



August Sunshine Pop-up Pantry Menu

Your boxes this month contain the ingredients to make the following meals. The recipes for these dishes are included in this packet.

Chicken sausage, stuffing, and canned green beans

BLTs with sweet corn

Overnight Bacon Breakfast Casserole

Tuna melt with chips*

Sloppy joes with mac-n-cheese

**Unfortunately, we were unable to provide mayonnaise for the tuna melt.*

Extras included in this month's delivery include:

Potatoes

Poptarts

Bread

Eggs

Miscellaneous

We are eternally grateful to our partner Sunshine Brewing Co. and for the generous donations from Lake Mills community members!





Additional Community Resources

The Bread Basket
Multiple pop-up pantries throughout Jefferson County
<https://www.facebook.com/BreadBasketWisconsin>

Ruby's Pantry - Jefferson
4th Wednesday of every month
<https://www.facebook.com/RubysPantryImmanuelUMCJeffersonWI>

Lake Mills Food Pantry
920-648-2800
720 E. Lake St., Lake Mills

Second Harvest - Marshall/Waterloo
4th Friday of every month
Holy Trinity Lutheran Church, 605 Madison Street, Marshall
Start time: 1:00 pm until all food is distributed.
No restrictions, EVERYONE in need is welcome and served. No ID necessary.

Second Harvest - Fort Atkinson
2nd Thursday of every month
St Joseph's Catholic Church, 1650 Endl Boulevard, Fort Atkinson
Start time: 2:00 pm until all food is distributed.
No restrictions, EVERYONE in need is welcome and served. No ID necessary.



Tuna Melt

Ingredients:

Mayonnaise
1 can Tuna
Shredded cheddar
Bread

Steps:

1. Drain tuna. Mix 1-2 spoonfuls of mayonnaise with tuna to desired consistency.
2. Spread mayonnaise on the outside of 4 to 6 slices of bread (for 2 to 3 sandwiches).
3. Heat pan on medium on stove.
4. Place 2 pieces of bread mayonnaise side down in pan.
5. Spoon on tuna mixture and sprinkle with shredded cheddar cheese.
6. Top with another piece of bread, mayonnaise side up.
7. Cook until slightly toasted. Flip and do the same for the second side.
8. Remove from pan and serve.

Overnight Bacon Breakfast Casserole

Ingredients:

12 slices cubed white bread
8 strips bacon
8 eggs
1½ C milk
1 C shredded cheddar cheese
½ t salt
½ t pepper

Steps:

1. Grease a 9x13 inch pan
2. Cube the bread and place on the bottom of the pan.
3. Cut the bacon into 1 inch pieces, fry and drain
4. Beat the eggs. Add milk, cheese, fried bacon, salt and pepper
5. Cover the bread cubes with the egg mixture making sure that all of the bread is covered
6. Cover the pan and place in the refrigerator overnight
7. Take out of the refrigerator 30 minutes before baking. Bake at 350 degrees for 45 to 55 minutes

Oven Roasted Corn on the Cob

Ingredients:

6 ears corn, still in husks

Steps:

1. Preheat oven to 350 degrees F.
2. Place corn husks directly on the oven rack and roast for 30 minutes or until corn is soft.
3. Peel down the husks and use as a handle when eating.
4. Butter and salt to taste.



Italian Sausage Rice and Beans

Ingredients

- 1 Italian rope sausage
- 1 C rice
- 2 C water
- 1 tsp ham base seasoning
- 1 bag Uncle Ben's beans

Directions

- Slice italian rope sausage and brown in pan
- Add 1 C rice, 2 C water, 1 tsp ham base and stir together
- Bring to a boil.
- Reduce heat to low and cover for 20 minutes
- Add bag of Uncle Ben's beans
- Stir all together and heat until beans are warm, about 5 minutes
- Remove from heat and serve



Breakfast Hashbrown Bake

Ingredients

- 1 package breakfast sausage
- 1 bag frozen hashbrowns
- 6 eggs
- ¼ C milk
- 2 cup shredded cheddar cheese
- Salt and pepper to taste

Directions

- Preheat oven to 350
- Brown sausage and set aside
- Sprinkle a quarter of the bag of frozen hashbrown into greased 13x9 baking pan
- Add the browned sausage over the thin layer of hashbrowns
- Add the rest of the hashbrowns over the sausage
- In a separate bowl beat 6 eggs and ¼ C milk with salt and pepper
- Pour evenly over the hashbrowns
- Top with 2 C cheese
- Cover and bake for 1 hour
- Remove cover and return to oven for 5 minutes or until cheese is lightly browned
- Serve



Sausage Gravy with Biscuits

Ingredients

- 2 packages Buttermilk biscuits
- 2 packages breakfast casserole
- ½ C flour
- 4 C milk

Directions

- Prepare biscuits according to package
- Cook sausage in large skillet over medium heat until cooked through
- Stir in flour to coat sausage
- Gradually add milk
- Cook until mixture comes to a boil and thickens, stirring constantly
- Reduce heat to medium-low, simmer 2 minutes, stirring constantly
- Turn off heat
- Split biscuits in half and top with sausage gravy



Chicken Drumsticks with Mac-n-Cheese & Steamed Veggies

Ingredients

- 1 package chicken drumsticks
- 2 boxes mac-n-cheese
- 2 packages steamable frozen vegetables
- Poultry seasoning

Directions

- Prepare mac-n-cheese according to box
- Prepare steamable frozen vegetables according to package
- Preheat oven to 400 degrees
- Place chicken drumsticks on baking sheet or in baking dish
- Sprinkle with poultry seasoning
- Bake until no longer pink at the bone and the juices run clear, about 1 hour, turning chicken about halfway through.
- An instant-read thermometer inserted near the bone should read 165 degrees F (74 degrees C).