



**Messiah
Lutheran Church
Covid Cooking
2020
Share the
Love**

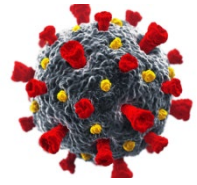


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Introduction

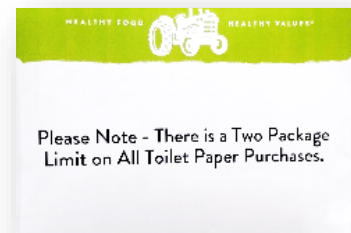
COVID-19 is thought to have originated in a “wet market” in Wuhan, China in December 2019. A wet market refers to a marketplace with vendors selling live animals. The name “wet market” is a reference to the need to be constantly washing the floors in these venues due to the animals and the melting of the ice used to preserve the food.



As of January 3, 2021, every continent in the world has been affected by the highly contagious disease, with 85 million cases diagnosed in 218 countries and 1.8 million deaths worldwide. The United States has been hit hard. In the U.S. over 20 million cases have been diagnosed with over 350,000 deaths. As a nation we did not take the threat seriously enough and the pandemic got ahead of us. We have been playing catch up ever since. Everyone has been asked to follow three rules: 1) wear a mask, 2) social distance and 3) wash your hands. Ohio did very well all summer long, but when colleges and schools began to open, our numbers climbed in the wrong direction. The Thanksgiving and Christmas holidays produced an uptick in the daily number of covid infections as people let their guard down and resumed normal behavior with many travelling.

Everyone has experienced this pandemic. Many businesses have failed, churches are closed, people are working from home, all social activities and clubs have paused. As of January 3, 2021, a few pharmaceutical companies have been successful producing a safe vaccine, but until enough of our citizens are vaccinated, we must continue to be cautious.

We have experienced things we never would have imagined. Stores had product shortages with the rationing of toilet paper, meat and hand sanitizer. Our hospitals postponed elective and nonemergency surgeries. For a long time, restaurants and bars were take-out only with some restaurants opening back up with limited hours, staff, and seating. Nursing homes were temporarily closed to visitors and we had the inability to visit our loved ones who were residents. Family “pods” were created for safety in which two or three families socialized with each other, but no one else. We have had hard and painful decisions to make, to visit or not visit a loved one because of the risk of spreading covid to them.



This is a unique time in history, a time that we wish to document while sharing our stories of love, faith, healing and hardship. Following, is a glimpse into the life of our church. This is our story...

Congregational Happenings

Pastoral Ministry: Pastor Paul's Perspective

It is no secret that this pandemic has changed our lives in many ways, and our practices as the Church are no exception. As your pastor, the rhythm of ministry certainly has had to be adapted to meet the changing cultural and social landscape. Creativity and flexibility continue to be our guiding principles, as we live each day as the People of God.

The primary expression of the Christian community is worship, and worship at Messiah Lutheran Church has certainly taken on some new formats this year. We've worked to adapt the ordo for at-home video 'Services of the Word', as well as 'Park and Pray Eucharist' services celebrating Holy Communion in the church parking lot. Members have video-recorded weekly prayers, scripture readings, and other offerings to be shared through these new online means for more than seven months now. Our website and social media accounts have gotten more traffic than ever before as we learn and grow in this new age of digital online ministry. Confirmation classes are even being offered in video format!

Even though we haven't been able to be in the sanctuary for our holiest days of the church year, we've found ways to observe Lent and Holy Week and Easter and Pentecost (with the bishop!) together in our homes, around TVs and laptops and iPads. We even gathered for a video 'Hymn-Sing Sunday' to encourage our spirits with some of our most cherished melodies and songs. Part of our journey has also included learning some new, emotionally resonant hymns, that can be sung easily by ear by individuals and families of all ages, that I hope we will remember and share for years to come.

Many of our regular meetings and other congregational gatherings have moved to the online 'Zoom' videoconferencing platform: Pub Theology, Council meetings, Synod Assembly, committee check-ins, colleague gatherings, and the like. We even elected a new bishop over the internet. The Messiah staff has also shifted to working remotely, as we work on projects together throughout each week over the phone, checking in each Monday, Wednesday, and Friday, making sure the weekly bulletins and monthly newsletters are published on-schedule. They are marvelously supportive, and their flexibility has been greatly appreciated.

Yet one of the most challenging adaptations of pastoral ministry during this pandemic has been the way we connect for pastoral care. We all have been carrying heavy burdens of anxiety and stress in the midst of the continued uncertainty of our world. Being limited to connecting via phone calls, emails, and video conferences leaves something to be desired. There really is something unique about gathering face-to-face. Yet, the Holy Spirit still accompanies us as we care for one another, even when we aren't able to physically join hands or pray in the same immediate airspace. And for that, I am thankful.

This era will no doubt change the landscape of ministry for many years to come. Yet, if we are able to continue to adapt and grow even in circumstances such as these, I am hopeful that the good and faithful ministry of the Gospel will no doubt continue to meet the challenges ahead. May God continue to be with us as we go.

Pastor Paul

Council, Office Administration and Committees

This year, Council had to make some very tough decisions concerning the life of the church. As of April, Council decided to close the church due to the Coronavirus and try Park and Pray services instead. At that time church services went virtual as well as Sunday School, Pub Theology and Council meetings. Even our congregational meeting held on November 8 in the church parking lot was different with voting by a show of hands from each car.

Messiah's website is essential now and it has been maintained and improved by Kristy Bohinc throughout the year. Messiah's Sunday worship videos, bulletins, Sunday School lessons and materials are all available online at our website. We owe Kristy a great debt of gratitude for keeping our church alive amid covid by maintaining our online presence.

Our office administrator, Steven Liss, has been working from home 3 days a week, his usual work schedule, but checking voice and email messages 3-4 times a day to stay on top of Messiah's communications. He comes to the church office once a week to take care of mail and to print a few worship bulletins for the Park & Pray services.

The Worship team started meeting via Zoom to plan the Park & Pray worship services which started in September. An AM transmitter was purchased for the parking lot to broadcast the service over the AM radio and received in the cars in our parking lot. One License was purchased to allow Messiah to print hymns in our bulletins. Planning for this Christmas season was like no other.

When the church shut down, so did our choir. The choir has been asking members to be a part of the online services. Singers, players, and readers are coming forward. Choir members sing loudest in their cars and at home.

Social Ministry began Zoom meetings in June to rethink all of their calendar events to determine which ones could be done safely. Many events were done safely: the Easter plant delivery to Messiah's homebound, the Lenten food drive delivery to the Heights Emergency Food Center, the Thanksgiving food drive delivered to the Tri-C East campus, and the Christmas card and plant delivery to Messiah's homebound. All other items were put on hold. They added a new delivery to Messiah's homebound members, a Divine chocolate advent calendar and organized this congregational cookbook project.

Faith Circle has not been meeting since the pandemic started.

Messiah's Book Club cancelled their meetings in April, May and June. They then talked about it and decided to start meeting in July. There are five regular members, who are all comfortable meeting in Mary Lou Bregitzer's family room. They all love books and love discussing them.

Throughout 2020, our church building continued to receive improvements. Fluorescent bulbs in the Education wing were replaced with LEDs. A smoke detection system was integrated into the current security system. Hand railings were added to the Sanctuary and Sacristy steps.

Meal Prayers

**Come Lord Jesus be our guest
and let this food by thee be blessed.**

Our children's first meal prayer. - Bette Schmidt

Thank you
for the world so sweet.
Thank you
for the food we eat.
Thank you
for the birds that sing.
Thank you, Lord
for everything.



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My mother, Eunice Olson's prayer tile
- Jill Snellman

**God is great, God is good,
and we thank You for our food.
Amen.** - Kristy Bohinc

**Komm, Herr Jesu; sei du unser Gast;
und segne, was du uns bescheret hast. Amen**

This prayer was used at all Awig (aka Vicki Lester) family repasts:
- Vicki Lester

Family Stories and Kitchen Creations

Dips:



Buffalo Chicken Dip



From the kitchen of: Sandy Tsvedos

Ingredients: 6 oz. chicken (cooked)
2 oz. shredded cheddar cheese
2 oz. cream cheese
¼ cup (2 oz.) ranch dressing
1.5 oz. Franks red hot

Directions: Place cheese and cream cheese in food processor.
Mix until creamy, add cooked chicken and pulse until chicken is shredded.
Add ranch dressing and hot sauce and mix for 5 seconds.
Put into a pie plate and microwave for 6 minutes.
Eat with your favorite chips or crackers.
Note: If you do not have a food processor, just mix by hand.



Corn Dip

From the kitchen of: Chris Nuss

Enjoy! Our family loves this.

Ingredients: 3 cans Mexi Corn
1 cup Hellmann's Mayonnaise
8 oz. shredded Cheddar cheese
2 oz. can green chilies, chopped
2 oz. can jalapenos, chopped
8 oz. sour cream

Directions: Combine all ingredients. Serve with corn chips.
You can experiment adding more or less chilies.
I often add more chilies.



Dawn's Dip

From the kitchen of: Barb Decker

Ingredients: 1 lb. hamburger
1 lb. pork sausage
1 jar Piquante sauce
1 jar salsa
1 lb. Velveeta cheese

Directions: Brown hamburger and pork sausage, drain.
Add cheese till melted.
Add sauces – heat.
Serve hot with chips.



Real French Onion Dip

From the kitchen of: Jill Snellman

In my futile quest to find a low sodium healthy onion dip mix without MSG, I stumbled on this delicious recipe from Williams & Sonoma. For company, I use ½ cup mayo and ¾ cup yogurt.

Ingredients:
1 Tbsp. unsalted butter
1 large or 2 small yellow onions
1 tsp. salt (I use 1/4 tsp)
1 garlic clove minced
2 tsp. Worcestershire sauce
1 cup 0% plain unsweetened Greek yogurt (I use Fage)
¼ cup mayonnaise



Directions:

Melt the butter in a skillet over medium heat. Add diced onion and salt. Cook stirring often until soft and caramelized, about 20 minutes. Add minced garlic and cook for a minute (or less), just until garlic is fragrant. Remove from heat and add the Worcestershire sauce. Stir to scrape up the brown bits from the bottom of the skillet. Transfer to a small bowl and cool for 10-15 minutes.

When cool add Greek yogurt and mayonnaise. Stir to combine. Cover and refrigerate up to 1 week.

Breads

Annie's Coffee Cake

From the kitchen of: Linda Makee

Annie was my roommate for 4 years at Denison University. No holiday morning starts for the Makees without this coffee cake.

Ingredients:

1 box yellow cake mix
1 box (each) of INSTANT vanilla/butterscotch pudding
1 cup oil
1 cup + 1 Tbsp. water
4 eggs

Mix eggs, oil, and water. Add cake mix and puddings; MIX WELL.

