

Dinner

Big Batch Community Table

Eight to twelve seats, ordinary kitchens, and a shared meal



Three featured recipes from this collection

PUBLIC SAMPLE - 2 RECIPES

The complete edition has 12 recipes. This sample contains the first two.

Development edition 1.2.0 - recipes not kitchen tested.

Junction Table by CrownThrive, LLC

AI-generated realistic food artwork; not a photograph or tested result.

Contents

PUBLIC SAMPLE - this file includes two recipes, not the complete twelve-recipe cookbook. The full edition adds the remaining ten recipes, techniques, menus, shopping list, and planning pages.

Make this kitchen yours 3

Food safety and ingredient labels 4

Lemon Herb Chicken with Bulgur 5

Turkey Three Bean Chili 7

Edition, use and support 9

Typeface license 10

Make this kitchen yours

A community meal can be a family gathering, a neighbor dinner, or a small group sharing a table. This book stays at household scale: eight to twelve portions, familiar pans, and quantities that can be stirred or lifted without specialized equipment. Several dishes use two baking pans instead of one oversized vessel. Before cooking, check that your oven, refrigerator, and serving area have room for the finished food as well as the ingredients. Put out smaller serving bowls and refill them from food held hot at 140°F or above or cold at 40°F or below. That protects texture and makes the serving table easier to manage. Invite help with washing produce, setting plates, or dividing portions, while keeping raw meat preparation separate. Cool leftovers in shallow containers within 2 hours rather than leaving a large pot on the counter. The menus are alternatives for two gatherings, not instructions to make every large dish for one event. Junction Table by CrownThrive, LLC presents this as a recipe development edition; these recipes have not been kitchen-tested. Read the entire recipe before starting, use the stated pan size or appliance capacity, and check doneness rather than relying only on the clock. Cooking times are estimates because equipment, ingredient size, and starting temperature vary. Taste before adding final salt, and use the substitution note to make one practical change at a time.

Recipe development edition 1.2.0 - October 30, 2026. Original editorial recipes; not kitchen tested. Timing is an estimate. Check appliance instructions, package directions and safe internal temperatures. No nutrition or medical benefit is claimed. Allergen notes are ingredient based and do not certify freedom from cross contact. Check every label and substitution.

AI-generated photorealistic culinary artwork interprets the listed recipes. These are not documentary photographs, kitchen-test evidence, or a guarantee of finished appearance. Follow the measured recipe and safety checks.

Food safety and ingredient labels

Use a food thermometer: poultry 165°F; ground beef, pork and lamb 160°F; whole beef, pork and lamb cuts 145°F followed by a 3 minute rest; fish 145°F. Reheat leftovers to 165°F. Keep the refrigerator at 40°F or below. Refrigerate perishables in shallow containers within 2 hours, or 1 hour above 90°F. Most cooked leftovers keep 3 to 4 days; follow a shorter recipe limit. Thaw in the refrigerator, cold water or microwave, never on the counter. A freezer keeps food cold; it does not sterilize it. Wash produce under running water and keep raw meat and its tools away from ready to eat food.

Use standard US cups and spoons unless a weight is given. Oven temperatures are Fahrenheit. One tablespoon equals 3 teaspoons; one US cup equals 16 tablespoons. Spoon flour into a cup and level it.



Lemon Herb Chicken with Bulgur - AI-generated realistic food artwork, not a photograph or tested result.

Lemon Herb Chicken with Bulgur

10 servings | Prep: 30 minutes | Cook: 45 minutes

Ingredients

- 4 pounds boneless skinless chicken thighs
- 3 cups dry bulgur
- 6 cups low-sodium chicken broth, divided
- 3 lemons, zested and juiced
- $\frac{1}{3}$ cup olive oil
- 6 garlic cloves, minced
- 2 teaspoons dried oregano
- 2 teaspoons kosher salt
- 1 teaspoon black pepper
- $\frac{1}{2}$ cup chopped parsley

Method

1. Heat the oven to 425°F. Toss chicken with oil, lemon zest, garlic, oregano, salt, and pepper. Arrange on two rimmed sheet pans in single layers.

