Project Sanctuary Recipes

Baked Chicken Breasts

8-10 Boneless Chicken Breast Halves 16 oz. bottle Italian salad dressing

• Combine in 9 x 13 pan and bake at 350 for 1 hour, turning once.

Baked Drumsticks

5 lb package of Drumsticks (approximately) Soy Sauce Lemon Juice ½ sticks Butter

- Fill a 9 x 13 pan with drumsticks
- Dribble soy sauce over all
- Dribble lemon juice over all
- Cute up half a stick of butter and distribute over all
- Cover and bake for 1 hour at 350, turning once

Pulled Pork for Sandwiches

4 Tbsp. chili powder

1 Tbsp. kosher salt

1 Tbsp. brown sugar

2 teaspoons ground cumin

1 teaspoon cayenne

1 teaspoon ground oregano

2 onions quartered

4 garlic cloves crushed

4-5 pound boneless or bone in pork shoulder roast

1/4 cup lime juice

½ cup orange juice

- Whisk together the rub ingredients in a small bowl.
- If the roast is tied up with butcher string, untie it. Pat the roast dry with paper towels. Rub the spice mix into the roast all over, reserving any leftover spice mix for later.
- Place the roast, onion, garlic, lime and orange juice in a slow cooker, and add any reserved spice rub. Cook on the low setting for 6 to 10 hours, until the pork is fall apart tender.
- Shred the roast with two forks in the slow cooker.

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Beans

About 3 qt. canned Beans, any variety 1 cup Ketchup 1 cup Brown Sugar 1 pk. Onion Soup Mix

- Using a combination of canned beans, fill a 4 qtr. crockpot approximately 3/4 full (Any combo...black beans, pinto, hominy, chickpeas, Lima, navy, kidney, great northern, whatever is on sale!)
- Combine ketchup, brown sugar, and onion soup mix, mix into beans until incorporated
- Cook all day on low

Scallop potatoes

3-4 large PotatoesAbout 2 cups shredded cheese, any variety1 pint Heavy CreamSalt-Pepper-Parsley-Onion Powder for Seasoning

- In a 9 x 13 pan, put a layer of peeled, and thinly sliced potatoes to cover bottom
- Add a layer of shredded cheese (any kind)
- Season with salt, pepper, parsley, onion powder
- Add another layer of peeled, sliced potatoes and another layer of cheese, and then another layer is seasonings
- Continue layering until pan is almost full, finishing with cheese and seasoning
- Pour the heavy cream over all
- Cover and bake at 375 for 1 hour

Potato Salad

5 pounds potatoes, peeled and cut up

1 1/2 cups mayonnaise

1/2 cup sour cream

1/4 cup dill relish

1 tablespoon mustard

1/2 teaspoon sugar

Salt and pepper to taste

1 small red onion, diced

- Cook potatoes in boiling water about 15 minutes or until soft. Cool potatoes under cool running water
- Combine all ingredients until thoroughly mixed