TOPPING: MIX together:

1 cup brown sugar
1.5 cup chopped walnuts (or not, if you don't like nuts)
1 Tbsp. cinnamon

Pour 1/2 cake batter into greased 9 X 13 cake pan, or 2 round cake pans.

Sprinkle with 1/2 topping. Repeat. Or, if you like, make in the 2 round cake pans....one with nuts, one without! 😊

Bake @ 325 degrees 45-60 Minutes, until toothpick in center of the cake comes out clean.

Bauernbrot (German Farmer's Bread)

From the kitchen of: Jon Paulus

This yields one 7-inch diameter loaf, it can be doubled if desired. Note it takes 24 hours to create the starter.

Ingredients for the starter:

- 1 cup unbleached all-purpose flour
- 1 cup rye flour
- 1 Tbsp. honey
- 1 cup water warmed to 80 degrees F
- 1 tsp. active dry yeast

Ingredients for the dough:

- 1 cup rye flour
- 1/2- 3/4 cup unbleached all-purpose flour
- 1/2 tsp. whole caraway seeds
- 1/2 tsp. ground anise
- 1/2 tsp. whole fennel seeds
- 1/2 tsp. ground coriander seeds
- 1 1/2 tsp. salt

Ingredients for baking:

- 1 egg white beaten with 1 tbsp. water for egg wash
- cornmeal to dust the baking sheet

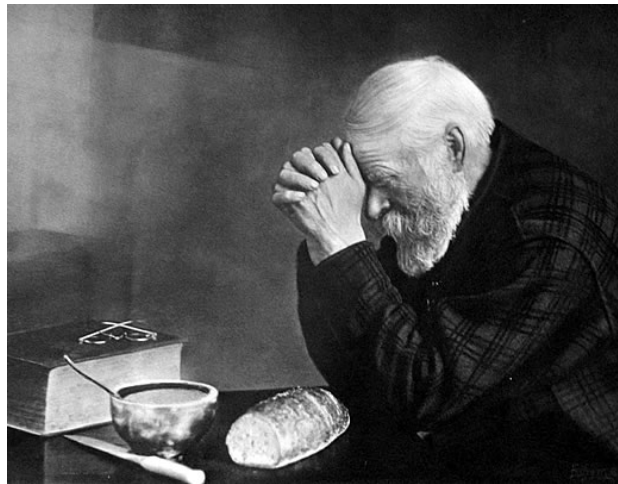
Instructions:

1. Mix all starter ingredients in a large bowl. Cover the starter with plastic wrap and let it rest on the counter in a warmish spot for 24 hours.
2. Using a stand mixer with a dough hook, add the dough ingredients to the starter, starting with 1/2 cup all-purpose flour. Add additional all-purpose flour as needed to help the dough to come together. Knead in the mixer for 4-5 minutes or turn the dough out on a lightly floured surface and knead by hand for 10- 15 minutes.
3. Shape the kneaded dough into a ball. Cover it with a damp tea towel and let it rise in a warm draft free place for 2 hours.

(continued)

Bauernbrot (German Farmer's Bread) (cont.)

4. Knead the dough a couple of times and shape it into a final round shape. Place the shaped dough onto a cornmeal dusted baking sheet. Brush the top of the dough with a little of the egg white mixture and cut a few slices into the top of the dough with a serrated knife. Let the shaped dough rise for 40-50 minutes.
5. Near the end of the rising time, preheat the oven to 425 degrees F.
6. Bake the bread at 425 for 40-45 minutes, until the bread sounds hollow when tapped or a thermometer inserted in the center of the bread reaches 180-185 degrees F.
7. Remove the bread from the baking sheet, and let it cool at least 10- 15 minutes on a wire rack before cutting and serving.



Best Banana Bread

From the kitchen of: Jon Paulus

Do you feel guilty seeing those bananas getting over ripe on your counter? Do this with them and then just feel guilty eating some delicious banana bread! This recipe is easy and doesn't take very long to prepare.

Ingredients:

- 1 stick (1/2 cup) butter
- 3 large ripe bananas
- 2 large eggs
- 1 tsp. vanilla extract
- 2 cups all-purpose flour
- 1 cup granulated sugar OR 2/3 cup agave syrup
- 1 tsp. baking soda
- 1/2 tsp. salt
- 1/2 tsp. cinnamon

OPTIONAL: Add 1 cup of chopped nuts or chocolate chips if desired. Just add them into the batter.

Directions:

1. Preheat oven to 350 degrees. (325 if using agave sweetener.) Spray a loaf pan with non-stick cooking spray or grease with butter and set aside.
2. Add the stick of butter to a large bowl and microwave for 1 minute or until melted.
3. Add the bananas to the same bowl and mash with a fork.
4. Add the vanilla and the eggs and mash and stir until no yellow streaks of egg remain. If using agave sweetener, add to this mixture as well.
5. In a second large bowl whisk together the flour, sugar, baking soda, salt and cinnamon.
6. Add the dry ingredients to the wet ingredients and mix together until combined and no dry remains.
7. Pour the batter into the loaf pan and bake for 45-55 minutes until a toothpick inserted into the center of the bread comes out clean. It will take 60 minutes or more if baked at 325.

Bon Appétit's Best Banana Bread

From the kitchen of: Myriam Neil

Ingredients:

Nonstick vegetable oil spray

1½ cups all-purpose flour

1¼ teaspoons baking soda

¾ teaspoon kosher salt

1 cup (packed) dark brown sugar

⅓ cup mascarpone, plain whole-milk Greek yogurt, or sour cream

¼ cup (½ stick) unsalted butter, room temperature

2 large eggs

4 large very ripe bananas, mashed (about 1½ cups)

½ cup chopped bittersweet or semisweet chocolate (optional)

½ cup chopped walnuts (optional)

Recipe Preparation:

Preheat oven to 350°. Lightly coat 8½x4½" loaf pan with nonstick spray and line with parchment paper, leaving a generous overhang on long sides. Whisk flour, baking soda, and salt in a medium bowl.

Using an electric mixer on medium-high speed, beat brown sugar, mascarpone, and butter in a large bowl until light and fluffy, about 4 minutes. Add eggs one at a time, beating to blend after each addition and scraping down sides and bottom of bowl as needed.

Reduce speed to low, add flour mixture, and mix until just combined. Add bananas and mix just until combined. Fold in chocolate and/or walnuts, if using. Scrape batter into prepared pan; smooth top.

Bake bread until a tester inserted into the center comes out clean, 60–65 minutes. Transfer pan to a wire rack and let bread cool in pan 1 hour. Turn out bread and let cool completely (if you can resist) before slicing.

Eunice's Bread Maker Rye Bread

From the kitchen of: Jon Paulus

A light but hearty rye bread. Caraway seeds are optional. Makes a 1.5-pound loaf

Ingredients:

8.5 oz. water at 80 degrees F

2 tbsp. molasses

2 cups bread flour

1 cup rye flour

1 tbsp. gluten

1 tbsp. dry milk

2 tbsp. sugar

1 tsp. salt

2 tsp. caraway seeds

1.5 tsp. cardamom

1 tbsp. butter or margarine

2 tsp. active dry yeast OR 1.5 tsp. fast rise yeast

Directions:

Select basic bread setting on bread maker.

1. Add water and molasses to bread pan.
 2. Add bread flour, rye flour, dry milk, sugar, salt and caraway seed. Tap pan to settle dry ingredients, the level ingredients, pushing into the corners. Place a piece of butter in each corner of pan on top of dry ingredients.
 3. Make a small well in the center and add yeast.
 4. Place bread pan into oven chamber, lock into place and close cover. Select BASIC bread setting and select bread color. Follow bread maker instructions to start, run and stop.
- Remove bread from pan and cool on wire rack.



Swedish Bread Plate: "Better a coarse cake/bread than to taste none at all."

Lutheran Standard Bran Flax Muffins

Makes 12 medium sized muffins

From the kitchen of: Jon Paulus

Ingredients:

- 1 cup wheat bran
- 1 cup oat bran
- 1 cup whole wheat flour
- 1 cup ground flax seed
- 2 tsp. baking powder
- 2 tsp. cinnamon

- 1 1/4 cup milk
- 1/2 cup brown sugar
- 3/4 cup unsweetened apple sauce
- 2 eggs
- 2 tsp. vanilla
- 1 cup raisins
- 1 cup chopped nuts (optional)



Note: Chia seeds can be substituted for the flax seed, the muffins will turn out a little moister.

Directions:

1. In a large bowl combine dry ingredients, mixing well.
2. In another bowl combine wet ingredients, including brown sugar.
3. Pour mixed liquids in to dry ingredients and mix well. Add additional milk if mixture seems too dry. Let stand for 10 minutes.
4. Preheat oven to 400 degrees F.
5. Scoop mixture into greased muffin pan. Divide.
6. Bake for 22 minutes. Check for doneness with a toothpick.
7. Turn muffins out onto wire rack to cool.

No-Knead Bread

By Mark Bittman

Yield: One 1 1/2-pound loaf Time: 1 hour 30 minutes, plus about 20 hours resting

From the kitchen of: Myriam Neil

Here is one of the most popular recipes The Times has ever published, courtesy of Jim Lahey, owner of Sullivan Street Bakery. It requires no kneading. It uses no special ingredients, equipment or techniques. And it takes very little effort — only time. You will need 24 hours to create the bread, but much of this is unattended waiting, a slow fermentation of the dough that results in a perfect loaf.

Ingredients:

3 cups/385 grams all-purpose or bread flour, more for dusting

¼ teaspoon instant yeast

1 ¼ teaspoons salt

Cornmeal or wheat bran, as needed

Step 1

In a large bowl combine flour, yeast and salt. Add 1 5/8 cups water, and stir until blended; dough will be shaggy and sticky. Cover bowl with plastic wrap. Let dough rest at least 12 hours, preferably about 18, at warm room temperature, about 70 degrees.

Step 2

Dough is ready when its surface is dotted with bubbles. Lightly flour a work surface and place dough on it; sprinkle it with a little more flour and fold it over on itself once or twice. Cover loosely with plastic wrap and let rest about 15 minutes.

Step 3

Using just enough flour to keep dough from sticking to work surface or to your fingers, gently and quickly shape dough into a ball. Generously coat a cotton towel (not terry cloth) with flour, wheat bran or cornmeal; put dough seam side down on towel and dust with more flour, bran or cornmeal. Cover with another cotton towel and let rise for about 2 hours. When it is ready, dough will be more than double in size and will not readily spring back when poked with a finger.

