



# Meal Site Cookbook

## 2018



RHODE ISLAND COMMUNITY  
**FOOD BANK**

Rhode Island has long been a landing point for waves of cultures coming to this country. Polish, Irish, Italian and Portuguese dishes have become staples of American cuisine, and offerings from the Caribbean, Africa, India and Asia, have now also become part of our culinary constellation. These recipes, old and new, are a testament to the diverse cultures that Rhode Island embodies.

The Food Bank's meal site network works hard to feed our vibrant population of Rhode Islanders, and this cookbook is a collection of recipes that illustrates the full panorama of foods that you are collectively serving to your guests.

We are proud to present you with the second edition of the Meal Site Cookbook. From comfort foods to the curiously unfamiliar, this collection of recipes reflects the exceptional diversity of our network.

We hope you enjoy them!

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# Crossroads Meal Site

Dave Rocheleau

(401) 421-7410

160 Broad St., Providence

*The mission of Crossroads Rhode Island is to help homeless or at-risk individuals and families secure stable homes.*





# African Maafe Stew

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**Crossroads Meal Site**

Serves 100



## Ingredients:

Vegetable or peanut oil

8 lbs diced onions

8 lbs diced tomato (can use 2 #10 cans)

8 lbs bell peppers, diced

Various frozen vegetables if desired

2 small cans tomato paste

10 lbs meat, any desired (optional)

2 #10 cans crushed tomatoes or tomato sauce

3 lbs peanut butter

8 lbs sweet potatoes and/or other potatoes  
(cooked)

3-4 whole habanero or other chilies

A lot of minced garlic

Spices: paprika, cayenne, jerk, curry,  
poultry blend, etc. (to taste)

Garnish options: sour cream, chopped peanuts  
and/or cilantro

## Notes from Chef Dave

*"This is a good recipe for using up odds and ends of vegetables and meat. Generally it's best to start the raw, frozen or longer-cooking vegetables first and add the canned, cooked or leftover towards the end.*

*It's better to cook the potatoes separately and add them in, since the acidic tomatoes will prevent them from softening properly."*

## Directions:

Dice onion, tomatoes and peppers. Mix with oil and spices in a large pot and saute until onions are translucent. Add tomato paste and cook, stirring occasionally, for another 5 minutes. If using meat, add meat; cooking for 10 more minutes. Add crushed tomatoes and water until mixture reaches soupy consistency. Add peanut butter and stir. Bring to a simmer and cook for 10 minutes. Chop and add potatoes, any additional vegetables, and all spices. Cover pot and let simmer for 1 hour; check meat and vegetables for doneness. Thicken with tomato paste. Remove whole chilies; serve over rice. Garnish with sour cream, chopped peanuts, and/or cilantro.

# Drop Biscuits

*Crossroads Meal Site*

*Serves 100*



## **Ingredients:**

31 cups all purpose flour  
2/3 cups baking powder  
7 tsp baking soda  
1/3 cups sugar  
8 tsp kosher salt  
12 cups buttermilk  
12 sticks butter, melted

## **Directions:**

Preheat oven to 450F.

Whisk dry ingredients (flour, baking powder, baking powder, baking soda, sugar, and salt) in large bowl.

Combine buttermilk and melted butter in a small bowl stirring until butter forms small clumps. Add liquids to dry ingredients and stir with a rubber spatula until just incorporated and batter pulls away from the sides of the bowl. Moisten the dry parts with extra buttermilk as necessary.

Scoop batter onto greased sheet pans.

Bake until tops are golden brown and crisp. (approximately 10-12 minutes) Turn halfway through the baking time.

Brush with melted butter as desired.





# Providence Assembly of God

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## *Who are the people of PAG?*

*We are factory workers and teachers and social workers and accountants and night watchmen and truck drivers and hospital staff and professors and CNAs and McDonald's managers and many, many, more.*

*Some are married, some are single, some are widowed, others are divorced. Some have kids. Some are grandparents. Some are old, others are young. You name it. You'll likely find someone like you here.*

**Josephine St. John**

**(401) 461-7210**

**353 Elmwood Ave., Providence**



# Trinidadian Stewed Chicken

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*Providence Assembly of God*

Serves 4



## Ingredients:

- 1 whole chicken
- 3 tbsp minced green seasoning
- 1 tsp minced garlic
- 1 tsp salt
- ½ tsp black pepper
- 1 tbsp oil
- 3 tbsp brown sugar
- 1 cup water or chicken broth
- 1 tsp hot pepper or to taste
- ½ cup chopped onion

## Directions:

Season chicken with green seasoning, garlic, salt, and black pepper and marinate for half hour.

