



**CHURCH
POTLUCK
COLLECTION**

from the
traces of faith
community

SOUPS & BREADS

TACO SOUP

- 1 lb lean ground beef
- 1 package taco seasoning mix
- 1 can (15 oz.) pinto beans, undrained
- 2 cans (10 oz.) rotel, desired heat level
- 1 can (15 oz.) cream-style corn

Favorite Toppings

Tortilla Chips

Sour Cream

Cheese

Fresh cilantro

from: Laura Hager

The Way of Jesus Fargo, North Dakota

- Brown the meat and drain.
- Add taco seasoning and ranch dressing mix, mix thoroughly.
- Add pinto beans, cream corn and Rotel mix, stir together.
- Simmer over low heat till bubbly.
- Serve with favorite toppings.

VEGETABLE BEEF SOUP
"DEATH IN THE POT" (2 KINGS 4:38-41)

- 1 1/4 lb lean ground beef
- 2 qt. plus 2 c. boiling water
- 2 pkg. vegetable-beef soup
- 2 c. spaghetti sauce
(fire-roasted tomato and garlic)
- 1 large can cut up chunk tomatoes
- 1 small can Italian-style stewed tomatoes
- 1/2 c. sliced black olives

from: Bill Douthwaite
LC-MS Palm Coast, FL

In a large skillet, brown ground beef and drain. Meanwhile in a large Dutch oven, heat water to boiling. Add soup mix and stir with wire whisk. Add ground beef, spaghetti sauce, tomatoes and black olives. Simmer 1/2 hour to one hour depending on taste and desired thickness.

SUGARBREAD (SHEQERPARE)

Attributed to the celebration of “Dita e Verës” held on March 1st for Christians and March 14th for Muslims in Albania.

For the Cookies

- 2/3 cup of butter or coconut oil (room temperature)
- 1 whole egg
- ½ cup corn flour (yellow or white)
- ½ cup powdered sugar
- 1 cup crushed whole nuts (ie. macadamia, hazelnuts, pecans)
- 1 (.05oz) small pack of baking powder
- 2 cups all-purpose flour
- 1 egg yolk
- Half pecans or whole nuts (feel free to use other nuts)

For the Syrup

- 2 cups sugar
- 2 cups water
- 1 tbsp lemon juice, or 1 slice of lemon
- 1 tsp of vanilla and 3 carnation cloves for aroma

from: Aida Bode

Albanian Orthodox

New York

- Prepare the syrup as follows - Mix ingredients in a pot and put on high heat. Once it starts to simmer, lower to medium heat, add spices, and let it “cook” for 5 minutes. Remove from heat and let cool.
- Prepare the dough as follows - Put first six ingredients in a bowl and mix well. Add the flour and mix again. Make dough into little balls and place on cooking sheet about 1 inch apart from each other. With a brush, coat each ball with the egg yolk, and then top each with a half-pecan, pressing it gently. Place in oven and bake for about 30-40 minutes at 345 degrees.
- When baked, remove from oven and while hot, pour the syrup and cool down and absorb the syrup for 10-15 minutes. Enjoy with tea, coffee, or even top with a scoop of vanilla ice cream.

CHEESE ZUCCHINI BREAD

- 1 1/2 c shredded zucchini
- 2 c All Purpose Flour
- 2tsp baking powder
- 1/2tsp baking soda
- 1/2tsp salt
- 1c of buttermilk
- 1 egg
- 3Tbs melted butter
- 1 1/2c shredded cheddar cheese
- 2 green onions chopped

from: Michelle S.

Community Church

Amelia, VA

Preheat oven 350 degrees. Ring the zucchini out in a paper towel. In bowl mix flour, baking powder, baking soda and salt. In small bowl mix buttermilk, butter, and egg. Gradually add liquid ingredients to the dry ingredients. Fold in the zucchini, cheese and onion. Put in 9x5 loaf pan. Bake for an hour. Let cool in pan for about 10 minutes before serving.

