**Our Center Information**

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# **Notes**

## **This document**

Created with MS Word. Using Word’s Table of Contents feature to do Automatic Table 1 using Heading Styles (Home / Styles)

## **Our Center**

Call Julie to get expected count and meal suggestion.

Julie Lupien, Director of Volunteer Services, (303) 772-5529, julie@ourcenter.org

Billy Villa, Community Cafe Assistant, is usually there when we serve meals on Sundays.

## **Sign up for meals**

Is done at <https://volunteersignup.org/EATBL>

# **Recipes**

## **Green Bean Casserole for 50**

https://www.myfoodandfamily.com/member-recipe/00366491/green-bean-casserole-for-50

1 Hr(s) 30 Min(s)1 qt cream of mushroom soup

 1 cup half-and-half

 1/2 tsp black pepper

 1 tsp onion powder

 1 Tbsp soy sauce

 2 #10 cans (6 1/2 to 7 1/2 pounds each) cut green beans, drained.

 3 cans (16 oz. each) French fried onion rings, divided.

1. Blend soup, half-and-half and seasonings.

2. Combine soup mixture with drained green beans and 1 can of fried onions.

3. Pour into an oil sprayed 2" hotel pan.

4. Bake at 350°F for 30 min. Sprinkle with the rest of the fried onions and finish baking for 10 min or until golden brown.

# **Preparation**

## **How to Bake 100 potatoes**

1. Preheat the oven to 400°F. Scrub the potatoes to remove all dirt and then rinse and dry thoroughly. ...
2. Drizzle each potato with about 1 teaspoon of oil, salt, and wrap in foil.
3. Bake for just over an hour, until fork tender. ...internal temperature 205-210 F.
4. When the potatoes are finished, remove from the oven
(Optional slice each one down the center and fluff with a fork)

## **How To Reheat Pulled Pork In The Oven (The Best Way)**

* Preheat the oven to 250ºF. ...
* Place the pulled pork into a baking dish with leftover juices (or apple juice) to keep it moist.
* Bake until the pulled pork reaches an internal temperature of 165ºF (about 30 minutes).

(We have also reheated in a large pot on range, stirring frequently and add water as needed to keep from burning to bottom of pot.)

# **History**

## **12/18/2022 Pulled pork, Green Bean Casserole, Baked Potatoes**

We were told to expect 90-100

Items purchased from Sam’s were amounts suggested for 100 people based on web research.

* 15 Members Mark Pulled Pork (2 lb.)
* 4 Del Monte Fancy Cut Green Beans (101 oz.)
* 7 Russet Potatoes (10 lb.)
* 1 Campbell’s Cream of Mushroom Soup (10.5 oz, 8 0k.)
* 1 Member’s Mark Half & Half (32 fl. Oz)
* 4 French’s Original Crispy French-Fried Onions (26.5 oz)

We ended up serving 75.

* Over half on the Pulled Pork remained. 22 lb. would have been enough. Our Center plans to use remaining.
* One fourth of the Green Bean Casserole was left.
* There we probably 20 lb. of baked potatoes left, 5 bags would have been enough.
* Most of one bag of French-Fried onions were left 3 bags would have been enough.
* Half of the half & half remained. Only need 16 oz for Green Bean casserole recipe.
* Our Center plans on using remaining items, they will not go to waste.

## **5/8/2023 Pulled pork, Green Beans, Baked Potatoes**

We were told to expect 99.

Items purchased from Sam’s were the amounts suggested for 110 people based on web research.

* 11 Members Mark Pulled Pork (2 lb.)
* 4 Del Monte Fancy Cut Green Beans (101 oz.)
* 5 Russet Potatoes (10 lb)
* 1 Daisy Brand Sour Cream (3 lb. tub)
* 2 Sweet Baby Ray's Barbecue Sauce (40 oz., 2 pk.)

We ended up serving 82.

* We had very little left, maybe enough for 8 more people.
* We used all of the Sour Cream plus two one pound containers that Our Center had in stock.
* Used 3 lb of butter from Our Centerinventory.
* Used deserts from Our Center Inventory
* Used Lemon Aid and Ice Tea from Our Center inventory

## **12/30/2023 Pulled pork, Green Beans, Baked Potatoes**

We were asked to prepare for 70-90 people.

|  |  |  |  |
| --- | --- | --- | --- |
| Purchased.**Sams** |  |  |  |
| Mark Pulled Pork | 11 | $10.98 | $120.78 |
| Fancy Cut Green beans | 4 | $4.47 | $17.88 |
| Russet Potatoe 10lb | 5 | $5.58 | $27.90 |
| Daisy Brand Sour Cream 14 oz 2pk | 3 | $4.38 | $13.14 |
| 4 lb butter | 1 | $13.92 | $13.92 |
| 2 bite brownies 48 count | 2 | $9.92 | $19.84 |
| Sweet Baby Rays bbq sauce 40oz 2pk | 1 | $6.78 | $6.78 |
| country time lemon aid 82.5 oz (34qt) | 1 | $8.98 | $8.98 |
|  |  |  | $229.22 |

$237.31 with tax

We issue 97 servings, some were for seconds.
97 potatoes were served, that was all of the potatoes in 5 10lb bags.
We were short on beans, should have purchased 5 cans.

We used tea from Our Center Stores
Prepared addition tea by boiling wate and steeping tea bags.

## **05/04/2024 Pulled pork, Green Beans, Baked Potatoes**

We were asked to prepare for 100 people.

|  |  |  |  |
| --- | --- | --- | --- |
| Purchased.**Sams** |  |  |  |
| Mark Pulled Pork | 12 | $10.98 | $131.76 |
| Fancy Cut Green beans | 5 | $4.47 | $22.35 |
| Russet Potatoe 10lb | 6 | $4.96 | $29.76 |
| Daisy Brand Sour Cream 3lb | 2 | $5.32 | $10.64 |
| 4 lb butter | 1 | $12.88 | $12.88 |
| 2 bite brownies 48 count | 1 | $9.92 | $9.92 |
| Sweet Baby Rays bbq sauce 40oz 2pk | 1 | $5.68 | $5.68 |
| country time lemon aid 82.5 oz (34qt) | 1 | $9.88 | $9.98 |
| Lemon Bites 32 | 1 | $9.92 | $9.92 |
| Mini Cinnamon Rolls 32 | 1 | $9.88 | $9.88 |
|  |  |  | $251.33 |

$260.24 with tax

We served 66, some were for seconds. Quite a few less than the 100 we prepared for.
we served 66 potatoes, we had prepare 110.
Most of the beans were served as many people asked for extra beans, especially the few that asked for no pork.
We used tea and lemonade that was already prepared. We left the can of lemonadie we purchased.