

## **A Dash of Hospitality and a Pinch of Prayer by Jennifer Capshaw**

Findley Edge once said, “The call to salvation is at one and the same time a call to mission.” If we believe this statement to be true then once a person receives salvation their life becomes mission focused. All of life is sacred and all of life can be used for missions. So let’s think about our lives. What do we enjoy? What are we passionate about? What gives us energy?

For myself there are many things I enjoy and enjoy sharing with others. One thing I am passionate about is cooking and of course eating! So how can I use this passion to reveal God to others? The answer for me is biblical, hospitality and food. There are several times in the old and new testaments where God shows up in settings of hospitality and food. In Genesis 18, Abraham asks Sarah to prepare a meal for strangers who later are revealed as God. In Luke chapter 24 Jesus is invited into a home and reveals His presence to others during the meal.

By inviting others into our home and sharing a meal we too can reveal God’s presence to those in need of His great love. In the day and age of Paula Dean, Martha Stewart, Rachel Ray, and the food network cooking is a hot topic and great interest to many. Many people love to try new recipes, enjoy a good meal, and spend time with others who share their interest. You could invite a group of people from a common circle, i.e. school moms, co-workers, people from where you workout. You could focus recipes on old favorites, ones never attempted before, or particular cuisines like ethnic foods, healthy recipes, or sweets. You could host a gathering once a week for a month, once a month for four months, or whatever fits your schedule best. As host you could always lead the gathering in your home with yourself as the instructor or the gathering could rotate through homes of those in your group with a different instructor each time. The possibilities are endless.

Provide a copy of the recipes for guest at each gathering. The recipes are prepared before guests as a” how to”. Involve your guest in the makings of the recipes as much as possible. Let it be hands on and interactive. Guests could all donate a few dollars to help cover cost of supplies. Enjoy each other’s company and center your talking around revealing God’s presence whether that be through a listening ear, compassionate heart, or dedicated devotion and prayer time while you enjoy the meal you have prepared as a group. Remember where two or three are gathered there God will be also!!

This is just my passion. What is yours? You could adapt the same concept to book reading, movie matching, crafts or coffee. Make it original to who you are and what you enjoy. Cover your gathering in prayer and watch how God reveals Himself.

Below are recipes used at the 2009 ARLM conference! Enjoy!

## **WHITE CHICKEN CHILI**

### **INGREDIENTS**

- 1 1/2 lb. boneless, skinned chicken breasts
- 2tbsp. olive oil
- 1 lg. onion, chopped (1 c.)
- 3 cloves garlic, finely chopped
- 1 1/2 c. frozen white corn kernels, thawed
- 1 can (15 1/2 oz.) Great Northern beans, undrained
- 3 cans (4 oz. each) chopped green chilies, undrained (for mild chili)
- OR 6 fresh chopped jalapenos (for spicier chili)
- 3 tbsp. lime juice
- 2 tsp. ground cumin
- 1/2 tsp. ground coriander
- 1/2 tsp. ground white pepper
- 1 package cream cheese
- 2 tbsp. fresh parsley, chopped

### **DIRECTIONS**

1. Heat the oil in a large pan over medium heat and add the onion. Add the cumin and coriander. Cut the chicken into bite size pieces and add to the pan, stirring frequently so the chicken cooks on all sides. Add garlic. Run the beans with their liquid through the blender – this puts them in stealth mode, and even alleged bean-haters will love this chili! Add the blended beans, chilies, lime juice, and white pepper. Simmer to combine the flavors. Cut the cream cheese into chunks and add it gradually to the pot, stirring until it's melted and incorporated into the chili. Add the corn, heat through.
2. Offer bowls of lime wedges, chopped green onions and black olives as toppings. I like to offer rice or broken corn chips to serve as a base for this chili.

## **BROCCOLI CHEESE CORNBREAD**

### **INGREDIENTS**

- 4 eggs

- 1 (10 ounce) package chopped frozen broccoli, thawed and drained
- 1 cup cottage cheese
- 1 onion, chopped
- 1/2 cup butter, melted
- 2 boxes of Jiffy Cornbread Mix
- 1 teaspoon salt

### **DIRECTIONS**

1. Preheat oven to 400 degrees F. Lightly grease an 11x7 inch baking pan.
2. In a large mixing bowl, combine cornmeal mix and salt. In a separate bowl, mix together eggs, cottage cheese, onion and butter. Stir the egg and cheese mixture into the flour mixture. Fold in the broccoli. Pour batter into prepared pan.
3. Bake in preheated oven for 30 minutes, or until a toothpick inserted into the center of the pan comes out clean.

### **EASY FRUIT DIP**

#### **INGREDIENTS**

- Pineapple or Strawberry flavored cream cheese
- 1 jar of marshmallow cream
- Fruit for dipping (apple slices, strawberries)

#### **DIRECTIONS**

1. Stir together marshmallow cream and flavored cream cheese until smooth.
2. Serve with fruit.