Step 4

At least a half-hour before dough is ready, heat oven to 450 degrees. Put a 6-to 8-quart heavy covered pot (cast iron, enamel, Pyrex or ceramic) in oven as it heats. When dough is ready, carefully remove pot from oven. Slide your hand under towel and turn dough over into pot, seam side up; it may look like a mess, but that is O.K. Shake pan once or twice if dough is unevenly distributed; it will straighten out as it bakes. Cover with lid and bake 30 minutes, then remove lid and bake another 15 to 30 minutes, until loaf is beautifully browned. Cool on a rack.

Pumpernickel Bread

From the kitchen of: Jon Paulus

This recipe is not for the faint hearted. It takes 3 DAYS to make, but it turns out seriously flavorful and heavy textured pumpernickel bread. It also takes another 2 DAYS before you serve it. I have quantities of all the ingredients if you're interested, and can give you enough to make the recipe. Please note you will need a casserole pan or large turkey pan with a cover, straight sided canning jars or loaf pans and aluminum foil. When you are done with this, you will really know that you have made bread!

Ingredients:

7 oz. organic rye berries

For the levain:

12.5 oz. organic dark rye flour

1.5 cup lukewarm water

3 tbsp. fed sourdough starter

For the dough:

12.5 oz. organic dark rye pumpernickel meal

12.5 oz. organic cracked rye

1 tbsp. salt

1 1/3 - 1 1/2 cup lukewarm water

3.5 oz. maple syrup

5 1/2 oz. dry roasted unsalted sunflower seeds

Instructions:

EVENING OF DAY 1:

1. Put the berries in a small saucepan and pour boiling water over them to cover by at least one inch.
2. For the levain, mix the rye flour, water and sourdough starter in a small bowl until well combined. Cover and let rest overnight in a warm place.

DAY 2:

1. Add enough water to the soaked rye berries so that there is about three times as much water as berries. Bring to a boil, then reduce to a simmer, covered for about an hour, or until the berries are soft, making sure the berries are covered with water and adding more water if needed.
2. In a large bowl, mix the dark rye pumpernickel meal, cracked rye and salt. Add the levain and 1 1/3 cup of water. Mix well.

(continued)

Pumpernickel Bread (cont.)

3. Add the cooked berries syrup and sunflower seeds. Knead the dough using the dough hook of an electric mixer or your hands. Add the rest of the water during kneading as needed, until the dough comes off the sides of the bowl. The dough should be moist and slightly sticky, it may not come off the sides of the bowl like other breads do. Dust with rye flour and cover let rest in a warm place for 30 minutes.
4. Grease 5 16 oz. straight sided canning jars or 2 loaf pans.
5. Knead the dough on a lightly floured surface to remove excess air. It will be slightly sticky. Divide the dough into equal portions and place into your loaf pans or jars. Allow room in the jars or pans for the bread to rise. Grease pieces of aluminum foil and cover the jars or pans tightly with the foil, greased side down. Let rest in a warm place for 2-3 hours.
6. Preheat oven to 300 degrees F. Remove the foil and lightly spray the top of the loaves with water, recover tightly with the foil.
7. Adjust the oven rack to the lowest setting. Place the jars or loaf pans in the casserole, place it on the oven rack. Pour about one inch of hot water into the casserole. Place the cover on the casserole, a little more water won't hurt, but it's important that it does not go dry.
8. Bake the bread for 1 hour at 300 degrees, then turn the heat to 212 degrees (if your oven only adjusts by 5-degree increments, 215 is fine.) Bake at 212 for 13 more hours.

DAY 3:

1. At the end of the baking time, turn off the oven and leave the casserole in the oven for one more hour. Then take it out of the oven and let everything cool off for another 30 minutes or until everything is cool enough to handle. In the meantime, keep the oven door closed to retain heat. Promptly unmold the breads, then place them in the warm oven for a couple of hours to dry.
2. Remove the breads from the oven, allow them to cool, wrap in wax paper or parchment paper and either place them in freezer bags immediately or let it sit in a cool place for another two days before cutting it on DAY 5. Store the bread in an airtight container in the fridge.

Rauha's Nisu, (Braided Finnish Cardamon Bread)

From the kitchen of: Lynn Houlis, her grandmother's recipe

"Rauha's Nisu" is named in honor of my grandmother.

A beautiful name, Rauha means "peace" in Finnish.

Note: some measurements are "guess-timates", as handed down recipes often used amounts like, "pinch of" or "a handful of".

Ingredients:

2 packages (1/4 ounce each) active dry yeast

1/4 cup warm water (110° to 115°)

2 cups warm milk (110° to 115°)

3/4 cup sugar

1/2 cup butter, softened

1-1/2 teaspoons salt

3/4 teaspoon ground cardamom

2 eggs

7 to 8 cups all-purpose flour



Directions:

In a bowl, dissolve yeast in warm water. Add milk, sugar, butter, salt, cardamom, eggs and 3 cups flour; beat until smooth. Stir in enough remaining flour to form a soft dough.

Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour.

Punch dough down. Turn onto a lightly floured surface; divide in half. Divide each half into thirds. Shape each piece into a 13-in. rope. Place three ropes on a greased baking sheet. Braid ropes; pinch ends to seal and tuck under. Repeat. Cover and let rise until doubled, about 45 minutes.

Bake at 350° for 25-30 minutes or until golden brown. Remove from pans to wire racks to cool.

Soup



Chili



From the kitchen of: Karen Dickerson

Ingredients:

½ pound ground beef, very lean

1 cup chopped onion

2 cloves of garlic, minced

3 teaspoons chili powder

½ teaspoon salt

Dash pepper

1 can condensed tomato soup

2 cans kidney beans, undrained

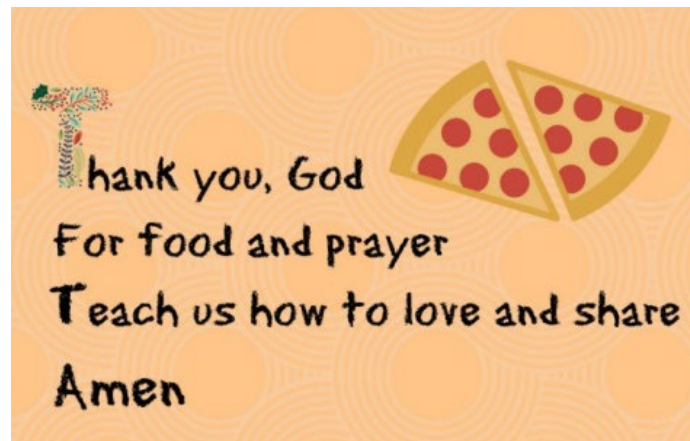
1 teaspoon vinegar

Directions:

Cook beef, onion, garlic, and seasonings until meat is lightly browned.

Add remaining ingredients. Cover, cook over low heat 30 minutes, stir often.

Uncover, cook a few minutes until it is the consistency you like.



Curried Carrot Soup With Ginger And Coconut Milk

Prep time: 10 min. Cook time: 40 min. Total: 50 minutes Servings: 6 main course-sized servings

From the kitchen of: Myriam Neil

Full of the flavor of earthy sweet carrots, spiced curry powder, creamy coconut, and a zip of ginger, this soup satisfies on a cool fall or spring evening. Omnivores can swap in chicken stock or bone broth for the veggie broth if they like. Lately I've been omitting the lime and cilantro and topping this soup with wilted, chopped spinach cooked in ghee. Or top with crispy chickpeas, Aleppo pepper, a swirl of yogurt, and a drizzle of good olive oil.

Ingredients:

2 tablespoons (30 ml) coconut oil (or ghee for a non-vegan option)

1 large yellow onion, diced

2 tablespoons peeled and finely chopped fresh ginger

2 large cloves garlic, peeled and sliced

1 1/2 teaspoons curry powder

3/4 teaspoon ground turmeric

2 1/4 pounds carrots, peeled and chopped (about 3 bunches) (6 cups)

1 teaspoon fine sea or kosher salt, more or less to your taste

5 cups unsalted vegetable stock or water (or chicken stock / bone broth for non-vegan)

1 can full-fat coconut milk (13.5 ounces)

Optional toppings: spinach wilted in ghee or coconut oil, crispy chickpeas, plain yogurt, Aleppo pepper, olive oil, squeeze lemon or lime juice.

Instructions:

1. Heat the oil in a large soup pot or Dutch oven set over medium heat. Add the onions, ginger, curry powder, and turmeric and cook, stirring frequently, until the onion is tender, 10-15 minutes. Add the garlic and cook for 1 minute until fragrant.

2. Add the carrots, salt, and stock. Bring to a boil over high heat, then reduce the heat to medium and simmer, partially covered, until the vegetables are very tender, 25-30 minutes. Remove from the heat and add most of the coconut milk, reserving 1/4 cup for garnish.

3. Cool the soup slightly, then puree smooth with an immersion blender (or in batches in a blender or food processor). Add more salt if needed.

4. Heat the soup gently, stirring, until it is steaming but not bubbling so as not to curdle the coconut milk. Serve bowls with your toppings of choice.

5. The soup keeps well, refrigerated, up to 4 days.

Notes: This soup is all about the carrots, so use the freshest, sweetest, smallest ones you can find. The soup keeps beautifully for up to 4 days, its bright color kept intact and flavors developing over a day or two in the fridge.

Jon's Slow Cooker White Chicken Chili

From the kitchen of: Jon Paulus

This goes well served with cornbread. It is mild, so feel free to add red pepper flakes, diced jalapeno or other hot peppers to kick it up if desired. If chili is too thin, cook on high uncovered until it thickens up a bit.

Ingredients:

1 to 1.5 lbs. Chicken breast meat or chicken tender cuts

3 cans white beans (15 ounce) (white kidney beans, great northern beans or cannellini beans, or any combination of the three.)

butter or oil

1 bay leaf

1 onion, diced

1 green pepper, diced

1 clove garlic, chopped

2 tbsp. cumin

2 tbsp. chili powder

salt to taste

1 to 2 cups chicken bouillon or chicken stock



Instructions:

1. Place beans (including liquid) 1 tbsp of cumin, 1 tbsp of chili powder and bay leaf into crock pot on high.

2. Sauté chicken, onion, green pepper and garlic together in a sauce pan, adding 1 tbsp. of cumin and 1 tbsp. of chili powder. Cook just until chicken is done through, not browned. Shred or cut up chicken into bite sized morsels. Add this to crockpot.

3. Add 1 cup of chicken stock to crock pot, turn temperature to low. Add more chicken stock if chili isn't liquid enough.

