

St. Gregory



2026 Recipe Book

Parish School

St. Gregory School Presents
Benefits Level 4 Class Trip

SITCOM TRIVIA NIGHT

From Central Park to Pawnee—How Well Do You REALLY Know TV?

Saturday, Saturday 3rd, 2026 8pm to 8 pm

7 ROUNDS OF TRIVIAL PRIZES FOR 1st, 2nd & 3rd

Bring your own snacks and beverages

\$10.00 PER PERSON Tickets available at the door or online

St. Gregory School Gym - 140 West Main St.

SCAN TO PURCHASE TICKETS IN ADVANCE

2026 Cash Bash

Benefiting St. Gregory School & St. Gregory Church

Saturday, February 7, 2026
St. Gregory School Gym, 140 W. Main Street, North East

Option 1: Party Pass!

Option 2: Go Virtual!

Special Pre-Christmas rate of 7 tickets for \$40 for the Party Pass, or 2 tickets for \$25 for the Go Virtual, Pre-Christmas sales will begin on Monday, December 8th, and end on Monday, December 22nd.

Benefiting St. Gregory Church & St. Gregory School

World's Collide

DISNEY VS UNIVERSAL

Come and join us as we play Bingo with a twist! Pick a side and see which one will win.

Saturday, February 21st, 2026
Doors open at 7:00 pm and Bingo 7:00 p.m.
Join us at the St. Gregory School Gym
140 West Main St. North East, PA 19388

Win Cash, Prizes and more.
Taking things to the next level.

Scan for Ticket Information
\$25.00 per person table of 10 for \$175.00

ST. GREGORY SCHOOL

CRUSADE FOR KIDS AUCTION

SATURDAY,

APRIL 25, 2026



ST. GREGORY PARISH SCHOOL

"Where faith and knowledge meet."

140 West Main St. North East, PA 16428 PH: 814-725-4571

Bless us

Oh Lord in

**these thy gifts that we
are about to**

receive

In thy bounty,

through

Christ Our Lord.

Amen

WE GIVE YOU THANKS,

ALMIGHTY GOD, FOR ALL

THE BLESSINGS YOU

HAVE GIVEN US. MAY

THE SOULS OF THE

FAITHFUL DEPARTED,

THROUGH THE MERCY OF

GOD, REST IN PEACE.

AMEN

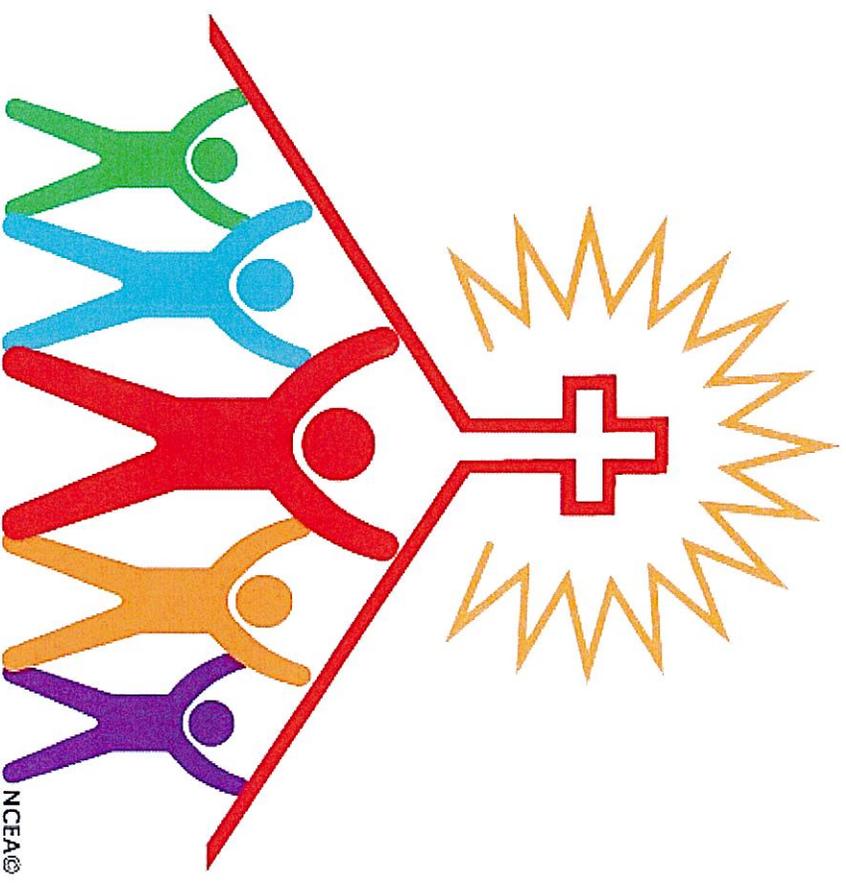
Level 4

Slow Cooker Chicken Tortilla Soup

- 1 lb. chicken breast
- 28 oz. can seasoned diced tomatoes
- 10 oz. can enchilada sauce
- 2 cloves garlic, minced
- 2 cans chicken broth (8 oz.)
- 1 tsp. chili powder
- 1 tsp. salt
- 1/4 tsp. black pepper
- 10 oz. package frozen corn
- 1 can black beans



- 1) Place all ingredients in slow cooker, with chicken on top.
- 2) Cook on low 6-8 hours or high 3-4 hours
- 3) During last hour, remove chicken and shred with forks. Return to cooker and stir. Cook for last hour.
- 4) Serve with shredded cheese & crushed tortilla chips on top. Sour cream is good too!



