

TEWKSBURY COMMUNITY PANTRY BREAD & BUTTER

MONTHLY NEWSLETTER

978-858-2273 (858-CARE)

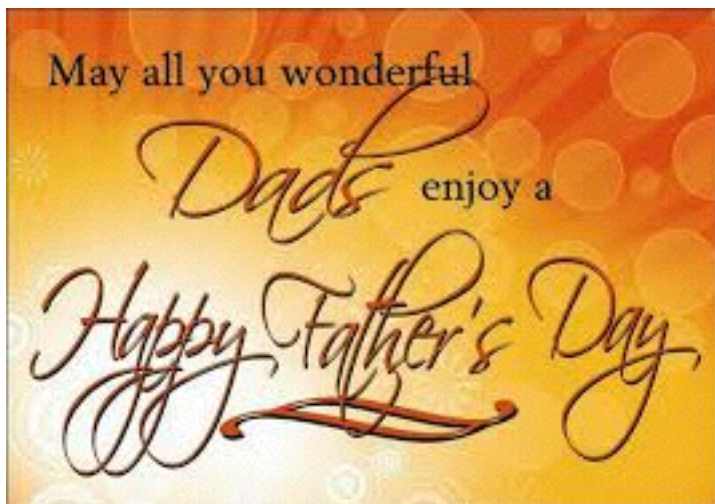
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JUNE 2015



HAPPY FATHERS DAY TO ALL OUR DADS!



July DISTRIBUTION DATES

Sunday, July 12th
9:00 AM-Noon

Monday, July 13th
7:00-8:30 PM

Saturday, July 18th
10:00 AM-Noon

**June 19th is the Tewksbury Public
Schools last day ...
please drive safely and watch for
kids!**



**We wish you a Happy and Safe
4th of July!**



Recipe Corner



Italian Sausage and Pepper Casserole

- 1 lb sausage (4 to 5 links)
- 2 medium bell peppers, coarsely chopped (any color)
- 1 cup cooked pasta
- 1 (14 ounce) can beef broth
- 1 (8 ounce) can pizza sauce
- 1 cup shredded mozzarella cheese

Heat over to 375 deg. F. Spray 11x7-inch (2-quart) glass baking dish with cooking spray. Cut each sausage link into 4 pieces. In 12-inch nonstick skillet, cook sausage over medium heat 10 to 12 minutes, stirring occasionally until brown; drain. In baking dish, mix sausage and remaining ingredients except cheese. Cover baking dish with foil. Bake 45 minutes. Uncover and stir well. Sprinkle with cheese. Bake uncovered about 10 minutes longer.

Classic Chili Cheese Dogs

- 1 tsp Oil
- 1 medium onion, chopped
- 2 cloves garlic, chopped
- 1 pound ground beef
- 1 medium jar ketchup, about 2 1/2 cups
- 1 teaspoon chili powder
- 2 tablespoons prepared yellow mustard
- salt and ground black pepper
- 4 hot dogs
- 4 hot dog rolls
- 1/2 cup grated Cheddar Cheese



In a skillet over medium heat oil and add the onion and garlic and cook, stirring, until it is soft and translucent, about 5 minutes. Add the ground beef, breaking it up with the back of a spoon, and cook until nicely browned, about 10 more minutes. Stir in the ketchup, chili powder, and mustard and simmer for 15 minutes until thickened. Season with salt and pepper.

Cook hot dogs the way you like them (grilled, boiled, broiled) and toast hot dog roll. To serve, put a dog in each roll and top with the chili and some Cheddar Cheese.

Special Dates in June and July

June is Georgia Blueberry Month

July is National Hot Dog Month

- June 14th - Flag Day
- June 16th - Fudge Day
- June 17th - Eat Your Vegetables Day
- June 19th - Last Day for Tewksbury Public Schools
- June 21st - Fathers Day
- June 21st - First Day of Summer
- July 1st - Full Moon
- July 4th - Thursday - Independence Day

White Chocolate Blueberry Fudge

- 1/2 stick butter
- 2 1/2 cup sugar
- 2/3 cup evap milk
- 1 jar(s)marshmallow cream
- 2 small pkgs cream cheese
- 1 pkg white chocolate chips
- 1 cup fresh blueberries

1. Place foil in bottom and over sides of 9" square pan, leaving enough foil on sides to lift fudge when firm. Cut cream cheese into small cubes. Rinse and drain blueberries.
2. Combine butter, sugar, evap milk and marshmallow cream, and bring to rolling boil over medium heat. Boil for 5 minutes, STIRRING CONSTANTLY. don't stop stirring!
Remove from heat and stir in cream cheese and white chocolate chips until melted and mixture is smooth. Carefully stir in blueberries and vanilla.
3. Pour into pan and let cool. Refrigerate until firm, at least 2 hours.
4. Using foil "handles," lift from pan and place on cutting board.
5. Cut into squares and serve.

Food Boxes

Please return your boxes at the next distribution, we are running low!
Thank you!