

Rev. Dr. Rodrigo Cruz, Lead Pastor

Church Office – Berkmar Campus 675 Pleasant Hill Road
Lilburn, GA 30047
770-923-1403

Bethesda Campus - 444 Bethesda Church Road
Lawrenceville, GA 30044

NETWORK Campus - 5320 Jimmy Carter Blvd
Norcross, GA 30093

www.thenettchurch.com

The Nett Church

Cooking in the time of Corona!

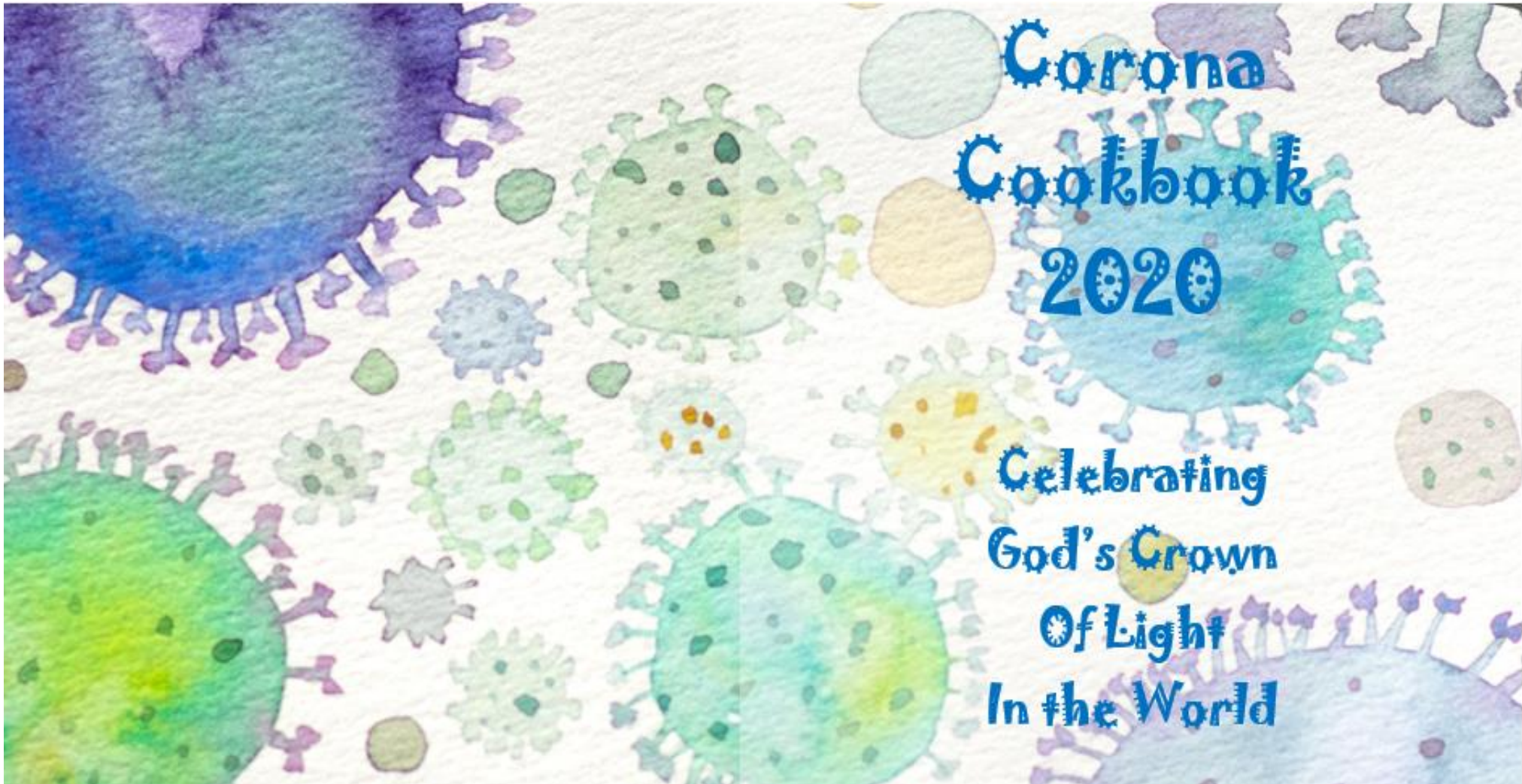


Photo by visuals on Unsplash

Corona Cookbook 2020

The NETT Church Celebrates

God's Crown of Light in the World

Novel Coronavirus 19 – COVID-19 – the 'Rona'

COVID-19, 'CO' stands for 'corona,' 'VI' for 'virus,' 'D' for disease and 19 for 2019

As a church we pray for healing and an end to this devastating virus; we ask for strength, courage, and peace through this time of quarantine. The good news is that as Christians we know God is in control through it all.

A Corona is the upper portion or crown, as of the head. We look to the Godhead as our personal Corona – Crown of Light. As we are influenced by the love and grace showered on each of us by God, we are thankful and can celebrate that we are never alone – during this time or at any time.

Hark! The Herald Angels Sing v2

Christ, by highest Heaven adored,
Christ, the everlasting Lord
Late in time behold Him come,
Off-spring of a Virgin's womb
Veiled in flesh the Godhead see,
Hail, the incarnate deity
Pleased as Man with men to dwell,
Jesus, our Emmanuel.

For in Him dwells all the fullness of the Godhead bodily; and you are complete in Him, who is the head of all principality and power.
Colossians 2:9-10

This is NETTLIFE ...

Our Pastors, staff, and members are all taking care of each other and our community!

As a church we are continuing to serve and be the hands and feet of Jesus by.....



... We are the CHURCH!

Sunday on-line services, make and deliver lunches for school children during Spring break, hosting on-line devotions, on-line Bible studies, Zoom Life Groups, KidsNett and YouthNett: drive-by Easter bag deliveries, sewing masks for the medical community and others in need, Call a Buddy to check on each other, front porch concerts, pick up groceries for others, send cards, collect/mail bras to Free the Girls.... the list goes on as does our desire to serve.



In 2020 we learned about the importance of washing our hands often and for 20+ seconds

Many of us washed our hands while we prayed
The Lord's Prayer or sang the Doxology.



The Lord's Prayer

Our Father who art in heaven,
Hallowed be thy Name.

Thy kingdom come;

Thy will be done, on earth as it is in heaven.

Give us this day our daily bread.

And forgive us our trespasses,

As we forgive those who trespass against us.

And lead us not into temptation,

But deliver us from evil.

For thine is the kingdom, and the power, and the
glory, for ever and ever.

Matthew 6:9-13

Doxology

Praise God from whom all blessings flow

Praise Him all creatures here below

Praise Him above ye heavenly hosts

Praise Father, Son, and Holy Ghost

In 2020 we learned to practice Social Distancing

We tried to stay safe and healthy in our homes and worked to
come up with new ways to continue to serve.



Psalm 91:1

Assurance of God's Protection

You who live in the shelter of the Most High,
who abide in the shadow of the Almighty



Prayers – Grace Before a Meal

Be present at our table Lord.
Be here and everywhere adored.
These mercies bless and grant that
we may feast in
fellowship with Thee.
Amen



Bless us, O Lord,
And these Thy gifts
Which we are about to receive,
Through Thy bounty
Through Christ our Lord we pray.
Amen



For food that stays our hunger,
For rest that brings us ease,
For homes where memories linger,
We give our thanks for these.
Amen



God is great and God is good,
Let us thank Him for our food;
By His blessings we are fed, Give
us Lord, our daily bread.
Amen



Give us grateful hearts,
O Father, for all thy mercies,
And make us mindful
Of the needs of others;
Through Jesus Christ our Lord.
Amen



Bless, O Lord,
This food to our use
And us to thy service,
And keep us ever mindful
Of the needs of others.
In Jesus' Name, Amen



In a world where so many are hungry,
May we eat this food with humble hearts.
In a world where so many are lonely,
May we share this friendship with joyful hearts.
Amen

Table of Contents

Desserts.....13

Entrées.....37

Sides.....68

Breads & Muffins.....81

Soups.....95

This & That.....101

Desserts

Definition:

The sweet course eaten at the
End
Beginning of a meal.

Apple Pie Blondie

SHORTBREAD CRUST

1/2 cup (113 g or 1 stick) unsalted Butter, room temperature
1/4 cup (50 g) light Brown Sugar, packed
1/2 teaspoon pure Vanilla extract
1 1/4 cups (147 g) All-purpose Flour

APPLE FILLING

4 cups (500 g) Apples - peeled, cored and thinly sliced (about 4-5 medium apples)
2 Tablespoons All-purpose Flour
1/4 cup (50 g) granulated Sugar

CRISP TOPPING

1/2 cup (100 g) Light Brown Sugar, packed
1/4 cup (50 g) Granulated Sugar
3/4 cup (94 g) All-purpose Flour
1 teaspoon Ground Cinnamon
1/2 teaspoon Salt
6 tablespoons (85 g) chilled Butter, cut into 1/2-inch cubes

SHORTBREAD CRUST

Preheat oven to 350° F. Line a 8x8 pan with parchment paper, leaving extra hanging over the ends, spray with cooking spray.
In a large mixing bowl, beat together the butter and sugar until light and fluffy, about 2-3 minutes. Add vanilla and mix until combined. Add flour and mix until combined and dough is crumbly.
Press dough evenly into bottom of prepared pan. Bake for 12-14 minutes, until dough is slightly puffed. Remove from oven and set aside, maintain oven temperature.

APPLE FILLING

In a large bowl, combine apples, flour and sugar. Mix until apples are thoroughly coated. Arrange apples on baked crust.

CRISP TOPPING

In a medium bowl, mix together the first five ingredients. With a pastry blender or two knives, cut in butter until mixture is crumbly. Spread topping over apples in an even layer.
Bake uncovered at 350° F for 45 minutes, or until topping is golden and apple mixture is bubbly. Let cool, lift apple crisp using the extra parchment paper at the ends as handles, and cut into bars.

Submitted by Marianne Bendross

Caramel Apple Cheesecake

Crust

1/4 cup Brown Sugar
1 cup Graham Cracker Crumbs
3/4 cup Old Fashioned Rolled Oats
Oats
1/2 cup melted Butter

Apple Crisp Topping:

1/4 cup All-Purpose Flour
1/4 cup Old Fashioned Rolled Oats
1/4 cup Brown Sugar
1/2 tsp Cinnamon
2 Tbsp softened Butter
2 large Apples, peeled, cored and thinly sliced

Preheat oven to 350F.

Combine brown sugar, graham cracker crumbs, oats, and butter.

Press into the bottom of a 9-inch springform pan.

Bake for 5 minutes and let it cool.

In a mixer, beat cream cheese, corn starch, sugars, vanilla and cinnamon.

Pour this over the cooled crust carefully,

Top the cheesecake layer with your thin apples.

Make the crisp topping by beating the flour, oats, sugar, cinnamon and butter. Sprinkle this over the apples.

Bake 45-50 minutes. Cool 15 minutes and chill overnight or 6 hours.

Run a knife along the pan edges and remove pan sides.

Serve with Caramel Sauce.

Submitted by Robyn Auten



A word fitly spoken is like apples of gold in a setting of silver.
Proverbs 25:11

Chocolate Brownie Cake

Pre-heat oven

1 box Brownie Mix
1 box Chocolate Cake Mix
4 large Eggs
1 1/4 cup Water
1 cup Oil

Whisk 2 minutes & pour into prepared Bundt pan. Bake for 50 to 55 minutes.

Cool in pan for 10 minutes. Turn out on wire rack & let cool for 30 minutes.

Ganache topping

1 cup Heavy Whipping Cream
1 pkg 12 oz pkg semi-sweet Chocolate Morsels

In microwave bowl heat heavy whipping cream for 2 minutes. Remove from microwave and pour chocolate morsels into bowl with cream. Let sit for 5 minutes then stir until smooth. Place cake & wire rack in a pan and pour ganache over cake. Scoop up left over and pour over cake again. Then what's left over put in a container and have when slicing the cake and serving.

Submitted by Donna Mitchell



And Abraham hastened into the tent to Sarah, and said, "Make ready quickly three measures of choice flour, knead it, and make cakes." Genesis 18:6

Chocolate Covered Chips

- 1 package (24 oz) White Candy Coating
- 1 package (14 oz) thick ripple-cut Potato Chips (Ruffles)
- 1 package (24 oz) Milk or Dark Chocolate Candy Coating

In a double boiler over simmering water, or in a microwave-safe Bowl; melt white coating. Dip chips halfway in coating; shake off excess. Place on waxed paper-lined baking sheets to harden. When hardened, melt chocolate coating and dip other half of chips.

Allow to harden.

Yield about 4 pounds.