Catholic Schools
Faith. Excellence. Service.

Mrs. Schoenfeldt

Loaded Baked Potato

- 1/2 stick butter
- 1 chopped onion
- 1 clove minced garlic
- 3 cups chicken broth
- 2 cups whole milk



- 1 1/2 pounds russet potatoes, peeled and cut into 1" chunks
- 1 tsp. kosher salt

- 1/2 tsp. black pepper

TOPPINGS:

- 1 cup grated cheddar cheese
- 4 strips bacon, cooked until crispy, chopped
- 1/4 cup minced chives

Instructions:

1. In a large saucepan, heat butter over medium heat until melted.
2. Add onions and cook until soft. Add garlic and cook one minute.
3. Pour in broth and milk, add potatoes. Simmer until potatoes are tender, about 25 minutes.
4. Season with salt and pepper.
5. Turn off heat and insert an immersion blender to blend the soup until smooth. Alternatively, you can pour the mixture into a blender and blend until smooth, then return to sauce pan.
6. Re-heat soup if needed, then ladle into bowls. Top with cheese, bacon and chives to serve.

Level 3 Recipe

Dill Pickle Soup

Chopped dill pickles, as many as desired

1 cup pickle juice

1/2 cup sour cream

1 chopped medium onion

4 Tbsp. butter

1/2 Tbsp. minced garlic

1 cup milk

1 tsp. Paprika

1 tsp. Dill Weed

Salt & Pepper, to taste

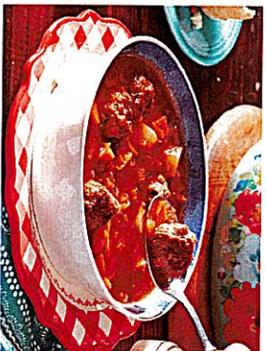


Put all ingredients into a crock pot, stir and cook on high for 2 hours. Serve and enjoy!

Level 2 Recipe

Easy Italian Wedding Soup

- 2 (14.5 oz.) cans of chicken broth
- 1 cup water
- 4 oz. (1 cup) uncooked medium shell pasta
- 16 frozen meatballs (halved or quartered)
- 2 cups fresh spinach leaves, finely shredded
- 1-8 oz. can pizza sauce
- Grated parmesan cheese for garnish



1. In a large sauce pan, bring broth and water to a boil. Add pasta and meatballs, return to a boil. Cook 7 to 9 minutes or until pasta is almost tender. Do not drain.
2. Add spinach and pizza sauce, cook 1 to 2 minutes or until thoroughly heated. Sprinkle individual servings with grated parmesan cheese.

Ms. Randall Chicken & Wild Rice

- ½ cup butter
- 1 finely chopped onion .
- ½ cup chopped celery
- ½ cup sliced carrots
- ½ pound fresh sliced mushrooms
- ¾ cup all-purpose flour
- 6 cups chicken broth
- 2 cups cooked wild rice
- 1 pound boneless skinless chicken breasts, cooked and cubed
- ½ teaspoon salt
- ½ teaspoon curry powder
- ½ teaspoon mustard powder
- ½ teaspoon dried parsley
- ½ teaspoon ground black pepper
- 1 cup slivered almonds
- 3 tablespoons dry sherry
- 2 cups half-and-half



- Instructions
1. Melt butter in a large saucepan over medium heat. Stir in onion, celery, and carrots and sauté for 5 minutes.
 2. Add mushrooms and sauté for 2 more minutes. Then add flour and stir well.
 3. Gradually pour in chicken broth, stirring constantly, until all has been added.
 4. Bring just to a boil, reduce heat to low and let simmer. Add rice, chicken, salt, curry powder, mustard powder, parsley, ground black pepper, almonds, and sherry.
 5. Allow to heat through, then pour in the half-and-half.
 6. Let simmer for 1 to 2 hours. (Note: Do not boil)

Preschool Recipe

Minestrone Soup

- 1 yellow onion
- 2 cloves of garlic
- 4 carrots
- 2 Tbsp. olive oil
- 2 Tbsp. tomato paste
- 28 oz. diced tomatoes
- 15 oz. can of kidney beans
- 15 oz. can of chickpeas
- 1 Tbsp. Italian Seasoning
- 4 cups vegetable broth
- 1 zucchini
- 1 cup frozen green beans
- 1 Tbsp. lemon juice
- 1 Tbsp. chopped parsley