4. Let cook for 5 hours or until flavors are blended.

No cream blender Broccoli or Asparagus Soup

Prep time 25 minutes, cooking time 25 minutes

From the kitchen of: Bette & Karyn Schmidt

Ingredients:

- 2 tsp. olive or any kind of oil
- 1 cup chopped onions
- 1 clove garlic, crushed
- ¼ tsp. salt
- ¼ tsp. pepper
- ¼ tsp. dried thyme
- 2 cans, 14 ½ oz. each, chicken broth, low sodium
- 1 cup water
- 8 oz. all purpose potatoes, peeled and cut into ¾ inch cubes to make one heaping cup
- 1 large bunch broccoli, about 1 ½ lb. (or asparagus)
- 1 tsp. lemon juice



Directions:

Heat oil in a 5-quart Dutch oven pot over medium high heat. Add onions, garlic salt, pepper, thyme, cook stirring frequently, until onions are tender and begin to brown. Remove garlic.

Add chicken broth and water, bring to boil over high heat. Stir in potatoes, return to boil, reduce heat and simmer, until potatoes are fork tender, five minutes.

Meanwhile, trim ends and tough parts of broccoli stalks. Cut florets and stalks into 1 inch pieces. Add broccoli to Dutch oven mixture and cook over high heat, uncovered, until broccoli is tender, about 8-10 minutes.

Puree soup in blender, in two batches until smooth. Return soup to Dutch oven, stir in lemon juice. SERVE IMMEDIATELY. Makes 4 servings. Refrigerate any leftover soup.

“Winter Solstice” Minestrone Soup

From the kitchen of: Jill Snellman

My mom made the best Minestrone soup, and my sister Lynn Ann carried on the tradition with this vegan version. This soup is fool-proof. No matter what modifications we have made, it always turns out delicious.

Ingredients:

6-8 Tbsp. butter or margarine
1 ½ cups chopped carrots
½ cup chopped celery
½ -1 onion, chopped
2 - 20 oz. cans cannelloni beans (white kidney beans)
2 cups sliced zucchini
1 cup shredded cabbage
1 lb. canned tomatoes*
6 oz. tomato paste*
1 cup cubed potato
2 quarts chicken stock**
4 cloves garlic, crushed
4 tsp. fresh parsley
1 tsp. salt (omit the salt if using salted bouillon cubes)
½ tsp. pepper
1 tsp. dried basil
2/3 cup any kind of uncooked pasta (shells, elbows, etc.)
grated parmesan cheese, preferably fresh

Directions:

Melt butter or margarine in Dutch oven. Add carrots, celery and onion. Sauté for a few minutes. Then add everything else, except pasta. Bring to a boil. Add pasta. Cover and simmer 20 minutes. (Vegetables should not be mushy, but barely tender.)
Serve with parmesan cheese on top. Also, good cold.

* May substitute 28 oz. can crushed plum tomatoes for the tomatoes & tomato paste.

**Vegan: substitute 2 packages vegetable bouillon cubes, (4 total cubes) & 2 quarts of water for the chicken stock. You may also substitute tomato juice or V-8 & water for the chicken stock.

Meal Prayer

**Bless us, O Lord,
and these, Thy gifts,
which we are about
to receive from
Thy bounty.
Through Christ,
our Lord.**

Amen.



Noodle Broccoli Cheese Soup

From the kitchen of: Wanda Hansler

A substantial meal for a winter day.

2 tsp. veg. oil
3/4 cup chopped onion
6 cups water
6 chicken bouillon cubes
8 oz. fine egg noodles
1 tsp. salt (optional)
20 oz. frozen chopped broccoli
1/8 tsp. garlic powder
6 cups milk
1 lb. American cheese, cubed (Velveeta)
Pepper

Cook onion in oil 3 minutes. Add water and heat to boiling, dissolving bouillon cubes. Gradually add noodles and cook 3 minutes. Add broccoli and garlic powder; cook approx. 4 minutes. Add milk, cheese, and pepper. Cook and stir until cheese melts.

Makes about 4 quarts, approx. 12 servings

Salads

Carrot Salad

From the kitchen of: Barb Decker

Ingredients: 2 lb. sliced carrots cooked until tender and drain.

Mix together: 1 small green pepper, sliced

1 small onion diced

1 can tomato soup

½ cup salad oil

1 cup sugar

¾ cup vinegar

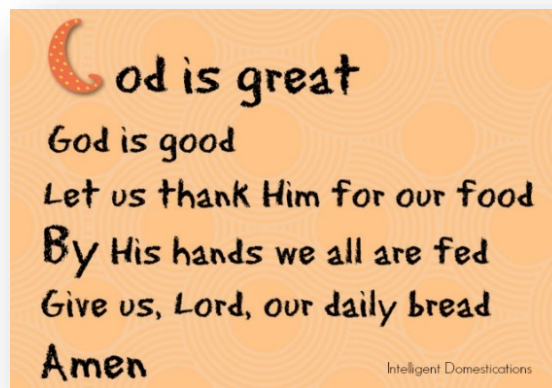
1 tsp. Worcestershire sauce

salt and pepper

Directions: Bring to boil / cool.

Pour over carrots.

Keeps for over a week.



German Potato Salad

From the kitchen of: Vicki Lester

12 new potatoes minus 1 (Not sure if that was 1 pound or 1 potato 😊) cooked in jackets.
Peel potatoes and cube them or slice them.
6 strips cubed bacon
Onion to taste

Fry bacon and onion til browned. Remove bacon and onion til sauce is made.

Into bacon grease add:
3 Tbsp. flour to thicken then add:
1/3 cup vinegar
2/3 cup water
1 tsp. salt
1/3 cup sugar to taste
Pepper

When smooth add:
2 cups water.

Mix and then add bacon, potatoes, and onion. Simmer til hot.

*Bless the food
before us, the family
beside us, and the
love between us.
Amen*

June's Chicken Salad

From the kitchen of Barb Decker

Ingredients: 3-4 large chicken breasts (diced and browned)
3 pkgs. Chicken Top Ramen noodles
(crush noodles – don't cook)
1 pkg. coleslaw or cabbage mix
1 cup celery chopped
1 onion chopped

Mix together.

Dressing: 1 cup oil mixed with seasonings from Ramen noodles
2 Tbs. Chinese vinegar

Mix together – pour over other ingredients.

Refrigerate – will keep up to 2 weeks.



Lemon Lime Cottage Cheese Jello Salad

From the kitchen of: Chris Nuss

This is a Grandma Nuss Kansas Recipe.

FIRST LAYER

Ingredients: 1 pack lime Jello
1 1/2 cups boiling water
1 cup crushed pineapple

Directions: Mix Jello and cool.
Add pineapple.
Pour into mold or square dish – Chill until sticky to the touch.



SECOND LAYER

Ingredients: 1 package lemon Jello
1 cup boiling water
1 cup heavy whipping cream
1 cup cottage cheese

Directions: Mix lemon Jello and boiling water, cool – but do not let it become thick.
Whip cream and add to the cottage cheese.
Add the cooled lemon Jello to the whipped cream and cottage cheese and stir.
When lime layer is sticky to touch – pour the cooled lemon mixture over it.



Quinoa Salad with Blueberry, Avocado, Mango and Feta

From the kitchen of: Myriam Neil

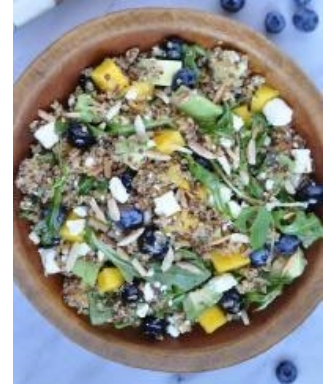
This recipe was provided courtesy of local cookbook author and chef, Carla Snyder.

Learn more about Carla and discover her recipes at Ravenouskitchen.com.

Start-to-Finish: 45 minutes Hands-on Time: 25 minutes Serves 4 to 6

Ingredients:

1/4 cup olive oil
1/2 red onion, diced
1 cup Heinen's Tri Color Quinoa, white quinoa or red quinoa, rinsed
2 cups vegetable broth
Zest and juice of 1 lemon, about 3 Tbsp.
1/2 tsp. salt and freshly ground black pepper
2 cups arugula, chopped
1 ripe mango, peeled, pitted and diced
1 ripe avocado, peeled, pitted and diced
1/2 cup slivered almonds, toasted
2 - 6 oz. packs blueberries, rinsed
1/2 cup crumbled feta cheese



Instructions

1. Heat a 12-inch skillet over medium-high heat and add 1 Tbsp. of the olive oil. When the oil shimmers, add the onion and cook for two minutes or until it begins to soften. Add the quinoa and stir to coat the grains with the fat in the pan. Pour in the broth and bring to a simmer. Cover, reduce the heat to low and cook the quinoa at a bare simmer for about 20 minutes or until tender. It should be dry and fluffy.
2. While the quinoa cooks, whisk together the lemon juice, salt, a few grinds of pepper and the remaining 3 Tbsp. olive oil in a large bowl. Chop the arugula, dice the mango and avocado and toast the almonds.
3. Transfer the hot quinoa to the bowl with the dressing and stir to blend evenly. Allow the grains to soak up the dressing and cool for about 10 minutes, then stir in the arugula, mango, avocado, almonds and blueberries. Taste for seasoning and add more salt, pepper, lemon or olive oil, if needed.
4. Sprinkle the feta cheese over the top and serve warm or at room temperature.

Extra hungry? Grate or chop a hardboiled egg or two into the salad.

In the glass: Look for a bottle of crisp, fruity Sauvignon Blanc from Frogs Leap.

Tomato and Peach Salad With Whipped Goat Cheese

By Alex Weibel

Yield 4 servings Time 15 minutes

From the kitchen of: Myriam Neil

Whizzed in the food processor with some heavy cream and lemon zest, earthy goat cheese becomes rich and creamy, the perfect complement to juicy peaches and tomatoes. Fresh purslane, if you can find it, provides a slight crunch to the salad, but mâche or watercress would also work well. You could also tear up some basil, parsley or other tender herbs you have lying around and toss those in just before serving. Colorful, fresh and easy, this salad works as a starter, a side or a summery supper, piled on top of grilled bread.

Ingredients:

2 tablespoons extra-virgin olive oil
1 tablespoon sherry vinegar
1 tablespoon whole-grain mustard, preferably Maille brand
½ teaspoon fresh lemon zest, plus 2 teaspoons juice
Kosher salt and black pepper
¼ small red onion, very thinly sliced
4 ounces soft goat cheese or feta
6 tablespoons heavy cream
2 large heirloom tomatoes (about 14 ounces total), cored and cut into 1-inch wedges
2 medium peaches (about 12 ounces), halved, pitted and cut into 1/2-inch wedges
1 packed cup torn purslane, mâche or watercress (optional)

Step 1

In a large bowl, whisk the olive oil, vinegar, mustard and lemon juice. Season generously with salt and pepper, stir in the red onion and set aside.

