“Meals to Make” in the Pasadena Bad Weather Shelter Cookbook
**Basic White Sauce for 100**

2 lbs. Butter or margarine  
4 Cups flour  
8 tsp. Salt  
2 tsp. Pepper  
3 gal. Milk  

Melt margarine or butter in a large double boiler or heavy pan. Add flour, salt, pepper and stir until smooth. Add milk all at once and stir over medium heat until thickened and bubbly. Cook one minute more.

**Cheese Sauce**  
Same as above, except omit or significantly reduce salt. Over low heat, stir 8-10 cups of shredded mozzarella, Swiss or Parmesan cheese into sauce until melted.

**Norcina**  
15 lbs. Pasta  
15 lbs. ground sausage  
6 lbs. frozen Peas  
Cheese Sauce (see above)  
1 #10 can mushrooms (optional)  
Cook pasta according to package directions. Heat peas, Brown sausage to well done. Combine all ingredients.
**Salmon Pasta**
Make Norcina, but omit ground sausages. Add 12-16 14.75 oz. cans of salmon, drained. I know that the salmon cans state that the bones in the salmon are edible, but I drain all of the salmon into a big colander and attempt to remove the bigger bones because I think it makes for a better presentation.

**Linguini with Clam Sauce**
Make Norcina, but omit ground sausage. Add 6 large cans (S&F) of minced clams, drained to sauce. Reserve clam juice to thin sauce just a little bit.

**Macaroni and Cheese**
12-15 lbs. macaroni  
Cheese Sauce (modified)  
Cubed ham (optional)

Prepare macaroni according to packaging directions. Prepare cheese sauce, except, substitute shredded American cheddar cheese. Combine ingredients.

**Fettuccini Alfredo with Chicken**
30 lbs. chicken breast (or dark meat)  
12-15 lbs. fettuccini  
Cheese Sauce with Parmesan cheese  
2 #10 cans mixed vegetables

Cube chicken into bite size pieces and brown. Cook fettuccini according to package directions. Warm mixed vegetables. Combine warmed ingredients.  
**Alternative sauce:** Melt 4 lbs. butter and blend with 2 5lbs. tubs sour cream and parmesan cheese.
**Beef Stroganoff**

6 #10 cans cubed beef  
4 large packets commercial brown gravy  
3 5 lbs. tubs sour cream  
12-15 lbs. extra wide noodles  
750 ml. Merlot (optional)  
2 #10 cans mushrooms

Divide beef into deep serving trays, shred beef into small pieces and warm trays in 350 ovens. Prepare pasta and gravy according to package directions. If desired, replace 750 ml. of gravy water with Merlot before heating water to boiling (this will remove alcohol from the wine.) Blend sour cream into gravy. Combine all ingredients while warm.

**Meatlover’s Pasta**

10 lbs. ground beef  
2 3 lbs. bags diced onions  
Minced garlic or crushed garlic to taste  
Trader Joe’s Pasta Seasoning to taste  
15 lbs. Sausages, cut into bit sized chunks or 3 4 lb. bag of 1” frozen meatballs  
3 # 10 cans marinara sauce  
12-15 lbs. pasta or spaghetti

Brown ground beef with onions and garlic. Thaw meatballs. Mix browned beef and onions with marinara sauce in a large pot. Season to taste. Prepare pastas according to package directions.
**Meatball Sandwiches**

5 or 6 4lb. bags of 1 oz. meatballs  
96 sandwiches rolls  
2 #10 cans of marinara sauce  
5 lbs. shredded mozzarella cheese

In a large pot, warm meatballs and marinara sauce (you may want to spray the pot with cooking oil before you begin). This usually takes about an hour if the meatballs are thawed. I usually defrost them in a microwave and add them 1 bag at a time as they are defrosted. Spoon meatballs and sauce onto sandwich rolls. Garnish with mozzarella cheese.

* Depends on the size of the rolls and whether you use 3 or 4 meatballs per sandwich.

**Spaghetti**

12-15 lbs. Spaghetti  
4 cans marinara sauce  
10 lbs. ground sausage or ground beef  
2 3 lb. bags diced onions (optional)  
1 #10 can mushrooms (optional)  
Pasta seasoning to taste (oregano, basil, garlic powder, thyme)  
Parmesan cheese to garnish

Prepare spaghetti according to package directions. Brown meat and onions, if using. Simmer sauce with meat and other ingredients.

**Meatloaf**

20 lbs hamburger  
5 lbs. onions chopped small (or 3 bags diced onions)  
5lbs. Shredded carrots  
6 c. rolled oats  
Salt, pepper, basil, oregano, thyme to taste  
3 oz. Worcestershire sauce  
1 doz. Eggs

Mix everything well and lay out in two or three buffet pans. Bake at 350 for about 1hr 15min or until juices run clear.
**Seafood Chowder**

7 or 8 lbs potatoes, dices or 3 # 10 cans boiled potatoes diced
1 #10 can diced carrots
2 heads celery sliced thinly
10 14.75 oz. cans salmon or equivalent hot sauce
5 tbs. Worcestershire sauce (optional)
2 tbs. dill
Water to cover
1 3 lb. bag diced onions
1 ¾ c. margarine
1 ¼ c. flour
1 gal. Milk
Salt
Pepper

Mix first 8 ingredients in a large (8 gal. or bigger) pot and heat. In a large saucepan, sauté onions in butter until translucent. Add flour to make a roué. Slowly add milk and stir constantly until mixture thickens and bubbles. Cook and stir one minute more. When vegetables and seafood are heated through, and finished white sauce, mix thoroughly and serve with crusty bread.