Heat oil in a heavy pot, add brown sugar and allow to brown.

Add one cup water, hot pepper and onion; cover pot and cook on medium heat until chicken is tender. Add more water for gravy and adjust salt and pepper.

Serve hot with rice, vegetables, or salad.





# Trinidadian Ochro Rice

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*Providence Assembly of God*

Serves 8

## Ingredients:

½ lb saltfish or pig tail, cut into bite-size pieces

24 ochroes slices (1/2")

2 cloves garlic, minced

½ cup onion, sliced

2 tbsp oil

2 cups parboiled rice

4 cups broth or water

½ tsp hot pepper to taste



## Directions:

Soak saltfish in hot water for ½ hour, drain, remove skin and bones and flake fish. Fry ochroes, garlic and onion in hot oil for 3-4 minutes, stirring a few times. Add saltfish or pigtail or both and cook for 2 minutes. Add rice, broth and pepper and allow to come to the boil. Cover, lower heat and simmer for about 25-30 minutes or until rice is tender and liquid is absorbed. Adjust with salt and pepper. Recipe can be adjusted with coconut milk in place of water.



# Indian Curried Chicken with Dumplings

Providence Assembly of God

Serves 4



## Ingredients:

3 lbs chicken  
4 oz onion  
2 tsp vegetable oil  
1 tsp black pepper  
2 tsp chili powder  
½ tsp ground cinnamon  
½ tsp ground cloves  
1 tsp turmeric powder  
1 oz creamed coconut  
2 cups water  
1 tsp salt  
4 oz rice flour  
½ cup water  
2 tbsp chopped coriander leaves



## Directions:

Joint the chicken. Slice the onion finely and fry in a little oil until golden brown. Add the black pepper, chili powder, cinnamon, clove, and turmeric for five minutes.

Add the chicken and fry for 2-3 minutes. Add coconut, water, and salt. Bring to a boil and simmer very gently for 15 minutes.

Meanwhile, mix rice flour, salt, and enough water to make a firm dough.

Shape into small dumplings and place in curry and cook for 20 minutes.

Garnish with coriander leaves.



# Chicken Stir Fry with Pasta

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*Providence Assembly of God-*

Serves 75



## Ingredients:

50 lbs chicken (boneless)  
4 gals chicken base  
1 gal soy sauce  
3 lbs brown sugar  
cornstarch as needed to  
thicken  
30 lbs pasta  
10 lbs onion  
10 lbs frozen stir fry mix  
salt, pepper, garlic/onion  
powder and ground ginger  
to taste

## Directions:

Cut chicken into 1 inch chunks. Cut onions into rough julienne. Toss lightly in oil and season with salt, pepper, ground ginger, and onion and/or garlic powder. Place in disposable pan (8 of them) and cook in oven at 350F until 75% cooked. Make stir fry sauce out of 4 gallons chicken base, ½ to 1 gallon soy sauce (as needed), 3 pounds brown sugar, and seasonings. Mix with cornstarch as needed to thicken. Add frozen stir fry mix to chicken. Add stir fry sauce until chicken and vegetables are thoroughly covered. Cover with foil and put back in oven at 350F for 30 minutes or until center cooks to 165F. Cook pasta to al dente in a separate pot. Melt down butter to thin out left over stir fry sauce. Toss pasta in leftover sauce. Serve .



