

TWO RECIPES FOR JUNE 22

DELIVERY TO STEPPING STONES SHELTER

IMPORTANT NOTE: Please don't modify these recipes. Stepping Stones asks that all food brought to the shelter be prepared in the same way.

BAKED MACARONI AND CHEESE

Items Needed

2 cups (8 oz.) uncooked elbow macaroni
2 tablespoons butter or margarine
2 tablespoons all-purpose flour
½ teaspoon salt
1 teaspoon dry mustard
2½ cups milk (1% or 2%)
2 cups (8-oz. package) of finely shredded cheese (Mexican 4-cheese blend)
¼ cup Panko bread crumbs (unseasoned)
Paprika (about ½ teaspoon)
Disposable baking pan: either 8" x 8" or 7" x 11"

Directions

1. Preheat the oven to 350 degrees.
2. Bring a large pot of lightly salted water to a boil. Add pasta and cook uncovered, stirring occasionally, for 8-10 minutes or until al dente; drain well.
3. Meanwhile, melt two TBS butter or margarine in a saucepan over medium heat. Remove from heat and use a spatula to blend in flour, salt, and mustard.
4. Return saucepan to heat and whisk in milk a little at a time, simmering the sauce until it thickens a bit and is smooth .
5. Add 1 ½ cups of shredded cheese (keeping aside ½ cup for the topping) and stir occasionally until melted.
6. Combine the sauce with the cooked macaroni; mix well and transfer to disposable baking pan.
7. Spread the remaining ½ cup cheese over the top of the macaroni mixture; sprinkle top with panko crumbs and then lightly with paprika.
8. Bake at 350 degrees about 30 -40 minutes until nicely browned and bubbly.

After Baking

1. Deliver mac and cheese hot from the oven (or rewarmed) and covered with aluminum foil.
2. Bring to the TI parking lot between 10:45 and 11:00 am on Tuesday, June 22.

FRESH FRUIT CUPS

Items Needed:

Strawberries

Blueberries

Green grapes

Bananas

10 5½-oz plastic cups w/lids (Note: cups & lids will be supplied to you)

Directions:

1. In a large bowl, cut up fresh fruit into child-sized pieces.
2. Fill individual plastic cups, and cover with lids.
3. Keep fruit cups refrigerated until delivery to TI.

THANK YOU!