



# join the feast

CC LADIES FELLOWSHIP





Join the Feast

Christ Church Ladies Fellowship

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*Please enjoy the Sabbath menus provided by the ladies of Christ Church.*

*Recipes adapted and sourced from: Hot Providence, Artisan Bread in Five Minutes a Day by Jeff Hertzberg and Zoe Francois, Perfect Recipes for Having People Over by Pam Anderson, [pinchofyum.com](http://pinchofyum.com), <https://www.recipetineats.com/chicken-sharwama-middle-eastern/>*

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# **KATIE GRAUKE'S MENU**

*CHICKEN WITH WHITE BEAN &  
CHERRY TOMATOES*

*CAESAR SALAD*

*CHOCOLATE SHEET CAKE*

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# CHICKEN WITH WITH WHITE BEAN & CHERRY TOMATOES



**SERVES**  
**24**



**METHOD**  
**ROASTING**



**MINUTES**  
**90**



**DIFFICULTY**  
**5/10**

## INGREDIENTS

**24-30 pieces** bone in/skin on chicken thighs (depending on the size of the thighs)

**10 cloves** peeled or unpeeled garlic (or more to taste)

**6-15.5 oz cans** drained cannellini beans (any kind of white bean will work here)

**1 pint** cherry tomatoes

**Salt and pepper to taste**

1. Preheat oven to 350 Degrees.
  2. In hotel pan or large roasting pan, toss beans, garlic and cherry tomatoes. Season with salt and pepper.
  3. Add chicken thighs skin side down, season the bottom of the chicken liberally with kosher salt.
  4. Flip chicken skin side up and season again with salt and pepper.
- NOTE: you want to make sure that the chicken is packed into the pan, with hardly any space between the pieces. This ensures that the chicken will create its own broth in the bottom of the pan.
5. Bake, uncovered, for 1 hour and 20 min, or until the chicken is fall-off-the-bone tender.

# CAESAR SALAD



**SERVES**  
24



**METHOD**  
CHOPPING



**MINUTES**  
10



**DIFFICULTY**  
3/10

## INGREDIENTS

**2 large bags** pre-chopped bagged romaine

**2 cups** shredded parmesan

**2 cups** croutons

**1 large bottle (32oz)** prepared caesar dressing \*you probably won't use the whole bottle\*

1. Combine Romaine, cheese, and croutons in large bowl.

2. When you are ready to serve the salad, add half of the bottle of caesar dressing and toss. Add more dressing to taste as desired.



# CHOCOLATE SHEET CAKE



## SERVES

24



## METHOD

BAKING



## MINUTES

80



## DIFFICULTY

6/10

### INGREDIENTS

- 6 cups flour
- 4 cups sugar
- 1 cup cocoa (regular not dutch processed)
- 2 tsp salt
- 4 tsp baking soda
- 4 cups water
- 1 1/3 cups oil
- 1/4 cup vanilla
- 1/4 cup cider vinegar

*Yields 1 hotel pan, serving 24 or more depending on how small you cut the pieces.*

1. Preheat oven to 350 degrees.
2. Grease hotel pan with cooking spray
3. In very large mixing bowl, combine dry ingredients and whisk until you don't see any lumps.
4. Add the wet ingredients all at once and whisk to combine.
5. Bake for 50 minutes, then start checking with cake tester every 5 minutes until cake is done.

NOTE: Don't overbake this cake! The tester can come out looking "fudgy." Just don't pull the cake out before it has set in the center.

6. Allow to cool completely before serving.

### FROSTING

- 2/3 cup Hershey's Special Dark Chocolate Cocoa
- 1/2 cup Butter, melted
- 3 cups Powdered sugar
- 1/3 cup Milk
- 1 tsp Vanilla

Combine all ingredients in mixing bowl, whisk until light and fluffy. Note: You can easily double this recipe if you like a thicker layer of frosting.