LAGANA

bread for clean Monday

- 1 package dry yeast
- 1 cup warm water
- 1/4 cup vegetable shortening
- 2 tablespoons sesame seeds
- optional spices (such as rosemary)
- pinch of salt
- 1 teaspoon sugar
- 4 cups bread flour

from: Caroline Langston

Antiochian Orthodox

Potomac, MD

Dissolve yeast and sugar in warm water. Add yeast mixture to shortening and mix well, adding flour until dough pulls away from sides of bowl. Knead for ten minutes. Cover bowl with cloth and let sit for 30 minutes. Knead again for three minutes and form an oblong roll. Place on a greased cookie sheet. Press dough out and away from center. Brush flattened dough with a little water. Sprinkle with sesame seeds and choice of spices. Let rise again, uncovered, for 45 minutes. Punch six holes in dough to keep bread from popping as it bakes. Bake at 375 degrees on middle oven rack for twenty minutes. Remove immediately from pan and put on cooling rack.

SIDES

ORIENTAL COLE SLAW

16-ounce package cole slaw

2 green onions, sliced

1/4 cup sunflower seeds, sesame seeds
or slivered almonds (or combo)

Oriental flavored Ramen Noodles

1 tablespoon sugar

1/2 cup vegetable oil

1/3 cup white vinegar

from: Traci Rhoades
Reformed Michigan

Mix together cole slaw, onions, seeds or almonds & broken up ramen noodles. Whisk sugar, oil, vinegar and seasoning packet from ramen noodles until blended. Pour over cole slaw. Chill one hour.

CARROT SOUFFLE

2 lbs baby carrots, boiled in salt water until soft

1 cup margarine, melted

6 eggs

1/2 to 1 cup sugar

(depending on how sweet you want it)

6 Tbsp flour

2 tsp baking powder

1 tsp vanilla extract

from: Evelyn McAnelly

Baptist

Texas

Combine cooked carrots and melted margarine in blender (do this half at a time unless you have a very large blender). Blend until smooth. Add remaining ingredients and blend well. Pour mixture into a greased 2 1/2 quart baking dish. Bake at 350° for 45 minutes or until firm. *Feeds 10 to 12.*

PIMIENTO CHEESE

- 3 cups sharp cheddar cheese, grated by hand
- 1 cup sharp white cheddar cheese, grated by hand
- 1 cup monterey jack cheese, grated by hand
- a half-pound (8 oz.) block cream cheese at room temperature
- 3/4-1 cup room temperature mayonnaise, to preferred thickness
- 8 oz. minced pimientos, no big chunks
- 1 cup parmesan cheese, grated by hand
- 1 t. cayenne (more/less to taste)
- 1 t. black pepper
- 1 t. finely grated white onion
- 1/2 t. garlic powder

from: Anna-Kate North Carolina
Queen of the Apostles Catholic Church

In a big bowl, beat all the cheese together with the onion and mayo. (If you have a stand mixer, feel free to use that-- otherwise, a wooden spoon and some elbow grease will do just fine.) Then add the cayenne, black pepper, and garlic powder. Continue to mix until it forms a cohesive dip but still has some visible texture to it. Serve hot or cold on absolutely anything-- as a dip for veggies or crackers, spread on apple slices, in a grilled cheese sandwich, in mac and cheese... you could probably put it on a shoe and it would be delicious. Enjoy!

POTATO BITES

15 small red potatoes, 2 to 2-1/4 inches wide
3 strips bacon pieces or diced ham
10 ounces sharp Cheddar cheese, grated (2 cups)
1/4 cup milk
1/8 tsp. each salt, pepper and onion powder

from: Tanya Manus (Mom's recipe)
Presbyterian Rapid City, SD

Put washed potatoes in a covered kettle, using enough water to cover them. Cook on low heat to a gentle boil until potatoes are fork tender. Drain & cool. Fry bacon to crisp. Place on paper towel to absorb excess grease and cool, then dice it. When potatoes have cooled, cut them in half sideways. Using a melon baller, gently scoop out the potato filling, being careful to leave enough potato in the skin to form a shell. Place potato balls in a medium-size mixing bowl. Mash potato with milk and salt, pepper and onion powder. Combine potato mixture, bacon and grated cheese to make a filling. Mound filling into potato shells and place them in a microwave-safe dish. Before serving, heat in microwave 12 to 15 seconds.

