

Our Daily Bread Casserole Cook

Thank you for being a casserole cook for Our Daily Bread! Below you will find the recipe for Barbecued Chicken and some further detail. Drop-off dates, times and locations will be shared monthly.

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: 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.

During the Current Health Emergency:

Please see our emails, Briefly and monthly Bulletin for the most up to date times and information.