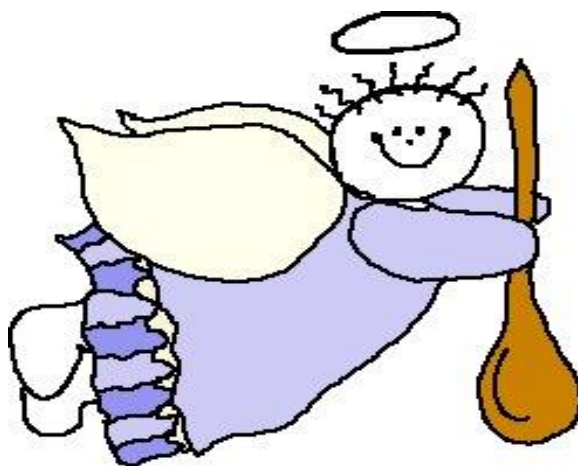


# St. Joseph Women's Group Needs Your Help

One of the main responsibilities of the Holy Family St. Joseph Women's Group is to coordinate the funeral luncheons for our parish. We are in the process of updating our volunteer list for this important mission. If you would be willing to help prepare food a few times per year for our parish funeral luncheons, please complete the form below. Even if you are currently on our call list, please complete this form so that we can be assured we have correct contact information. This will make our efforts more efficient. Please indicate your preference on what you would be willing to contribute. Your choices are the following: 1) Macaroni and Cheese, 2) Potato Casserole **OR** Pasta Salad (depending on the season), 3) Broccoli-Rice Casserole, and 4) Dessert. Recipes that are recommended for Macaroni and Cheese, Potato Casserole, and Pasta Salad are provided on the back side of this sheet.

*(If you would like more information on St. Joseph's Women's Group, please contact JoAnn at 816-645-5798 or ruddiejo@yahoo.com)*



Detach here and put in collection basket during Mass or mail to Holy Family. **Please keep the top portion as recipes are on the back.**

## Please add me to the St. Joseph Women's Group Funeral Luncheon Volunteer List

Name \_\_\_\_\_

Phone # \_\_\_\_\_ Email \_\_\_\_\_

Preferred method of contact:  Phone Call  Text  Email (Sign-up Genius)

I prefer to bring the following (**please check only one**):

Macaroni and Cheese  Potato Casserole **OR** Pasta Salad  Dessert

## Holy Family Funeral Dinner Recipes

### Macaroni and Cheese

1-pound elbow macaroni, cooked according to package directions (do not overcook)

1 stick butter or margarine

1 1/3 cups milk (more or less depending on desired thickness)

2-pounds Velveeta Cheese, cubed

Add margarine and milk to cooked macaroni. When margarine is melted add Velveeta Cheese and stir until all ingredients are mixed well. Place mixture in 13 x 9 greased baking dish. Top with 1 – 2 cups Sharp Cheddar Cheese.

Bake at 325 degrees for 30 minutes until cheese is lightly brown.

### Broccoli-Rice Casserole

1 16-ounce package frozen chopped broccoli

1 1/2 cups Minute Rice (uncooked)

1 large jar Cheese Whiz

1 can Cream of Mushroom soup

1 cup milk

3 tablespoons margarine

Spray 9 x 13 casserole dish with non-stick spray. Place broccoli in bottom of pan and then add rice. Mix cheese, soup, milk and margarine and melt together in microwave. Pour this mixture on top of broccoli and rice.

Bake at 350 degrees for 45 minutes.

### Potato Casserole

1 (24 to 30 oz.) pkg. frozen hash brown potatoes

1 medium onion, chopped, or 1 tbsp. dried minced onion

1 (12 oz.) container sour cream

3/4 stick of butter or margarine

1 can celery soup

1 cup sharp cheddar cheese, grated

Salt and pepper to taste

Sauté onion in butter; add sour cream, soup and frozen potatoes.

Mix and add salt and pepper to taste. Place in flat aluminum casserole approximately 13 x 9 inches.

Sprinkle grated cheese on top.

Bake at 325 to 350 degrees for one hour. Do not cover while baking.

### Pasta Salad

1-pound farfalle pasta, cooked according to package directions

3/4 cup Miracle Whip Dressing

3/4 cup Italian Salad Dressing

1 teaspoon Italian Seasoning

4 cups small broccoli florets

1 cup chopped red peppers

2 cups carrot slices

1/2 cup red onion slices

8 ounces Provolone Cheese, cubed

Mix dressings and seasoning in large bowl until blended.

Add remaining ingredients and mix lightly.

Place in 13 x 9 pan and chill for several hours before serving.