(I used microwave to melt...used parchment paper and put briefly into freezer to harden) Publix, Kroger has the Brach's Almond Bark coatings)

Submitted by Sara Cook



So, I commend the enjoyment of life, because there is nothing better for a person under the sun than to eat and drink and be glad. Then joy will accompany them in their toil all the days of the life God has given them under the sun. Ecclesiastes 8:15

Chocolate-Covered Cherry Cake

Cake:

- Vegetable oil spray, or Baker's Joy spray
- 1 box Devil's Food cake mix, or Devil's Food cake mix with pudding
- 1 can Cherry Pie Filling (21 oz.)
- 2 large Eggs
- 1 tsp pure Almond Extract

Chocolate Glaze:

- 1 cup Sugar
- 1/3 cup Butter
- 1/3 cup whole Milk
- 1 package Semisweet Chocolate Chips (6oz or 1 cup)

Place rack in center of the oven and preheat oven to 350 degrees. Lightly mist a 13"x9" baking pan with vegetable oil spray. Set pan aside.

In a large mixing bowl, combine cake mix, cherry pie filling, eggs and almond extract. Blend with an electric mixer on low speed for one minute. Stop the machine and scrape down the sides of the bowl with a rubber spatula. Increase the mixer speed to medium and beat two more minutes. The batter should look thick and well blended. Pour the batter into prepared pan, smoothing top with spatula. Place the pan in the preheated oven.

Bake the cake for 30-35 minutes, or until it springs back when lightly touched. Remove the pan from the oven and set it on a wire rack. For the glaze, add sugar, butter and milk to a small saucepan and cook over medium-low heat, stirring constantly until it comes to a boil. Boil mixture, stirring constantly for one minute. Remove the saucepan from the heat and stir in the chocolate chips. When the chips have melted and the glaze is smooth, pour it over the warm cake, covering the entire surface. The glaze will firm up as it cools. Cool cake for 20 more minutes before cutting and serving.

Submitted by Peggy Alford

There is no condemnation for those who are in Christ Jesus.
Romans 8:1

French Pavlova with Strawberries

This cloud-like cake with a crackly exterior arrived in France via Australia and New Zealand

4 large Egg whites, room temperature
1 cup + 4 Tbsp Sugar, divided
1 tsp White Vinegar
1 tsp Cornstarch
1 tsp Vanilla Extract
1 lb Strawberries, quartered
1/2 cup Strawberry jam
1 cup Heavy Cream

Preheat oven to 250 degrees F. Draw 9-inch circle on piece of parchment paper. Place paper ink-side down on baking sheet.

Place egg whites in bowl of stand mixer fitted with whisk attachment. Whisk at high speed 1 minute until frothy. Slowly add 1 cup sugar and continue whisking until meringue reaches glossy, stiff peaks, about 3 minutes. Using rubber spatula, fold in vinegar, cornstarch and vanilla.

Mound meringue in center of parchment circle and use spatula to evenly spread out toward edges, forming a large disk. The top doesn't need to be smooth; waves and twirls are okay. Bake 90 minutes, then turn oven off and allow meringue to cool completely in oven about 1 hour.

Meanwhile, combine strawberries, jam and 2 tablespoons sugar in bowl. Whip heavy cream with remaining 2 tablespoons sugar until firm peaks form. Gently transfer cooled meringue to serving plate, top with whipped cream, then strawberries. Refrigerate leftovers in an airtight container.

Submitted by Kathy Heidish



Gleanings will be left in it, as when an olive tree is beaten— two or three berries in the top of the highest bough, four or five on the branches of a fruit tree, says the LORD God of Israel. Isaiah 17:6

Fruit Salsa & Cinnamon Chips

1 6-inch Whole Wheat Tortilla shell
1/2 small Gala Apple
1/2 purple container of frozen Strawberries (partially thawed)
1 tsp Coconut Oil
2 tsp raw Sugar
Cinnamon to taste



Preheat your oven to 350 degrees.

Put your teaspoon of coconut oil in a small dish and melt it in the microwave (should only take a few seconds).

In a small dish place one of your teaspoons of raw sugar and sprinkle some cinnamon in until you get a nice even mixture of cinnamon to sugar. Place bowl to the side.

Take the tortilla shell and put it on a cutting board. Brush some of the coconut oil onto the tortilla shell until it has a slight coating over the whole shell. Then sprinkle the cinnamon/sugar mixture over the tortilla shell.

Cut the tortilla into small triangles (chips), and then transfer the chips over to a non-stick baking sheet.

Place in the oven for 6 to 8 minutes.

While the chips are baking take your partially thawed strawberries and blend them and dice up your apple into small pieces. Put the diced apples and blended strawberries into a small bowl. Sprinkle over your last teaspoon of sugar and mix. Put the bowl to the side

Once the chips are done, let them cool and then enjoy!

Submitted by Debra Rogers

The fruit of the Spirit is love, joy, peace. Galatians 5:22

Goopy Pumpkin Cake

1 (18 1/4 oz.) box Yellow Cake Mix
1 Egg
8 Tbsp Butter, melted

Filling:

1 (8 oz.) pkg. Cream Cheese, softened
1 (15 oz.) can Pumpkin
3 Eggs
1 tsp Vanilla
8 Tbsp Butter, melted
1 (16 oz.) box Powdered Sugar
1 tsp Cinnamon
1 tsp Nutmeg

Direction:

Preheat oven to 350*

Combine the cake mix, egg, mix well with an electric mixer. Pat the mixture into the bottom of a lightly greased 13x9" baking pan.

To make Filling: Beat cream cheese & pumpkin until smooth; add eggs, vanilla, butter mix well. Add sugar, cinnamon & nutmeg mix well. Spread in pan over cake batter. Bake 40-50 minutes. Make sure to NOT to over bake as the center should be a little gooey.

Serve with whipped cream.

Submitted by Donna Mitchell



Come to me, all who are weary and burdened, and I will give you rest. Matthew 11:28

Hello Dolly Bars

Put in layers as listed

1/4 cup Butter
1 cup Graham Cracker Crumbs
1 cup Coconut
1 cup Milk Chocolate Chips
1 cup Nuts
1 can Eagle Brand Milk

Bake @ 350* for 25-30 minutes

Submitted by Donna Mitchell



Finally, all of you be of one mind, having compassion for one another, love as brothers, be tender hearted, be courteous. 1Peter 3:8

Homemade Caramel Popcorn

4 quarts of popcorn, air popped

If you use microwave popcorn 3 bags for medium caramel coverage or 2 bags for heavy caramel coverage

1 cup brown sugar

1/2 cup clear Karo syrup

1 stick margarine

1 tsp salt (if you do use microwave popcorn, DON'T add more salt)

1 tsp vanilla

1/2 tsp soda

nuts (optional) (they do not need to be toasted)

If you do put nuts in, I recommend that you put them into the caramel just before you pour over the popcorn, they will get a better coating.

Put popped popcorn in a very large mixing bowl and set aside.

Prepare a large baking pan or cookie sheet with non-stick spray.

Mix all ingredients except soda in a medium saucepan and bring to a boil for 5 minutes, stirring occasionally. Remove from heat and add soda, stirring (it will turn foamy and caramel colored). Pour over the popcorn and stir until well coated. Bake at 250 degrees for about 1 hour. Stir about every 15 minutes. When caramel popcorn is finished baking immediately, before cooling, crumble back into a large bowl or storage container. If it gets too cool to crumble, just pop back into the oven and warm up until caramel softens again.

Submitted by Bev Hombroek



Be wise in the way you act toward outsiders; make the most of every opportunity. Let your conversation be always full of grace, seasoned with salt, so that you may know how to answer everyone. Colossians 4:5-6

Homemade Chocolate Cookies

1 box Devil's Food Cake Mix

2 Eggs

1/2 cup Vegetable Oil

1/2 cup Milk Chocolate Chips

24 Hershey Kisses unwrapped

Stir cake mix, oil and eggs until well blended. Add chocolate chips. Stir well, batter will be stiff.

Put in fridge 10 minutes. Then roll in 1 1/2" balls and place 2 inches apart on prepared baking sheet.

Bake on 350 for 10-11 minutes. Cookies will look moist. Remove and place a Hershey kiss in the center, pushing down till it stays in place.

Submitted by Athel Morris for McKeely Fortune



Jeremiah 29:11 "For I know the plans I have for you declares the Lord: plans to prosper you, not to harm you. Plans to give you hope and a future."

Hot Fruit Casserole

1 can Peaches
1 can Apricots
1 can Pears
1 can chunk Pineapple
Small jar Maraschino Cherries (don't cut up)
3/4 cup Brown Sugar
1/2 cup Butter
1 tsp Ginger
Cinnamon

Drain fruit and cut into pieces. Put in 8x8or 9x9 dish.
Combine other ingredients and melt.
Pour over fruit.
Bake 30 min. at 325 degrees.

Submitted by Carolyn Beaty



But the fruit of the Spirit is love, joy, peace, patience, kindness,
goodness, faithfulness, gentleness, self-control.
Galatians 5:22

Mandarin Orange Salad

3 cups Water
2 small pks orange Jell-O
1 lg instant Vanilla Pudding
1 Jell-O Tapioca Pudding
1 can Mandarin Oranges drained
1 can crushed Pineapple drained
8 oz Cool Whip

In a saucepan bring water to a boil. Whisk in Jell-O and puddings. Return to a boil, stirring constantly. Boil 1 minute. Cool completely. Fold in oranges, pineapple and cool whip. Chill for at least 2 hours.

Tips: I use sugar free Jell-O and I buy the little carton of tapioca pudding already made. You can use sugar free or light cool whip too. I use about 3/4 of the tapioca pudding.

Submitted by Beverly Payne



Rejoice in hope, be patient in tribulation, be constant in prayer.
Romans 12:12

Never Fail Pie Crust

Makes 5-1 pc. crust

4 cups un-sifted Flour (1 lb.)
1 Tbsp Sugar
2 tsp Salt
1 3/4 cup Crisco shortening
1 Tbsp Vinegar
1 large Egg
1 cup cold Water

Mix dry ingredients with fork
Add Crisco shortening & mix until crumbly
In small bowl beat vinegar & egg with 1/2 C. cold water
Add to large bowl (dry ingredients) stir until moist.
Divide chill at least 1/2 hr. Roll out and place over pie tin.

Submitted by Donna Mitchell



May the Lord make your love increase and overflow for each other
and for everyone else. 1Thessalonians 3:12

Peanut Butter Bar Cookies

1/2 cup Margarine
1/2 cup Creamy Peanut Butter
1/2 cup White Sugar
1/2 cup Brown Sugar
1 Egg
1/2 tsp Vanilla
1 1/4 cup All-purpose Flour
3/4 tsp Baking Soda

Cream together margarine, peanut butter, sugar, egg & vanilla.
Add flour & soda; mix well. Press dough into ungreased 9x13"
baking pan. Bake at 375* for 15 minutes or until golden
brown. Cut into squares while warm.

Submitted by Donna Mitchell



My flesh and my heart may fail, but God is the strength of my heart
and my portion forever. Psalm 73:

Peanut Butter Cookie Lasagna

1 box Nutter Butter Cookies

Cool Whip or whip your own fresh whipped cream (1 cup cream plus a drop of sugar for sweetness)

Peanut Butter Cups

1/2 cup Peanut Butter, melted in microwave

1 box instant or regular Vanilla Pudding, prepared according to package

Line the bottom of an 8x8 pan with Nutter Butter Cookies.

Top with a drizzle of the melted peanut butter.

Add 1/2 the pudding.

Add half the cream. (I like to use a pastry bag so it is pretty, but you can spread it if you prefer.)

Top with chopped peanut butter cups.

Repeat the layering!

Decorate the top with crushed Nutter Butter cookies, peanut butter cups and a drizzle more of the peanut butter.

This must be chilled overnight for the cookies to soften!

The cook time is shown as 12 hours because this must be chilled overnight for the cookies to soften. You can serve it sooner if you want or do not mind crisper cookies.

Prep Time: 30 minutes Cook Time: 12 hours Yield: 9

Submitted by Debra Rogers



Take some of the best fruits of the land in your vessels and carry down a present for the man—a little balm and a little honey, spices and myrrh, pistachio nuts and almonds. Genesis 43:11

Peanut Butter Cookies with Chocolate Chips

2 cup Sugar (Splenda can be used in place of sugar)

2 Eggs

2 cup Peanut Butter

2 cup Chocolate Chips (optional)

Mix well. Spoon onto parchment paper. Use wet fork to make flatten out.

Bake at 325 until almost done. Take out, let cool. It will finish cooking. They are soft, moist and delicious. Do not overcook.

Submitted by Debbie Worthy



For I know the plans I have for you,” declares the LORD, “plans to prosper you and not to harm you, plans to give you hope and a future. Jeremiah 29:11

Pumpkin Spice Cake

1 1/4 cup Shortening
2 Eggs, beaten
1 cup Brown Sugar
1 1/4 cup White Sugar
1 (15 oz) can Pumpkin puree
3 cup All Purpose Flour
2 tsp Baking Soda
1 tsp Salt
3 1/2 tsp Cinnamon
1 tsp Ground Nutmeg
1/2 tsp Ground Allspice
1/2 tsp Ground Ginger
1/2 cup chopped Pecans



Preheat oven to 350*

Prepare 9 x 13" pan, greased. In large bowl add first 12 ingredients.
Fold in nuts. Pour into prepared pan.