BAHAMIAN MACARONI

Prep time: 15 mins

Cook time: 35 mins

- 1 box ziti pasta
- 1 1/2 lbs, 3 (8 oz.) pkgs or 6 cups grated cheddar cheese, divided
- 2 T onion, finely minced
- 2 T red bell pepper, finely minced
- 6 oz. evaporated milk
- 1 T Lawry's Total seasoning
- 3 eggs, beaten
- 1/2 t salt
- 2 t butter

from: Sharon Smith

Church of God of Prophecy

Florida

- Preheat the oven to 375 degrees F. Bring a pot of water to a high boil. Add dry pasta into boiling water. Allow pasta to cook on for about 10 to 15 minutes on medium heat.
- Drain pasta and return to pot. Stir in butter, eggs, evaporated milk, onions, peppers and 1/2 the cheese. Add 1 tbsp of Lawry's Total seasoning and 1/2 tsp of salt, continue to stir pasta until seasoning is stirred evenly.
- Transfer the entire mixture into a 9 x 13 inch baking pan. With a large cooking spoon, even out the mixture in the baking pan. sprinkle remaining cheese over pasta, until it is covered entirely.
- Bake 35-40 minutes, until golden brown. Let cool for 10 minutes. Enjoy!

INDIAN DIRTY RICE

6 cups steamed basmati or jasmine rice
4 tbsp ghee or butter
2 minced green chilies or 1 jalapeno
1 chopped dried red pepper
1 tbsp black mustard seeds
1 tbsp toasted cumin seeds
1/2 tsp turmeric 1 tsp curry 2 tsp grated ginger
1 cup chopped carrots
1 package frozen small green peas
2 stems curry leaves if you can find them
3 lemons juiced and zester

from: Debbie Ecker

Follower of Jesus

Pittsburgh, PA

In a large wok, melt butter or ghee Add mustard seeds, curry leaves and chilis.ginger and carrots Add spices Add lemon juice and zest. Cup by cup stir in the rice, folding till fully coated with butter mixture and bright yellow in color. Add green peas from package. Keep cooking and folding together till peas are cooked. Add salt to taste. Works beautifully with BBQ. Feeds 10-12.

RICE VERMICELLI

This pilaf is a staple on Egyptian and Palestinian tables, and it is one of the easiest ways to make rice.

The vermicelli keeps the rice from clumping, too!

Serve with a chopped salad with herbs and lemon juice with grilled, spiced meat or stew. Almost any pita filling can be served over this rice, as well.

- 1 tablespoon vegetable oil
- 1 cup vermicelli pasta, broken if long
- 2 cups Jasmine rice, rinsed
- 3 $\frac{3}{4}$ cups water
- 1 teaspoon and a half salt

from: Jonny Rashid

Brethren in Christ

Philadelphia

In a large saucepan, heat oil under medium-high heat until simmering. Add pasta and sauté until pasta browns, one to two minutes. Add rice and stir until coated with oil. Add water and salt and bring to boil. Immediately lower to simmer, and cover. Cook until water is entirely absorbed, 15 to 18 minutes.

Remove from heat. Remove lid, place towel over pot, and replace lid. Allow to steam for ten minutes. Fluff with fork, and serve.

SPINACH QUICHE

- 2 cups shredded cheese (cheddar or Monterey Jack)
- 1/2 tsp. garlic powder
- 2 eggs
- 1/2 pound Italian sausage, browned and crumbled
- 1 pkg. Stouffer's spinach souffle, thawed
- 1/2 pound fresh mushrooms, sliced
- 1 pie crust

from: Cara Duley

Evangelical Free

Camarillo, California

Mix all together and turn into an unbaked pie shell. Bake at 400 degrees for 30 minutes. Let stand 10 to 15 minutes before serving.