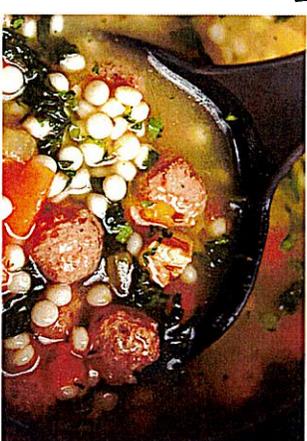
Instructions:

1. Dice the onion, mince the garlic and slice the carrots. Add the olive oil, onion, garlic and carrots to a large soup pot. Sauté over medium heat until the onions become soft and translucent.
2. Add the tomato paste to the pot and continue to sauté for 2 to 3 minutes more.
3. Rinse and drain the kidney beans and chickpeas and then add them to the pot along with the diced tomatoes with juices, Italian seasoning and vegetable broth. Give everything a good stir, place a lid on top and allow it to come up to a simmer. Allow soup to simmer for about 20 minutes.
4. While soup is simmering, slice zucchini into quarter rounds. After the soup has simmered for about 20 minutes, add the slice zucchini and frozen green beans. Stir and simmer to soup an additional 5 to 10 minutes, until the zucchini is soft.
5. Finish the soup by adding lemon juice and chopped parsley. Give it a taste and add salt and pepper if desired.

Level 1 Recipe

Italian Wedding Soup with Frozen Meatballs

- 1 TBSP olive oil
- 3 carrots peeled and diced
- 3 garlic cloves minced
- 1 medium onion diced
- 3 celery stalks diced
- 8 cups chicken stock
- 1 cup dry acini de pepe or any small pasta
- 2 cups packed fresh spinach roughly chopped
- 1-14 oz. package frozen mini meatballs



Salt to taste

1. In a large soup pot, heat oil over medium heat. Add carrots, celery, garlic and onions and sauté until softened, about 4-5 minutes.
2. Add frozen meatballs and stir.
3. After 15 minutes, add pasta and cook for about 10 minutes, until the pasta plumps and is cooked through.
4. Once ready to serve, turn off heat and stir in spinach.

Kindergarten Recipe

PASTINA SOUP

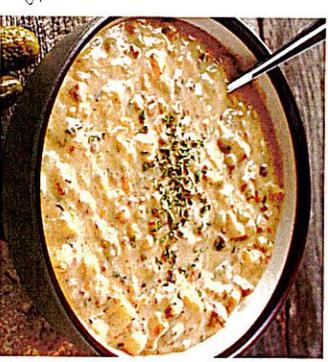
- 1 TBSP olive oil
- 1/2 cup minced celery
- 1/2 cup minced carrot
- 1/2 cup minced onion
- 1 quart reduced sodium chicken broth
- 1 cup pastina or ani de pasta
- 1 cup frozen petite peas
- 1/2 cup grated Parmesan cheese
- 1 TB fresh lemon zest (optional)
- Salt & Pepper to taste (optional)



1. Add olive oil to a medium pot over medium heat.
2. When warm, add the celery, carrot and onion. Stir to coat and cook for 2 minutes, or until soft.
3. Add the broth and raise the heat to high.
4. When the broth starts to boil, turn down the heat to medium so it can simmer.
5. Add the pasta. Cook for 8 minutes, stirring occasionally.
6. Stir in the peas, Parmesan and lemon zest, if using.
7. Season to taste with salt and pepper. Serve warm

PreKindergarten Recipe Cheeseburger Soup

- 1/2 pound lean ground beef
- 1/2 medium chopped onion
- 2 large carrots, peeled and chopped
- 1 rib celery, finely chopped
- 2 cloves garlic, finely minced
- 1 tsp. salt
- 1 tsp. pepper
- 3 cups low sodium beef broth
- 1 # potatoes, cut into 1/2" cubes
- 1 cup half and half
- 3 Tbsp. cornstarch
- 1 cup cheddar cheese



- Instructions:
1. In a large pot or Dutch Oven over medium heat, cook the beef and onions for about 5 minutes, stirring often, until beef is browned.
 2. Add the carrots and celery and cook about 5 minutes, until slightly softened.
 3. Stir in garlic, salt and pepper. Cook for 1 minute.
 4. Add the broth and potatoes. Bring to a simmer then reduce the heat to medium low, cover and cook for 12 to 15 minutes, until potatoes and carrots are tender.
 5. In a small bowl, which together the half and half and cornstarch and add it to the soup, along with the cheddar cheese.
 6. Reduce the heat to low and cook, stirring, until thickened, about 2 to 3 minutes
 7. Taste and adjust seasonings as desired before serving.