Bake at 350 for 60-65 minutes. Let cool.

Icing:

8 oz of Cream Cheese
1/4 cup (1/2 stick) Butter
1 1/2 cup Powdered Sugar
1/2 tsp Vanilla

Pour over cake.

Submitted by Donna Mitchell

A voice from heaven said, 'this is my son in whom I love; with him I am well pleased.' Matthew 3:17

Salted Caramel Butter Bars

2 cups (4 sticks) unsalted butter, softened
1 cup white sugar
1 & 1/2 cups powdered sugar
1 Tbsp vanilla extract
4 cups all-purpose flour, plus 2 Tbsp
1 (11.5 oz) jar salted caramel sauce (I like Smuckers Brand Simple Delights, but Trader Joe's Fleur de Sel is great, too!)
Sea salt

Preheat oven to 325 degrees F. Line a 13x9" baking pan with foil, extending the sides of the foil over the edges of the pan. Spray the foil liberally with cooking spray and set aside.

In the bowl of a stand mixer fitted with the paddle attachment, beat together the butter and sugar until creamy and fluffy, about 2 minutes. Beat in the powdered sugar and vanilla. Lastly, beat in the four (4) cups of flour until a soft dough has formed. Press HALF of the dough evenly into the bottom of the prepared pan. Refrigerate the remaining dough.

Bake the crust for 15 minutes. Remove from the oven but keep the oven on. In a small bowl, combine the caramel sauce and remaining 2 Tbsp flour until blended. Pour the caramel mixture evenly into the crust, then crumble the remaining dough on top to cover the caramel layer. Sprinkle lightly with sea salt, and remember that there's salt in the caramel sauce, too :)

Return to the oven and continue baking for an additional 25-30 minutes or until golden brown and the caramel is bubbly. Cool completely before cutting into squares.

Submitted by Bev Hombroek



Whoever dwells in the shelter of the Most High will rest in the shadow of the Almighty. Psalms 91:1

Slow Cooker Cherry Dump

1 large can of Cherry Pie Filling**
1 box Yellow Cake Mix
1 stick Butter, melted

To make the dump cake, simply line the bottom of the slow cooker with a large can of cherry pie filling.

Dump a box of yellow cake mix on top

Pour a melted stick of butter over the top

Set on high for 3 hours.

For an extra-delectable treat, you can add some white chocolate morsels (chips) to the mixture.

Once it's ready, it will look golden yellow on the top.

Just scoop out and enjoy!

**To make peach dump cake, add large can of peach pie filling, or pie filling of your choice.

Submitted by Cammie Jane Anderson



Start children off on the way they should go, and even when they are old, they will not turn from it. Proverbs 22:6

Snickerdoodle Crazy Cake

1 1/2 cups all-purpose flour
1/2 cup sugar
1/2 cup light brown sugar
2 1/2 teaspoons ground cinnamon
1 teaspoon baking soda
1/2 teaspoon cream of tartar (optional)
1/2 teaspoon salt

Wet Ingredients 5 Tablespoons vegetable oil (or canola) 2 teaspoons pure vanilla extract 1 teaspoon apple cider vinegar (or white vinegar) 1 cup water

Cinnamon Sugar Topping: 1 Tablespoon sugar 1 teaspoon ground cinnamon

Directions Preheat oven to 350 degrees F. Spray an 8"x 8" baking dish with non-stick cooking spray.

Mix dry ingredients (flour, sugar, brown sugar, cinnamon, baking soda, cream of tartar and salt) in prepared baking dish until well blended. Next, make 3 depressions in dry ingredients – two small, one larger.

Add the vinegar in one depression, vanilla in the other and the vegetable oil in the third larger depression.

Pour water over all. Mix well with a fork until smooth. Bake on middle rack of oven for approximately 35 minutes.

While the cake is baking, mix the cinnamon and sugar for the topping. Check center of cake with toothpick to make sure it comes out clean. While the cake is still warm fresh out of the oven, sprinkle cinnamon sugar evenly over top. Allow to cool, enjoy!

Submitted by Debra Rogers



They are more precious than gold, than much pure gold; they are sweeter than honey, than honey from the honeycomb. Psalm 19:10

Triple Chocolate Cake

2 C. All Purpose Flour
2/3 cup unsweetened Cocoa Powder
2 tsp Baking Soda
1/2 tsp Salt
1 1/2 cup Sugar
3/4 cup (1 1/2 sticks) Butter, softened
1 Egg
1 tsp Vanilla
1 cup Buttermilk
3/4 cup Sour Cream



Preheat oven to 350*. Grease & flour two 9-inch round cake pans. Combine flour, cocoa, baking soda & salt in medium bowl. Beat sugar & butter in large bowl with electric mixer at medium speed until light & fluffy. Beat in egg & vanilla until blended. Add flour mixture alternately with buttermilk & sour cream, beginning & ending with flour mixture. Beat well after each addition. Divide batter evenly between prepared pans.

Bake 30 to 35 minutes or until toothpick comes out clean. Cool cake layers in pan for 10 minutes; remove to wire racks to cool completely. Cut each cake layer in half horizontally.

Meanwhile, prepare filling & frosting. Place one cake layer on serving plate: spread with one third of filling. Repeat layers two more times. Top with remaining cake layer. Spread frosting over cake.

Chocolate ganache filling: Bring 3/4 C. whipping cream, 1 Tablespoon butter & 1 Tablespoon sugar is dissolved. Place 1 1/2 C. semisweet chocolate chips in medium bowl; pour cream mixture over chocolate & let stand 5 minutes. Stir until smooth; let stand 15 minutes or until filling reaches desired consistency. (Filling will thicken as it cools.) Makes about 1 1/2 C.

Easy chocolate frosting: Beat 1/2 C. (1 stick) softened butter in large bowl with electric mixer at medium speed until creamy. Add 4 C. powder sugar & 3/4 C. cocoa in batches alternately with 1/2 C. milk; beat until smooth. Stir in 1 1/2 tsp. vanilla. Makes about 3 C.

Submitted by Donna Mitchell

Knowing this, that the try of your faith, worketh patience. James 1:3

Vanilla Wafer Cake

2 cup Sugar
1 cup softened Butter
1 tsp Vanilla
6 large Eggs
1 box (11-oz) Vanilla Wafers
1/2 cup Milk
1 pkg (7-oz) Sweetened Flaked Coconut
1 cup Pecans

Preheat oven to 300 degrees. Beat 2 cups sugar, 1 cup softened butter, and 1 tsp vanilla extract at medium speed with electric mixer 1 minute, or until creamy.

Add 6 large eggs, 1 at a time, beating just until yellow disappears.

Add 1 (11-oz) box vanilla wafers, finely crushed, to butter mixture alternately with 1/2 cup milk, beginning and ending with vanilla wafers; beat at low speed just until blended after each addition.

Fold in 1 (7-oz) package sweetened flaked coconut and 1 cup pecans, chopped.

Pour into a greased and floured 13 x 9 inch pan. Bake 55 to 60 minutes or until a wooden toothpick inserted in center comes out clean.

Makes 12 to 15 servings. Hands on - 20 minutes; Total 1 hr. 15 min.
Southern Living, June 2014

Submitted by Sara Cook



For the Lord God is our sun and our shield. He gives us grace and glory. The Lord will withhold no good thing from those who do what is right. Psalm 84:11

Weight Watchers Blueberry Dump Cake

Makes 12 servings

1 1/2 cups Pineapples, crushed
2 cups Blueberries (frozen or fresh)
1/2-1 cup Walnut pieces
1/2 cup Butter
1 package Yellow Lemon Cake Mix

1. Pour the pineapple and berries into a 13×9-inch pan.
2. “Dump” the cake mix (sprinkle) over the berries and pineapple.
Melt the stick of butter.
3. Pour over the cake mix.
4. Sprinkle the nuts over the top.
5. Bake at 375 degrees for 35 to 50 minutes, depending on oven, until bubbly.

Submitted by Debra Rogers



Entrées

Definition:

The main course of a meal.

The man said, “The woman whom thou gavest to be with me, she gave me fruit of the tree, and I ate.” Genesis 3:12

For your favorite recipe!

Avocado Tuna Tacos

A true quarantine make do with what is in the pantry/fridge recipe!

Makes 3-4 tacos

Romain Lettuce Leaves
1 envelope Tuna Fish
1/2 Avocado
1/2 cup diced Cucumber
1 diced small Tomato
3 Tbsp chopped Pickle or Pickle Relish if desired
1 Tbsp Lemon Juice
Salt and Black Pepper as desired.
Crunchy Taco Shells
Ranch or Blue Cheese Dressing if desired.

Dice avocado into small pieces. Sprinkle lemon juice over avocado. Mix with tuna, cucumber, tomato, pickles, and desired salt and pepper.

Line crisped taco shells with romaine lettuce leaves. Spoon mixture into taco shells and drizzle desired dressing over tacos.

Submitted by Kayse Harshaw



And God is able to bless you abundantly, so that in all things at all times, having all that you need, you will abound in every good work. 2 Corinthians 9:8

Baked Ziti

1-2 jars Spaghetti Sauce or homemade
1 tub Ricotta Cheese (I use smaller container)
4 cups Mozzarella or Italian mix shredded Cheese
1 box Penne Pasta or something similar
Italian Seasoning
3 Eggs (lower calorie version only use egg whites-my kids don't notice one way or another)

Boil water and cook pasta.

Meanwhile in large mixing bowl mix ricotta cheese with egg, then mix in 2 1/2 cup cheese.

Prep 9x13 casserole dish, spray nonstick cooking oil and then make small later of spaghetti sauce.

Once pasta is al dente, drain it and pour into cheese mixture. Stir until all pasta coated.

Pour cheesy pasta into casserole dish and cover with rest of spaghetti sauce (my kids like the sauce so I tend to add more than a jar)

Cover with rest of cheese and cover with foil.

Bake at 375 for 25 min, remove foil and cook until bubbly and cheese melted.

**I like to make 4-6 Baked Zitits at a time, they freeze well. 2 tips are DO NOT DEFROST BEFORE COOKING (makes pasta soggy) and allow at least 3 hours for it to cook in oven.

Submitted by Kellyann Cruz



But he urged them strongly; so they turned aside to him and entered his house; and he made them a feast, and baked unleavened bread, and they ate. Genesis 19:3

Breakfast Casserole

Serves 8 - 10

1 lb. browned Sausage - crumbled & drained
10 Eggs, lightly beaten
3 cups light cream or half & half (or substitute in 2 cups milk)
1 tsp Salt & Pepper to taste
1 tsp Dry Mustard
6 - 8 slices of Bread - cubed - no crust
1 1/2 cup shredded Cheddar Cheese
1 cup Mozzarella or Swiss Cheese

Preheat oven 350*

Grease 9x13" pan, well

Place cubed bread in bottom

Sprinkle cheese & sausage over bread

Mix all other ingredients & pour over bread & cheese

Refrigerate overnight.

Bake for 1 hr. @350*

Submitted by Donna Mitchell



Cast your anxiety on him, because he cares for you. 1Peter 5:7

Bundt Cake Breakfast

1 cup diced Ham
2 cups Tater Tots still frozen
1 dozen whisked Eggs
1 can (8) Pillsbury Grands Biscuits diced up
2 cups Cheese...your choice (I used Cheddar)
1/4 cup milk

Pre-heat Oven 400*

All mixed together. Put in greased pan. Bake on 400* for 45 minutes. When done flip onto a platter & cut & serve.

Submitted by Donna Mitchell



My peace I give to you; not as the world gives do I give to you.
John 14:27

Bush's Black Bean Quesadilla

2 15 oz. cans Bush's Seasoned Black Beans, drained OR use
1 bag of dry black beans, soaked and cooked 1 hour
1 cup salsa
2 cups shredded Colby & Monterrey Jack cheese
8 8-inch flour tortillas
1/3 cup sour cream

Mash one can of beans.

Mix in remaining can of beans, salsa.

Spread mixture evenly on 4 tortillas: top with cheese.

Cover with remaining tortillas.

Heat skillet & cook quesadillas 2 minutes.

Cut into wedges & serve with salsa & sour cream on the side.

Submitted by Marlene Brewer



When your words came, I ate them, they were my joy and my heart's delight. Jeremiah 15:16

Chicken and Dressing Casserole

3 lbs Chicken Breast (about 2-3 boneless chicken breasts)
2 can Cream of Chicken Soup (Can use cream of mushroom or cream of celery soup instead)
2 cup Chicken Broth (can use canned broth or broth from boiling chicken)
1/2 cup Margarine, melted
1 (8oz) pkg Herb Seasoned Stuffing Mix (I use chicken style stuffing mix.)