ONION APPLE CASSEROLE

- 3 pounds (approx. 4 onions) 1015 (sweet) onions, sliced thinly
- 8 Granny Smith apples, peeled and sliced thinly
- 6 ounces butter
- 8 ounces brown sugar
- Bread crumbs and butter for topping

from: Rachel Green Miller

Presbyterian Houston, Texas

- Place onions in greased casserole dish. Sprinkle a thin layer of brown sugar on top and dab butter across top.
- Place sliced apples on top. Use remaining brown sugar on top. Dab butter across top.
- Cut enough bread crumbs to cover top (tossed with butter)
- Bake at 350 degrees for 1.5 hours.

MAIN DISHES

KOSHARY (EGYPT'S NATIONAL DISH)

- 6-7 medium onions
- 2 cups black lentils
- 4 cups water
- salt and pepper
- oil
- 2 cups white rice
- 1 box small pasta
- 1 can of chickpeas

For the Sauce:

- 2 cans tomato sauce
- 3-4 cloves garlic, crushed
- ground cumin, coriander, salt, pepper
- cayenne pepper (season to preferred heat level)
- 1-2 fresh tomatoes, (opt.)
- 1 T vinegar

from: Phoebe Farag Mikhail

Coptic Orthodox

New Jersey

- Start by soaking the black lentils. You can do overnight or as soon as you get up and let them soak for at least 2 hours.
- Chop up 4-5 of the onions into slivers (no need for small pieces, these will be sprinkled on top at the end). Fry in a pan on medium-low heat with enough oil to cover, and start on medium-low heat. Fry while cooking, but watch them.
- Using a large stock pot, fine chop up the rest of the onions and brown them well in oil (at least 4 T).
- Stir in the white rice and stir with the onions till completely mixed. Continuously stir for another minute or two to slightly fry the rice.
- Rinse and drain lentils and add to pot of rice and onion.
- Pour in four cups of water (enough water to cook rice). Turn heat to high and let boil. Add salt and pepper. Stir.
- Cover the stock pot, set to low heat, and cook until rice and lentils are cooked and water is cooked away. *cont.*

- Check on the frying onions and keep stirring. If onions are fried, remove them from the oil and place on a plate with a paper towel to absorb excess oil. Reserve the oil they fried in.
- In another pot, boil salted water, add a small spoon of oil you've skimmed from the frying onions, and cook the macaroni according to instructions.

For the sauce:

- Using some of the oil from the frying onions (if they are not done frying, just take a couple of tablespoons from them while they fry), roast the crushed garlic.
- Add 1/2 tsp cumin, 1/2 tsp coriander, cayenne pepper (as needed), salt and pepper and stir for 30 seconds (don't let the garlic burn).
- Chop up fresh tomatoes (if desired) and saute with the garlic mixture till mashed up.
- Pour in cans of tomato sauce.
- Stir on medium high heat for another minute then reduce to a simmer till the sauce is hot.
- Stir in 1 tablespoon of white vinegar.

For garnish:

- Rinse and drain chick peas, set on a plate.
- Set out the fried onions.
- Set out the macaroni.
- Set out the sauce.

Let everyone assemble their bowls and eat until they have a koshary coma.

KAHLUA PIG AND CABBAGE

Prep time: 20 mins

Cook time: 6 hours

- 1 pork butt
- 4 oz. liquid smoke
- Hawaiian sea salt
- 2 heads of cabbage, coarsely cut
- 1/2 cup water

from: Bailey Suzio

Catholic

Hawaii/Michigan

- Pre-heat the oven to 325. Carefully make several punctures throughout the meat. Once your punctures are made, cover the pork butt in liquid smoke and a generous seasoning of salt. Rub the liquid smoke and salt into the pork butt, specifically trying to get the seasoning into the punctures. Place in a dutch oven and bake at 325 for 5 hours or until the meat is falling apart.
- Once the pork has finished cooking, carefully shred the meat. At this point, the meat can be chilled and frozen for future use.
- When you're ready to serve, return the meat to the dutch oven and add the cabbage and water. Stir to mix the meat throughout the cabbage and cook for one hour on 350, removing from the oven to stir twice throughout cooking time.