2. Roast 25–35 minutes, rotating pans halfway, until every thigh reaches 165°F. Rest 5 minutes on clean serving platters; keep cooked meat separate from raw-food utensils.
3. Meanwhile, bring 5 cups broth to a boil in a large pot. Stir in bulgur, cover, and simmer on low 12–15 minutes; rest off heat 10 minutes and fluff.
4. Stir ⅓ cup lemon juice and parsley into bulgur. Use remaining broth to loosen it if needed, then serve with chicken and remaining lemon wedges in two serving rounds.

Cook's tip

Choose medium-grind bulgur; coarse bulgur may require a longer simmer and a little extra broth.

Substitution

Use plain cooked quinoa instead of bulgur for a wheat-free accompaniment.

Storage

Refrigerate shallow portions at 40°F or below within 2 hours. Eat within 3–4 days; reheat cooked leftovers to 165°F.

Ingredient allergen notes

wheat

Turkey Three Bean Chili

10 servings | Prep: 30 minutes | Cook: 50 minutes

Ingredients

- 3 pounds ground turkey
- 3 tablespoons olive oil
- 2 onions, diced
- 2 bell peppers, diced
- 2 cans kidney beans, 15 ounces each, drained
- 2 cans black beans, 15 ounces each, drained
- 1 can pinto beans, 15 ounces, drained
- 2 cans crushed tomatoes, 28 ounces each
- 3 cups low-sodium chicken broth
- ¼ cup chili powder
- 2 teaspoons ground cumin
- 2 teaspoons kosher salt

Method

1. Heat oil in an 8-quart pot. Cook turkey in two batches, breaking it apart, until each batch reaches 165°F; transfer cooked meat to a clean bowl.
2. Cook onions and peppers in the pot 8 minutes. Add chili powder and cumin for 30 seconds, then return turkey with beans, tomatoes, broth, and salt.
3. Bring to a simmer and cook partially covered 30 minutes, stirring every few minutes from the bottom. Add hot water if the chili becomes too thick.
4. Serve from two smaller warm bowls, refilling with fresh hot chili as needed. Taste before offering extra salt, and portion planned leftovers into shallow containers promptly.

Cook's tip

Use an 8-quart pot or divide the batch between two smaller pots.

Substitution

Use ground chicken instead of turkey, cooking each batch to 165°F.

Storage

Refrigerate shallow portions at 40°F or below within 2 hours. Eat within 3-4 days; reheat cooked leftovers to 165°F.

Ingredient allergen notes

No major allergens identified in the listed ingredients. Check labels and cross contact.

Edition, use and support

One household recipient may keep, download and print this edition for personal household use. You may cook and adapt the recipes. Do not resell, redistribute, upload the book publicly or sublicense its text, layouts or files. Copyright and other rights are not transferred. Online access follows the published refund and dispute policy.

Recipe development edition 1.2.0 - October 30, 2026. Original editorial recipes; not kitchen tested. Timing is an estimate. Check appliance instructions, package directions and safe internal temperatures. No nutrition or medical benefit is claimed. Allergen notes are ingredient based and do not certify freedom from cross contact. Check every label and substitution.

AI-generated photorealistic culinary artwork interprets the listed recipes. These are not documentary photographs, kitchen-test evidence, or a guarantee of finished appearance. Follow the measured recipe and safety checks.

Typeset in DejaVu Serif and DejaVu Sans. Copyright (c) 2003 by Bitstream, Inc. All Rights Reserved. Bitstream Vera is a trademark of Bitstream, Inc. DejaVu changes are in public domain. The embedded font software is supplied under the Bitstream Vera font license; see FONT-LICENSE.txt in the download.

