

PROVIDE-A-MEAL PROGRAM

So Others Might Eat --- S.O.M.E.

Thank you for participating in St. Michael's Provide-A-Meal Program.

Below is the recipe for our next meal for SOME. For the summer months, we are asked to provide COLD casserole salads. Note that this one does not require baking, but do refrigerate it and deliver it cold to the Williamsburg room next Sunday, Sept 5th 2010, between 7:45 and 1PM. We regret that we cannot accept casseroles after the start of the 1:00 PM Spanish Mass; we need to deliver the food to SOME in the early afternoon.

For questions, please call Jane Wilhelm at H-(301) 495-9624 or O-(202) 530-4919 or Sonny Franke at (301) 585-2719.

Petite Pasta Salad – Corn, tomatoes & feta cheese

(adapted from The Washington Post recipe on 8-16-2010)

INGREDIENTS:

- 1 package (16 ounces) small shell or elbow macaroni
- 1 1/2 lb. fresh, ripe tomatoes
- Kernels from two ears of cooked corn
- 1 small can sliced black olives (2.25 oz)
- 6 oz. feta cheese, crumbled
- 3 TBSP each finely chopped chives and 3 TBSP chopped parsley
- 2 TBSP Balsamic vinegar
- 4 TBSP red wine vinegar
- 4 TBSP olive oil
- salt & pepper to taste

PREPARATION:

Peel fresh, ripe tomatoes by dipping in hot water – then dice and place in bowl. Cook corn on the cob and when cooled, slice corn off the cob; add to tomatoes. Add olive oil, vinegars, chives and parsley to tomatoes and corn mixture. Add salt and pepper - approximately 1 tsp each.

Cook macaroni according to package directions in salted water. Drain then rinse well with cold water. Drain thoroughly. Mix macaroni with the tomato-corn-herb mixture, olives and Feta cheese. Cool completely. Cover and chill.

DO NOT BAKE this casserole – deliver it chilled and wrapped in tin foil.

We can always use boxes to deliver the casseroles. Thanks very much.