

BBQ Recipe

4 lb Recipe:

4 lbs	Ground Chuck - browned, drained and rinsed with water
2/3 cup	Minced Onion
2/3 cup	Brown Sugar
1/3 cup	Cornstarch
1/3 cup	Yellow Prepared Mustard
1/4 cup	Worcestershire Sauce
1/8 cup	Lemon Juice
2 cups	Ketchup
3 cans	Chicken Gumbo Soup
3 tsp	Salt

8 lb Recipe:

8 lbs	Ground Chuck - browned, drained and rinsed with water
1 ¼ cup	Minced Onion
1 ¼ cup	Brown Sugar
2/3 cup	Cornstarch
2/3 cup	Yellow Prepared Mustard
1/2 cup	Worcestershire Sauce
1/4 cup	Lemon Juice
4 cups	Ketchup
6 cans	Chicken Gumbo Soup
6 tsp	Salt

ATTENTION: If the meat is in too large of a container, it could spoil. Please put the BBQ in some large ziplock bags or spread it out in some foil pans.

If you have made it ahead and frozen it, please completely thaw before bringing to school. Or let us know to look for it in the freezer at school so we can thaw it beforehand.

Please have to school by 10 am on the day of the Soup Supper. If brought to school later than 2 pm, please have it hot and ready to serve.

Thanks in advance for taking the time to help us out!