MC900001766[1] Feed the Homeless – **Saturday, September 16, 2023**

1. Please take one casserole pan, lid, and recipe

2. Return it to the St Albert’s parking lot between **9 and 10 AM – please drive up to the breezeway.**

3. **NEW** Drop off instructions:

* **No early drop offs** – if you can’t make the drop off time, take your casserole directly to the ***NEW*** St Vincent DePaul kitchen behind the Job Center at 1111 S. Edwin C. Moses Blvd. in Dayton anytime
* **Please put the casserole in the trunk or back of your vehicle**
* **Please stay in your vehicle**, we will take it out

4. If you have a question, please text or call Pat Rau at 937-238-7171.

5. If you prepared the casserole early and had to freeze it, please be sure it is mostly thawed before you drop it off

6. **It does not need to be hot when you drop it off** (we prefer it cooled off)

**Sausage and Potatoes Au Gratin**

2 lbs. pork sausage, cooked and drained

2 lb. bag thawed hash browns

2 cans cream of chicken soup

2 cups cheddar cheese, shredded

1/2 cup sour cream

1/2 tsp. salt

1/2 cup chopped onion (fresh or frozen)

1/3 cup butter or margarine, melted

1 1/2 cup corn flakes, crushed

Spray casserole pan and underside of lid

Mix all ingredients (except butter and corn flakes) and put in casserole pan. Combine butter and corn flakes, sprinkle on top.

Bake uncovered at 350º for 50 minutes.

Allow casserole to cool.

Spray underside of lid and cover tightly.

**Thank you!**