Step 2

Crumble the goat cheese into the bowl of a food processor and whip until creamy, scraping down the sides of the work bowl as needed, 1 to 2 minutes. Add the heavy cream and lemon zest and whip just until fluffy, about 1 minute, scraping the bowl as needed. Transfer to a bowl and season to taste with salt.

Step 3

Spread the whipped goat cheese on a large serving platter or in shallow bowl, distributing it evenly using the back of a spoon. Add the tomato wedges, peach wedges and purslane to the dressing and toss to coat. Season to taste with salt and pepper. Place on top of the whipped goat cheese and serve immediately.

Sides

Cheese Grits With Saucy Black Beans, Avocado and Radish

By Sarah Copeland

Yield 4 servings Time 30 minutes

From the kitchen of: Myriam Neil

Cheesy grits are a filling, versatile vegetarian staple. They can be dressed up or down, and topped with heaps of your favorite things. If you have it, Manchego provides creaminess and rich, salt flavor, but a combination of Cheddar and Parmesan works equally well. If you're using a vegan cheese, opt for one with the creamiest texture like a soy mozzarella, Cheddar or Cheddar Jack. To finish, let your favorite taco toppings guide you—avocados, radish and scallions are a surefire trifecta, but a spoonful of pico de gallo or salsa would be welcome here, too. You could also amp up the beans big time, adding chopped garlic, ground cumin or oodles more heat, but don't go so crazy that you can't pull this off on a weeknight with ease.

Ingredients:

2 $\frac{3}{4}$ cups vegetable broth or water (or any combination of both), more as needed
2 cups whole milk or cashew milk
1 cup grits or polenta
1 teaspoon kosher salt, plus more to taste
1 (28-ounce) can black beans, rinsed and drained
 $\frac{1}{2}$ to 1 teaspoon ground cayenne
 $\frac{1}{2}$ cup grated Manchego, Cheddar, Parmesan or vegan cheese, plus more for garnish
2 tablespoons butter, optional
2 firm ripe avocados, peeled and chopped
3 small or 1 large radish, thinly sliced
3 scallions, thinly sliced
Hot sauce and lime wedges, for serving (optional)

Step 1. In a pot, combine 2 cups of the broth or water along with the milk, grits and 1 teaspoon salt. Cook over low heat, stirring frequently, until completely tender, 20 to 25 minutes.

Step 2. Meanwhile, in a small saucepan, combine the remaining $\frac{3}{4}$ cup broth or water with the black beans and cayenne and cook over low heat, stirring occasionally, until warm and saucy. Season to taste with salt and add broth or water by the tablespoon, if desired, for saucier beans.

Step 3. When the grits are tender, remove from the heat, and vigorously stir in the $\frac{1}{2}$ cup cheese and the butter, if using, until the grits are creamy and almost fluffy.

Step 4. Spoon into four bowls, and top with the bean mixture, avocado, radish and scallion. Finely grate more cheese over the top, if desired, and serve warm, with hot sauce and lime wedges if desired.

Cheesy Potatoes

From the kitchen of: Barb Decker

Ingredients: 1 can cream of chicken soup
1 8 oz. sour cream
1 2 lb. bag frozen hash browns
8 oz. shredded cheddar cheese
1 onion chopped (optional)
1 stick of margarine – melted
1 ½ cup crushed cornflakes
salt and pepper



Directions: Mix all ingredients except margarine and cornflakes.
Place in 9 x 13 pan.
Top with melted margarine and cornflakes.
Bake at 300 degrees for one hour.

Cheesy Vegetables

From the kitchen of: Barb Decker

Ingredients: 2 bags California Vegetables, Cook and drain.
1 can cream of chicken soup
1 can cream of celery soup
1 cup Cheese Whiz
milk to blend



Directions: Mix together – cook ½ hour at 350 degrees or can be made in a slow cooker.

Fried Rice

From the kitchen of: Sandy Tsvedos

Ingredients:

1 ½ cups rice
3 cups water
½ cup ham, chopped
2 green onions, chopped
¼ cup water chestnuts, sliced
1 scrambled egg
1-2 tbsp. soy sauce
1-2 tbsp. oil
¼ cup peas



Directions:

Put water and rice into a sauce pan and bring to a boil. Place the lid on and turn to low heat and cook until all of the water is absorbed.

In fry pan or skillet heat oil on medium high (#7). Add egg and stir quickly until egg is scrambled and cooked. Remove egg from pan and place in a small bowl.

Add cooked rice into the pan and fry for 2-3 minutes. You may need to add the second tablespoon of oil.

Add chopped green onions and stir for 2 minutes more.

Add remaining food and stir until heated thoroughly. Add ham and 1 tablespoon of soy sauce.

Serve warm and enjoy.



Linnie's Cheese Puffs

From the kitchen of: Linda Makee

Ingredients:

2 jars, 5 oz. each Old English spread made by Kraft
1/2 cup butter
1 cup flour
Dash of salt



Have all ingredients at room temp. Mix together. Roll into tiny balls. Keep in refrigerator until ready to bake. Or make ahead and freeze on a cookie sheet...transfer to a baggie and keep in freezer until ready to bake.

Bake @ 450 degrees 5-7 minutes.

Great appetizer or with soups.

Bon Appétit.



Pan Fried Radishes with Crispy Bacon

From the kitchen of: Cheryl Moser

It looks gross...I don't like radishes...it sounds yucky.

Neigh sayers....Just try this!

Cooked radishes do not taste like raw radishes. I promise.

Ingredients:

5 slices bacon, chopped

1-pound whole radishes, quartered

1 teaspoon Garlic powder

2 Tablespoons Balsamic vinegar

Salt and pepper to taste



Instructions:

Add the bacon to a large skillet over medium heat. Cook the bacon until it is about halfway cooked, stirring occasionally. Add in the quartered radishes and garlic powder. Continue to cook until the radishes are fork tender and the bacon is crispy. This will take about 10 minutes.

Add the balsamic vinegar to the pan and scrape any browned bits from the bottom of the pan with a wooden spatula. Season with salt and pepper to taste and serve.

Notes:

You want to be sure to add the radishes before the bacon gets too far along. It should still be pretty fatty. If you add the radishes to the pan too late, the bacon will burn before the radishes are cooked all of the way through.

Potato Casserole

From the kitchen of: Dorothy Schneider

This potato recipe is good and no need for peeling and slicing potatoes.

Ingredients:

32 oz. pkg hash brown potatoes, thawed

1-pint sour cream

½ tsp. salt

1 can cream of mushroom soup

1 cup grated cheddar cheese

Instructions:

Mix all ingredients except for potatoes. Then stir in potatoes.

Place in a 9 X 13 casserole.

Bake at 350 degrees for 1 ½ hours.



**Pray for peace and grace
and spiritual food,
For wisdom and guidance,
for all those are good.
But don't forget to pass the potatoes.**

Sweet and Sour Carrots

From the kitchen of: Bette and Karyn Schmidt

This is an easy side dish, looks attractive, and a good way to serve veggies.

Ingredients:

3 cups sliced carrots/one bag

1 medium green pepper cut into squares

1 can tomato soup

2 tbsp. water

4 tsp. vinegar

1 tsp. sugar

1 clove garlic minced or garlic powder or minced garlic in jar

Parsley for garnish, either fresh or dried



Instructions:

In small skillet, put small amount of oil, heat, cook pepper squares and garlic until pepper is soft but still bright green color. Put aside. If using garlic powder, shake a few times.

Cook carrots in small amount of water, in two-quart pot, until just soft. Drain off water.

To the carrots, add the soup, water, vinegar, sugar. Stir in green pepper. Heat, stirring occasionally.

Before serving, garnish with parsley. Serves 6-8.

May be made hours ahead of time or even the night before and refrigerate.

Sweet Potato Casserole

AKA (sweet potato casserole w/out marshmallows)

From the kitchen of: Karen Zak

This is a recipe that comes from my family and I introduced it at Thanksgiving to my husband's family our first Thanksgiving together. Most of them did not like sweet potatoes but his brother did. Everyone enjoyed this so much it is what I am asked to bring every year and for Christmas dinner for 45 years now.

Ingredients:

3 cups mashed sweet potatoes or yams (fresh or drained canned)
1/2 cup sugar (more or less to taste)
3 eggs- beaten
2/3 cup butter- melted
1 tsp. vanilla

Beat above with mixer. Pour into 1 ½ quart greased casserole dish or 9x13 pan.
(I use butter to grease.)

Topping ingredients:

1 cup brown sugar
1/2 cup flour
1 cup chopped walnuts
1/2 stick melted butter (4 Tbsp.)

Mix above with a fork. Sprinkle over top of sweet potato mixture.

Bake at 350 degrees for 40-50 minutes, until it is bubbly.

Serves - 8-10

Ingredient amounts may be increased and changed to suit your tastes. It reheats nicely in the microwave.

Main Entrees

Beef Ragout

From the kitchen of: Chris Nuss
My mother's delicious recipe.

Ingredients:

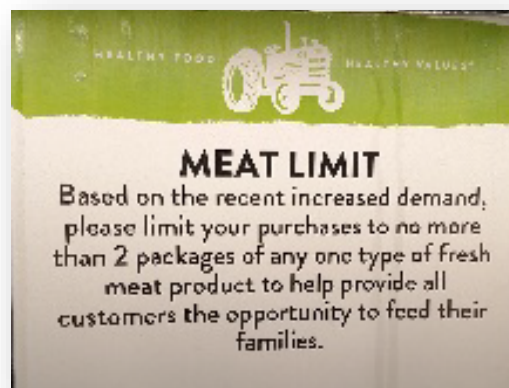
1½ lbs. – 2 lbs. of beef cubes or beef tenderloin cubes
1 large onion, thinly sliced
1 cup chopped celery
3 cups beef bullion
1 cup red wine
1 large can 28 oz. tomatoes
1 tsp. salt
½ tsp. pepper
½ tsp. marjoram
¼ cup parsley
3-4 sliced carrots or a bag of frozen sliced carrots
4-6 potatoes cut in cubes

Instructions:

Brown beef, onion and celery in frying pan, turn into casserole and add remaining ingredients. Potatoes may be added now or wait until its cooked 45 minutes.

Bake at 350-375 for 2½ hours.

Serve with crusty bread and a salad. A delicious dinner, enjoy.



Bierocks German Sandwich

From the kitchen of: Chris Nuss

This is a traditional and favorite Kansas treat. My husband, Morrey, comes from Kansas. They used to have Bierocks Stands where you could purchase take out Bierocks. Our children loved buying them when in Great Bend or Dodge City.

Ingredients: 6 cups cabbage chopped
 2 to 2 ½ cups onions chopped
 1 lb. ground beef
 2 teaspoons salt
 1 teaspoon pepper
 2 to 2 ½ cans of roll dough

Directions:

Brown beef for 5 minutes add cabbage and onions;
Cover and cool for about 15 minutes. Add salt and pepper; cool to lukewarm.

