

S.O.M.E. CASSEROLE PERMANENT RECIPE

- Bring your casserole to the St. Peter's Church Hall kitchen between 6:30 am and 1:00 pm on the first Tuesday after the first Wednesday of the month.
- Or bring it to Mass the Sunday before the requested date, and put it in the freezer in the Hall kitchen.

Beef Goulash

2 cups uncooked elbow macaroni
1 1/2 lbs lean ground beef
1/2 lb fresh mushrooms, sliced
1 lg onion, chopped
1 garlic clove, minced
1 can (6 oz) unsalted tomato paste
3/4 cup water
1 cup unsalted catsup
1 small bay leaf
1/2 tsp pepper
1/4 tsp oregano
1/2 tsp basil

Cook macaroni as directed on package. Drain and set aside.

Brown ground beef with onion and garlic in large pot. Pour off any fat. Add remaining ingredients.

Simmer gently for about 15 minutes. Add cooked, drained macaroni. Simmer 5 minutes more. Remove bay leaf.

Put mixture in the SOME pan. Cover with aluminum foil (not plastic wrap!). Refrigerate or freeze. SOME will heat up.

Note: This recipe freezes well and is easily doubled.

*Hold on to this recipe for future use!
Many thanks for your help.*

In addition to casseroles,

S.O.M.E. is always in need of the following:

- Paper napkins (in the 250 pack)
- "Portable" desserts, such as

cupcakes

cookies

brownies

Little Debbie-type desserts

Desserts can be homemade or store bought, and any flavor; keep in mind, however, the prevalence of nut allergies. S.O.M.E. clients often express a preference for soft desserts (easier to chew for those with dental needs).

If you'd like to help coordinate this parish ministry by putting out the pans once a month, tallying the items needed, calling parishioners in the event more items are needed, please call or e-mail the Rectory at 202.547.1430, stpetersdc@verizon.net.

Many thanks!