Sloppy Joes

Servings | 25

Ingredients

6 lbs. lean ground beef; or ground turkey

3 medium onions,

chopped

3 green bell peppers,

chopped

3 tsp. garlic powder

2 tbsp yellow mustard

4 cups ketchup

1/4 cup brown sugar

25 hamburger buns

Directions

- In a large skillet over medium heat, brown the ground beef, onion and green pepper; drain off the liquids
- Stir in the garlic powder, mustard, ketchup, and brown sugar; mix thoroughly. Reduce heat and simmer for 30 minutes. Season with salt and pepper to taste.
- Serve the sloppy joe mixture in a steam tray with the buns on the side.





Vegetarian Sloppy Joes

Servings | 5

Ingredients

1/2 cup dry green lentils

1 - 15 oz. chickpeas, drained can

and rinsed

5 hamburger buns

1 bottle BBQ sauce of choice

Directions

- Place lentils in a medium sized pot and cover with 1 cup of water and a pinch of salt. Bring to a boil, reduce to a simmer and cook lentils until tender and cooked through, 20—25 minutes.
- Add the chickpeas and BBQ sauce to the lentils. Cook for 10-15 minutes stirring occasionally until everything is heated through.
- Serve the buns on the side.





Coleslaw

Servings 30

Ingredients

3 lbs. cabbage

1 cup apple cider vinegar1 cup granulated sugar

2 tsp celery seed

1/2 tbsp. salt

*If you want to make a creamier coleslaw dressing, feel free to add 3/4 cup mayonnaise

Directions

- Shred or chop cabbage.
- Combine vinegar, sugar, salt, and celery seed in separate bowl.
- Add to cabbage. Mix lightly.





Shopping List

Servings 30

Please use this grocery list to plan for your meal!
We will supply the following ingredients: oil, flour, butter, salt, pepper, sugar, baking soda/powder, eggs, vinegar (apple cider and balsamic) and all of the spices found in your recipe.

3 lbs	cabbage
3	onions
3	green bell peppers
30-40	hamburger buns
6 lbs	ground beef, lean or ground tur- key
1/2 cup	dry green lentils
1 - 15 oz. can	chickpeas

2 bottles	BBQ sauce of choice (some for the side)
1 - 16 oz. bottle	apple cider vinegar
1 small container	celery seed
1-8 oz. bottle	yellow mustard
48 oz.	ketchup
1 bottle	salad dressing of choice