# Trinidadian Chicken Pelau

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Providence Assembly of God

Serves 5



## Ingredients:

3 lbs chicken pieces, skinned  
1 tsp salt  
1 tsp black pepper  
2 tbsp mixed green seasonings  
2 tsp minced garlic  
1 tsp Worcestershire sauce  
1 tsp soy sauce  
1 tbsp ketchup  
2 tbsp vegetable oil  
2-3 tbsp brown sugar  
2 cups parboiled rice  
½ cup chopped onion  
½ cup chopped sweet or pimento peppers  
1 1/2 cups cooked pigeon peas  
1 tbsp salt  
1 whole hot pepper with stem  
2 cups coconut milk



## Directions:

Season chicken with salt, pepper, green seasoning, minced garlic, Worcestershire sauce, soy sauce and ketchup. Heat oil in large skillet. Add brown sugar and allow to brown. Add seasoned chicken and stir until pieces are well coated with burnt sugar, brown for 5 minutes. Add rice and turn often. Cook for 3 minutes more. Add onion, sweet peppers and peas. Cook for a few minutes, stirring a few times. Add salt, hot pepper, coconut milk and broth. Bring to boil, lower heat, cover and simmer until rice is fully cooked. Add more liquid if rice is still hard and continue to cook for a few more minutes.



# St. John & St. James Soup Kitchen

*Saint John and Saint James is a Roman Catholic Parish. We are dedicated to living and sharing the truth of Christianity. All are welcome!*

Dan Sylvester

(401) 821-7661

17 St. John St., West Warwick



# Thai Pineapple Fried Rice

St. John & St. James

Serves 4



## Ingredients:

- 2 tbsp coconut oil or vegetable oil
- 2 eggs, beaten with a dash of salt
- 1 ½ cups chopped fresh pineapple
- 1 large red bell pepper
- ¾ cup chopped green onions
- 2 cloves garlic, minced or pressed
- ½ cup chopped raw, unsalted cashews
- 2 cups cooked and chilled brown rice\*\*
- 1 tbsp reduced sodium tamari or soy sauce
- 1-2 tsp chili garlic sauce or sriracha
- 1 small lime
- 1 tsp salt to taste
- 1 tbsp fresh cilantro leaves for garnish

## Directions:

Heat large wok, cast iron skillet or non-stick frying pan over medium high heat and place an empty serving bowl nearby. Once the pan is hot enough, add 1 teaspoon oil. Pour in the eggs and cook, stirring frequently, until the eggs are scrambled and lightly set, about 30 seconds to 1 minute. Transfer the eggs to the empty bowl and wipe the pan out with a paper towel.

Add 1 tablespoon oil to the pan and add the pineapple and red pepper. Cook, stirring constantly, until the liquid has evaporated, and the pineapple is caramelized on the edges, about 3-5 minutes. Then add green onion and garlic. Cook until fragrant, stirring constantly. Transfer the contents of the pan to your bowl of eggs.

Reduce heat to medium, add remaining 2 teaspoons of oil. Add cashews. Add rice and stir to combine. Poor contents back into the pan and break up eggs and mix contents. Remove from heat and add tamari and chili garlic sauce. Squeeze lime juice over top and garnish with cilantro.

## \*\*Notes on the Rice

*To cook the rice, rinse it well in a fine mesh colander, then bring a large pot of water to boil. Add the rice and let it boil uncovered for 30 minutes.*

*Drain off the remaining cooking water and return rice to the pot. Cover the pot and let the rice steam, off heat, for 10 minutes.*

*To chill the rice ASAP, spread it across parchment paper and let it cool in the refrigerator.*





# Roasted Pork Loins

*St. John & St. James*

*Serves 50*



## **Ingredients:**

2 10-12 lb boneless pork loins  
1 cup canola oil  
2 cups of apple juice  
2 tbsp salt  
2 tbsp black pepper  
2 tbsp garlic powder  
¼ cup rosemary  
1 hotel pan

## **Directions:**

Rub each section of pork loin with oil and seasonings. Place roast in hotel pans with 2 cups of apple juice; uncovered. Place in preheated oven at 425F for 1 hour and 15 minutes. Internal temperature should read 145F. Let rest for 15 minutes. Slice.

Serve with apple sauce.



# Epiphany Soup Kitchen

Epiphany Soup Kitchen is a long-established institution that was originally housed in south Providence by the now defunct Church of the Epiphany. From there, the ESK went to Grace Church downtown, where they provided this much needed service for several years.

St. Stephen's has hosted ESK since October of 2009. ESK is staffed weekly by volunteers from different parishes and organizations.

