

RECIPE: SUMMER SOUP KITCHEN MEAL (Serves 100)  
(Updated June 2012)

INGREDIENTS:

- 12 lbs. spiral pasta (plain or tricolored)
- 10 lbs. diced ham OR chicken
- 10 lbs. of frozen mixed vegetables (canned vegetables OK)
- 5 lbs. shredded cheddar cheese
- 5 (36 oz.) bottles of Italian OR creamy Italian dressing

MEAL PREPARATION:

1. Cook pasta according to directions. Do not overcook. Drain, rinse w/ cold water - drain.
2. Place frozen (or canned) vegetables in colander, rinse thoroughly, and drain. Cook vegetables by microwave.
3. Combine pasta, vegetables, meat, and cheese in large serving pans (provided).
4. Thoroughly toss the pasta mix with salad dressing (deliver left-over dressing with pasta salad).
5. Cover pans & refrigerate.

ADDITIONAL ITEMS TO BE PROVIDED WITH MEAL:

- 3 bunches of celery
- 3 lbs. carrots
- 4 cucumbers
- 2 lbs. (stick) margarine (bread is provided by the Salvation Army)
- 2 (128 oz.) containers of juice
- 2 JUMBO (#10) cans of fruit

FURTHER INSTRUCTIONS:

Cut vegetables into snack-sized pieces, place in plastic bags, and chill along with juice and fruit for Wednesday pick-up.