Roll dough to about ¼ inch thick;
Cut into squares and put filling on each square. Pinch together or fold over into a closed sandwich.

Place on greased pan and allow to rise for 10 to 20 minutes.

Bake at 350 degrees for 20 minutes.

Broiled Parmesan Tilapia

From the kitchen of: Cheryl Moser

This is one of my favorite “go-to” meals. Cheap, quick and inexpensive. Under \$10.00 and approximately 10 minutes to make.

Ingredients:

½ cup Parmesan cheese
¼ cup butter, softened
3 tablespoons mayonnaise
2 tablespoons fresh lemon juice
¼ teaspoon dried basil
¼ teaspoon ground black pepper
⅛ teaspoon onion powder
⅛ teaspoon celery salt
2 pounds tilapia fillets - thawed if frozen

Directions:

Step 1: Preheat your oven's broiler. Grease a broiling pan or line pan with aluminum foil.

Step 2: In a small bowl, mix together the Parmesan cheese, butter, mayonnaise and lemon juice. Season with dried basil, pepper, onion powder and celery salt. Mix well and set aside.

Step 3: Arrange fillets in a single layer on the prepared pan. Broil a few inches from the heat for 2 to 3 minutes. Flip the fillets over and broil for a couple more minutes. Remove the fillets from the oven and cover them with the Parmesan cheese mixture on the top side. Broil for 2 more minutes or until the topping is browned and fish flakes easily with a fork. Be careful not to overcook the fish.

Cheese Pupusas

By Francis Lam Yield

9 pupusas (3 to 4 servings) Time 40 minutes



From the kitchen of: Myriam Neil

Cheese pupusas — stuffed, griddled masa cakes — and their accompanying slaw, curtido, are quintessential Salvadoran street foods. This recipe is adapted from Janet Lainez, who has been making them for homesick Latinos every summer at the Red Hook Ball Fields for nearly 25 years. She likes to use mozzarella rather than Salvadoran cheese — preferably Polly-O, established in Brooklyn, 1899.

Ingredients:

1 teaspoon kosher salt

2 cups masa harina (9 ounces by weight)

1 ½ cups water

12 ounces industrial mozzarella, grated (preferably Polly-O whole milk)

Vegetable oil, as needed

Curtido, for serving (see recipe (<http://cooking.nytimes.com/recipes/1017184-curtido>))

Step 1: In a large bowl, mix the salt well into the masa harina. With your hands, knead the water into the masa harina in a few additions; work in all the water evenly. The dough will feel like stiff mashed potatoes. Lay a 12-inch square of plastic wrap or a zip-lock on a smooth work surface.

Step 2: Divide the cheese into 9 equal piles. Roll a 2-ounce ball of dough in your hands, about the size of a golf ball, and pat it out in your hand to form a disc a little larger than your palm. (If the dough is very sticky, lightly moisten or oil your hands.) Pat a pile of cheese onto the masa, leaving just a little space around the edges (cup your hand slightly if it helps). Carefully close your hand to bring the edges of the disc closer, and use your other hand to pat and pinch it together to enclose the cheese in a rough ball. Patch any holes with a little more masa, but don't worry too much — cheese that leaks out will brown deliciously in the pan. Moisten or oil the plastic wrap, and pat out the pupusa on it, forming a disc about 4 inches wide. Repeat, forming a second pupusa.

Step 3: Heat a large nonstick sauté pan over medium heat, and very lightly grease it with oil. When the oil appears thin, lay the pupusas in the pan, and cook until richly browned in spots, about 4 minutes. (If you can fit 3 or 4 pupusas at a time in the pan, increase heat to medium-high.) It's O.K. if the cheese starts to bubble out. Flip the pupusas, and cook another 4 minutes, until they're browned and cooked through. Serve finished ones immediately with curtido (<http://cooking.nytimes.com/recipes/1017184-curtido>) and repeat forming and cooking the remaining pupusas.

Chicken Breast Recipe

From the kitchen of: Faith Circle Lenten Meal

We usually serve with tossed salad but have served with a variety of Jello salads.

Cookies & finger desserts.

Ingredients:

4 whole chicken breasts (cut into pieces), 2.40 – 3.00 lbs. or 5 halves

8 slices of Swiss cheese

2 cans mushroom or chicken soup

½ Can water or milk

1 stick margarine or butter

2 cups “Blue Label” Pepperidge Farm dressing

Directions:

Spray a 13 X 9 pan with oil.

Place chicken in the bottom of 13 X 9 pan. Put cheese on top of the chicken. Mix soup and water/milk into a bowl and then pour over top of the chicken and cheese. Mix dressing and melted butter/margarine together and sprinkle on top of mixture. Bake one hour uncovered at 350 degrees. Cover casserole near end so that dressing does not burn.

Possible options: Add Broccoli
Add Onion
Add Mushrooms

Chicken Marengo

From the kitchen of Bette and Karyn Schmidt
Easy family dinner, a Schmidt favorite.

Ingredients:

1 broiler fryer chicken, about 2 ½ lbs., cut up
¼ cup vegetable or canola oil
½ cup chopped onion
1 clove garlic, minced
¼ tsp. marjoram, crushed
1 tsp. salt
1/8 tsp. pepper
½ cup dry white wine or chicken broth
1 can, 8 oz., chopped mushrooms/save water
2 tomatoes peeled/fresh or canned
Parsley, fresh or dried

Directions:

Brown chicken slowly in hot oil. Add onion, garlic, and marjoram, cook until onion is soft. Season with salt and pepper. Add wine and water drained from mushrooms. Scrape bottom of pan to loosen browned bits. Cover and cook over low heat until chicken is tender, about 35 minutes. Skim off any fat. Cut tomatoes into quarters and add with mushrooms to chicken. Continue cooking, covered, for 5 minutes. Garnish with parsley. Serves 4.

Easy Lasagna

From the kitchen of: Barb Decker

Ingredients: 1 ½ lb. hamburger (or ground turkey or chicken)
2- 15 oz., cans of tomato sauce with bits
2 envelopes dry spaghetti sauce
11 ½ oz. can V-8 juice

Simmer the above 10 minutes after browning and draining hamburger.

Ingredients: 1 pkg. lasagna noodles
22 oz. container Cottage cheese
4 cups mozzarella cheese

Directions: Mix together cottage and mozzarella cheeses.
Oil a 9x13 pan – Put thin layer of sauce on bottom.
Then noodles uncooked – Next cottage cheese mixture.
End with sauce. Repeat and end with sauce.
Cover with heavy foil or two pieces regular foil.
Bake at 350 degrees for 1 hr.



Egg Burrito

From the kitchen of Kristy Bohinc

The main ingredients are:

Eggs

Soft Shell Tortilla

Anything else is just whatever people like with their eggs, examples:

Bacon

Sausage

Black Olives

Cheese

Peppers

Tomatoes

Onions

etc...



Instructions:

To start, crack 2-3 eggs in a pan and season with salt and pepper. Let the eggs cook without stirring, and when they're just about done, put a soft flour tortilla on top and flip the whole thing over, so the tortilla shell is on the bottom. Putting the tortilla in second ensures the eggs and tortilla fuse together as one, so flipping the entire thing is no biggie!

To finish, just add cheese, bacon, or whatever else you'd like in your quesadilla, and fold the tortilla in half (or thirds, but that's tricky!). Toast on both sides and voila!

Mexi-College

From the kitchen of: Jill Snellman

My niece is staying with us for a while, as she attends college via the internet. Fascinating what the college crowd eats now a days...However, Chipotle is too spicy for my niece, so she has developed her own Mexican seasoning for her ground beef entrée in a bowl. My husband and I call it a 2020 redo of the Walking Taco!



Ingredients:

1 lb. ground beef

1 tsp. each of these dried spices: minced onion, minced garlic, cilantro, cumin & salt

¼ tsp. of these spices: paprika, oregano & chili powder

chopped onion, sweet or green scallion

grated cheddar cheese

spinach

lettuce

chopped tomatoes

Doritos – Cool Ranch or any other

Directions:

Cook ground beef on medium heat with all spices. Drain excess fat, if any.

Put all ingredients on table in separate bowls: cooked beef, onions, cheese, spinach, lettuce and Doritos. Each person creates their own meal bowl, but always placing the Doritos on top to avoid soggy Doritos. 🤔

Pecan Crusted Salmon

From the kitchen of: Jill Snellman

This is my favorite recipe when entertaining company.

I have the salmon all ready to bake, and place it in the oven when I am clearing the first course.

Ingredients:

1 ½ lbs. salmon (cut into 4-6 fillets)

4-5 tbsp. mayonnaise

topping:

1 cup finely chopped pecans

2/3 cup Italian seasoned panko bread crumbs

4 tbsp. grated parmesan cheese

1 tsp. dried parsley

2 tbsp. butter, melted

Directions:

Place salmon in a greased baking dish (skin side down if not skinless).

Spread a thin layer, ½ -1 tbsp. (depending on the fillet size), of mayonnaise on top of each fillet.

Combine all other ingredients in a small bowl for the nut topping.

Spoon topping over salmon.

Bake at 425° for 10-15 minutes, depending on the thickness of the salmon.

Salmon is done when in the center the layers will separate easily with a fork, but it is still moist.



Swedish Meat Balls

From the kitchen of: Chris Nuss

Ingredients: $\frac{3}{4}$ cup cracker crumbs
 $\frac{3}{4}$ cup milk
small onion or $\frac{1}{3}$ cup
1 egg
1 lb. ground beef
salt, pepper, $\frac{1}{8}$ teaspoon Nutmeg
10 $\frac{1}{2}$ oz. can Consommé Soup, 1 can water

Directions:

Add $\frac{3}{4}$ cup cracker crumbs to $\frac{3}{4}$ cup milk (can substitute oatmeal for cracker crumbs).

Add salt and pepper, $\frac{1}{3}$ grated or finely diced onion, 1 egg, $\frac{1}{8}$ teaspoon nutmeg.

Add 1 lb. ground beef.

Shape into little $1\frac{1}{2}$ inch meat balls.

Brown on all sides in skillet, oven.

Add 1 can 10 $\frac{1}{2}$ oz. Consommé Soup and 1 can water to the meat balls and simmer for 30 minutes, thicken sauce.

Variation – instead of using Consommé Soup, you can use 1 can Mushroom soup and $\frac{1}{2}$ to 1 can milk.

Simmer 30 minutes.

Sauce can be thickened.



Thai Curry

From the kitchen of: Pastor Paul and Katie Moody

Prep time: 30 Minutes Cook time: 30 Minutes

Ingredients:

Long grain rice (white or brown), prepared separately.