Boil chicken and cut into bite size pieces. Mix soup and broth together, add chicken and mix well. Add margarine to stuffing and mix well. Combine chicken mixture to stuffing mixture. Pour into 9x13 inch baking dish. Bake at 350 degrees for 30 minutes. If you want, you can also sprinkle with 1 cup of shredded cheese the last 5 minutes of baking.

Submitted by Steve and Michelle Pealock



“Have I not commanded you? Be strong and courageous. Do not be frightened, and do not be dismayed, for the Lord your God is with you wherever you go.” Joshua 1:9

Chicken Kabobs

3 thick boneless Chicken Breasts cut in 1” cubes
1 1/2 cup Barbecue Sauce
1 Red Pepper cut in 2x2 pieces
1 Sweet Onion cut in 2x2 pieces
18 Mushrooms washed
Fresh Pineapple cubed

Marinate chicken in barbeque sauce

Put on skewers - chicken, pineapple, onion, pepper, mushroom, keep putting them in this order until skewer is full.

Cook on hot grill for 15 minutes turning 4 times. Makes 6-8 skewers.

Submitted by Athel Morris for Troy Fortune



“I have told you these things, so that in me you may have peace. In this world you will have trouble but take heart! I have overcome the world.” John 16:33

Chicken Rotel Mexican Casserole



3 Chicken Breasts, cooked and pulled into pieces
Or

3 large cans of diced Chicken drained
1 can of Cream of Mushroom Soup
1 can Rotel Tomatoes
1 can of Cream of Chicken Soup
1 can diced Chillies drained
1 family bag of Doritos crushed
1 lb Mexican Cheese

Mix all ingredients together except Cheese and Doritos. Heat in Microwave for 3 minutes and stir well. Place half of the crushed Doritos in a 9 x 13 casserole dish that has been sprayed with cooking spray. Top with half the mixture and sprinkle with half the cheese. Make second layer of chips and mixture and top with cheese. Bake on 350 for 30 minutes or until cheese is melted.

Serves 6

Submitted by Athel Morris

Jesus said, "I am the bread of life." John 6:48

Chinese Chicken Salad with Napa Cabbage

Salad:

2 Boneless Chicken Breasts
2 Tbsp Olive Oil
Salt & Pepper
1 Large Head Napa Cabbage,
chopped
1/2 Red Onion, small diced
2 medium Carrots, thinly
julienned
1 Red Bell Pepper, diced
2 Packages Ramen Noodles,
broken into small pieces
1 cup sliced almonds

Dressing:

1/4 Cup Soy Sauce or
Ponzu Sauce
2 Tbsp Ginger, minced
1 Tbsp Honey
1/4 Cup Olive Oil

Cut chicken breasts into bite size pieces. Salt and pepper the chicken and set aside for about 15 to 30 minutes. Heat oil in pan and cook chicken pieces until golden brown.

In a large bowl, combine the cabbage, onion, carrots, bell peppers, and ramen.

To prepare the dressing, put soy sauce or ponzu sauce in a bowl with the honey and ginger. Stir these ingredients while you drizzle the olive oil into the bowl.

Toss the salad ingredients in the large bowl with the dressing. Add the chicken and toss again. Pour the almonds on top.

Submitted by Jack Tuttle



Blessed are the pure in heart for they shall see God.
Matthew 5:8

Creamy White Bean and Spinach Quesadillas

1 15oz can Cannellini Beans
3/4 tsp Chili Powder
1/4 tsp Cumin
1/8 tsp Garlic Powder
1/8 tsp Salt
2 cups fresh Spinach
4 oz Pepper Jack Cheese,
shredded
1/2 cup Sour Cream
4 8-inch Flour Tortillas



Rinse and drain the cannellini beans well. Once well drained, transfer them to a bowl and add the chili powder, cumin, garlic powder, and salt. Stir to combine the beans with the spices.

Roughly chop the spinach into smaller pieces. Add the spinach, cheese, and sour cream to the bowl with the beans, then stir to combine.

Divide the spinach and bean mixture between the four tortillas, then fold them in half to close.

Cook the quesadillas, one or two at a time, in a skillet* over medium heat until the tortillas are brown and crispy, and the filling is melted and gooey (3-5 minutes each side).

Cut the quesadillas in half, then serve.

Notes: *I cook my quesadillas in a dry skillet (they don't stick), but you can use oil if you prefer a more fried texture to the tortillas.

Submitted by Isabel Stafford – Author: Beth - Budget Bytes

'Bring me an animal and cook it for me. After I have eaten it, I will give you my blessing in the presence of the Lord before I die.'
Genesis 27:7

Crockpot Crack Chicken

3 Chicken Breasts, skinned and deboned
1 pack of Ranch Dressing (dry)
1 8 oz Cream Cheese
4 slices of crispy cooked Bacon
Serves 6

In crockpot add chicken, packet of dressing and place cream cheese on top and cover. Cook on high for 4 hours or low for 6. When done, Turn the crockpot to warm and shred chicken with forks and cream cheese will mix in as you are shredding. Stir to make sure all is well blended. Top with crumbled bacon. Serve on hamburger bun, rice or pasta.
Our family loves it on Hawaiian rolls.

Recipe by Mandy Fortune
Submitted by Athel Morris



The name of the Lord is a strong tower: the righteous runneth into it and is safe. Proverbs 18:10

Crockpot Ribs

3 lbs Baby Back Ribs

Mix

2 cups (16oz) BBQ Sauce (more for dipping)

1/4 cup Brown Sugar

4 Tbsp Cider Vinegar

2 tsp Oregano

1 tsp Worcestershire sauce

1 tbsp Cayenne Pepper

1 tbsp Chili Powder

Salt

Pepper

8 hours on low (4 on high)

Submitted by Trey Hockman



And he took the calf which they had made, and burnt it with fire, and ground it to powder, and scattered it upon the water, and made the people of Israel drink it. Exodus 32:20

Crunchy Chicken Tenders

4 Boneless Chicken Breasts—cut in strips or use chicken tenders

1 cup Half and Half or Whole Milk

1 tsp Lemon Juice

1 cup Zataran's Fish Fry Southern Style

1/3 cup Pancake Mix

1 1/2 tsp Lemon Pepper

Canola oil for frying

Mix half in half (or milk) with lemon juice in bowl. Put in chicken tenders, making sure all are coated and allow to soak for 15 minutes (or put in Ziploc in refrigerator for longer time if desired).

Mix Fish Fry, pancake mix, and lemon pepper season in large Ziploc bag. Shake until well mixed.

Place chicken tenders, adding one at a time, into the bag with the seasoning and shake until coated before adding next tender.

Heat canola oil in small fryer or deep skillet. Fry tenders until coating is golden brown, turning if needed.

Submitted by Kayse Harshaw



Go eat your food with gladness and drink your wine with a joyful heart, for God has already approved what you do. Ecclesiastes 9:7

Easy Country Fried Steak

Beef Cube Steak

1 can Cream of Mushroom Soup

1 cup Water

1 envelope Lipton Onion Soup mix

Flour – to coat steak

Flour cube steak. Put into crockpot, pour one can cream of mushroom soup, one cup water, one envelope Lipton soup mix. Can substitute mushroom soup or cream of chicken for mushroom haters! I promise you cannot taste it. Cook for 6 to 8 hours on low. Serve with rice or mashed potatoes. Melts in your mouth!

Submitted by Debbie Worthy



I waited patiently for the Lord; he turned to me and heard my cry.”
Psalm 40:1

Easy Glazed Brown Sugar and Dijon Pork Loin

4 lb center loin Pork Roast

4 Tbsp whole grain Dijon Mustard

2/3 cup Brown Sugar

Salt and Pepper to season

Trim the fat from the roast, leaving only a quarter inch of fat on top at the most.

Season the pork loin with salt and pepper and open roast the pork on a rack in a 425-degree F oven for 1/2 hour.

Brush the entire surface of the roast with a large grain dijon mustard, then press brown sugar into the mustard, all over the roast.

Return the roast to the oven, reduce the heat to 375 degrees F. Continue to roast until the internal temperature of the roast hits between 145 to 160 degrees F on a meat thermometer.

Baste the roast in the drippings/sauce several times during the cooking time.

Let the roast rest for 10 minutes before carving and serving.

Notes: Cooking time will vary depending upon the size of the roast. Always use a meat thermometer to check that pork is properly cooked. NOTE: This roast was cooked to 160 degrees which is about right for well done.

Submitted by Debra Rogers



Then he said to his disciples, “The harvest is plentiful, but the workers are few. Ask the Lord of the harvest, therefore, to send out workers into his harvest field.” Matthew 9:37-38

Enchiladas

Ingredients for homemade sauce

Large can Whole Tomatoes

Large can of Pimentos

2 Chili Topinos or 1 teaspoon red pepper flakes

Simmer till thick stirring often. Set aside

Filling

Shredded cabbage

Grated cheese of your choosing

Chopped onion

Using flour tortillas, put cabbage, cheese, onion in each tortilla, roll them up and place in pan.

Meat Sauce

Brown 3 pounds of ground beef and drain

Add 1/2 cup chili powder

Dash of salt

4 diced garlic buttons

10 crumbled dried chilies (topinos) or 1 tablespoon red pepper flakes

Add 2 hands full of flour and stir and simmer till thick. Pour sauce over rolled enchiladas, cover with additional cheese and bake 15 minutes on 350. Spoon homemade tomato sauce on top.

Submitted by Bob Morris



Luke 21:31 "So likewise ye, when ye see these things come to pass, know ye that the Kingdom of God is nigh at hand."

Farmer's Casserole

3 cups frozen Hash Brown Potatoes

3/4 cup shredded Pepper Jack Cheese

1 cup cooked Ham, diced

1/4 cup chopped Green Onions

4 Eggs, beaten

1 (12 fluid oz) can Evaporated Milk

1/4 tsp black Pepper

1/8 tsp. Salt

Preheat oven 350*. Grease a 2 qt. baking dish

Arrange hash brown potatoes evenly on bottom of dish. Sprinkle pepper jack cheese, ham & green onions.

Mix eggs, evaporated milk, pepper & Salt. Pour mixture over potato mixture. Cover dish & refrigerate overnight or for several hrs.

Bake for 40-50 minutes (or 55 to 60 minutes If made ahead & chilled). In the preheated oven or until a knife inserted in center comes out clean. Let stand 5 minutes before serving.

Submitted by Donna Mitchell



It is the hard-working farmer who ought to have the first share of the crops. 2Timothy 2:6

Hearty Black Bean Quesadillas

1 15 oz can Black Beans
1 cup frozen Corn Kernels
1/2 small Red Onion
1 clove Garlic
1/4 bunch fresh Cilantro
2 cups shredded Cheese
1 packet Taco Seasoning
10 taco sized Tortillas

Drain the can of beans and rinse lightly. Place the beans in a large bowl along with the corn (no need to thaw).

Rinse the cilantro, remove the leaves, and chop roughly. Dice the onion and mince the garlic. Add the cilantro, onion, garlic, and shredded cheese to the bowl with the beans and corn. Lastly, mix up a batch of taco seasoning and add to the bowl. Stir everything until evenly mixed.

Place a half cup of the filling on one side of each tortilla and fold over. Cook in a skillet on both sides over medium heat until brown and crispy and the cheesy filling has melted.

To freeze the quesadillas, simply fill each one and place on a baking sheet lined with parchment paper. Place in the freezer for one hour to solidify the quesadillas and then transfer to a freezer bag. To reheat either microwave (for a soft quesadilla) or cook in a skillet on low heat (make sure to use low heat so that the filling has time to thaw and melt before the outside burns).

Submitted by Isabel Stafford



When David came to Mahanaim, (they) brought beds, basins, and earthen vessels, wheat, barley, meal, parched grain, beans and lentils...for David and the people with him to eat... 2 Samuel 17:27-29

Marinated Grilled Chicken

Marinate chicken in the salad dressing from Olive Garden. (You can also purchase it from Walmart).

Grill it and add sides dishes of your choice.

Submitted by Beverly Payne



And the Lord turned and looked at Peter. And Peter remembered the word of the Lord, how he had said to him, “Before the cock crows today, you will deny me three times.” Luke 22:61

Melt in Your Mouth Chicken

1/2 cup Parmesan Cheese
1 cup Mayonaise
1 tsp Garlic Powder
1 1/2 tsp Seasoning Salt
1/2 tsp Pepper

Spread mixture over chicken breasts, bake at 375 degrees for 45 minutes.

