

# February 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.

**Spaghetti with French Bread**  
**Italian Sausage Rice and Beans**  
**Breakfast Hashbrown Bake**  
**Sausage Gravy with Biscuits**  
**Chicken Drumsticks with Mac-n-Cheese & Steamed Veggies**

Extras included in this month's delivery include:

**Milk**  
**Cereal**  
**Bread**  
**Peanut Butter**  
**Jelly**  
**Canned Peaches**  
**Canned Chunk Chicken**  
**Miscellaneous Canned Goods**

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



## **Additional Community Resources**

**Geno's Weekly Pop Up Pantry**  
**Every Thursday**  
**9:00 am - noon**  
**740 N Church St, Watertown**  
**Need is self-determined**

**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.**

# 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).