Coconut or Vegetable Oil for sautéing

2 medium white onions, diced

6 cloves fresh garlic, minced

1-inch piece ginger root, peeled and minced

4 sweet potatoes, peeled and cubed

2 red bell peppers, diced

1 small head cauliflower, diced

1/4 to 1/3 cup red or yellow curry paste, as found in specialty Asian food stores [adjust to taste, check ingredients for shrimp paste if cooking vegan]

1-2 Tbsp. fish sauce, to taste [can be omitted for vegan recipe]

1 can coconut cream

3 5 cans coconut milk

1 bag (~12 oz) fresh or frozen peas

1 can chickpeas, rinsed and drained

1/2 bag fresh kale, roughly chopped

Fresh Limes Chopped Cilantro [Note: vegetables can be added, removed, or substituted depending on preferences. We have sometimes used Yukon gold potatoes, spinach, or carrots, among others.]

Directions:

Begin cooking rice so that it will be ready when curry is finished.

Warm large Dutch oven or spaghetti pot on medium heat. Add oil. Sauté onions until soft and golden brown. Add garlic and ginger root, sauté until fragrant, about 1 minute. Add sweet potatoes, cook uncovered until halfway done. Add bell peppers and cauliflower, continue to cook another 5 minutes, until partially softened; potatoes should be nearly done. Add curry paste, mix well, cook 2 minutes. Deglaze pot with fish sauce, add chickpeas, kale, coconut cream and coconut milk, bring to a simmer. Add peas, bring again to simmer for 10 minutes or until rice is finished.

In individual bowls, pour the curry mixture over rice, garnish generously with cilantro, squeeze 1/2 lime on each and serve.

Vegetable Pie

From the kitchen of: Bette and Karyn Schmidt

Failproof easy Vegetable Pie is quiche without the crust! Another Schmidt favorite.

Ingredients:

2 cups veggies, can use chopped mushrooms, broccoli, cauliflower, spinach, any combination

½ cup each chopped onion and green pepper

1 cup (4 oz.) shredded or cut up cheese, can use cheddar, mozzarella, Swiss, provolone

1 ½ cups milk, whole or 2%

¾ cup Bisquick baking mix

2 eggs

1 tsp. salt, ¼ tsp. pepper

Directions:

Grease well a 10 inch glass pie plate. Preheat oven to 400 degrees. Heat one inch salted water to boiling in two quart pot. Add vegetables. Cover and cook until almost tender, about 5 minutes. Drain thoroughly. Mix vegetables, onion, green pepper and cheese in a bowl. In another larger bowl, beat eggs, milk, baking mix until smooth, either in blender, mixer, or hand beater. Add the vegetable mixture in and stir by hand. Pour mixture into pie plate. Bake in oven until golden brown and knife inserted halfway between center and edge comes out clean, about 35 to 40 minutes. Let stand 5 minutes before cutting into pieces. If using frozen veggies, 10 ounce container, thaw and drain and do not cook.



Desserts

Brownies & Caramel

From the kitchen of: Phyllis Short

Ingredients:

1 German Chocolate cake mix (no pudding)

$\frac{3}{4}$ cup melted butter

$\frac{1}{3}$ cup evaporated milk

Directions:

Step 1:

Mix above ingredients together until thick.

Spread $\frac{1}{2}$ of the mix into a 13 x 9 pan.

Bake 6 minutes at 350 degrees.

Step 2:

Melt a bag of Kraft Caramels.

Mix melted caramel with $\frac{1}{3}$ cup canned evaporated milk.

Spread over the baked cake mixture.

Sprinkle 6 oz. chocolate chips over caramel mix.

Drip the rest of the cake mix over it all.

Bake for 20 minutes at 350 degrees.



Brownie Truffles

From the kitchen of: Sandy Tsvedos

Ingredients:

2 oz. unsweetened chocolate

½ cup unsalted butter

2 eggs

1 cup sugar

½ cup flour

Pinch of salt

1 tsp. vanilla



Coating:

½ cup sugar

1 Tbsp. instant coffee, ground

1 Tbsp. cocoa powder

Directions:

Preheat oven to 350 degrees. Butter an 8X8 pan.

Make coating by placing in a food processor or place in a plastic bag and roll out. Set aside.

Melt chocolate and butter together in a saucepan or microwave. Beat eggs and sugar and vanilla together. Add to the chocolate-butter mixture. Gradually add flour and salt mixture. When all ingredients are combined, placed in a greased pan and bake for 25 minutes. (They will be moist and slightly underdone.) Let cool. Cut into one-inch squares and roll into balls. Roll the balls into the coating mixture. These can be stored up to a week in a plastic bag or placed in the freezer to extend the shelf life.



Chocolate Mousse



From the kitchen of: Jill Snellman

When Social Ministry decided to have its first fair trade chocolate coffee hour, I went searching for a recipe that I could make in advance, would feed a crowd and would use a lot of chocolate. This recipe was adapted from the Joy of Cooking. I have made it every year for our coffee hour.

Ingredients:

12 oz. milk chocolate
6 Tbsp. unsalted butter
4 Tbsp. water and 6 Tbsp. water
2 tsp. vanilla
6 large eggs, room temperature, carefully separate yolks from whites
6 Tbsp. sugar and 1/2 cup sugar
½ tsp. cream of tartar
1 cup cold heavy whipping cream

Directions:

Combine in a large heatproof bowl the milk chocolate, broken into pieces, butter, 4 Tbsp. water and vanilla. Microwave on medium heat, for about 1-minute total, stopping and stirring for a minute every 15 seconds until melted. If chocolate is not completely melted, microwave in additional 10 second increments and stir. Do not overheat as the chocolate will clump together! (Alternatively, set the bowl in a water bath and stir until the chocolate is melted.) Set aside.

Whisk together in another heat proof bowl, 6 large egg yolks, 6 Tbsp. water and 6 Tbsp. sugar. Set this bowl in a water bath and continue to whisk continuously until the mixture is thick and puffy like marshmallow sauce, about 5-10 minutes. Remove from the water bath and whisk thoroughly into the melted chocolate. Let cool to room temperature. (1 hour or more)

In a large mixer bowl, beat on medium speed until foamy 6 large egg whites. Add the cream of tartar and continue to beat until soft peaks form. Gradually beat in ½ cup sugar. Increase the speed to high and beat until stiff peaks form. Using a rubber spatula, stir ¼ of the whipped egg whites into the chocolate mixture to lighten it. Then gently fold the two mixture together.

In a small mixer bowl, beat on medium high speed the heavy whipping cream until soft peaks form. Gently but thoroughly fold the cream into the chocolate mixture. Turn into a 10 cup bowl, or 12 individual ramekins. Refrigerate for at least 4 hours and up to 24 hours before serving. Serve with whipped cream or grated chocolate sprinkled on top.

Coconut Refrigerator Cake

From the kitchen of: Lynn Houlis

Ingredients:

One box white cake mix
5 oz. shredded coconut
1 cup sugar
16 oz. sour cream
1 tub Cool Whip



Directions:

Prepare box white cake mix according to recipe. Bake in 8" rounds.

Once cooled, slice both rounds lengthwise to create 4 layers.

Mix together: 5 oz. shredded coconut, 1 cup sugar and 16 oz. sour cream.

Remove one cup of this mixture and add 1 tub of Cool Whip to it. Set aside as your frosting.

Take the remaining coconut/sugar/sour cream and use it as filling between the layers of the cake.

Now take the Cool Whip mixture and frost the cake.

Here's the hard part – Cover the cake and refrigerate it for 3 days. After it's been refrigerated for three days it's ready to go! Enjoy!

Cranberry Cookies

From the kitchen of: Chris Nuss

Ingredients:

Sugar Cookie Dough

Cranberry Filling: 2 cups cranberries

2 cups sugar

1 cup crushed pineapple

4 Tablespoons flour

¼ cup Lemon Juice

1 Tablespoon grated lemon rind

Directions:

Combine cranberries, sugar, and pineapple and cook over moderate heat until cranberries pop.

Dissolve flour in lemon juice and mix until smooth. Add grated lemon rind and stir this mixture into cranberry mixture. Stir and cook until thickened.

Cool mixture.

Roll out sugar cookie dough about 1/8 inch thick. Cut circles of dough.

Drop cranberry filling in middle of circle, fold over (or use another circle for the top) and press edges together.

Bake in 425-degree oven for 10 minutes.



Kathy's Cherry and Coconut Chocolates

From the kitchen of: Kathy Kidd

Ingredients:

One bag of Dove dark chocolate squares, unwrapped.
maraschino cherries, chopped up (as many as you like)
moist, sweetened shredded coconut

Gently heat the chocolate squares in a large saucepan. Remove from heat as soon as chocolate starts to melt. Mix by hand until smooth.

Mix in cherries and coconut and put small spoonfuls into little paper cups.

Let them set and cool. Can be stored in the refrigerator or at room temperature.

Do not eat them all in the one go, however tempting.



Lebkuchen

From the kitchen of: Wanda Hansler

My mother was born in Germany and came to this country shortly after World War I, at the age of 20. This is her recipe, a family favorite.

2 cups Crisco
1 cup molasses
1 cup brewed coffee
1/2 cup brown sugar
1 tsp. nutmeg
4 tsp. allspice
4 tsp. cinnamon
2 tsp. cloves
3 tsp. baking soda
7 cups flour
1 lb. raisins
2 cups coarsely chopped walnuts

Cream Crisco and brown sugar; add molasses; sift dry ingredients, reserving some flour unless needed. It's easiest to mix with your hands, especially when adding the raisins and nuts. Roll to approx. ¼ inch thickness on well-floured surface. Cut into rectangles or diamonds. Bake at 375 8 - 10 min. While warm, ice with confectioners' sugar / milk icing (consistency of syrup). This is easiest to slap on with your fingers.



Mrs. Lecy's Lemon Squares

From the kitchen of: Linda Makee

Mrs. Lecy is Mary Argo's mom. She had all 4 Makee kids in Sunday school...and would make these for our family. It is STILL a family favorite!!! ❤️❤️

Ingredients:

1/2 cup butter

1 cup flour

1/4 cup confectioners' sugar

Mix all together, press into an 8 X 8 (or 9 X 9) pan. Bake for 10 minutes @ 350 degrees.

Beat together 2 eggs and add:

1 cup sugar

1/2 tsp. salt

2 Tbs. lemon juice (I often add 3-4 Tbs. for extra tart)



2 Tbs. flour

Spread over base cookie. Bake @ 25 minutes @ 325 degrees. Sprinkle with confectioners' sugar while still hot. Chill in refrigerator.

GOD IS GREAT
GOD IS GOOD
Let us THANK Him
FOR OUR FOOD
BY HIS HAND
We are FED
THANK YOU FOR
OUR DAILY BREAD.