# **NANCY WILSON'S MENU**

*ROAST PORK LOIN*

*CHEESY SCALLOPED POTATOES*

*ROASTED VEGETABLES*

*GREEN SALAD*

*HOT ROLLS & HONEY BUTTER*

# ROAST PORK LOIN



**SERVES**  
**24**



**METHOD**  
**ROASTING**



**MINUTES**  
**120**



**DIFFICULTY**  
**6/10**

## INGREDIENTS

<b>2- 5 lb</b> pork loins	<b>2 tsp</b> minced fresh parsley
<b>6 T</b> olive oil	<b>1 tsp</b> salt
<b>2 tsp</b> dry mustard	<b>1 tsp</b> pepper
<b>2 clove</b> garlic, crushed	white wine
<b>2 tsp</b> dried whole thyme	
<b>2 tsp</b> dried rosemary	

Score the pork loin roast and rub on the seasonings. Wrap the roast in foil and refrigerate over night.

Remove the roast from the foil and place fat side up on a rack in a shallow roasting pan.

Bake at 325 degrees, uncovered, for 2 1/2 to 3 hrs (24min per pound) until the roast reaches 165 degrees (internal temp). Baste frequently with white wine. (approx every 30 min)

Let stand 10 to 15 minutes, slice, and serve.



# CHEESY SCALLOPED POTATOES



**SERVES**

**24**



**METHOD**

**BAKE**



**MINUTES**

**90**



**DIFFICULTY**

**5/10**

## INGREDIENTS

**2 Large bags** of frozen *Simply Shreds* potatoes, thawed

**4 sticks** butter

**2 onions** chopped

**2 tsp** basil

**2 cans** *cream of chicken soup*

**large tub** of *sour cream*

**4 lbs** *shredded cheddar cheese*

Coat 4 9x13 pans with non stick spray. Divide potatoes between pans.

Melt butter in microwave.

Add onion and cook for a minute or two.

In a bowl, mix sour cream, basil, soup, and onion mixture.

Divide and spread over potatoes, stirring in.

Top with cheese. Cover.

Bake at 350 degrees for 45 minutes.

# ROAST VEGETABLES



**SERVES**

**24**



**METHOD**

**ROASTING**



**MINUTES**

**60**



**DIFFICULTY**

**5/10**

## INGREDIENTS

**2** heads of garlic

**2** eggplant

**2 lbs** mushrooms

**2 heads** broccoli

**4** sliced zucchini

**2** red, yellow, or orange  
peppers cut into pieces

**2 cans** quartered artichoke  
hearts

**2 T** olive oil

**salt and pepper**

Spray 2 9x13 glass baking dishes with cooking spray.

Peel and slice the eggplant into 1/2in thick pieces, then lay it on a paper towel and salt both sides. This lets the eggplant sweat and removes the bitter taste.

Rinse and cut each slice into fourths and set it aside.

Clean and chop the other veggies, then put them all in the baking dish.

Drizzle with olive oil then generously salt and pepper the whole mix.

Bake at 400 degrees for 30-45 minutes stirring the veggies every 10 min.



# HONEY BUTTER



**SERVES**  
**12**



**METHOD**  
**PREP**



**MINUTES**  
**5**



**DIFFICULTY**  
**3/10**

## INGREDIENTS

**1 stick butter**

**1/4 cup honey**

Put one stick softened ( not melted) butter to a small bowl. Add a quarter cup honey and whisk together.

Done!

# **CAROLYN WILSON'S MENU**

*CHICKEN SCHWARMA*

*NO-KNEAD 5 MIN ARTISAN BREAD*

*GREEN SALAD*

*THE BEST SOFT CHOCOLATE CHIP  
COOKIES*

# CHICKEN SCHWARMA



**SERVES**

**12**



**METHOD**

**GRILLING**



**MINUTES**

**30**



**DIFFICULTY**

**6/10**

## INGREDIENTS

**4 lbs chicken thighs**

## MARINADE

**2 large garlic cloves** , *minced (or 2 small cloves)*

**2 tbsp ground coriander**

**2 tbsp ground cumin**

**2 tbsp ground cardamon**

**2 tsp ground cayenne pepper** (*reduce to 1 tsp to make it not spicy*)

**4 tsp smoked paprika**

**4 tsp salt**

**Black pepper**

**4 tbsp lemon juice**

**6 tbsp olive oil** **3 tbsp olive oil**

## YOGURT SAUCE

**2 cups Greek yogurt**

**2 clove garlic** , **crushed**

**2 tsp cumin**

Combine the marinade ingredients in a large ziplock bag (or bowl).