SHEPHERD'S PIE

what i bring to any potluck

- 1 lb ground beef (or turkey or lamb or pork or chicken)
- 2 package of instant mashed potatoes (I prefer the garlic or the fully loaded)
- 1 can or 1 package frozen veggies of whatever kind - Um like 2 cups or more of cheese

from: Billie Herron

PCUSA

Colorado

Brown the meat. Season to taste (garlic. A lot of garlic. And black pepper are what I season with). This is the bottom layer. Veggies next (seasoned to taste as well. If using frozen cook as instructed). This is the second layer. Mashed potatoes are the third layer. All the cheese. Pop it into oven at like 350 for 10 minutes to get cheese melt and veggies hot. Can double or triple or whatever to make more.

QUITE AMAZING CHICKEN POT PIE

While I would love to say I invented this recipe, it was Ina Garten who first inspired me to pot pie my way to happiness. CasaRock took her inspiration and transformed it into amazingness. This special recipe provides you with enough pot pie filling for six to eight really nice sized individual pot pies, one large casserole pot pie (which will feed a bunch of people), or four perfectly portioned pot pies for two people who are eating all alone far too often these days. I'm not going to tell you what to do with the lid of your pie. Pastry crust, puff pastry, and biscuits all work. Find what you love and pop a little hat on this lovely filling. There are instructions on how to don the lid at the end of the recipe.

from: Ronne Rock

Episcopalian

Austin, TX

4 whole chicken breasts (skinless, boneless)
3 tablespoons olive oil
Freshly ground black pepper.
1 cup chopped onion.
3/4 cup all-purpose flour
2 chicken bouillon cubes (or one large Knorr bouillon cube)
2 medium potatoes, peeled and cubed
2 cups green beans, blanched and cut into 1-1/2" pieces
2 cups medium-diced carrots, blanched for 2 minutes
1/4 cup heavy cream
1/2 cup dry white wine (use drink-worthy wine)
2 T. Herbs de Provence
Kosher salt
1-1/2 sticks of butter
1/2 cup chopped celery
5 cups chicken stock
1 T. chopped tarragon

Preheat oven to 350. Roast chicken breasts drizzled with a little olive oil and sprinkled with salt and pepper for 30-40 minutes, or until cooked thoroughly. Remove from oven and let cool a bit, then dice and set aside.

In a Dutch oven, saute onions and celery in melted butter over medium heat until tender. Add 3 cups chicken broth blended with the flour and stir until well mixed. Reduce heat to medium-low and continue to cook, stirring constantly, until mixture is thickened. If you'd like a velvety texture, use an immersion blender at this point to smooth the mixture. Add remaining broth, bouillon cubes, spices, and vegetables, and cook until those vegetables are tender. Add wine, cream, and chicken, and continue to cook on medium to medium-low until the mixture is thick, rich, and perfect for a pie. Turn off heat and allow the mixture to cool to room temperature (that way, your lid will also be perfect).

Now, about that lid. I'm a biscuit lover myself, so we split angel biscuits, using the bottoms to line the bottom of the casserole dish, adding the filling, and then placing the tops on the, well, top. If you use a pastry crust, roll it out about 1" wider than the casserole pan you're using. Put the filling in the pan, and then top it with the crust, pinching the edges a bit over the side of the casserole dish, and then rolling them to crimp if you'd like to make the whole thing a bit fancier. Be sure to put a couple of slits in the top for steam to escape. And if you're using puff pastry, be kind to the dough (I purchase ready-made sheets) and try not to handle it too much. Cut the pastry to fit the casserole dish and gently lay the lid down. No need to make space for steam on this one. Just let the pastry rise and grow strong and tall.

Bake at 350 until the filling is bubbling happily and your lid is perfectly golden crisp (about 45 minutes or so). Enjoy the good of your hands.

DESSERTS & *BONUS* PUNCH

PECAN STICKY BUNS

attributed to: Luci Edelman-Goodman

For the dough:

- 1 1/2 cup warm water
- 1 1/4 Tablespoon yeast
- 1 1/4 teaspoon salt
- 2/3 cup sugar
- 2/3 cup butter
- 2 eggs
- 1 cup cooked mashed potatoes (warm)
- 7 cups flour

For the sticky topping:

In a sauce pan mix:

- 1 cup packed brown sugar
- 1/2 cup butter
- 1/3 cup light corn syrup
- 1 cup pecan pieces

from: Megan Rokey

Apostolic Christian Church

Michigan

1) Dissolve yeast in warm water and add 3 Tablespoons of the sugar in a measuring bowl. As this is dissolving, add all other ingredients to a large stand mixing bowl, except reserve half of the flour. Add wet ingredients and mix with dough hook in stand mixer on high until smooth, then add remaining flour. Continue to mix until a smooth elastic dough is formed, about 7 more minutes. Let rise in a greased bowl covered with a clean kitchen towel until doubled in size.

2) While it is mixing prepare a 9x13 pan with butter and set aside. Make Caramel Pecan topping. Bring this mixture to a boil and boil two minutes, then let cool slightly and pour evenly over bottom of prepared 9x13 pan.

3) Punch down then roll out dough on a lightly floured surface into approximately a 10x14 rectangle. Cut into approximately (or weigh them if you like) 2 ounce rolls. Roll each piece into a ball & nestle into caramel pecan topping. Cover with clean kitchen towel & allow to double in size again. Bake in 350 degree oven for approx. 20 minutes, allow to cool five minutes, then invert caramel-side up onto a platter.

CARROT CAKE W/ CREAM FROSTING

For the Cake:

- 2 cups flour
- 1/2 tsp baking soda
- 2 tsp cinnamon
- 1/2 cup oil
- 2 cups grated carrots
- 1 cup crushed pineapple (drained)
- 1 cup nuts (chopped, walnuts or pecans preferred)
- 1/2 cup golden raisins
- 2 tsp baking powder
- 1 tsp salt
- 2 cups sugar
- 4 eggs

For the Frosting:

- 2 - 8oz. packages of cream cheese
- 3 tsp. vanilla extract
- 3 cups powdered sugar

from: Julia Eyre

Lutheran

Germany

- Set oven to 350 and use a 9x13 greased pan. Do NOT use a mixer!
- Cake: sift flour, baking soda, powder, salt, cinnamon into bowl. Add sugar, oil, eggs. Mix well, then add pineapple, carrots, and nuts.
- Frosting: Mix cream cheese, vanilla abstract, and powdered sugar in a bowl until creamy.

PEANUT BUSTER BROWNIES

- 1 pan prepared brownies
- 1/4 cup peanut butter
- 1 cup brown sugar
- 1 block of cream cheese, softened
- 6 peanut butter cup candies (best if refrigerated)
- Chocolate chips
- Coconut oil or butter

from: Hannah M.

Non-Denominational

Dallas, TX

- Stir together peanut butter, brown sugar, and cream cheese until mixed.
- Spread over cooked brownies.
- Chop peanut butter cups until crumbled and sprinkle over peanut butter topping.
- Melt a handful of chocolate chips with a tsp or so of coconut oil or butter, then drizzle over the top.
- Really good served with sliced strawberries or bananas!

MARGARITA PUNCH

non-alcoholic

- 6 ounces frozen lemonade concentrate
- 6 punches frozen limeade concentrate
- 1/3 cup powdered sugar
- 1 1/2 cups crushed ice
- 2 liter lemon lime soda
- 1 lime and lemon, thinly sliced

from: Traci Rhoades

Reformed

Michigan

Blend concentrates, powdered sugar and crushed ice and freeze at least one hour until ready to mix punch. Place frozen mixture in a punch bowl. Slowly add soda to bowl. Top with lime and lemon slices.

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COLLECTION WAS
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TRACI RHOADES.**

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