

CAMILLUS HOUSE CASSEROLE PROJECT CALENDAR



SEPTEMBER 2025 - MAY 2026

DELIVER CASSEROLES BEHIND THE CHURCH (CARPOOL LANES) BETWEEN 7AM AND 9AM

Wednesday, Sept. 17, 2025 - Turkey Chili

(Note- collection of shirts/tops for Men and Women)

Wednesday, Oct. 15, 2025 - Baked Chicken

(Note- collection of bottoms/pants or shorts for Men and Women)

Wednesday, Nov. 19, 2025 - Ziti Bolognese

(Note- collection of shoes for Men and Women)

Wednesday, Dec. 17, 2025 - Turkey Chili

(Note- No collection)

Wednesday, Jan. 21, 2026 - Baked Chicken

(Note- collection of toiletries for Men and Women)

Wednesday, Feb. 25, 2026 - Ziti Bolognese

(Note- collection of shirts/tops for Men and Women)

Wednesday, March 18, 2026 - Turkey Chili

(Note- collection of bottoms/pants or shorts for Men and Women)

Wednesday, April 15, 2026 - Baked Chicken

(Note- collection of shoes for Men and Women)

Wednesday, May 20, 2026 - Ziti Bolognese

(Note- collection of toiletries for Men and Women)

THANK YOU!



CAMILLUS HOUSE CASSEROLE PROJECT **EPIPHANY CATHOLIC PARISH**

All frozen casseroles must be tendered to the committee member reception crew behind the church in the carpool lanes between 7:00 a.m. and 9:00 a.m. on the dates listed in the attached Casserole Project Calendar. The Camillus House has requested that we give them an accurate count of all casseroles received each month. We no longer have freezer storage overnight, so all casseroles must be dropped off the morning of the collection date.

Remember, each casserole must be frozen, covered, labeled and wrapped in plastic. This is VERY IMPORTANT. Please follow carefully the Cooling and Freezing Directions after preparing each casserole. Also, you must write the casserole recipe name and month/year of preparation (i.e. "Ziti Bolognese - 11/25") on the lid of the casserole container. A black Sharpie marker works well before freezing. Please wrap plastic wrap around the entire casserole in both directions to secure the lid from moving during transport. Tins and lids are available for pick up at the rectory during regular office hours, as well as during casserole drop-off dates upon collection. If you're short on lids, you may use heavy duty aluminum foil wrapped completely around the entire casserole tin in both directions so that no air may reach the food during the freezing process.

See properly labeled casserole below for reference:



If you have any questions or comments or know someone who is interested in joining this wonderful ministry, please call or email any of the committee members listed below. Again, thank you for your support.

May the Holy Spirit bless and strengthen us, our families and community, as we continue to do God's good work. Thank you and God bless you and your families!

EPIPHANY CATHOLIC PARISH CASSEROLE PROJECT COMMITTEE:

Stephanie Salama 786. 973.4510 stephanie.munarriz@gmail.com

Natalia Isaac 786. 376.6901 nataliapardev@gmail.com

TURKEY CHILI

INGREDIENTS:

- 2 lbs. ground turkey
- 2 8-oz. Cans of kidney beans drained
- Olive oil
- 1 8-oz. can diced tomatoes
- with green chilis
- 1 26-oz. jar 4-cheese tomato sauce
- 1 8-10 oz. can of tomato sauce
- 1 large green pepper, diced small
- 1 large onion, diced small
- 4 cloves of garlic, minced
- 1 Tbsp chili powder
- 2 tsp of salt (or to taste)
- 2 tsp ground black pepper

DIRECTIONS:

Brown and crumble ground turkey in a frying pan coated with olive oil until all the pinkness is gone. Drain on a paper towel and set aside. In a large pot, add a little more olive oil, sauté the onions and peppers until golden; add garlic until golden. Stir in the beans, diced tomatoes and chilis, 4-cheese tomato sauce, and a can of tomato sauce. Add cooked turkey, salt, pepper and chili powder. Bring to a boil. Reduce heat to low and simmer 15 minutes, stirring occasionally. Pour chili into the casserole tin. This recipe will not completely fill the tin. Please feel free to make a double recipe!!

