

Soup Kitchen Helpers

Sharing Bread Soup Kitchen is located at 923 Oak Street in Brainerd. It is just east of the Brainerd School District Offices. If you are first to arrive, the key can be signed out at the Triangle Gas Station, located next to the Soup Kitchen.

Please plan to assist with the following duties:

- Cooking and serving the meal. Please plan to arrive at 12:00noon, actual serving time is from 1:00-1:30pm. Prep work includes cooking/preparing the meal; making and setting out coffee; setting out plates in stacks of 10, to track the number served; setting out cups, mugs, and pitchers of water and milk; setting the tables with silverware and napkins. It is customary to serve the meal by delivering the filled plates to the tables, but you can also have people come to the window to get their own plates if that makes sense, given the menu. Seconds may be served after everyone present has received a meal. Leftovers may be sent home with guests. There are leftover containers in the cupboards. If you have extra plastic food containers at home, please consider donating some to Sharing Bread Soup Kitchen.
- Welcoming the guests and offering a short meditation or prayer before the meal is served.
- Washing dishes. Sharing Bread Soup Kitchen has a dishwasher/sanitizer with instructions on use.
- Cleaning up. The logbook in the kitchen has a detailed checklist. Clean up includes cleaning the kitchen, sanitizing tables, vacuuming the dining room, emptying trash and relining all bins, checking bathrooms, and shutting everything down.

The lead cooking team will complete the logbook and lock up.

If you are unable to serve or have any questions regarding serving, please contact a member of the Social Concerns Team. (Brenda Erickson – 829-1736 - cberick@q.com)

Thank you, again, for serving at the Sharing Bread Soup Kitchen and for making a richer connection to our community through your service,

Lord of Life Social Concerns Team

Soup Kitchen Lead Cooking Team

Sharing Bread Soup Kitchen is located at 923 Oak Street in Brainerd. It is just east of the Brainerd School District Offices. If you are first to arrive, the key can be signed out at the Triangle Gas Station, located next to the Soup Kitchen.

As Lead Cooking Team, your duties are as follows:

- Menu planning. You will determine the menu. This requires a trip to the Soup Kitchen a few days before serving to see what's been donated that can be used and to look in the logbook to see what's been recently served. Any food that is in the kitchen that you plan to use, please label and note the date you will be using that food. Also check the logbook for the number of guests that have been served throughout the week and plan accordingly.
- Shopping. After determining your menu and the resources available at the kitchen, you can shop for groceries. Include a couple gallons of milk on your grocery list. Lord of Life has an account at Cub Foods. Please try to keep the amount to \$125 or less.
- Record keeping. Complete the logbook page. The logbook is located in the kitchen.
- Lock up. Lights out, cleaning completed, exterior doors locked, and return the key to the Triangle Gas Station.

Your helpers have been sent the following information. Please plan to delegate the duties listed below:

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Social Concerns Team
Lord of Life Lutheran Church

RECIPE OPTIONS FOR THE SOUP KITCHEN

(To serve approximately 50 people)

MAIN DISHES

STROGENOFF

Ingredients

6 cups minced onion
2 cups butter
12 lbs lean ground beef
1 -1.5 cups flour
8 Tbsp salt (to taste)
48 oz. mushrooms
12 cans cream of mushroom soup
12 cloves of garlic
6 cups minced parsley
12 cups sour cream
12 pkgs. egg noodles

Directions

Saute onions in butter.
Add ground beef and cook until red disappears, stirring constantly
Add salt, flour and un-drained mushrooms - Cook 15 min.
Add soup, garlic and parsley - Simmer 30 min., stirring often
Add sour cream just before serving - Heat through
Serve over cooked noodles

SPAGHETTI

Ingredients

12 lbs lean ground beef
12 jars Prego or other prepared Italian spaghetti sauce
12 cans petite cut diced tomatoes
12 cans mushrooms
3.5 oz. Beau Monde seasoning
12 lbs. spaghetti

Directions

Brown ground beef
Add spaghetti sauce, diced tomatoes, drained mushrooms, Beau Monde - Cook 30 min minimum.
Serve over cooked spaghetti

SPOON BURGERS (Anticipate 2 buns/person)

Ingredients

8 cups minced onion
24 lbs lean ground beef
24 cans chicken gumbo soup
1/2 cup mustard
1/2 cup ketchup
8 doz, hamburger buns

Directions

Brown ground beef with onions
Add soup, mustard and ketchup Simmer 30 min. minimum
Serve on buns

EASY BEEF STEW

Ingredients

12 lbs beef stew meat
30 stalks celery
30 large carrots cut in 3" chunks
50 potatoes, peeled and cut in chunks
6 can green beans (un-drained)
6 cans small whole onions (un-drained)
6 large cans diced tomatoes
3 cups tapioca
6 Tbsp salt

Directions

Mix all ingredients together and divide the ingredients between two large roasting pans.
Cover and bake in a slow oven, 275 degrees for 6 hours/pan

VEGETABLES

Approximately 17 (15 oz) cans of vegetables

DESSERTS

Generally 3 - (9x13) pans of bars

Refer to websites below for many recipe options:

<http://www.sangotn.com/cookbook/cookcrowd/index-5a.html>

<http://www.cooks.com> Search "Large Groups"