans. Use 2-3 Dutch ovens to prepare butter and flour mixture, evenly dividing ingredients. This dish can be prepared and frozen before baking. Recipe can be easily cut in half to serve up to 75*

- 8 lb elbow macaroni
- 1 1/2 lb butter
- 3 cups flour
- 8 tsp salt
- 1 tsp pepper
- 2 gallons milk
- 8 lb Velveeta cheese or other high-quality processed American cheese, cut into cubes
- 3-8oz. pkgs. shredded cheese. Use sharp Cheddar or Italian blend
Cook macaroni as directed. Rinse and drain well. Evenly distribute pasta among baking pans. Melt margarine in a heavy Dutch oven. Sprinkle flour over butter and stir constantly until mixture is blended and turns a light blonde color. Add salt and pepper and slowly add milk. Cook stirring constantly until smooth. Add cheese cubes in batches and stir until well blended. Pour over macaroni and mix well.

Bake for about 40 minutes at 350°. Sprinkle with shredded cheese and bake another 20 minutes or until dish is bubbly and cheese is lightly browned on top. Let about 15 minutes before serving.

**Sweet and Sour Baked Beans**  
*Serves 75. If desired, the crushed pineapple can be reduced by half or omitted to reduce sweetness*

4 cans (48 oz size) great northern beans  
4 cups chopped onions  
2 lb dark brown sugar  
2 lb cubed ham or smoked sausage  
1 bottle (28 oz size) ketchup  
1 can (20 oz size) crushed pineapple drained  
1/2 cup prepared mustard  
1/3 cup vinegar

Rinse and drain beans. Combine all ingredients, mixing well. Divide beans into 4 greased 9 x 13 x 2 inch pans. Cover tightly, bake at 350°F for 1 ½ hr. Uncover and bake 20 - 30 minutes.