**Joy Souza**

**(401) 601-6825**

**114 George St., Providence**





# BBQ Chicken

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*Epiphany Soup Kitchen*

Serves 90



## Ingredients:

160-180 drumsticks

barbecue sauce (to coat)

## Directions:

Put aluminum foil over and bake sauced drumsticks for 2 ½ hours to 3 hours on 300F. Check every 30 minutes to ensure not too much liquid is present. Check the temperature to see if it needs to be adjusted. Cook until well done.



# Frozen Sweet Potatoes

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*Epiphany Soup Kitchen*

*Serves 20*



## **Ingredients:**

6 bags frozen sweet potatoes

1 hotel pan

1 stick butter

1 cup brown sugar

## **Directions:**

Butter the pan. Add brown sugar to pan. Add potatoes to the pan. Bake on 350F for 2 ½ to 3 hours.





# Spaghetti with Bolognese Sauce

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*Epiphany Soup Kitchen*

Serves 30



## Ingredients:

- 16 1 lb bags/boxes of spaghetti
- 1 stick butter
- 1 sprig parsley
- 2-5 lb bags of fully cooked, defrosted beef meatballs
- 48 sausages
- 5 fresh green peppers
- 1 bunch scallion
- 3 cloves of garlic
- 24 cans tomato sauce
- 8 cans diced tomatoes
- 8 cans tomato paste
- cheese as garnish (optional)



## Directions:

In a large saucepan add water to  $\frac{3}{4}$  full. Bring to a boil. Add spaghetti. Cook spaghetti for 4 minutes, drain. Take spaghetti out and place in hotel pan. Add butter and parsley to garnish. Cover with Aluminum foil to allow for softening of noodles until ready to serve.

Meanwhile, cut sausages into 1-inch chunks. Pan sear until golden brown. Set aside. Chop peppers, scallions, and garlic. Add fully cooked defrosted meatballs, sausages, peppers, scallions, and garlic to your hotel pan. Add tomato sauce and paste and mix with pasta. Cover with aluminum foil. Bake on 300F for 60 minutes. If desired, add cheese to the late few minutes of your bake to melt onto your dish.

# McAuley House

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*Our ministries provide the basic needs of food, shelter, clothing, health services, emotional support and guidance, and respect for the most vulnerable in our community through our core values of Hospitality, Compassion, and Dignity.*

Larry LoVerde &  
Michael McCarthy  
(401) 941-9013  
622 Elmwood Ave.,  
Providence





# Spinach and Mozzarella Strata

McAuley House

Serves 25



## Ingredients:

2 lbs baby spinach

2 lbs bread cut into 1" cubes (enough to cover bottom of the pan in a single layer.

1 lbs shredded cheese (cheddar or mozzarella)

64 oz eggs from carton or fresh

64 oz milk

2 tbsp salt

1 tbsp black pepper

1 tbsp nutmeg

## Directions:

Preheat oven to 375F

Layer the bread into the pan. Mix the egg milk and seasonings together. Pour over bread. Spread cheese evenly over the pan, reserving 1/4. Spread the spinach, then work the cheese and spinach into the egg/bread mix.

Let it set for one hour. Sprinkle with remaining cheese. Bake for 40 minutes, or until the center is set.





# WARM Center

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*'Anita's Kitchen' at the WARM Center serves nearly 100 meals every day ... over 35,000 in the last year alone. The WARM kitchen serves lunch and dinner 365 days a year.*

Russell Partridge

(401) 596-9276

54 Spruce St., Westerly





# Spicy Polish Kielbasa and Potatoes

WARM Center

Serves 30-40



## Ingredients:

- 10 lbs potatoes
- 10 lbs kielbasa
- 1 jar pepperoncini
- 1 cup vegetable oil
- 2 onions
- 2 bell peppers
- 1 tbsp granulated garlic
- 1 tbsp black pepper
- 1 tsp red pepper flakes
- 1 tsp paprika

## Directions:

Cut potatoes and kielbasa into bite sized pieces. Dice the peppers and onions and put ingredients into large mixing bowl. Add the jar of pepperoncini's including the vinegar and your spices. Toss and split into two hotel pans. Bake in a conventional oven at 375F stirring from bottom every 10 minutes until potatoes are done.