Submitted by Bev Hombroek (Facebook)



“Jerusalem, Jerusalem, the city that kills the prophets and stones those who are sent to it! How often have I desired to gather your children together as a hen gathers her brood under her wings, and you were not willing! Matthew 23:37

Old Fashioned Goulash

2 lbs. ground Beef or Turkey
3 tsp. minced Garlic
1 large Onion diced
2 1/2 cups Water.
1/2 cup Beef Broth
1/3 cup Olive Oil
2 (15 oz) cans Tomato Sauce
2 (15 oz) cans diced Tomatoes
1 Tablespoon Italian Seasoning
1 Tablespoon Adobo Seasoning
3 Bay Leaves
1 Tbsp Seasoned Salt
1/2 Tbsp Black Pepper
2 cups Elbow Macaroni. Un-cooked
1 cup shredded Mozzarella Cheese
1/2 Cup Shredded Cheddar Cheese

In large pan sauté ground beef 1/2 cook, remove from heat and add garlic, onion, olive oil & cook until meat is fully cooked. Add water & broth, tomato sauce, diced tomatoes, Italian seasoning, bay leaf, seasoned salt, pepper & adobo seasoning. Mix well. Lower heat & cover. Add uncooked elbow macaroni. Cook about 20 minutes stirring occasionally.

Submitted by Donna Mitchell



Let us think of ways to motivate one another to acts of love and good works. Hebrews 10:24

Quarantine Food Meal (Chicken & Broccoli Casserole)

4 Chicken Breasts
1 can Broccoli Cheddar Soup
1 cup of Minute Rice
1 cup of Water
Left-over Cooked Broccoli
Grated Cheese
Water (if needed)

Place four chicken breasts into a prepared baking pan. Add one can of broccoli cheddar soup, one can of minute rice, one can of water. Mix well. Add any left-over cooked broccoli you have on hand. Baked at 375 until chicken is done. Put grated cheese on top, back in oven until cheese is bubbly. If rice gets dry, just add a little water.

Submitted by Debbie Worthy



Therefore, keep the words of this covenant, and do them, that you may prosper in all that you do. Deuteronomy 29:9

Quarantine Hamburgers

(no hamburgers to be found at the store 😬)

2-3 lb ground Beef
1 Onion, diced finely
2 tbs Butter or Ghee
1 tbs Worcestershire Sauce
1/2 cup Barbeque Sauce

Mix together and shape into burgers. Now ready to grill or fry... also delicious in air fryer

Submitted by Kellyann Cruz



Moreover, before the fat was burned, the priest's servant would come and say to the man who was sacrificing, "Give meat for the priest to roast; for he will not accept boiled meat from you, but raw." 1Samuel 2:15

Sausage and Potato Casserole

3 cups peeled cubed Russet Potatoes, boiled until soft but not mushy
1 lb Smoked Sausage thinly sliced
4 tbsp Butter
4 tbsp Flour
2 cups Half & Half or Milk
Salt & Pepper to taste
1 & 1/2 cup shredded Sharp Cheddar Cheese
1/4 tsp Smoked Paprika

In a large skillet, over medium low heat, sauté the sausage in a large skillet with 1-2 tbsp of olive oil flipping and stirring until they've browned a bit.

Lightly spray a 9x13" baking dish with non-stick cooking spray. Transfer the cooked potatoes and sausage to a casserole dish, stirring just enough to evenly distribute.

Turn the heat up to medium and add the butter to the skillet. When melted, whisk in the flour. Allow it to cook about a minute, whisking constantly, to get rid of the floury taste. Slowly add in the half and half, 1/4-1/2 cup at a time, whisking constantly until evenly incorporated. Continue cooking until thickened. Stir in the 1 cup cheese, paprika, and salt & pepper, stirring occasionally until completely melted and the sauce is smooth.

Pour cheese sauce evenly out over the potatoes and meat. Evenly sprinkle the 1/2 cup shredded cheese over top.

Bake at 350 degrees for 35-45 minutes, or until the potatoes are fork tender and the casserole is golden brown on top.

Submitted by Marianne Bendross



Also take these ten cheeses to the commander of their thousand.
See how your brothers fare, and bring some token from them."
1Samuel 17:18

Sausage Egg Roll in a Bowl

Low Carb

1 lb. of ground Pork Sausage
6 cups Coleslaw Mix or Shredded Cabbage
4 cloves Garlic, minced
1 Tbsp Ginger, minced
1 Tbsp Soy Sauce
1/4 cup chopped Green Onion
1 Tbsp Sesame Oil

Heat a large skillet over medium heat. Add the sausage & Cook, stirring often to crumble until cooked through. Do not drain. Add the coleslaw mix, garlic, ginger, & soy sauce to the skillet with the sausage. Cook for 3 or 4 minutes or until cabbage has softened a bit. Remove from heat & top with the green onion & drizzle with sesame oil.

Serve immediately

Submitted by Donna Mitchell



When I am overwhelmed, you alone know the way I should turn.
Psalm 142:3

Southern Chicken Dressing

4 pieces of bone in Chicken with skin. I use 2 breasts and 2 large thighs for a rich broth or a whole chicken

5 quarts Water

2 cup Self-Rising Buttermilk Cornmeal

1 Egg

1-2 cup of Milk

1 can of Cream of Celery Soup

Pinch of Poultry Seasoning or Sage

1/2 sleeve Saltine Crackers crushed

On top of stove in pot, stew chicken for an hour or until the meat falls off the bone.

While chicken is cooking make your cornbread. I use White Lily self-rising buttermilk cornmeal. Go by directions on bag for making one pan.

Chop up onion and sauté in 1/4 stick of butter. Set aside.

When all is done crumbled up cornbread, crackers in a large mixing bowl.

Add onions. Pull chicken apart and add it to the cornbread mixture. Add soup, teas salt and 1/4 teas pepper and poultry seasoning. Add chicken stock slowly and mix well. You may not need all the stock so just put enough so all items are mixed well and the mixture is a LITTLE soupy.

Pour in a 9 x 13 greased pan and bake on 350 for one hour. If it seems too dry for your taste pour a little extra stock over top.

I had a craving for chicken and dressing, so I checked my freezer, my cabinets to see if I had everything and I did. Not bad for a Coronavirus one dish meal.

Submitted by Athel Morris



“Be kind and compassionate to one another, forgiving each other; just as Christ forgave us.” Ephesians 4:32

Spicy Shrimp Creole

1/3 cup chopped Onion

1/3 cup chopped Green Pepper

1 tablespoon Olive Oil (any oil will do)

1 Garlic clove minced

1 can (14-1/2 ounces) Diced Tomatoes, undrained

1 can (8 ounces) Tomato Sauce

1 teaspoon Sugar

1/2 teaspoon Salt

1/2 teaspoon Chili Powder

Secret Ingredient: Drop a whole Habanero Pepper

1/2-pound uncooked large Shrimp peeled and deveined

Hot cooked Rice, optional

In a large skillet, sauté the onion and green pepper in oil until tender. Add garlic; sauté 1 minute longer. Stir in the tomatoes, tomato sauce, sugar, salt and chili powder. Bring to a boil. Reduce heat; simmer, uncovered, for 20-25 minutes or until thickened.

Add shrimp; add habanero pepper, cook 4-5 minutes longer or until shrimp turn pink. Serve with rice if desired.

Submitted by Sandra Mesidor



Taste and see that the LORD is good; blessed is the one who takes refuge in him. Psalm 34:8

Tater Tot Sheppard Pie

2 lb Ground Beef
1 Meatloaf Seasoning Pack
1 jar Brown Gravy
1 frozen Peas and Carrots
1 bag frozen Tater Tots
Shredded Cheese for topping

Pre heat oven to 400

Brown ground beef in cast iron skillet, drain the fat

Salt and pepper browned ground beef. Add meatloaf seasoning, peas and carrots, and jar of Brown gravy. Simmer until bubbly. Remove from heat.

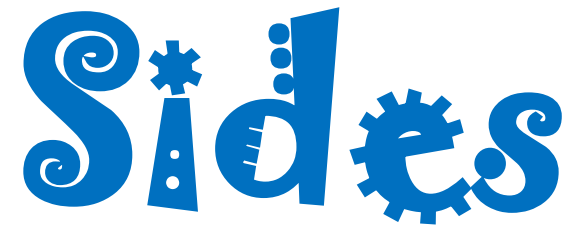
Place frozen Tater Tots all over the top of the stew starting in the middle for most coverage.

Cook in oven for 20 minutes. Serve while hot.

Submitted by Marianne Bendross



But if serving the Lord seems undesirable to you, then choose for yourselves this day whom you will serve, whether the gods your ancestors served beyond the Euphrates, or the gods of the Amorites, in whose land you are living. But as for me and my household, we will serve the Lord.” Joshua 24:15



Definition:

A dish served as subsidiary to the main one.

For your favorite recipe!

Bacon Wrapped Corn on the Cob

Fresh Corn on the cob
Fresh Jalapeño Peppers (optional)
Bacon (1-2 slices per piece of corn)

Clean and boil the corn on the cob. While corn is boiling, wash and slice the jalapeños.

Wrap each cob with sliced fresh jalapeños under the bacon. Air fryer for 25 minutes. Perfect.

Submitted by Robyn Auten



Then he fell asleep and dreamed a second time; seven ears of grain, plump and good, were growing on one stalk.
Genesis 41:5

Best Mashed Potatoes

5 lb Potatoes (Yukon or Russet, gold is good too)
1 package Cream Cheese
1 cup Butter
1/2-1 cup Milk or Cream
Sea Salt

Peel and cut potatoes. Boil water and add potatoes, cook till soft. Drain potatoes. Add butter, cream cheese and a little but of milk at a time as you mash potatoes. Taste as you go and add sea salt as needed.

Place in oven safe dish and bake at 350 until bubbly! (15-20 min)
These also freeze well and are delicious reheated!

Submitted by Kellyann Cruz



Thou didst clear the ground for it; it took deep root and filled the land. Psalm 80:9

BLT Pasta

8 slices Bacon
1 Red Onion (chopped)
3 Garlic Cloves (sliced)
Red Pepper Flakes (to your taste)
1 tsp Salt
5 cups Grape Tomatoes
1/3 cup Cream
12 oz Penne Pasta (cooked, reserve some pasta water)
4 cups Arugula
Basil (to your taste)

Cook bacon; drain (reserve drippings/grease). Chop bacon and set aside. Cook onion, garlic, red pepper flakes and salt in 3 tablespoons of bacon drippings about 2 minutes or until onion is tender. Add the tomatoes and cook 12 minutes. Add the cream and cook 2 minutes.

Toss cream mixture with pasta, arugula, bacon, basil and a “splash” of pasta water. Top with Parmesan cheese, if desired.

Submitted by Steve and Michelle Pealock



God is our refuge and strength. An ever-present help in trouble. So, we will not fear. Psalm 46:1-2

Jiffy Corn Casserole

1 (15oz) can Whole Kernel Corn, drained
1 (15oz) can Cream-style Corn
1 package Jiffy Corn Muffin Mix (8 oz.)
1 cup Sour Cream
1/2 cup Butter, melted
1 cup Shredded Cheddar Cheese or your favorite

Preheat oven to 350 degrees. mix all ingredients, minus the cheese, together and pour into a greased baking dish.

After the casserole has baked for 45 minutes, or is set in the middle and golden brown, sprinkle with cheddar and put it back in the oven. Let the cheese melt, take the casserole out and enjoy this ridiculously buttery dish.

Submitted by Bev Hombroek



He who gathers in summer is a wise son; He who sleeps in harvest is a son who causes shame. Proverbs 10:5

Lucky Black-Eyed Pea Salad

1 (16 oz.) pkg. frozen Black-Eyed Peas
1/4 cup chopped fresh Cilantro
1/4 cup Red Pepper Jelly
1/4 cup Red Wine Vinegar
2 Tbsp Olive Oil
1 Jalapeno Pepper, seeded & minced
3/4 tsp Salt
1/4 tsp freshly Ground Pepper
1 cup diced Red Bell Pepper
1/3 cup diced Red Onion
2 large fresh Peaches, peeled & diced
2 cup torn Watercress

Prepare peas according to pkg direction, simmering only until al dente; drain & let cool 1 hour.

Whisk together cilantro & next 6 ingredients in a large bowl. Add cooked peas, bell pepper & onion, tossing to coat. Cover & chill 8 hrs.

Stir in peaches & watercress into pea mixture just before serving.

Submitted by Donna Mitchell



Singing psalms and hymns and spiritual songs among yourselves and making music to the Lord in your hearts. Ephesians 5:19

Mama's Baked Macaroni & Cheese

Use a 2 qt size baking dish (or a little larger). Spray with non-stick spray for easier cleaning.

1 1/2 cup dry Macaroni cook as directed for al dente
4 Eggs
1 1/2 cup Milk (±)
1 1/2 - 2 cup of shredded Sharp (or extra sharp) Cheddar Cheese
1/2 tsp Garlic Powder (optional)
1/2 tsp Onion Powder (optional)
1/4 tsp Black Pepper (optional)
1/4 tsp Salt or to taste
1/2 stick Butter (1/4 cup) or margarine



Boil macaroni as directed on box then drain and set aside. While warm you can toss half of the butter with the noodles. Place the buttered noodles in the prepared baking dish. Toss the shredded cheese with the noodles. Whip/brisk stir eggs, milk and all seasonings together. Pour egg/milk mixture over the noodles. Cut up remaining butter and place pieces on top of mixture.

