

Meals from the Heart

Bacon Cheeseburger Slider Bake

Servings | 45

Ingredients

6 packages	Hawaiian sweet rolls
12 cups	shredded cheddar cheese
3 lbs.	bacon, cooked and crumbled
6 lbs	lean ground beef
2	large yellow onions, chopped
3 cans	diced tomatoes, drained
3 tbsp.	Dijon mustard
1/4 cup	Worcestershire sauce
1 tbsp.	salt
1 tbsp.	pepper

Glaze:

3 cups	butter, cubed
3/4 cup	brown sugar, packed
1 1/2 tbsp.	Worcestershire sauce
1/2 cup	Dijon mustard
3 tbsp.	sesame seeds

Directions

- Pre-heat oven to 350°. Without separating rolls, cut each package of rolls horizontally in half.
- Arrange bottom halves in greased large steam trays. Sprinkle each pan of rolls with cheese.
- Bake until cheese is melted, 3-5 minutes. Remove.
- Cut bacon strips cross-wise into about 1/4" pieces. Cook in a large skillet, stirring frequently, until bacon is crispy. Drain and set aside.
- In a saucepan, cook beef and onion over high heat, stirring well to break beef into crumbles, until beef is uniformly brown and onion is tender. Drain.
- Stir in the tomatoes, mustard, Worcestershire sauce, salt, and pepper. Cook, stirring occasionally, for about 8 minutes.
- Spoon beef mixture evenly over rolls; sprinkle with remaining cheese. Top with bacon. Replace tops.
- For glaze, in a microwave-safe bowl, combine butter, brown sugar, Worcestershire sauce and mustard. Microwave, covered, on high until butter is melted, stirring occasionally.
- Brush glaze over rolls; sprinkle with sesame seeds. Bake, uncovered, until golden brown and heated through, 5-10 minutes.



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Macaroni and Cheese

Servings | 40

Ingredients

5 lbs.	elbow macaroni
2 1/2 cups	unsalted butter
2 1/2 cups	all-purpose flour
2 tbsp.	salt (more as needed)
2 tsp.	black pepper
5 quarts	vegetable broth
20 cups	cheddar cheese (more as needed)

Directions

- Bring a large pot of lightly salted water to a boil. Cook elbow macaroni in the boiling water, stirring occasionally until cooked through but firm to the bite, about 8 minutes. Drain.
- While pasta is cooking, melt butter in a saucepan over medium heat; stir in flour, salt, and pepper until smooth. Cook on high heat, stirring frequently, for 5 minutes.
- Slowly pour vegetable broth into butter-flour mixture while continuously stirring until mixture is almost boiling and thickens; about 5 minutes.
- Add cheddar cheese to butter mixture and stir until cheese is melted and fully incorporated.
- Fold macaroni into cheese sauce until coated.



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Broccoli Salad

Servings | 40

Ingredients

10 heads	fresh broccoli
2	small red onions
4 cups	raisins
5 cups	mayonnaise
1 cup	granulated white sugar
1 cup	white wine vinegar

Directions

- Cut the broccoli into bite-size pieces. Cut the onion into thin bite-size slices. Combine in a large bowl.
- Add the raisins.
- To prepare the dressing, whisk the mayo, sugar and vinegar together in a small bowl until smooth. Stir into the salad, let chill and serve.



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Shopping List

Servings | 45

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.

5 pounds	elbow macaroni
7 lbs.	shredded cheddar cheese
6 packages of 18 ea.	Hawaiian Sweet Rolls
6 lbs.	ground beef
3 - 14.5 oz. cans	diced tomatoes
8 oz.	Dijon mustard
40 oz.	mayonnaise
1 small bottle	Worcestershire sauce
3 lbs.	bacon
1 small bottle	white wine vinegar
2	small red onions
2	large yellow onions
4 cups	raisins
10 heads	fresh broccoli



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