O'Henry Bars

From the kitchen of: Barb Decker



Ingredients: 4 cups oatmeal
1 cup brown sugar
1 cup shortening or margarine
½ cup white sugar

Directions:

Mix together with fork and put-on cookie sheet.

Bake at 350 degrees –10 minutes.

Cool and frost with:

Melt over low heat

1 small (6oz.) pkg. chocolate chips
¾ cup crunchy peanut butter
1 tsp. butter



Peanut Butter Chocolate Chip Cookies

From the kitchen of: Jill Snellman

When I received the news that my brother-in-law was seriously ill, my heart broke. I found as much comfort in making his favorite peanut butter cookies for him as he did in eating them! These are very soft peanut butter cookies with milk chocolate chips.



Ingredients:

- 1/2 cup unsalted butter melted
- 1/2 cup creamy peanut butter, stir well if separating
- 1/4 cup granulated sugar
- 2/3 cup packed brown sugar
- 1 teaspoon vanilla extract
- 1 large egg
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1 1/4 cups all-purpose sifted flour, must freshly sift flour for proper measurement!
- 1 cup milk chocolate chips (I use Guittard milk chocolate baking chips – fair trade certified.)

Instructions:

1. Mix or stir butter with peanut butter until smooth. Add brown sugar and granulated sugar and mix until creamy.
2. Beat in vanilla, egg, baking soda, and salt. Mix in flour slowly until cookie dough forms. Stir in chocolate chips.
3. Scoop 2 tablespoon sized cookie dough balls onto cookie sheets covered with parchment paper or silicone baking mats. (I use a large cookie scoop.) Chill 30 minutes. Must chill dough after scooping on cookie sheet.
4. Preheat oven to 350°F.
5. Press cookie dough balls flat with the tines of a fork.
6. Bake cookies for 8-12 minutes, or until slightly brown on the bottom and the top just loses the wet cookie dough look. Do not overbake.
7. Store in an airtight container for up to 3 days or freeze for up to one month. Makes 24 cookies.

Salty Buckwheat Chocolate Chunk Cookies

From the kitchen of: Myriam Neil

Ingredients:

½ cup (1 stick) unsalted butter, cut into 8 equal pieces
1 cup (125 g) all-purpose flour
½ cup (63 g) buckwheat flour
½ tsp. baking powder
½ tsp. baking soda
1¼ tsp. Diamond Crystal or ¾ tsp. Morton kosher salt, plus more
6 oz. bittersweet chocolate (65–75% cacao) bars or wafers (disks, pistoles, fèves)
⅔ cup (133 g; packed) light brown sugar
½ cup (100 g) granulated sugar
1 large egg
2 large egg yolks
1 tsp. vanilla extract



Directions:

1. Heat ½ cup (1 stick) butter in a small saucepan over the lowest heat possible until melted (you don't want it to sputter or brown), about 5 minutes.
2. Meanwhile, whisk 1 cup (125 grams) all-purpose flour, ½ cup (63 grams) buckwheat flour, ½ tsp. baking powder, ½ tsp. baking soda, and 1¼ tsp. Diamond Crystal or ¾ tsp. Morton kosher salt in a medium bowl.
3. Coarsely chop 6 oz. bittersweet chocolate. Set aside a handful of chocolate in a small bowl.
4. Scrape butter into a large bowl and add ⅔ cup (133 grams) light brown sugar and ½ cup (100 grams) granulated sugar. Whisk vigorously until butter has been absorbed into the sugar and no big lumps remain, about 30 seconds.
5. Add 1 large egg, then 2 large egg yolks, one at a time, whisking until fully combined after each addition. Whisk in 1 tsp. vanilla extract. At this point, your mixture should look much lighter in color and be smooth, almost creamy.
6. Add dry ingredients and use a rubber spatula or wooden spoon to stir until just incorporated and almost no dry streaks remain. Add chopped chocolate (but not the chocolate you reserved in the small bowl) to batter. Gently mix just to distribute. Cover bowl with an airtight bowl cover, a kitchen towel, or plastic wrap and chill 2 hours. (If you're crunched for time, 1 hour will do, but cookies will be best after 2.)

(Continued)

Salty Buckwheat Chocolate Chunk Cookies (cont.)

7. Place racks in upper and lower thirds of oven; preheat to 375°. Using a tablespoon measuring spoon, scoop out scant 2 Tbsp. portions of dough (or, if you have a scoop, this is a leveled-off #30 or a heaping #40) until you have 10 portions divided between 2 parchment-lined baking sheets (you want five per sheet—these will spread a bit!). Roll portions into balls and gently press a piece or 2 of reserved chocolate into each one. It's okay to cram the chocolate on there—some pieces can even be vertical. Cover and chill any remaining dough.

8. Bake cookies, rotating baking sheets top to bottom and front to back halfway through, until edges are golden brown and centers are puffed, 8–10 minutes. (Pull at 8 if you like your cookies softer and want to guarantee they're still soft the next day!)

9. Working one at a time, pull baking sheets out of the oven and tap lightly on the stove to deflate cookies. Sprinkle with Diamond Crystal kosher salt (if you're using Morton, skip it: the crystals are too large). Let cookies cool on baking sheets 5 minutes, then transfer to a wire rack and let cool completely. Let baking sheets cool (to do this fast, run them under cold water), then turn parchment paper over. Repeat process with remaining dough, dividing evenly between baking sheets, to make 6–8 more cookies.



A Shared Memory from Margaret (Bette) Schmidt:

Some of you may remember my son, Rev. Ken Schmidt, who went through Messiah Sunday School, was confirmed and ordained here as the first son of the congregation in 58 years. He enjoyed baking and as a college student would call me from the University of Virginia to entreat me not to bake the Christmas cookies in December until he came home for the holidays so he could assist Karyn and me. He would frost the sugar cutouts with various colored icings and paint the details, with toothpicks, so creatively that my mother would say, “these cookies are too beautiful to eat” and she hung them on her Christmas tree.

PS. He STILL is a good cook and baker!

Texas Sheet Cake

From the kitchens of: Chris Nuss & Sandy Tsvedos

(Editor's comments: This was the only duplicate recipe we received. The cake recipes were basically the same, but Chris and Sandy have different frosting/icing recipes, so both are listed.)

Ingredients: First Step: 2 cups of Sugar
2 cups of Flour
½ teaspoon salt (optional)

Second Step: 2 sticks Margarine
4 Tablespoons Cocoa
1 cup water

Third Step: 2 eggs
½ cup Buttermilk or Sour Cream
1 Tablespoon Vinegar
1 teaspoon Baking Soda



Directions: 1. Mix sugar, flour, and together and set aside.
2. Bring margarine, cocoa, and water to a boil.
3. In a bowl mix eggs, buttermilk or sour cream, vinegar, and baking soda.
Beat together. Add first and second steps to bowl and mix well. Pour into a greased (12x15) or (17x13) pan and bake 20 to 25 minutes at 375 or 350 degrees, depending on your oven. (350 degrees if using the 17x13 pan.)
Frost cake very soon after it is out of the oven, while still warm.

Frosting option #1 from Chris:

Ingredients:

2 sticks margarine
4 Tablespoons cocoa
¼ cup milk
1-pound powdered sugar
1 teaspoon vanilla
1/2 cup chopped nuts

Icing option #2 from Sandy:

Ingredients:

1 sticks margarine
4 Tablespoons cocoa
6 Tablespoons milk
4 cups powdered sugar
1 tsp. vanilla

Directions: Bring to a boil margarine, cocoa, and milk. Add remaining ingredients.
Have ready to spread on cake when it comes out of the oven, while it is still warm.

Toffee Squares

From the kitchen of: Dorothy Schneider

I cut this cookie recipe from a magazine about 45 years ago. I've made it every Christmas since. I sometimes use vanilla flavoring instead of the almond. Both are good.

Ingredients:

1 cup butter or margarine
1 cup brown sugar, firmly packed
1 egg
1 teaspoon almond flavoring (or vanilla)
2 cups sifted flour
¼ tsp. salt
6 oz. package chocolate bits, melted
¾ cup finely chopped nuts

Directions:

Cream butter and sugar together until light and fluffy. Add egg and flavoring and beat well. Mix in flour and salt and blend thoroughly. Spread dough on ungreased baking sheet, 14 x 17 inches. Bake in a moderately slow oven, 325 degrees for 20-25 minutes. Spread chocolate on cooky surface, sprinkle with nuts, and cut into squares while still warm. Makes about 4 dozen squares.

There is nothing
that
prayer and
chocolate
cannot handle!

~Anonymous~

Misc./Beverage Recipes

Red Punch

From the kitchen of: Faith Circle

Ingredients:

32 oz. Cranberry juice

28 oz. ginger ale

12 oz. lemonade concentrate frozen

32 oz. water



Makes seventeen 6 oz. servings.

Basic Punch

From the kitchen of: Faith Circle

Ingredients:

2- 6 oz. cans frozen orange juice concentrate

2- 6 oz. cans frozen lemonade concentrate

6 oz. can frozen pineapple juice concentrate or a can of pineapple juice

32 oz. water

32 oz. ginger ale

Makes sixteen 6 oz. servings.

Faith Circle Coffee Recipe

This recipe is for use with a percolator:

30 cups water + 2 cups coffee

36 cups water + 2 ¼ cups coffee

50 cups water + 3 cups coffee



Pastor's Prayer

God who is near to us, we are thankful recipients of the generous bounty you share. Nourishing food, nourishing friendships, and your nourishing care give us a strong foundation in our lives together. Teach us to respond generously as we continue to care for one another in this ongoing pandemic. Show us the way of compassion and justice and love. Amen.

Giving Thanks...

Thank you to everyone who has shared a story from their life, a prayer from their table, a recipe from their meal, or a picture from their kitchen.

Thank You from Steven Liss:

During this pandemic, Tom Griffith has been handling the bills and getting these to/from Chris Butler. HUGE THANKS TO TOM for handling this since the office has been closed.

I'd love to thank all members of the church for their patience and flexibility during these unusual times!! Everyone has been really understanding and supportive given our "new normal" way of proceeding.

Thank You from Jill:

A big thank you to Steve in our office who has continued his work flawlessly during the pandemic. He also met with the County Board of Elections so that our church could be open and once again a voting location during the pandemic.

Thank You from the Social Ministry Committee:

We would like to thank Jill Snellman and Drinda Kiner for all their work in organizing and setting in motion The Messiah Lutheran Church, Covid Cooking 2020, Share the Love cookbook. It has been a large undertaking but well worth the time and energy of all involved in making it a success.

And now these three remain: faith, hope and love. But the greatest of these is love.

1 Corinthians 13, 8-13 (NIV)

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