# Church of the Master Meal Site

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*With dedicated helpers, COTM makes enough meals for 150-200 community members weekly. Volunteers include church parishioners, schools, universities, community service through the RI courts, youth groups, and other local churches and organizations.*

Joyce Kennedy

(401) 861-5568

15 Valley St., Providence





# Keith's Beef Chili

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Church of the Master

Serves 10 -12



## Ingredients:

2- 28 oz cans of tomato sauce

2-28 oz cans crushed or diced tomatoes

6 oz can of tomato paste

2 pkgs McCormick's chili mix (add more for a spicer taste)

Morten's nature's seasoning to taste

2 pkgs McCormick's slow cooker beef stew mix

1 1/2 - 2 lbs stew beef

2 lbs ground beef

2 chopped sweet onions

1/2 cups sugar

6-15 oz cans dark red kidney beans (drain liquid)

2 tbsp instant onions

This is a slow cook crock pot recipe



## Directions:

Open 2 packages of the beef stew mix and mix with one tablespoon nature's seasoning in a large mixing bowl. Cut up stew beef into bite sized pieces and mix with the dry seasonings until the meat absorbs most of the dry seasonings. Add one cup of water to the bottom of the crockpot, add seasonings and stew beef, add chopped onions, and enough water to cover beef and onions. Cook for six hours on high, mixing every hour or so.

In a ten quart pan, heat and mix tomato sauce, crushed tomatoes, tomato paste, McCormick's chili mix, sugar, (stirring so mixture does not stick to the bottom) until comes to a boil. Brown the ground beef in a sauté pan with instant onions and a tablespoon of Natures promise seasonings. When done, add the beef mixture to the 10 quart pan with chili mixture. Reduce heat to low and add the kidney beans. When the stew beef in crock pot is done add mixture to 10 quart pan and enjoy!

# Martin Luther King Center

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*The MLK Community Center fights hunger, promotes health, educates young and school age kids, supports families, and engages seniors all across Newport County, Rhode Island.*

Ed Crowley  
(401) 846-4828

20 Dr. Marcus  
Wheatland Blvd., Newport



**DR. MARTIN LUTHER KING JR.  
COMMUNITY CENTER**



# French Toast Casserole

*MLK Center*  
Serves 50



## Ingredients:

5 cups of beaten eggs (can use thawed frozen or fresh)

6 cups low fat milk

1 ¼ cups sugar

¼ tsp salt

1 tbsp & 1 tsp vanilla extract

2 tsp ground cinnamon

35 slices whole grain bread, sliced



## Directions:

Combine eggs, milk, sugar, salt, vanilla, and cinnamon in a large bowl. Stir well. Add bread while breaking slices into small pieces. Stir well. Allow to set for 30 minutes to 1 hour. Bread should be soft and broken up completely. Pour 2 quart bread mixture into a steam table pan (12" x 20" x 2 1/2") lightly coated with pan release spray. Spread evenly. For 50 servings, use 2 pans. Pour 3/4 cup (about 6 oz) maple syrup over each pan in a swirling motion. Bake conventional oven: 400F for 25-35 minutes. Convection oven: 350F for 20-25 minutes. Heat to 165F or higher for at least 15 seconds. Hold for hot service at 140F or higher. Allow to rest for 20 minutes before cutting. Portion: Cut each pan 5 x 5 (25 pieces per pan). Serve 1 piece each (2" x 3 3/4" square).

# Gospel Tabernacle Outreach

*Twenty six years ago, the late founder, Bishop Clarence Lassiter and his wife, Co-Founder & current Senior Pastor of GTOM, stepped out on Faith and began a full time work in ministry. At that time, they were both still employed in the secular world, while raising up and building the temple of God, now affectionately known as GTOM or Gospel Tabernacle Outreach Ministries Inc.*

Deacon  
Michael Taylor  
(401) 454-0988  
145 Oakland Ave.,  
Providence





# Cape Verdean Cachupa

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*Gospel Tabernacle*

*Serves 15*



## Ingredients

- 2 lbs samp
- 1 lbs kidney beans
- 1 lbs baby lima beans
- 5 bags frozen collard greens  
(or fresh equivalent)
- 6 lbs smoked turkey neck bones
- 4 lbs linguica
- 3 onions
- 4 fresh garlic cloves
- 10 cups of water

