

ST. MARK CHURCH

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OUR DAILY BREAD CASSEROLE RECIPE

CHICKEN AND RICE CASSEROLE

Try reciting this prayer as you prepare this casserole for God's hungry people:

Dear God, as we thank you for everything we eat and drink, we remember all the hungry people in the world. Help them as they search for their "daily bread," and help us never to waste or be greedy. For the sake of Jesus Christ, Our Lord and theirs. Amen.

Michael Fisher, S.S.F.

Ingredients

1 ¼ cup rice (long grain suggested)	1 ¼ cup water	2 cans cream of mushroom soup	1 small can sliced mushrooms (optional)	8 large or 16 small pieces of chicken (Uniform size please)*	1 envelope of dry onion soup mix	paprika
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* Microwave the chicken only if you think it will not be fully cooked in the 1 ½ hours baking time. Please make sure that the chicken is fully cooked.

DIRECTIONS: Butter cooking pan. Pour and then mix rice, water, soup and mushrooms (optional) into buttered aluminum cooking pan. Sprinkle with soup mix and paprika and place chicken on top. Cover tightly with heavy duty foil and bake 45 minutes at 350°. Remove foil and bake 45 minutes longer. After baking, please recover with foil. **This recipe should be made ahead and frozen to minimize the possibility of spoilage.**

Please refer to next page for some important information for which you should be aware.

OVER ⇨

IT IS IMPORTANT THAT WE ADHERE TO THE FOLLOWING GUIDELINES:

These casseroles have been developed after many years of experience and reflect helpful comments from the staff at Our Daily Bread. Please understand that the casseroles are handled several times in transit to Our Daily Bread with packaging often times breaking apart and spilling.

- † Please use the recipe shown on the previous page. Ours is incorporated in a monthly schedule designed by Our Daily Bread staff to assure a varied menu for its guests.
- † Please use the pan provided in the vestibule of the Church and Chapel the weekend prior to the second Friday of the month that the casseroles will be delivered to Our Daily Bread.
- † Cover the casserole with sufficient **heavy foil** to prevent spilling. **PLEASE, NO PLASTIC WRAP.**
- † Casseroles should be made ahead of time and frozen until delivery.
- † Please **tape the recipe on top of the pan. Do not use magic marker on aluminum foil.**
- † St. Mark provides food to Our Daily Bread on the second Friday of each month. Food should be left in one of the refrigerators next to the Maintenance Office, which have been designated for "Our Daily Bread" use on the second Thursday of each month between 7:30 and 11:30am or on that **Friday before 8:30am**. During these times as well, all non-perishables should be left on the tables marked "Our Daily Bread," which is located under the steps on the first landing on the way to the kitchen. Use the South Road entrance only and, if you are dropping off your casseroles during the school year between 7:30-8:15am, please be careful of school children arriving at that time. Also, please be extra vigilant on South Road while school is in session between 8:55 and 9:05 when our pre-school students are being dropped off. Please use the kitchen freezer only for overflow. Cub Scout Pack 456 is available to take casseroles on that Thursday evening between 6:30 and 8:00pm at the breezeway entrance.

PLEASE NOTE: Because of the increase in people being fed at Our Daily Bread each day, there is a great need for additional casseroles. Also, there is an urgent need for Ziploc sandwich bags and brown lunch bags. Please mark your donations for "OUR DAILY BREAD," and place them on the designated tables.

For additional information, please call Kathy and Jack Benzing at 410-744-3228.



Thank you for helping to feed the guests of Our Daily Bread!
May God bless you most abundantly for your charitable act.