Gretna Junction - CrownThrive, LLC - Go Flipbooks publishing lane. Support and corrections: contact@crownthrive.com. <https://gretnajunction.com/support>

<https://gretnajunction.com/support>

Safety references

FoodSafety.gov • safe cooking temperatures

<https://www.foodsafety.gov/food-safety-charts/safe-minimum-internal-temperatures>

USDA FSIS • leftovers and food safety

<https://www.fsis.usda.gov/food-safety/safe-food-handling-and-preparation/food-safety-basics/leftovers-and-food-safety>

Sources checked October 4, 2026. Original recipes are separate from these safety references.

Typeface license

DejaVu font software

Copyright: Copyright (c) 2003 by Bitstream, Inc. All Rights Reserved. Bitstream Vera is a trademark of Bitstream, Inc. DejaVu changes are in public domain.

Bitstream Vera font license Permission is hereby granted, free of charge, to any person obtaining a copy of the fonts accompanying this license ("Fonts") and associated documentation files (the "Font Software"), to reproduce and distribute the Font Software, including without limitation the rights to use, copy, merge, publish, distribute, and/or sell copies of the Font Software, and to permit persons to whom the Font Software is furnished to do so, subject to the following conditions:

The above copyright and trademark notices and this permission notice shall be included in all copies of one or more of the Font Software typefaces.

The Font Software may be modified, altered, or added to, and in particular the designs of glyphs or characters in the Fonts may be modified and additional glyphs or characters may be added to the Fonts, only if the fonts are renamed to names not containing either the words "Bitstream" or the word "Vera".

This License becomes null and void to the extent applicable to Fonts or Font Software that has been modified and is distributed under the "Bitstream Vera" names.

The Font Software may be sold as part of a larger software package but no copy of one or more of the Font Software typefaces may be sold by itself.

THE FONT SOFTWARE IS PROVIDED "AS IS", WITHOUT WARRANTY OF ANY KIND, EXPRESS OR IMPLIED, INCLUDING BUT NOT LIMITED TO ANY WARRANTIES OF MERCHANTABILITY, FITNESS FOR A PARTICULAR PURPOSE AND NONINFRINGEMENT OF COPYRIGHT, PATENT, TRADEMARK, OR OTHER RIGHT. IN NO EVENT SHALL BITSTREAM OR THE GNOME FOUNDATION BE LIABLE FOR ANY CLAIM, DAMAGES OR OTHER LIABILITY, INCLUDING ANY GENERAL, SPECIAL, INDIRECT, INCIDENTAL, OR CONSEQUENTIAL DAMAGES, WHETHER IN AN ACTION OF CONTRACT, TORT OR OTHERWISE, ARISING FROM, OUT OF THE USE OR INABILITY TO USE THE FONT SOFTWARE OR FROM OTHER DEALINGS IN THE FONT SOFTWARE.

Except as contained in this notice, the names of Gnome, the Gnome Foundation, and Bitstream Inc., shall not be used in advertising or otherwise to promote the sale, use or other dealings in this Font Software without prior written authorization from the Gnome Foundation or Bitstream Inc., respectively. For further information, contact: fonts at gnome dot org.

Set a generous table in an ordinary kitchen.

A shared meal needs manageable quantities and a serving plan. Big Batch Community Table brings twelve recipes to a household-scale gathering of ten to twelve diners, using ordinary pots, skillets, and paired baking pans. Lemon Herb Chicken with Bulgur starts with two roasting trays; Baked Ziti with Sausage and Peppers fills two dishes; Mushroom White Bean Pot Pie offers a different centerpiece under puff pastry. Learn to serve in rounds, keep waiting portions under temperature control, and plan shallow containers for leftovers before guests arrive. Two menus and a first-menu shopping list support separate gatherings. Original recipe development edition; not kitchen-tested.

- Ten- to twelve-person recipes with ordinary two-pan, large-pot, and skillet methods.
- Serving-round guidance for hot food, chilled sauces, and practical table replenishment.
- Two gathering menus, a first-menu shopping list, and a plan for prompt leftover cooling.

PUBLIC SAMPLE: two recipes only; the full edition has twelve.



Mushroom White Bean Pot Pie

AI-generated realistic food artwork