## Directions:

Mince onions and garlic. Place in a very large sauce pot. Stir fry until translucent. One onions and garlic are soft, add in neck bones and 10 cups of water. Bring to boil. Add in the samp, kidney beans, and lima beans. Add more water until the pot is 2/3 full. Bring to boil. Add in collard greens and simmer 4-5 hours. Add linguica and cook for 1 hour. Ensure that soup is held hot at 135F or above before serving.



# Salvation Army Newport

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*The Salvation Army's Newport Corps has been a fixture of the community for 125 years. Originally established 1889, the Corps opened up on Broadway, but would eventually move to its current location in 1974. The Corps has experienced many changes and obstacles throughout the course of its long history, but still continues to provide a constant and consistent level of service to the community.*

Lts. James Byunghoon  
and Gina Chen  
(401) 846-3234  
51 Memorial Blvd.,  
Newport





# Thai Green Curry

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Salvation Army Newport

Serves 2

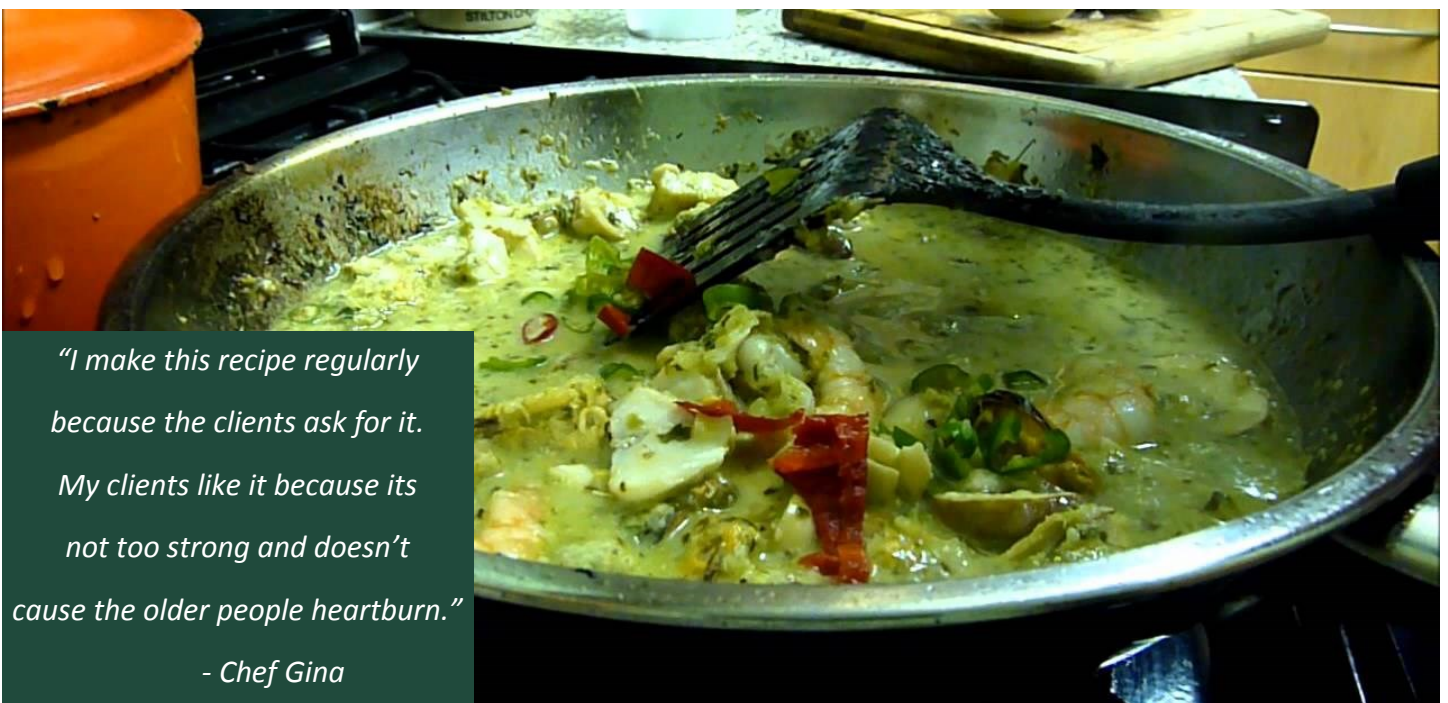


## Ingredients:

- 1 ½ tbsp vegetable oil
- 3 tbsp green curry paste Mae Ploy brand preferred
- 8 oz chicken breast cut into bite sized pieces
- 1 cup coconut milk
- 4 red pepper (cut julienne)
- 4 green pepper (cut julienne)
- 8 oz can bamboo shoots
- 2 onions (cut julienne)
- 2 cups baby spinach (coarsely chopped)
- 1 tbsp fish sauce
- 2 tbsp sugar

## Directions:

Heat up the oil on medium heat. Add curry paste. Cook until the flavors meld. Add onions until caramelized. Add chicken. Cooked until almost done. Add peppers, coconut milk, bamboo, sugar and fish sauce. Simmer. Cook for 30 minutes on low heat; stirring occasionally. Add chopped spinach in the last 10 minutes of cooking. Serve with rice.



*"I make this recipe regularly because the clients ask for it. My clients like it because its not too strong and doesn't cause the older people heartburn."*

*- Chef Gina*

# Thai Coconut Rice

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Salvation Army Newport

Serves 8



## Ingredients:

2 cups coconut milk

2 1/4 cups water

2 cups rice (basmati or  
jasmine)

## Directions:

Add rice, coconut milk and sugar to saucepan with 2 1/4 cups of water. Bring to a boil for one minute. Simmer for 20 minutes or until all fluid has evaporated.