COOLING AND FREEZING DIRECTIONS:

Food-borne bacteria love food at room temperature. Therefore, it is crucial to expedite hot to cold temperature. When transferring cooked contents to the casserole pan, leave 1/2" from the top edge of the pan for expansion during freezing. For cooling: place the uncovered pan with hot contents into a larger pan or the kitchen sink filled with half-ice, half cold water and two tablespoons of salt. As soon as the contents are no longer hot, cover the pan with the lid and seal all around. Label and date the lid. Wrap with plastic wrap three times in both directions to secure the lid. Place in the freezer.

BAKED CHICKEN

INGREDIENTS:

- 6-8 lb. Whole Chicken (cut into 1/8's) or 6-8 lbs made up of various packs of bone-in pieces such as breasts, legs, thighs
- 2 large onions diced
- 4 tsp. salt
- 2 tsp. paprika
- 1 tsp. onion powder
- 1 tsp. dried thyme
- 1 tsp. ground black pepper
- ½ tsp. cayenne pepper
- ½ tsp. white pepper
- ½ tsp. garlic powder
- Olive Oil

DIRECTIONS:

In a small bowl, mix together the dry ingredients. Clean and rinse the chicken and then dry each piece with paper towels. Keep the skin on for added flavor and moist chicken. Rub each dry piece of chicken with the spice mixture. Place a piece of parchment paper on your roasting pan and place the chicken and the onions on it, then drizzle the olive oil sparingly on top of the chicken and the onions. Preheat the oven to 375 degrees and bake for 30 minutes and then lower the temperature to 300 degrees and cook for 30 to 45 minutes more until thoroughly cooked. Transfer chicken and onions into the casserole tin and follow the cooling and freezing directions below.

COOLING AND FREEZING DIRECTIONS:

Food-borne bacteria love food at room temperature. Therefore, it is crucial to expedite hot to cold temperature. When transferring cooked contents to the casserole pan, leave ½" from the top edge of the pan for expansion during freezing. For cooling: place the uncovered pan with hot contents into a larger pan or the kitchen sink filled with half-ice, half cold water and two tablespoons of salt. As soon as the contents are no longer hot, cover the pan with the lid and seal all around. Label and date the lid. Wrap with plastic wrap three times in both directions to secure the lid. Place in the freezer.

ZITI BOLOGNESE

INGREDIENTS:

- 3 1/2 lbs. Ground chuck beef
- 2 26-oz. jars 4-cheese tomato sauce
- 1 lb. ziti macaroni
- 4 cloves of garlic diced fine
- 2 stalks celery diced small
- 1 large carrot diced small
- 1 large onion diced small
- 2 Tbsp. dried parsley
- Olive oil
- 2 tsp. Of salt (or to taste)
- 2 tsp. ground black pepper
- 2 tsp. dried basil

DIRECTIONS:

Brown and crumble ground beef in a hot frying pan coated with olive oil until pinkness is gone. Drain on a paper towel. Set aside. In a large pot with 1/4" of oil, sauté the onions, carrots, garlic and celery until golden; add cooked meat. Add the 4-cheese tomato sauce, dried parsley and dried basil. Bring to a boil and simmer for 30 minutes, stirring occasionally. Cook the ziti in a large pot of salted boiling water al dente (2 min. less than package instructions). Combine the ziti and Bolognese sauce after adding salt and pepper to taste. Transfer half of ziti and meat to the casserole pan. Stir until blended and gradually add the other half of ziti and meat until all blended. Leave 1/2 inch from the edge of the pan for expansion during freezing. See cooling and freezing directions below.

COOLING AND FREEZING DIRECTIONS:

Food-borne bacteria love food at room temperature. Therefore, it is crucial to expedite hot to cold temperature. When transferring cooked contents to the casserole pan, leave 1/2" from the top edge of the pan for expansion during freezing. For cooling: place the uncovered pan with hot contents into a larger pan or the kitchen sink filled with half-ice, half cold water and two tablespoons of salt. As soon as the contents are no longer hot, cover the pan with the lid and seal all around. Label and date the lid. Wrap with plastic wrap three times in both directions to secure the lid. Place in the freezer.