

DILWORTH SOUP KITCHEN & FOOD PANTRY

"OPERATION CASSEROLE" GUIDELINES

- Dilworth Soup Kitchen & Food Pantry is now opening our food pantry on the first and third Wednesday of every month for our neighbors in need to shop by appointment for groceries to help sustain them through the week.
- In addition to providing lunches, fresh foods, and non-perishable items weekly, we are offering frozen casseroles purchased or prepared by volunteers so they will have a ready-made meal for their family.
- Individuals, groups and/or businesses can help meet the challenge of serving hungry families and children by supporting our casserole program. If you, your group, or organization are interested in participating in Operation Casserole, please contact us at <http://dilworthsoupkitchen.org> to coordinate details and arrange a date.
- Store-bought, family-size frozen casseroles are preferred, however, home-made casseroles are also acceptable. Casseroles containing some proteins are always appreciated and our guests particularly like frozen lasagna, baked ziti, spaghetti and meatballs, stuffed shells, mac & cheese, beef pot roast, chicken casseroles, etc. All casseroles should be delivered frozen, sealed, and labeled.
- If you choose to prepare home-made casseroles, they should be made ahead and delivered frozen in an 8 X 8 or 9 X 13 aluminum pan with a secure lid. A suggested link to make-ahead frozen casseroles with recipes is listed below:

https://www.allrecipes.com/gallery/make-and-freeze-casseroles/?utm_source=emailshare&utm_medium=social&utm_campaign=shareurlbuttons

- You and/or your team would need to assemble home-made casserole(s) off site and freeze prior to delivering to the soup kitchen at the agreed-upon date and time.
- All home-made casseroles should have a label that includes the type of casserole, list of ingredients, and cooking instructions.
- We are open every Monday and Friday from 7:30 a.m. until 12:00 noon. to accept delivery of casseroles and are located at 1200 East Blvd. (First Christian Church). Arrangements can be made for another delivery date if those days and times are not convenient.

Cooling & Freezing Directions

Food-borne bacteria love food at room temperature. Therefore, it is crucial to expedite hot-to-cold temperature transfers. When transferring cooked contents to the aluminum pan, leave ½" from the edge of the pan for expansion during freezing.

"Nourishing our Community"