

Salvation Army Breakfast Program



Dowling Catholic has teamed up with the Salvation Army to help combat hunger



SERVICE

Earn service hours for donating food

2 casseroles = 2 hours

2 dozen hard-boiled eggs = 1 hour

(3 hr limit per donation day)

HOW TO PARTICIPATE

Please bring **FROZEN** casseroles and hard boiled eggs to school in the morning. Drop off items in the 100's hallway near the exit doors

Volunteers will be there to collect donations from
7:40am - 8:15am

QUESTIONS ?

Contact Mr. Mohlman
in room 103 or email

nmohlman@dowlingcatholic.org

Help Support the Community!

FOOD DONATION RECIPES

Ingredients:

- 9" x11" disposable aluminum pan
- 2 cups grated cheddar cheese
- 2 cups milk
- 1 lb. sausage/hamburger browned
- 4 eggs
- 1 cup Bisquick mix
- 1/4 tsp pepper

Directions:

1. Place meat and cheese in a greased pan.
2. Combine eggs, milk, salt, pepper and biscuit mix in blender. 1 minute on HIGH
3. Pour blended mix over meat and cheese.
4. Bake @ 375 degrees for 35-40 minutes or until firm in the middle
5. After cooling, cover with foil and freeze.
6. Write date and meat contents on foil with permanent marker.

Optional seasonings

- Salt to taste
- 1 Tbsp taco seasoning
- Paprika



Please **DO NOT** use the pans with the plastic raised lids. It makes it difficult to transport donations. Freeze casseroles!!



1. Place eggs in a sauce pan/ pot and cover with water
2. Bring to a rolling boil.
3. Turn off heat and cover for 10-12 minutes
4. Strain eggs and run under cold water or ice bath
5. **Return eggs, with the shell on, to their original containers**



DO NOT PEEL EGGS



**Acceptable
donations look
like this**



CASSEROLES

HARD-BOILED EGGS