

## 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!