



**St. Clement of Rome  
St. Patrick Center Shamrock Casserole Program**

**Recipe & Directions**

**Spaghetti Casserole**

*Basic Recipe*

- Use 2 lbs. meat browned
- Use 2 cans or jars of Spaghetti sauce 22-24 oz. each (Extra Sauce is always welcome)
- Use 1 lb. spaghetti noodles cooked
- Place the spaghetti, meat & sauce in the covered container provided
- Freeze the casserole for at least 12 hours
- Drop off the frozen casserole on your assigned day by 9:00 a.m. in the St. Clement church parking lot
- Bring home an empty pan for the next casserole meal\*

**Note: please do not add cheese**

**\* During the week the casseroles are due, extra pans are placed in the cry room in the back of church on the left side.**

**Salad**

- 2 large bags of mixed lettuce or prepackaged complete salads
- Anything else you like to put in a salad, croutons, or fresh uncut vegetables
- Drop off the salad fixings on your assigned day by 9:00 a.m. in the St. Clement church parking lot

**Dessert**

- Can be homemade or store bought – cookies, cake, brownies, bars, candy - anything
- If you choose to provide homemade desserts, please use the container we provide
- The desserts do not need to be frozen
- Drop off the dessert on your assigned day by 9:00 a.m. in the St. Clement church parking lot

**T h a n k   Y o u !**

Denise Bouquet  
314-614-0433  
[stlbouquet@sbcglobal.net](mailto:stlbouquet@sbcglobal.net)

Tricia Davies  
314-409-8509  
[tdavies06@sbcglobal.net](mailto:tdavies06@sbcglobal.net)

Linda Strickland  
314-872-9238  
[lstrickland4588@gmail.com](mailto:lstrickland4588@gmail.com)