**Our Center Information**

**Contents**

[**Notes** 2](#_Toc155362158)

[**This document** 2](#_Toc155362159)

[**Our Center** 2](#_Toc155362160)

[**Sign up for meals** 2](#_Toc155362161)

[**Recipes** 3](#_Toc155362162)

[**Green Bean Casserole for 50** 3](#_Toc155362163)

[**Preparation** 4](#_Toc155362164)

[**How to Bake 100 potatoes** 4](#_Toc155362165)

[**How To Reheat Pulled Pork In The Oven (The Best Way)** 4](#_Toc155362166)

[**History** 5](#_Toc155362167)

[**12/18/2022 Pulled pork, Green Bean Casserole, Baked Potatoes** 5](#_Toc155362168)

[**5/8/2023 Pulled pork, Green Beans, Baked Potatoes** 6](#_Toc155362169)

[**12/30/2023 Pulled pork, Green Beans, Baked Potatoes** 7](#_Toc155362170)

# **Notes**

## **This document**

Created with MS Word. Using Word’s Table of Contents feature to do Automatic Table 1 using Heading Styles (Home / Styles)

## **Our Center**

Call Julie to get expected count and meal suggestion.  
  
Julie Lupien, Director of Volunteer Services, (303) 772-5529, [julie@ourcenter.org](mailto:julie@ourcenter.org)

Billy Villa, Community Cafe Assistant, is usually there when we serve meals on Sundays.

## **Sign up for meals**

Is done at <https://volunteersignup.org/EATBL>

# **Recipes**

## **Green Bean Casserole for 50**

https://www.myfoodandfamily.com/member-recipe/00366491/green-bean-casserole-for-50

1 Hr(s) 30 Min(s)1 qt cream of mushroom soup

1 cup half-and-half

1/2 tsp black pepper

1 tsp onion powder

1 Tbsp soy sauce

2 #10 cans (6 1/2 to 7 1/2 pounds each) cut green beans, drained.

3 cans (16 oz. each) French fried onion rings, divided.

1. Blend soup, half-and-half and seasonings.

2. Combine soup mixture with drained green beans and 1 can of fried onions.

3. Pour into an oil sprayed 2" hotel pan.

4. Bake at 350°F for 30 min. Sprinkle with the rest of the fried onions and finish baking for 10 min or until golden brown.

# **Preparation**

## **How to Bake 100 potatoes**

1. Preheat the oven to 400°F. Scrub the potatoes to remove all dirt and then rinse and dry thoroughly. ...
2. Drizzle each potato with about 1 teaspoon of oil, salt, and wrap in foil.
3. Bake for just over an hour, until fork tender. ...internal temperature 205-210 F.
4. When the potatoes are finished, remove from the oven  
   (Optional slice each one down the center and fluff with a fork)

## **How To Reheat Pulled Pork In The Oven (The Best Way)**

* Preheat the oven to 250ºF. ...
* Place the pulled pork into a baking dish with leftover juices (or apple juice) to keep it moist.
* Bake until the pulled pork reaches an internal temperature of 165ºF (about 30 minutes).

(We have also reheated in a large pot on range, stirring frequently and add water as needed to keep from burning to bottom of pot.)

# **History**

## **12/18/2022 Pulled pork, Green Bean Casserole, Baked Potatoes**

We were told to expect 90-100

Items purchased from Sam’s were amounts suggested for 100 people based on web research.

* 15 Members Mark Pulled Pork (2 lb.)
* 4 Del Monte Fancy Cut Green Beans (101 oz.)
* 7 Russet Potatoes (10 lb.)
* 1 Campbell’s Cream of Mushroom Soup (10.5 oz, 8 0k.)
* 1 Member’s Mark Half & Half (32 fl. Oz)
* 4 French’s Original Crispy French-Fried Onions (26.5 oz)

We ended up serving 75.

* Over half on the Pulled Pork remained. 22 lb. would have been enough. Our Center plans to use remaining.
* One fourth of the Green Bean Casserole was left.
* There we probably 20 lb. of baked potatoes left, 5 bags would have been enough.
* Most of one bag of French-Fried onions were left 3 bags would have been enough.
* Half of the half & half remained. Only need 16 oz for Green Bean casserole recipe.
* Our Center plans on using remaining items, they will not go to waste.

## **5/8/2023 Pulled pork, Green Beans, Baked Potatoes**

We were told to expect 99.

Items purchased from Sam’s were the amounts suggested for 110 people based on web research.

* 11 Members Mark Pulled Pork (2 lb.)
* 4 Del Monte Fancy Cut Green Beans (101 oz.)
* 5 Russet Potatoes (10 lb)
* 1 Daisy Brand Sour Cream (3 lb. tub)
* 2 Sweet Baby Ray's Barbecue Sauce (40 oz., 2 pk.)

We ended up serving 82.

* We had very little left, maybe enough for 8 more people.
* We used all of the Sour Cream plus two one pound containers that Our Center had in stock.
* Used 3 lb of butter from Our Centerinventory.
* Used deserts from Our Center Inventory
* Used Lemon Aid and Ice Tea from Our Center inventory

## **12/30/2023 Pulled pork, Green Beans, Baked Potatoes**

We were asked to prepare for 70-90 people.

|  |  |  |  |
| --- | --- | --- | --- |
| Purchased.  **Sams** |  |  |  |
| Mark Pulled Pork | 11 | $10.98 | $120.78 |
| Fancy Cut Green beans | 4 | $4.47 | $17.88 |
| Russet Potatoe 10lb | 5 | $5.58 | $27.90 |
| Daisy Brand Sour Cream 14 oz 2pk | 3 | $4.38 | $13.14 |
| 4 lb butter | 1 | $13.92 | $13.92 |
| 2 bite brownies 48 count | 2 | $9.92 | $19.84 |
| Sweet Baby Rays bbq sauce 40oz 2pk | 1 | $6.78 | $6.78 |
| country time lemon aid 82.5 oz (34qt) | 1 | $8.98 | $8.98 |
|  |  |  | $229.22 |

$237.31 with tax

We issue 97 servings, some were for seconds.  
97 potatoes were served, that was all of the potatoes in 5 10lb bags.  
We were short on beans, should have purchased 5 cans.

We used tea from Our Center Stores  
Prepared addition tea by boiling wate and steeping tea bags.