

SEPTEMBER 21, 2025

Pause to Look Beside You

This week, focus on the beautiful journey of sharing life and mission through hospitality. The next step is to enlist a couple of believers to co-host a dinner for friends who need to know the good news of Christ. Once you've confirmed your co-host, it's time to plan the gathering!

- ☐ Determine the date, time, place, and guest list.
- ☐ Send a text invite that captures the hope for the gathering. Something like:

"Hi! Our church has encouraged me/us to be more authentic in our friendships. You came to mind as someone we'd like to share this challenge with and get to know better! We've already ordered a meal kit with some side dishes to make together, and a set of conversational cards to spark deeper discussions. Can you join us and some friends on _____ at _____?"

ORDER MEAL KIT By 11pm September 21st:

The meal kit is designed to help you as you plan and serve a Table Life gathering. Each kit costs \$25, is intended to feed up to twelve people. Pick up for all meal kits is Sunday, September 28th 8:30-12:30 at TVC.

Details and purchase at this link: thevailchurch.com/tablelife

Mexican Street Corn



Ingredients:

- 2 Tablespoon unsalted butter
- 6-8 cups fresh corn cut from cob or frozen corn (about 4-5 fresh corn cobs)*
- 4 tablespoons mayonnaise
- 1 cup Cotija cheese or queso fresco grated or crumbled
- 4 green onions finely chopped
- 0.5 cup fresh cilantro chopped
- 2 lime juiced
- 1 teaspoon smoked paprika or chili powder
- 1 teaspoon garlic powder
- Salt and pepper to taste**
- Extra crumbled Cotija/queso cilantro, paprika/chili powder for serving

Directions:

- Melt butter in a heavy pan (cast iron is best). Spread corn kernels in a single layer in the pan. Roast for 10-15 minutes, stirring frequently, until the outsides of the kernels have browned. (Some will have a charred look, but don't let them burn!)
- Spoon corn into large bowl. Set aside.
- In a mixing bowl, add mayonnaise, crumbled cheese, green onions, cilantro, lime juice, smoked paprika (or chili powder), and garlic powder. Add salt and pepper, to taste. Stir until combined.
- Pour mayo mixture over roasted corn. Stir to combine completely.
- Sprinkle with extra crumbled cheese, paprika (or chili powder), and cilantro. Serve warm immediately.



Loaded Baked Potato Casserole

Ingredients:

- 8-10 medium size Russet Potatoes peeled and diced
- 1/3 cup of mayonnaise
- 10-12 pieces of bacon cooked and crushed, about 1 ½ cups
- 3 cups of shredded cheddar cheese divided
- A pinch of salt
- Garnish: green onions



Directions:

- Preheat oven to 350 degrees and grease a 9×13-inch baking dish.
- Place potatoes (after they have been washed, peeled and diced) into a large pot. Fill pot with just enough water to cover the potatoes. Add a pinch of salt to the water.
- Bring water to a boil and allow to cook until tender (you should be able to pierce the potatoes with a fork and they will start to fall to pieces) about 15-20 min.
- Drain your potatoes and place them back into the empty pot.
- Add mayonnaise, 1 cup of bacon and 2 cups of shredded cheese to the potatoes and stir until well combined.
- Pour the potatoes into the baking dish. Top with the remaining ½ cup of bacon and 1 cup of cheese.
- Bake for 30 minutes or until cheese is melted on top and the dish is warm throughout.
- Remove from the oven, garnish with green onions if desired and serve.



Combined Grocery List

Spices:

- Salt
- Pepper
- Paprika
- Chili Powder
- Garlic Powder
- Cilantro

Produce:

- Potatoes
- Green Onion
- Corn
- Limes

Meats:

- Bacon

Dairy:

- Shredded Cheddar Cheese
- Mayonnaise
- Queso Fresco Cheese
- Butter

- 8-10 Russet Potatoes
- Mayonnaise
- Bacon
- Shredded Cheddar Cheese
- Salt & Pepper
- Green Onion
- Butter
- Fresh or Frozen Corn
- Queso Fresco Cheese+
- Cilantro+
- limes
- Paprika or Chili Powder
- Garlic Powder

TABLE
Life



Reheat and Defrost Instructions

Smoked Turkey Breast



*SMOKED TURKEY BREAST

(wrapped in foil)

- Place in oven safe dish
- If frozen, allow 3 hours to thaw
- Preheat oven to 350 degrees
- Place in oven, wrapped in foil for approximately 1 hour
- Slice and serve

Pork Butt



*PORK BUTT (wrapped in plastic & foil)

- Place in oven safe dish
- If frozen, allow 6 hours to thaw
- Preheat oven to 350 degrees
- Place in oven , wrapped in plastic and foil for 3 hours
- Unwrap and break apart.
- Use gloves provided to remove fat as desired
- Handle minimally, use sop provided to toss the pulled pork
- Serve it up!

Cookie Dough



FROZEN COOKIE DOUGH

- DO NOT CONSUME RAW DOUGH. KEEP FROZEN.
- Preheat OVEN to 350 degrees
- Place frozen cookies on sheet pan. Bake 10-12 minutes.
- Loosen cookies with spatula after 5 minutes, allow to cool completely.