

Ignatian Volunteer Corps Partner Recipes



Chili Con Carne from St. Francis House, Boston

*Yes, this is a recipe for 400! Just in case you aren't serving that many, a serving for **ten** is indicated (in parentheses).*

Amount for 400	(for 10)	Ingredients
		vegetable oil (this varies based on your ground beef)
50 Lbs.	(1.25 lbs.)	yellow onions, chopped
25-30	(1)	green peppers, chopped
90 Lbs.	(2.25 lbs.)	ground beef
24 cans OF EACH	(1, 15 oz. can)	black beans, kidney beans, canned tomatoes, salsa
20 Lbs.	(8 oz.)	frozen corn
8-10 cups	(4 Tbsp +/-)	chili powder
To taste		cajun seasoning, salt, cayenne pepper (a little goes a long way!)

Sauté the onions in oil. Add green peppers and drain off any excess liquid. Add the ground beef and cook until browned. Add black beans, kidney beans, corn, canned tomatoes, and salsa. Simmer for at least 2 hours (longer if you can!) and serve with sides of rice and fruit and topping of your choice. Yum!

Gluten-Free Ginger Molasses Cookies from the Same Café, Denver

The SAME Café has two cookie recipes. The lemon-iced sugar cookie they offered with every meal became a signature for the sweetness and kindness felt in the Café community. In 2017, when the founders, Brad and Libby Birky, stepped back from their roles operating the Café, they passed along the cookie recipe with the promise that the cookie would continue to be offered but that the recipe would never be shared. Today, SAME Café offers a choice of cookies: the signature lemon-iced sugar cookie and a gluten-free molasses ginger cookie we share with you now. (This is not for 400, but a few dozen!)

- 12 oz Unsalted Butter softened (but not melted)
- 2 cups Organic Cane Sugar divided
- 1 cup brown sugar packed
- ½ cup 3 Tbs molasses
- 2 large Eggs
- 1 Tbsp Ground Ginger
- 1 Tbsp Cinnamon
- 1/2 tsp Ground Cloves
- 1 tsp Salt
- 1 Tbsp baking soda
- 5 cups One-To-One Gluten-Free Flour Mix (such as Pamela's GF All Purpose Flour)



1. Preheat your oven to 350 degrees F.
2. In a large mixing bowl using a hand mixer, cream the butter, 1 cup of the cane sugar and the brown sugar.
3. Add the molasses and eggs and continue mixing until it's well combined. Add the ginger, cinnamon, cloves, sea salt and baking soda and mix well.
4. Last, add the gluten-free flour and mix until well combined. The mixture will be slightly wet.
5. Refrigerate dough for one hour
6. Roll the gingersnap cookie dough into 1-inch balls, then roll each ball in the remaining 1 cup of cane sugar.
7. Lay the cut cookies on a parchment paper-lined baking sheet. Bake for 10 minutes or until the cookies are crackled and set.
8. Allow the cookies to cool on the baking sheet, then transfer to a wire rack to cool completely. Enjoy!

Creamy Honey Butternut Squash Soup from The Franciscan Center, Baltimore

*This recipe is perfect for the fall and winter seasons and made with love by Chef Steve Allbright, the man on a mission to "Elevate Soup!" His center has been referred to as a "Four-Star Soup Kitchen." Read his inspiring story at <https://www.washingtonpost.com/dc-md-va/2020/06/08/behind-bars-he-discovered-love-cooking-now-hes-feeding-many-people-possible/> (This recipe serves 300 people, but the reduced amounts in parentheses are for **four** servings.)*



Amount for 300	(for 4)	Ingredients
75 lbs.	(14 oz.)	Butternut Squash
1 quart	(2 ¼ tsp)	Honey
12 lbs.	(1 cup)	Onions, Sliced
6 lbs.	(1/2 cup)	Carrots, Diced
6 lbs.	(1/2 cup)	Celery, Diced
2, 16 oz. tubs	(1 1/2 tsp)	"Minor's Sautéed Vegetable Stock"
1.5 lbs.	(3 cloves)	Garlic, minced
10 gallons	(1 3/4 cups)	Water
1 cup	(1/2 tsp)	Thyme
½ cup	(1/4 tsp)	Sage
¼ cup of each	(1/8 tsp)	Red Pepper Flakes, Cayenne Pepper, Spanish Paprika, Kosher Salt
2 quarts	(1/4 cup)	Heavy Cream
1 pound	(1/4 cup)	Unsalted Butter
½ Cup		Blended Oil
		Salt and Pepper to taste

1. Slice the squash, clean out seeds, and rub with honey and a little olive oil. Sprinkle with salt and pepper; roast in a 400-degree F oven for 35 minutes or until tender.
2. Sauté onions, carrots, celery, garlic, thyme, sage and all the spices in the butter and blended oil until soft.
3. Add water, then add veggie stock and bring to a boil.
4. Reduce heat and carefully puree with immersion blender
5. Remove from heat, add the heavy cream and then, again carefully, blend in blender in small batches for 45 seconds.
6. Garnish and serve hot or chill and serve later. Bon Appetit!



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