*“There’s a 5-star restaurant in Queens, where I’m from, that serves a dish similar to this Green Curry with Coconut Rice.*

*It’s AMAZING!*

*It took a lot experimenting, but I believe my recipe comes incredibly close. And sometimes its better.”*

*- Chef Gina*



# St. Charles of Borromeo

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*Volunteers serve a hot and nutritious meal on Thursday evenings from 4:15pm to 6:00pm to the needy from Providence's West End. Adult and high school parishioners assist in serving the meal and in post meal clean up.*

Joan Zompa  
(401) 273-1108  
178 Dexter St.,  
Providence



# Green Bean Casserole

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*St. Charles of Borromeo*

*Serves 10*



## Ingredients:

- 6 cans green beans
- 3 cans cream of mushroom soup
- 1 1/2 cups milk
- 1 French's fried onions
- 1 stick butter

## Directions:

Mix together milk and mushroom soup. Divide green beans into 4-5 pans. Equally divide mushroom mixture, mix into green beans. Heat in oven until bubbling (30+ minutes). Top with French's onions, cook until crispy on top (5-10 minutes).

Enjoy!





# Community Baptist Church

*Mother and daughter team, Pauline Moye and Veronica Mays, love to cook together every Saturday at the Community Baptist Church. Pauline brings decades of experience cooking soul food such as fried chicken, collard greens, potato salad, and candied yams. Veronica loves to bake a variety of sweet treats, such as banana quesadillas, to balance out the nutritious meals they serve.*

Veronica Mays  
(401) 847-1707  
40 Dr. Marcus  
Wheatland Blvd  
Newport



# Fusion Style Noodles

*Community Baptist Church*

## **Ingredients:**

*Serves 20*

5 lbs linguine pasta

¼ cup vegetable oil

3 large onions, cut into strips

3 large green (red and yellow) bell peppers,  
cut into strips

3 celery stalks, diced into pieces

3 lbs cooked, cooled, cut up chicken (or  
ground beef)

2 cups soy sauce (adjust for taste)

1 tbsp adobo

3 tbsp gravy master (optional, for color)

## **Directions:**

Cook linguine as directed on box, then drain. Add oil to the pasta and set aside. In a large frying pan saute celery, onion, and green pepper. Toss and cook briefly to al dente. Reduce heat a little and add linguine, soy sauce, adobo, meat and gravy master. Continually toss until all ingredients are blended well together.