Add the chicken and use your hands to make sure each piece is coated. If using a ziplock bag, I find it convenient to close the bag then massage the bag to disperse the rub all over each chicken piece.

Marinate overnight or up to 24 hours.

Combine the Yoghurt Sauce ingredients in a bowl and mix. Cover and put in the fridge until required (it will last for 3 days in the fridge).

Heat grill/BBQ (or large heavy based pan on stove) on medium high. You should not need to oil it because the marinade has oil in it and also thigh fillets have fat. But if you are worried then oil your hotplate/grill. (See notes for baking)

Place chicken on the grill and cook the first side for 4 to 5 minutes until nicely charred, then turn and cook the other side for 3 to 4 minutes (the 2nd side takes less time).

Remove chicken from the grill and cover loosely with foil. Set aside to rest for 5 minutes.-



Serve with sliced tomatoes, pita bread or crusty bread, and lettuce.

Slice chicken and pile onto platter alongside flatbreads, Salad and the Yoghurt Sauce.

To make a wrap, get a piece of flatbread and smear with Yoghurt Sauce. Top with a bit of lettuce and tomato and Chicken Shawarma. Roll up and enjoy!



# NO KNEAD 5 MIN ARTISAN BREAD



**SERVES**

12



**METHOD**

**BAKING**



**MINUTES**

5



**DIFFICULTY**

6/10

## INGREDIENTS

**3 cups** lukewarm water

**1 1/2 T** granulated yeast

**1 1/2 T p** salt, kosher or coarse

**6 1/2 cup** unbleached all purpose flour

**cornmeal**

*The dough can be mixed up and stored in the fridge for up to two weeks.*

1. Mix together all ingredients.
2. Let rise approx 2 hrs.
3. Heat oven to 450 with a pizza stone in it. If desired, put an empty broiler tray for holding water on a shelf that won't interfere with the bread.
4. Form dough into a loose round, cover and let rise 40 min. on a pizza peel dusted with cornmeal (longer depending on refrigeration and room temp)
5. Dust the top with flour. Slash the top of the bread with a knife.
6. Pour 1 cup hot water into the broiler tray.
7. Slide the bread with a quick, jerky motion onto the pizza stone.
8. Bake for 30 minutes, or until browned and firm.

# THE BEST SOFT CHOCOLATE CHIP COOKIES



SERVES

12



METHOD

BAKING



MINUTES

40



DIFFICULTY

5/10

## INGREDIENTS

**8 tablespoons of salted butter**

**1/2 cup white sugar (I like to use raw cane sugar with a coarser texture)**

**1/4 cup packed light brown sugar**

**1 teaspoon vanilla**

**1 egg**

**1 1/2 cups all purpose flour (more as needed - see video)**

**1/2 teaspoon baking soda**

**1/4 teaspoon salt (but I always add a little extra)**

**3/4 cup chocolate chips (I use a combination of chocolate chips and**

Preheat the oven to 350 degrees. Microwave the butter for about 40 seconds to just barely melt it. It shouldn't be hot - but it should be almost entirely in liquid form.

Using a stand mixer or electric beaters, beat the butter with the sugars until creamy. Add the vanilla and the egg; beat on low speed until just incorporated - 10-15 seconds or so (if you beat the egg for too long, the cookies will be stiff).

Add the flour, baking soda, and salt. Mix until crumbles form. Use your hands to press the crumbles together into a dough. It should form one large ball that is easy to handle (right at the stage between "wet" dough and "dry" dough). Add the chocolate chips and incorporate with your hands.

Roll the dough into 12 large balls and place on a cookie sheet. Bake for 9-11 minutes until the cookies look puffy and dry and just barely golden. Warning, friends: DO NOT OVERBAKE. This is essential for keeping the cookies soft. Take them out even if they look like they're not done yet. They'll be pale and puffy.

Let them cool on the pan for a good 30 minutes or so. They will sink down and turn into these dense, buttery, soft cookies that are the best. These should stay soft for many days if kept in an airtight container. Also good frozen.





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