**Chicken Vegetable Soup**

10-15 lbs boned chicken meat cut into bite sized pieces
3 #10 cans veg-all or similar mixed vegetables
1 c. Chicken broth crystals
12-15 lbs. wide egg noodles
Oregano, basil, garlic, minced onions, salt, pepper to taste

Combine chicken and veg-all in a large pot or in two pots. Do not drain vegetables. Add sufficient water to cook noodles and mix in chicken broth crystals. Add spices. Bring to a boil. Add noodles, when noodles are cooked, the soup is ready.

For variation, try making the soup with raw chicken fajitas from a butcher. Also try making Matzo balls: 10 cups of Matzo meal, 40 eggs, 2 ½ c. vegetable oil, 2 ½ c. water, salt and pepper to taste. I usually add some spice to give them some kick, i.e., Cajun or jambalaya spice or cayenne pepper. Mix Matzo ingredients and then chill in refrigerator or freezer for about ½ hour. Mold into 1” balls with hands moistened in cold water. Drop into soup and simmer for 20 minutes. Makes about 100 Matzo balls.
Chicken A ’La King

6 cans chicken
5 cans cream of chicken soup
4 frozen mixed vegetables
1 #10 can peas and carrots
½ cup garlic
½ cup Italian seasoning
1 tbs. salt
1 tbs. black pepper
15 lbs. noodles

Cook noodles according to package directions. Combine remaining ingredients, heat thoroughly. Mix with the cooked noodles and serve.

Beef Stew

4 #10 cans of beef
20 lbs. potatoes
5 lbs. onions
4 packages frozen sliced carrots (2.5 lbs.)
⅛ can dehydrated stew vegetables
3 cans of gravy (one gallon gravy)
1 cup oregano
1 cup garlic
⅛ cup basil
2 tbs. pepper

Combine all ingredients. Heat thoroughly and serve.

Baked Chicken

100-150 chicken thighs
Mashed potatoes
Vegetables
Gravy (canned or packaged)
Seasoning

Season thighs with garlic, Cajun spice and basil. Bake in 400 degree oven for 1 hour. Prepare mashed potatoes and gravy, heat the vegetables and serve.
BAD WEATHER SHELTER ENCHILADAS
(Serves 100 w/seconds available)

Cook 2 turkeys with total weight of 30 pounds.

42 cups of turkey meat  (Measure turkey at home and mark bags)
15 lb. grated cheese (3-5# bags)
¾ pkg. chopped onions
3 pkgs. corn tortillas (90/package)
5 cans red enchilada sauce

Grease bottom of pan. Dip tortillas in enchilada sauce and
layer in bottom of pan.
Then layer meat, onion and cheese. Add a ladle of sauce (spread around). Repeat to top of pan, ending with tortillas and then cheese on top. Bake at 350 degrees.

This recipe makes 4 full oblong pans with three layers and a
half a pan.

Shopping List

3 pkgs. of 90 tortillas
15 lb. cheese
1 bag chopped onions
5 lg cans of enchilada RED sauce
5 108 oz. cans of Sun Vista Pinto Beans
2 jugs punch base
Cookies (4-32oz pkgs.) 2 served on each plate
Lettuce (4 bags of ReadyPac Salad – 3# bags)
1 lg. bottle Ranch and 1 lg. bottle Italian salad dressing
6 large oblong pans
Coffee (Folgers 39oz) the man in charge preferred regular, not
decaffeinated.
Creamer and sugar packets
Pam spray
Napkins Hot sauce
Turkey and Rice Delight

6 c. uncooked rice
12 c. chopped chicken or turkey
6 c. water
1 c. bouillon or (18 bouillon cubes)
2 (3 lb. 2 oz.) cans cream of chicken/ cream of celery/cream of mushroom soup = 12 c.
Chopped onions (optional)
Cheese (optional)

Bring water, soup, turkey and bullion to a boil. Meanwhile, spray large steamer pan with Pam. Spread rice, and onions evenly in bottom of pan. Once the liquid is boiling, add to pan & stir, adding in cheese at this point. Bake at 375 degrees for 1½ hours. Stir occasionally.

Makes on large steamer pan. Serves 35.

Notes:
- 18 cups of liquid per batch. So if you want to add more soup and cut back on stock, just make sure that there are 18 cups of liquid per 6 c. rice (3 to 1 ratio)
- May substitute stock for water and bullion. Ratio of water to bouillon is 1 c. to 2 bouillon cubes/ 2tbsp bullion
- I have enough supplies for 4 pans. If they expect only 100 guest or less, make three cans and spread the extra cheese and turkey among those pans.
Veggie Soup
(Serves 140)

6 gal. turkey or chicken stock
6 #10 cans Veg-All, drained
1 ½-2 lg. pkh. Chopped onions
4 lbs. rice
4 tbsp. thyme
2 tbsp. salt
2 tsp poultry seasoning
2 tbs pepper
1 tbsp garlic powder
4 tbsp parsley flakes

Use two large pots instead of one. Bring stock to a boil. Add onions, rice and spices. Simmer for 20 min until rice is done. Add Veg-All, bring to a boil and serve.