Preheat oven to 350 degrees. Bake for 1 hour or until the center has set and the top is slightly browned.

Notes: Any seasonings can be added/subtracted as you wish. However, using no salt in it will make the dish rather bland.

The milk mixture should be about level with the cheese and noodles. If needed add a little more milk to the dish (before baking), just pour it in a little at the time and stir around a little bit. This looks soupy, but the noodles will absorb some of the milk and continue to cook. Also, the milk and eggs cook together to bind the noodles with the cheese as the dish bakes.

I put my cooking dish on a piece of foil or on a cookie sheet because if you over fill the dish it will bubble over and the butter will make a mess in the oven. To help avoid this don't fill your baking dish more than 2/3 full when putting it in to bake.

Submitted by Bev Hombroek

Also take these ten cheeses to the commander of their thousand. See how your brothers fare and bring some token from them."
1 Samuel 17:18

The Old Spaghetti Factory Browned Butter and Mizithra Cheese

Make Old Spaghetti Factory Browned Butter and Mizithra Cheese at home with this copycat recipe.

16 oz Spaghetti Noodles
1 cup Butter (no substitutes)
1 cup Mizithra cheese finely grated



Browned Butter Procedure: Cut butter into tablespoon-sized pieces and place in a 2-quart saucepan. Place the pan of butter on a burner on medium heat. Bring butter to a slow boil (about 5 minutes).

Once the butter begins to boil, stir constantly to prevent residue from sticking to the bottom of the pan. As the butter cooks, it will start to foam and rise. Continue stirring, otherwise the butter foam could overflow (about 5 minutes) and catch fire.

Once the butter stops foaming and rising, cook until amber in color (about 1 to 2 minutes). It will have a pleasant caramel aroma.

Turn off the heat and remove pan from burner. Let the sediment settle to the bottom of the pan for a few minutes.

Pour the brown butter through a strainer into a small bowl. Do not disturb the residue at the bottom of the pan.

The brown butter can be stored in the refrigerator and reheated in the microwave as needed.

Boil the pasta of choice until Al Dente. Drain pasta and divide into four servings. Spread 1/4 cup Mizithra cheese over each pasta serving. Top with 1/4 cup hot brown butter.

Can substitute Italian Ricotta Salata and Romano for Mizithra cheese. Serve immediately. This dish does not reheat well.

Submitted by Kathy Heidish

For I was hungry, and you gave Me something to eat; I was thirsty, and you gave Me something to drink; I was a stranger, and you invited Me in. Matthew 25:35

Orzo Summer Salad

1/2 bag Baby spinach
1-pint Grape tomatoes
1 Lemon
3 pieces Scallions
1 lb Orzo
1 Salt and pepper
1/4 cup Olive oil
1/2 lb Feta



Bring a large pot of salted water to a boil and cook orzo according to package instructions (approx. 7 minutes).

While the orzo is cooking, roughly chop baby spinach and add to a large bowl.

Juice and zest 1 large lemon and add 1/4 cup olive oil to a separate small bowl and whisk together.

When orzo is done cooking, drain thoroughly and add to the large bowl, pouring over spinach leaves. {TIP: Adding the orzo while warm will slightly cook the spinach so you get softer, brighter spinach leaves}

Pour the lemon-olive oil dressing over the orzo, crumble the feta and add the chopped green onions and halved grape tomatoes. Season generously with kosher salt and pepper to taste.

Mix thoroughly and serve immediately or refrigerate until ready – this salad gets better with time as the orzo soaks up all the lemon and olive oil

TIP: Remove salad 15 minutes before serving if chilled to allow the olive oil to come back to room temperature.

Submitted by Bev Hombroek

Provides her supplies in the summer and gathers her food in the harvest. Proverbs 6:8

Potato Salad

5 lbs Potatoes
Salt
2 Boiled Eggs
Small jar Pimento
1/4 cup chopped Onion
Chopped Sweet or Dill Pickle cubes according to taste
2-3 Tbsp Yellow Mustard
2-3 Tbsp Mayonnaise
Paprika for garnish

Peel five pounds potatoes. Wash and cut into cubes. Cook until tender. Drain, add salt, two chopped boiled eggs, small jar drained and chopped pimento, chopped onion, chopped sweet or dill pickle cubes according to taste. Mix in some yellow mustard, and mayonnaise and salt and pepper. Sprinkle top with paprika for garnish.

Submitted by Debbie Worthy



I can do all things through Christ who strengthens me.

Philippians 4:13

World's Best Fried Green Tomatoes

4 large Green Tomatoes
2 Eggs
1/2 cup Milk
1 cup All-Purpose Flour
1/2 cup Cornmeal
1/2 cup Breadcrumbs
2 tsp coarse Kosher Salt
1/4 teaspoon ground Black Pepper
1 quart Vegetable Oil for frying

Slice tomatoes 1/2 inch thick. Discard the ends.

Whisk eggs and milk together in a medium-size bowl.
Scoop flour onto a plate. Mix cornmeal, breadcrumbs and salt and pepper on another plate.

Dip tomatoes into flour to coat. Then dip the tomatoes into milk and egg mixture. Dredge in breadcrumbs to completely coat.

In a large skillet, pour vegetable oil (enough so that there is 1/2 inch of oil in the pan) and heat over a medium heat. Place tomatoes into the frying pan in batches of 4 or 5, depending on the size of your skillet. Do not crowd the tomatoes, they should not touch each other.

When the tomatoes are browned, flip and fry them on the other side. Drain them on paper towels.

Submitted by Bev Hombroek



For there shall be a sowing of peace; the vine shall yield its fruit, the ground shall give its produce, and the skies shall give their dew; and I will cause the remnant of this people to possess all these things. Zechariah 8:12

Breads

&

Muffins

Definition:

The food that one needs in order to liv

Amish Cinnamon Bread

I made this right before we started to 'Shelter in Place'- Wanda

Bread:

1 cup Butter, softened
2 Eggs
2 cups Sugar
2 cups Buttermilk
4 cups All-Purpose Flour
2 cups Baking Soda

Cinnamon/Sugar Mixture:

2/3 cup Sugar
2-3 tsp Cinnamon

Cream together butter, sugar and eggs. Add buttermilk, flour and baking soda. Put 1/4 of batter into each loaf pan (2 loaf pans).

In a separate bowl mix sugar and cinnamon. Sprinkle 1/4 of the mixture on top of the batter in each pan.

Add remaining batter evenly to each pan, sprinkle with last of cinnamon and sugar mixture. Swirl with a knife.

Bake at 350 degrees for 45-50 minutes. Cool in pans for 20 minutes and remove from pans.

This is good sliced; add some butter and toast it!

Submitted by Wanda Davis



Man does not live on bread alone, but on every word that comes from the mouth of God. Matthew 4:4

Apple Pie Bread

Preheat oven 350*

Prepare 2 loaf pans

1 can Apple Pie Filling, mashed
1 box Yellow Cake Mix
4 eggs, slightly beaten
1 cup self-rising flour
1 Tbsp Cinnamon
1 medium Apple, chopped
1/2 to 1 cup chopped Pecans

Whisk all dry ingredients. (reserve just a little to dust the pecans.) Add wet ingredients. Fold in apples & pecans. Pour in 2 loaf pans greased. Sprinkle sugar & cinnamon on top. Bake at 350* oven for 35 to 45 minutes. Cool & enjoy.

Submitted by Donna Mitchell



I have told you this is so that my joy may be in you and that your joy may be complete. John 15:11

Banana Nut Bread

2 cups All-purpose Flour
1 tsp Baking Soda
3/4 tsp Salt
1 cup Sugar
1/2 cup Butter, softened
2 Eggs
1 cup mashed Banana
1/3 cup Milk
1 tsp Vanilla Extract
1/2 cup chopped Nuts (I use pecans)



Heat oven to 350 degrees, coat loaf pan with non-stick cooking spray.

Stir flour, baking soda and salt in a bowl.

Beat sugar and butter in large bowl with mixer. Blend in banana, milk and vanilla.

Beat in flour mixture, just until blended. Stir in nuts. Spread evening in prepared loaf pan.

Bake 55-60 minutes.

Submitted by Sandy Williams

The joy of the Lord is your strength. Nehemiah 8:10

Bisquick & Sausage Muffins

Quarantine problems..... I had a little Bisquick left about 1 cup and 1/2 lb of sausage and I was trying to find something to use these. I had made my first sourdough starter and was going to make waffles with that. Then...I found this recipe:

1 cup Bisquick
4 beaten Eggs
1/2 tsp Salt
1 cup shredded Cheese
1/2 lb Sausage

Yea! I had these!

Mix in order; pour in sprayed muffin pan and bake 20 min. @ 350 degrees. Made 12 muffins!

Submitted by Carol Mauldin



By grace you have been saved through faith, and that not of yourselves; it is the gift of God, not of works, lest anyone should boast. Ephesians 2:8-9

Bran Muffins

3 cups all Bran Cereal
1 cup boiling Water
1 1/2 tsp Salt
2 cups Buttermilk
1 1/2 cups Sugar
2 beaten Eggs
1/2 cup softened Butter
2 1/2 cups Flour (I use pre-sifted)
2 tsp Baking Soda

Add 3 cups all bran cereal to one cup boiling water. In separate bowl add salt and buttermilk, blend sugar, beaten eggs, softened butter then add to the hot mixture. Mix well. Add flour and baking soda and mix.

Put in prepared muffin tin. Bake at 375 degrees for 20 minutes

TIPS: I use Splenda instead of sugar and it works great. Also, I add some cinnamon and cloves and sometimes pumpkin pie spice (to taste).

Submitted by Beverly Payne



Then Jacob made a vow, saying, "If God will be with me, and will keep me in this way that I go, and will give me bread to eat and clothing to wear, Genesis 28:20

Breakfast Danish

2 cans refrigerated Crescent Rolls
2 (8-ounce) pkg Cream Cheese
1 tsp Vanilla Extract
3/4 cup Sugar
1 Egg, separated

Preheat oven to 350*.

Spread one pkg crescent rolls on bottom of greased 9x13-inch baking pan, pressing seams to seal. Mix cream cheese, vanilla, sugar and egg yolk. Spread mixture over crust. Top with second pkg rolls. Press seams to seal. Brush with beaten egg white. Bake for 30 minutes. Let stand 30 minutes or more before serving. Refrigerate leftovers.

Yield: 24 servings

Testing note: For a variation of this recipe, spread a thin layer of raspberry jelly over cream cheese layer before topping with second pkg. of crescent rolls. For glaze: 1/2 cup powdered sugar, 1/2 tsp vanilla extract, 2 tbsp milk.

Submitted by Donna Mitchell



For our hearts shall rejoice in Him because we have trusted in his Holy name. Psalms 33:21

Carrot Etc. Muffins

Combine dry Ingredients

2 cups All-Purpose Flour
2 tsp Baking Soda
1/2 tsp Salt
1 1/4 cup Sugar
2 tsp Cinnamon

Separate bowl; combine

1 1/2 cups finely shredded Carrots
1/2 cup Raisins or Dates
3/4 cup shredded Coconut
1 1/2 cups peeled & shredded Apple
1 cup chopped Pecans (add last - dusted with part of the flour)

Add to wet bowl:

3 beaten Eggs
1 cup cooking Oil (or a little less – or try apple sauce)
1/2 tsp Vanilla

Stir wet bowl thoroughly. Add to dry ingredients and stir until moistened. Grease or use paper cups in muffin pan. Spoon in batter. Bake @ 375* for 18-20 minutes. Remove from pan and cool on wire rack.

Makes about 24 Hope you enjoy these as much as I do!

Submitted by Donna Mitchell



Jesus said to them, "I am the bread of life. Whoever comes to me will never be hungry, and whoever believes in me will never be thirsty. John 6:35

Cheddar Jalapeno Cornbread

5 slices Bacon
2 Eggs
1 1/4 cup Milk
2 cups Self-rising Corn Meal
1/4 tsp Garlic Powder
1 (8 1/2 oz.) can Cream-style Corn
1 cup chopped Onion
3/4 cup (3 oz.) shredded mild Cheddar Cheese
2 Tbsp canned chopped Jalapeno Peppers
2 Tbsp chopped Pimiento

Cook bacon in 9-inch iron skillet until crisp; remove bacon, crumble & set aside. Drain skillet, reserving 5 Tbsp drippings. Coat bottom & sides with 1 Tbsp of reserved drippings.

Heat skillet in 400* oven while mixing ingredients.

Beat eggs in medium bowl; stir in milk, 4 Tablespoons reserved bacon drippings. Add bacon & remaining ingredients, mix well. Remove skillet from oven; pour batter in skillet. Bake at 400* for 35 minutes or till golden brown.

