## 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:**



#### **Directions:**

- 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

#### **Optional seasonings**

- Salt to taste
- 1 Tbsp taco seasoning
- Paprika

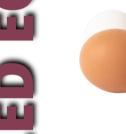
- 1. Place meat and cheese in a greased pan.
- 2. Combine eggs, milk, salt, pepper and biscuit mix in blender. 1 minute on HIGH
- 3. Pour blended mix over meat and cheese.
- 4. Bake @ 375 degrees for 35-40 minutes or until firm in the middle
- 5. After cooling, cover with foil and freeze.
- 6. Write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

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.





**Acceptable** donations look like this



ARD-BOILED EGGS