

Thank you for being a casserole cook for Our Daily Bread! Below you will find the recipe for Barbecued Chicken and the dates when the casseroles are due. You may bring them, frozen, at any time during the month, and place them in Sisterhood's unlocked freezer. Someone will show you where that is! Please sign the yellow pad so we can keep track of our cooks.

Don't have time to cook, but still want to help? We are also accepting donations of store-bought, family-style frozen vegetarian lasagna and macaroni and cheese (i.e. Stouffers).

A few hints: Pans may be picked up at the Temple Office. You may need two pans if the pieces of chicken are large. Most people find it easier to cook the chicken in a larger pan & transfer to the smaller ones before freezing. Label with a marker directly on the foil or with masking tape.

If you have any questions, contact Lauren Yetter, lyetter@baltimorehebrew.org, 410-764-1587, ext. 232.

Thanks again!

BARBECUED CHICKEN:

Preheat oven to 350°. Total cooking time 1 hour.

8 chicken breasts OR

8 thighs and legs attached OR

16 individual thighs OR 16 individual legs

16 ounce jar of barbecue sauce (your favorite commercial variety)

Please do not overfill the pan as this makes it difficult to transport. Use two pans instead!

Season chicken with garlic powder, salt & pepper. Place in pan with 1/4 cup water. Pour about half a jar of barbecue sauce over chicken, cover with foil and bake 1/2 hour. Remove foil, baste with juices, add more sauce and bake uncovered for 15 minutes. Baste again, add the remaining barbecue sauce and bake 25 minutes, checking the chicken for doneness. **DO NOT OVERCOOK!** Cool. Place in casserole pan, cover with fresh foil, label and freeze.

Casseroles are due by 9 AM on these Tuesdays in 2019:

Tuesday, January 22

Tuesday, February 26

Tuesday, March 26

Tuesday, April 23

Tuesday, May 21

Tuesday, June 25

Tuesday, July 23

Tuesday, August 27

Tuesday, September 24

Tuesday, October 22

Tuesday, November 26

Tuesday, December 17

Christmas Dinner