Submitted by Donna Mitchell



The prayer of a righteous person is powerful and effective. James 5:16

Cheese Biscuits

Preheat oven to 400* Bake time 15 -20 minutes or until golden brown.

1 cup All-Purpose Flour
1 1/2 tsp Baking Powder
1/2 tsp Salt
2 1/2 Tbsp Shortening
3/4 cup (3 oz.) shredded Cheddar Cheese
1/3 cup Milk

Mix, turn dough out on a lightly floured surface; knead lightly 4 or 5 times. Roll dough to 1/4 inch thickness; cut 12 biscuit with 2 1/2 inch cutter

Submitted by Donna Mitchell



My God will supply all your needs, according to his riches in Christ Jesus. Philippians 4:19

Gingerbread Muffins

3 cup All-Purpose Flour
3 tsp Baking Powder
4 1/2 tsp Ground Ginger
3/4 tsp Salt
1 1/2 tsp Ground Clove
1 1/2 tsp Cinnamon
3/4 tsp Dry Mustard
3 Egg Yolks
3 Whole Eggs
2 1/4 cups Sugar
3/4 cup Molasses
1 1/2 cup Vegetable Oil
1 cup regular Coffee, hot

Preheat oven to 375 degrees.

Blend together the flour, baking powder, ginger, salt, clove, cinnamon & dry mustard in a bowl; set aside.

In a bowl, mix the egg yolks, eggs, sugar, molasses & vegetable oil. Add the flour mixture to the mixer bowl, alternating with the hot coffee. Beat just until smooth; batter will be thin.

Spray muffin tins with nonstick spray & fill to 2/3 full. Do not over fill muffin cups.

Bake for 16-20 minutes. Muffins are done when toothpick inserted in center comes out clean. Cool for 5 minutes. Drizzle with glaze & enjoy.

Glaze:

Mix 1 1/2 C. powdered sugar with 2 Tablespoon lemon juice Cover & hold at room temperature.

Submitted by Donna Mitchell

My food, said Jesus, is to do the will of him who sent me and to finish his work. John 4:34

Pecan Bread

1 cup Sugar
1 cup Brown Sugar
4 Eggs, beaten
1 cup Oil
1 1/2 cup Self-Rising Flour
1 tsp Vanilla
2 cup Pecans, finely chopped

Preheat oven to 350*.

Lightly grease & flour 9x13" baking dish. Using a wooden spoon stir together sugar, brown sugar, eggs, oil in medium bowl until smooth. Stir in flour & vanilla. Add pecans, the stir until evenly mixed. Spoon into prepared pan. Bake for 30-35 minutes.

Submitted by Donna Mitchell



We are God's handiwork, created in Christ Jesus to do good works, which God prepared in advance for us to do.
Ephesians 2:10

Zucchini Pineapple Bread

4 small loaf pans, 2 regular loaf pans or cupcake tins

3 Eggs	3 cups Flour
1 cup Oil	2 tsp Baking Soda
2 cups Sugar	1 1/2 tsp Baking Powder
2 tsp Vanilla	1 tsp Salt
2 cups grated Zucchini, with rind/peel	1.5 tsp Cinnamon
1 (8 oz) can crushed Pineapple, drained	3/4 tsp Nutmeg
	1 cup Nuts (optional)

Mix eggs, oil, sugar and vanilla. Beat until thick.

Add zucchini and pineapple and beat.

Add dry ingredients and mix. Add nuts and mix.

Grease and flour pans. Bake at 375 degrees for about forty minutes. Cool in pans for ten minutes before removing.

*when I used cupcake tins, I reduced heat to 350 degrees and only cooked for twenty minutes.

Submitted by Judy Wood



Therefore, as God's chosen people, holy and dearly loved, clothe yourselves with...kindness. Colossians 3:12

For your favorite recipe!

Soups

Definition:

A liquid dish, typically made by boiling meat, fish,
or vegetables, etc., in stock or water.

Broccoli Cheese Soup – Quarantine Style (no milk)

2 head/stalks Broccoli cut into flowerets (I also use the peeled stalk)
2 small Potatoes, cut into very small cubes
1 Onion
Approx 1/3 cup Flour
Salt, Pepper, Garlic Powder to taste
Approx 1/4 cup Oil
Approx 2-3 cup Water
Approx 1 pound of Velveeta Cheese
1 cup plain Greek Yogurt
1 can Chicken Broth

Bring the washed and cut broccoli and potatoes to a boil and set them aside to steam.

Put the oil in a frying pan and sprinkle the flour in and stir with a whisk to make a rue. Add the salt, pepper, garlic powder and as the mixture thickens add water to make a white gravy. Stir in the Greek Yogurt and then the Chicken broth. Let simmer a few minutes whisking to make sure it is mixed well. Then add the chopped broccoli, potato and the Velveeta cheese to the mixture and simmer on very low temp. Add ins: You can also add a shredded carrot to be steamed with the other veggies. Top with more cheese. Serve with crackers, biscuits, cornbread



Submitted by Bev Hombroek

Jesus answered him, "Will you lay down your life for My sake? Most assuredly, I say to you, the rooster shall not crow till you have denied Me three times. John 13:38

Great Northern Beans Soup

1 large Onion, chopped
1 Tbsp Olive Oil
6 clove Garlic, chopped
2 lb dry Northern Beans (or dry beans of your choosing)
4 cup Water
4 cup Chicken Broth or Stock
1 tsp Chicken Bouillon Paste optional, it adds flavor
1 cup baby Carrots
Salt and Pepper to taste
1 meaty Ham Bone or a couple meaty ham slices

Place oil in bottom of slow cooker, add onion, garlic and carrots. Next add ham bone, beans, seasonings, broth and water. Stir in bouillon.

Cook on high for 6 hours adding more broth or water as beans absorb. Cook until beans are desired tenderness.

If you want to thicken liquid, take a cup of cooked beans and mash, and then add back to crockpot. Or take a cup of the liquid, add cornstarch and add back to the crockpot.

Submitted by Cammie Jane Anderson



I can do all things through Him who gives me strength.
Philippians 4:13

Spiced Chickpea Stew With Coconut and Turmeric NYT

1/4 cup Olive Oil, plus more for serving
4 garlic Cloves, chopped
1 large Yellow Onion, chopped
1 (2-inch) piece Ginger, finely chopped
Kosher Salt and Black Pepper
1 1/2 tsp ground Turmeric, plus more for serving
1 tsp Red-Pepper flakes, plus more for serving
2 (15-ounce) cans Chickpeas, drained and rinsed
2 (15-ounce) cans full-fat Coconut Milk
2 cups Vegetable or Chicken Stock
1 bunch Swiss Chard, Kale or Collard Greens, stems removed, torn into bite-size pieces
1 cup Mint leaves, for serving
Yogurt, for serving (optional)
Toasted Pita, Lavash or other Flatbread, for serving (optional)

Heat 1/4 cup oil in a large pot over medium. Add garlic, onion and ginger. Season with salt and pepper, and cook, stirring occasionally until onion is translucent and starts to brown a little at the edges, 3 to 5 minutes.

Add 1 1/2 teaspoons turmeric, 1 teaspoon red-pepper flakes, and the chickpeas, and season with salt and pepper. Cook, stirring frequently, so the chickpeas sizzle and fry a bit in the spices and oil, until they've started to break down and get a little browned and crisp, 8 to 10 minutes. Remove about a cup of chickpeas and set aside for garnish.

Using a wooden spoon or spatula, further crush the remaining chickpeas slightly to release their starchy insides. (This will help thicken the stew.) Add coconut milk and stock, and season with salt and pepper.

Bring to a simmer, scraping up any bits that have formed on the bottom of the pot. Cook, stirring occasionally, until stew has thickened, 30 to 35 minutes. (Taste a chickpea or two, not just the liquid, to make sure they have simmered long enough to be as delicious as possible.) If after 30 to 35 minutes, you want the stew a bit thicker, keep simmering until you've reached your desired consistency. Determining perfect stew thickness is a personal journey!

Add greens and stir, making sure they're submerged in the liquid. Cook until they wilt and soften, 3 to 7 minutes, depending on what you're using. (Swiss chard and spinach will wilt and soften much faster than kale or collard greens.) Season again with salt and pepper.

Divide among bowls and top with mint, reserved chickpeas, a sprinkle of red-pepper flakes and a good drizzle of olive oil. Serve alongside yogurt and toasted pita if using; dust the yogurt with turmeric if you'd like.

Submitted by Tina Emond

Better is a dinner of herbs where love is than a fattened ox and hatred with it.
Proverbs 15:17

This

&

That

Bacon Wrapped Tater Tots Appetizers

6 strips of thin sliced bacon
18-20 frozen tater tots thawed
20 small squares of pepper jack cheese
1/2 cup brown sugar

Preheat oven to 400

Place cheese on top of tater tot and wrap bacon around it at end of bacon strip making sure tater tot is covered. 1 slice of bacon should do 3 tater tots. Sprinkle with brown sugar. Place tater tots on a cookie sheet making sure seam is down and bake 20 minutes Turning them at 10 minutes.

Submitted by Troy Fortune



Whatever you do, do everything for the glory of God.
1Corinthians 10:31

Cowboy Candy

1-1 1/2 pounds Jalapenos
1 1/2 cup White Vinegar
3 cup Sugar
1/2 tsp Salt



PLEASE wear latex gloves!

Wash peppers, remove stems.
Remove seeds or just some of them
Slice into about 1/4-inch rounds

Combine vinegar, sugar and salt in saucepan. Bring to a boil and then reduce heat. Simmer for about 6 minutes, until syrup starts to thicken. Stir occasionally so sugar dissolves.

Raise temp, add pepper slices, let it come back to boil, and cook about 1 minute. Take pan off heat and let cool. Depending on the size of your jar(s) add peppers and then the syrup. Put top on. Refrigerate. Will keep almost forever.

I will occasionally turn the jars upside down (every other day) for a couple of days just to make sure all the peppers are sitting in the syrup. You can eat them right away, but they get better as they sit for a while.

Submitted by Isabel Stafford

John answered, "Anyone who has two shirts should share with the one who has none, and anyone who has food should do the same

Creamy Pumpkin Dip

2 (8 oz) pkg of Cream Cheese, softened
1 (16 oz) pkg Powdered Sugar, sifted
2 tsp Ground Cinnamon
1/2 tsp Ground Nutmeg
1 can of Pumpkin

Beat cream cheese at medium speed with a electric mixer until creamy, gradually add sugar, beating well. Stir in pumpkin, cinnamon & nutmeg. Serve immediately or cover & chill. Serve with gingersnap or sliced apple, bananas, pretzel, vanilla wafers & your choice.

Yields: 5 cups

Submitted by Donna Mitchell



From the ends of the earth I call you, I call as my heart grows faint;
lead me to the rock that is higher than I. Psalm6:1

Hi-Protein Energy Bars

Makes 36 bars

1/2 cup Butter, softened
1 cup packed Light Brown Sugar
2 Eggs
1 tsp Vanilla Extract
1/3 cup Hershey's Cocoa Powder
1/4 cup Milk
1/4 cup Whole Wheat Flour
1/4 cup Nonfat Dry Milk Powder
1/4 cup Wheat Germ
1/2 tsp Baking Powder
1/4 tsp Baking Soda
1 (10 oz) pkg Reese's Peanut Butter chips
1/2 cup Raisins

Heat oven to 350*. Grease 13x9x2-in. baking pan.

In large mixing bowl, beat butter, brown sugar, eggs and vanilla until fluffy. Blend in cocoa & milk. Stir together whole wheat flour, nonfat dry milk powder, wheat germ, baking powder & baking soda; blend well with butter mixture. stir in peanut butter chips & raisins Spread batter evenly into prepared pan.

Bake 30-35 minutes or until bars begin to pull away from sides of pan. Cool completely in pan on wire rack. Cut into bars.

Submitted by Donna Mitchell

Great peace have they who love your law. Psalm 119:65

Hot Ham and Cheese Rolls

1 stick Butter
1 1/2 Tbsp Poppy Seeds – Use less if you don't like them
1 Tbsp Onion Flakes
1/2 tsp Worcestershire Sauce
1 1/2 Tbsp Mustard
Sandwich Ham
Sliced Cheese
1 package slider, dinner or King's Hawaiian rolls

Cut whole package in half lengthwise.
Place ham and cheese in layers on rolls.
Melt butter and mix in all other ingredients.
Pour over rolls.
Cook at 350 until lightly browned.

Submitted by Carolyn Beaty



Man does not live by bread alone but man lives by every word that comes from the mouth of the Lord. Deut. 8:3

Pimento Cheese Sausage Balls

1 pound of Pork Breakfast Sausage
12 oz. Pimento Cheese
2 + 1/4 cups of Bisquick
Dash of Paprika & Red Pepper

Pre-heat oven to 375*

Mix sausage & pimento together, add Bisquick, Scoop into 1 inch balls.
Bake 15 to 18 minutes.

