

Goulash

Serves about 45

3 lb. elbow macaroni (or other firm pasta)

4 onions, chopped and sauteed

6 cans diced tomatoes (28 oz size) with juice (can use other forms of tomato, but good to have some chunks of tomato in the recipe); must have the juice to keep the recipe moist

5 or 6 lbs. ground meat (beef or turkey), cooked and drained

Season to taste (salt/pepper)

Cook pasta in large pot and drain. Combine with sauted onion and cooked meat, then add tomatoes with juice -- will be somewhat soupy. Season if needed.

At Carpenter's shelter, put in large baking pans and heat in oven. (can keep hot in big pot and serve from there, but tends to stick if not enough liquid so heating in oven usually works better)

Recipe flexible but remember this feeds some fairly small children as well as adults, so moderate seasonings. Also can top with shredded cheese (often available in refrigerator at Shelter) -- or can put shredded cheese at serving counter and ask each recipient if they want cheese to top the dish.