# St. Patrick's Mary House

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*The meal kitchen was opened in 1972 for Thanksgiving Day and Christmas Day.*

*Sister Frances saw the need for the meal kitchen to be opened during the week. With the help of Alan Shawn Feinstein, Sr Fran, Sr Helen, Fr Kelly, and many others were able to open the Monday Night Meal Kitchen in 1982 and they have been opened every Monday since.*

Doreen Holmes &  
Marlyn Batista  
(401) 274-6286  
244 Smith St.,  
Providence



# Shepherd's Pie

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*St. Patrick's Mary House*

*Serves 150*



## Ingredients:

- 20 lbs hamburger meat
- 3 #10 cans corn
- 1 #10 can peas
- 1 #10 can carrots
- 5 large onions
- 2 large cans beef gravy
- 5 lbs instant potatoes
- 1 lb butter

## Directions:

Pre-heat oven to 350F. Brown hamburger and onions in a skillet. Drain grease and spread gravy over hamburger and onions. In a separate bowl mix carrots and peas together. Spread veggies over the beef. Spread corn on top of the peas and carrots. Make instant potatoes as directed. Spread potatoes over mixture. Place pats of butter over the potatoes. Bake uncovered for 45 minutes at 350F. Let cool and serve .





# Full Meal Site Directory

## **All Saints Church Feed My Sheep Meal Site**

Debra G. Doris (401) 762-1100  
323 Rathbun St, Woonsocket

## **Amos House Meal Site**

Maggie Meany (401) 272-0220  
460 Pine St, Providence

## **Church of the Master Meal Site**

Joyce Kennedy (401) 861-5568  
15 Valley St, Providence

## **Community Baptist Church Meal Site**

Veronica Mays (401) 847-1707  
40 Dr. Marcus Wheatland Blvd, Newport

## **Crossroads RI Meal Program**

Dave Rocheleau (401) 521-2255  
160 Broad St, Providence

## **Epiphany Soup Kitchen**

Joy Souza (401) 601-6825  
114 George St, Providence

## **Good Neighbors Meal Site**

Ann Wiard (401) 433-0045  
55 Turner Ave, Riverside

## **Gospel Tabernacle Outreach Meal Site**

Deacon Michael Taylor (401) 454-0988  
145 Oakland Ave, Providence

## **Maranatha Meals of Church of God**

Nicole Walker (401) 521-4860  
1040 Atwells Ave, Providence

## **Martin Luther King Center Meal Site**

Edward Crowley (401) 846-4828  
20 Dr. Marcus Wheatland Blvd, Newport

## **McAuley House**

Larry LoVerde (401) 941-9013  
622 Elmwood Ave, Providence

## **New Beginnings Meal Site**

Jeanne Michon (401) 356-4066  
323 Rathbun St, Woonsocket

## **PICA Meal Site**

Diana Burdett (401) 447-7468  
134 Mathewson St, Providence

## **Providence Assembly of God Meal Site**

Josephine St. John (401) 461-7210  
353 Elmwood Ave, Providence

## **Salvation Army Newport Corps' Meal Site**

Gina Chen (401) 846-3234  
51 Memorial Blvd, Newport

## **Salvation Army Providence Corps' Meal Site**

Captain Jessica Berkhoudt (401) 831-1119  
386 Broad St, Providence

**St. Anthony's Hope Soup Kitchen**

Joanne Terranova (401) 821-8342  
10 Sunset Ave, West Warwick

**St. Charles of Borromeo Meal Site**

Joan Zompa (401) 273-1108  
178 Dexter St, Providence

**St. Patrick Church Mary House Meal Kitchen**

Doreen Holmes and Marlyn Batista (401) 274-6286  
244 Smith St, Providence

**SVDP St. John & James Soup Kitchen**

Dan Sylvester (401) 821-7661  
17 Saint John St, West Warwick

**SVDP West Bay Meal Site**

William Slinko (401) 822-4450  
145 Washington St. West Warwick

**WARM Center Meal Site Program**

Russell Partridge (401) 596-9276  
54 Spruce St, Westerly

**West Warwick Senior Center Meal Site**

Manny Murray (401) 822-4450  
145 Washington St, West Warwick



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