Submitted by Donna Mitchell



The peace of God, which surpasses all understanding, will guard your hearts and minds through Christ Jesus. Philippians 4:7

Red Pepper Jelly Dip

One can each drained

- Black Beans
- Black Eyed Peas
- Whole Corn
- Petite Tomatoes

Finely chopped

- One Small Sweet Onion
- One Small Green Pepper

One 8oz Bottle of Zesty Italian Dressing

One 10.5oz Jar of Red Pepper Jelly

Mix all together & chill several hours

Submitted by Trey Hockman

By this all men will know that you are my disciples, if you love one another. John 13:35

Vegetable Bars

2 Tubes of Crescent Rolls

8 oz Cream Cheese

3 oz Sour Cream

1 cup Mayonnaise

1 pkg Hidden Valley Ranch (original) dressing mix

1 cup Carrots (grated or sliced)

1 cup Cauliflower florets

1 cup Broccoli florets

1 cup Tomatoes chopped (seeds and juice removed)

1 small can Black Olives (sliced)

Press crescent rolls in bottom of shallow cookie sheet

(I used 17" X 11" X 1"). Bake 375*; 8- 10 minutes. Cool.

Blend cream cheese, sour cream, mayonnaise & dry dressing mix. Spread on cooled crust. Sprinkle with vegetables. Press vegetables into filling slightly. Refrigerate. Cut into bars. Refrigerate leftovers.

Submitted by Donna Mitchell



God is close to the broken-hearted and saves those who are crushed in spirit. Psalm 34:18

Weight Watchers Pigs in Blankets

Weight Watchers pigs in blankets are made with 2 ingredient dough and are delicious.

1 cup Self-Rising Flour
1 cup Nonfat Greek Yogurt
1 Egg
1 package Hebrews 97% Fat Free Hot Dogs

Preheat the oven to 350 degrees F.
Combine flour and yogurt in a bowl and stir to combine.
You can also use a stand mixer with a meat hook to mix.
Flour surface and hands and then divide the dough into 7 equal parts.
Roll each section of dough into a long log.
Wrap the dough around the hot dog.
Crack the egg into a small bowl and beat it well.
Brush egg wash on the dough before baking.
Spray your baking sheet with nonstick cooking spray.
Place each dough wrapped hot dog on the baking sheet.
Bake the wrapped hot dogs for about 25 minutes or until golden brown.

Submitted by Debra Rogers



Where am I to get meat to give to all this people? For they weep before me and say, 'Give us meat, that we may eat.'
Numbers 11:13

Quarantine Funnies

Day 1 – I Can Do This!! Got enough food and snacks to last a month!

Day 2 – I've eaten all the snacks and the food supplies might not last!

Day 3 – Strawberries: Some have 210 seeds; some have 235 seeds. Who Knew??

Day 4 – 8:00pm. Removed my Day Pajamas and put on my Night Pajamas.

Day 5 – I get to take the garbage out. I'm So excited, I can't decide what to wear.

Day 6 – Laughing way too much at my own jokes!!

Day 7 – Went to a new restaurant called "The Kitchen." You have to gather all the ingredients and make your own meal. I have no clue how this place is still in business.

Day 8 – Struck up a conversation with a Spider today. Seems nice. He's a Web Designer.

Day 9 – Isolation is hard. I swear my fridge just said, "What do you want now?"

Day 10 – I realized why dogs get so excited about something moving outside, going for walks or car rides. I think I just barked at a squirrel.

Day 11 – If you keep a glass of wine in each hand, you can't accidentally touch your face.

Day 12 – Watched the birds fight over a worm. The Cardinals lead the Blue Jays 3-1.

Day 13 – Anybody else feel like they've cooked dinner about 395 times this month?

Day 14 – This morning I saw a neighbor talking to her cat. It was obvious she thought her cat understood her. I came into my house, told my dog.... we laughed a lot.

Day 15 – I don't think anyone expected that when we changed the clocks, we'd go from Standard Time to the Twilight Zone.

Quarantine Funnies



Here I Raise Mine Ebenezer

The well-known hymn “Come, thou Fount of every blessing,” written in 1758 by Robert Robinson tells us about the ‘touch stone’ or ‘stone of help’ and how we should remember God will hear our cries just as God heard the cries of his people through Joshua and then Samuel; God had come to them in their time of need.

Each one, after placing a stone reminded their people that these stones were placed so people would remember to commemorate God's mighty intervention on behalf of his people,

²⁰ Joshua set up at Gilgal those twelve stones they had taken from the Jordan. ²⁴This happened so that all the earth's peoples might know that the Lord's power is great and that you may always revere the Lord your God. Joshua 4:20,24

*Samuel took a stone and set it up between Mizpah and Shen and called its name Ebenezer; for he said, "Till now the Lord has helped us."
(1Samuel 7:12)*

In Hebrew, *Ebenezer* means “stone of help” (*eben* = stone; *ezer* = help). Both Joshua and Samuel wanted the people to remember, not just for a few days, but for years, for decades, for generations, how God had come to the rescue of His people when they humbled themselves before Him. Like people today, they were vulnerable, and they did not deserve God’s rescue. Yet, God intervened.

Of course, this would not be the end of Israel's story nor is it the end of our story. Like those souls of so long ago, we will experience many more dangers, toils, and snares. That day, Samuel raising the "stone of help" was in no way a declaration that the final victory had been won, but that up to that point God had helped them, "Till now the Lord has helped us." And because God's people weren't (and still aren't) out of the woods, this Ebenezer had a part to play in reminding the nation to keep the faith in the days ahead.

As our days pass let us each remember to raise our Ebenezer and remember God's unfailing faithfulness to us, His children. Let us also remember our own call to be faithful and rely on God.

“Here's my heart, oh, take and seal it
Seal it for Thy courts above”

Come Thou Fount of Every Blessing

Come, Thou Fount of every blessing,
Tune my heart to sing Thy grace;
Streams of mercy, never ceasing,
Call for songs of loudest praise.
Teach me some melodious sonnet,
Sung by flaming tongues above.
Praise the mount! I'm fixed upon it,
Mount of Thy redeeming love.

Here I raise mine Ebenezer;
Hither by Thy help I'm come;
And I hope, by Thy good pleasure,
Safely to arrive at home.
Jesus sought me when a stranger,
Wandering from the fold of God;
He, to rescue me from danger,
Interposed His precious blood.

Oh, that day when freed from sinning
I shall see Thy lovely face.
Clothed then in the blood washed linen
How I'll sing Thy wondrous grace!
Come, my Lord, no longer tarry
Take my ransomed soul away!
Send Thine angels now to carry
Me to realms of endless day.

Oh, to grace how great a debtor
Daily I'm constrained to be!
Let that goodness like a fetter
Bind my wandering heart to Thee.
Prone to wander, Lord, I feel it;
Prone to leave the God I love.
Here's my heart, oh, take and seal it
Seal it for Thy courts above.

Songwriter: Robert Robinson

**Many thanks to the wonderful cooks of The NETT Church
for contributing to this cookbook!**

Peggy Alford
Cammie Jane Anderson
Robyn Auten
Carolyn Beaty
Marianne Bendross
Marlene Brewer
Sara Cook
Kellyann Cruz
Wanda Davis
Tina Emond
Mandy Fortune
McKeely Fortune
Troy Fortune
Kayse Harshaw
Kathy Heidish
Trey Hockman
Bev Hombroek
Carol Mauldin
Sandra Mesidor
Donna Kay Mitchell
Athel Morris
Bob Morris
Beverly Payne
Michelle & Steve Pealock
Debra Rogers
Isabel Stafford
Jack Tuttle
Sandy Williams
Judy Wood
Debbie Worthly

Index

Desserts

Apple Pie Blondie – Marianne Bendross	13
Caramel Apple Cheesecake – Robyn Auten	14
Chocolate Covered Chips – Sara Cook	15
Chocolate Brownie Cake – Donna Mitchell	16
Chocolate-Covered Cherry Cake – Peggy Alford	17
French Pavlova with Strawberries – Kathy Heidish	18
Fruit Salsa & Cinnamon Chips – Debra Rogers	19
Goosey Pumpkin Cake – Donna Mitchell	20
Hello Dolly Bars – Donna Mitchell	21
Homemade Caramel Popcorn – Bev Hombroek	22
Homemade Chocolate Cookies – McKeely Fortune	23
Hot Fruit Casserole – Carolyn Beaty	24
Mandarin Orange Salad – Beverly Payne	25
Never Fail Pie Crust – Donna Mitchell	26
Peanut Butter Bar Cookies – Donna Mitchell	27
Peanut Butter Cookies with Chocolate Chips – Debbie Worthy	28
Peanut Butter Cookie Lasagna – Debra Rogers	29
Pumpkin Spice Cake – Donna Mitchell	30
Salted Caramel Butter Bars – Bev Hombroek	31
Slow Cooker Cherry Dump – Cammie Jane Anderson	32
Snickerdoodle Crazy Cake – Debra Rogers	33
Triple Chocolate Cake – Donna Mitchell	34
Vanilla Wafer Cake – Sara Cook	35
Weight Watchers Blueberry Dump Cake – Debra Rogers	36

Entrées

Avocado Tuna Tacos – Kayse Harshaw	39
Baked Ziti – Kellyann Cruz	40
Breakfast Casserole – Donna Mitchell	41
Bundt Cake Breakfast – Donna Mitchell	42
Bush's Black Bean Quesadilla – Marlene Brewer	43
Chicken Kabobs – Troy Fortune	44
Chicken and Dressing Casserole – Michelle & Steve Pealock	45
Chicken Rotel Mexican Casserole – Athel Morris	46
Chinese Chicken Salad with Napa Cabbage – Jack Tuttle	47
Creamy White Bean and Spinach Quesadillas – Isabel Stafford	48

Entrées - continued

Crockpot Crack Chicken – Mandy Fortune	49
Crockpot Ribs – Trey Hockman	50
Crunchy Chicken Tenders – Kayse Harshaw	51
Easy Country Fried Steak – Debbie Worthy	52
Easy Glazed Brown Sugar & Dijon Pork Loin – Debra Rogers	53
Enchiladas – Bob Morris	54
Farmer's Casserole – Donna Mitchell	55
Hearty Black Bean Quesadillas – Isabel Stafford	56
Marinated Grilled Chicken – Beverly Payne	57
Melt in Your Mouth Chicken – Bev Hombroek	58
Old Fashioned Goulash – Donna Mitchell	59
Quarantine Food Meal (Chicken & Broccoli Casserole) – Debbie Worthy....	60
Quarantine Hamburgers – Kellyann Cruz	61
Sausage and Potato Casserole – Marianne Bendross	62
Sausage Egg Roll in a Bowl – Donna Mitchell	63
Southern Chicken Dressing – Athel Morris	64
Tater Tot Shepherd Pie – Marianne Bendross	65

Sides

Bacon Wrapped Corn on the Cob – Robyn Auten	69
Best Mashed Potatoes – Kellyann Cruz	70
BLT Pasta – Michelle & Steve Pealock	71
Jiffy Corn Casserole – Bev Hombroek	72
Lucky Black-Eyed Pea Salad – Donna Mitchell	73
Mama's Baked Macaroni and Cheese – Bev Hombroek	74
Orzo Summer Salad – Bev Hombroek	75
Potato Salad – Debbie Worthy	76
The Old Spaghetti Factory's Browned Butter & Mizithra Cheese – Kathy Heidish	77
World's Best Fried Green Tomatoes – Bev Hombroek	78

Breads & Muffins

Amish Cinnamon Bread – Wanda Davis.....	81
Apple Pie Bread – Donna Mitchell	82
Banana Nut Bread – Sandy Williams	83
Bisquick & Sausage Muffins – Carol Mauldin	84
Bran Muffins – Beverly Payne	85
Breakfast Danish – Donna Mitchell	86
Carrot Etc. Muffins – Donna Mitchell	87
Cheddar Jalapeno Cornbread – Donna Mitchell	88
Cheese Biscuits – Donna Mitchell	89
Gingerbread Muffins – Donna Mitchell	90
Pecan Bread – Donna Mitchell	91
Zucchini Pineapple Bread – Judy Wood	92

Soups

Broccoli Cheese Soup – Quarantine Style – Bev Hombroek	95
Great Northern Beans Soup – Cammie Jane Anderson	96
Spiced Chickpea Stew With Coconut and Turmeric NYT – Tina Emond ..	97

This & That

Bacon Wrapped Tater Tots Appetizers – Troy Fortune	101
Cowboy Candy – Isabel Stafford	102
Creamy Pumpkin Dip – Donna Mitchell	103
Hi-Protein Energy Bars – Donna Mitchell	104
Hot Ham and Cheese Rolls – Carolyn Beaty	105
Pimento Cheese Sausage Balls – Donna Mitchell	106
Red Pepper Jelly Dip – Trey Hockman	107
Vegetable Bars – Donna Mitchell	108
Weight Watchers Pigs in Blankets – Debra Rogers	109

Notes: