

BEANS AND BREAD BAKERS—2017

Dear faithful casserole bakers:

Once again, we give thanks to our ever-faithful casserole bakers. For many years, St. Isaac Jogues parishioners have baked casseroles for the less fortunate in the Baltimore community. The number of individuals and families who rely on Beans and Bread has increased and we need your help more than ever. May God bless you abundantly for your generosity.

Below are the collection dates. **Please write “Beans and Bread” on the casserole.**

January 3
February 7
March 7

April 4
May 2
June 6

July 5
August 1
September 5

October 3
November 7
December 5

On the above dates, please bring your frozen casserole to the back kitchen door of the hall between 7:45 and 8:15 AM or bake your casserole early, freeze it, and give it to the Sacristan during weekend Masses or take it to the Cronin Center during office hours.

If you are no longer able to bake a casserole, please call me so that I can remove your name from our mailing list.

Beans and Bread Casserole Recipe

1 1/2 lb. ground beef 1 box elbow macaroni 1 jar pasta sauce

- Sauté ground beef in skillet until brown. Pour off grease.
- Add one jar of spaghetti sauce (preferably meat flavored or with herbs). Season with salt and pepper to taste and heat thoroughly (about 10 minutes over medium heat), stirring periodically.
- Cook elbows in boiling water according to package directions. Drain elbows and add to cooked ground beef/sauce mixture.
- Pour into aluminum pan, cover and freeze.

Thanks and God bless,
Janice Bures
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