

## Creating Christmas Recipes

Lentils were readily available for cooking and eating during A.D. 1, so if you want to provide a fairly authentic meal inexpensively, you can make lentil soup. Thanks to Gayle Shriner from Discovery Baptist Church in Gig Harbor, Washington, for sharing her church's recipe.

### Lentil Soup:

Note: 1 pound of lentils (2 cups) makes 2+ quarts. 20 batches feeds 150 volunteers or guests.

Step 1: Finely chop 2 onions, 1-2 jalapenos or 2 tsp. dried hot pepper, 4T. fresh ginger root, and 4T. fresh garlic. Sauté in 6-8 T olive oil.

Step 2. Add 2 C. lentils that have been washed and sorted into 2 quarts of water. Simmer 40-50 minutes.

Step 3. Add 1 small can tomato paste (6 oz.). Stir thoroughly. Add water if needed. Add 1 T. cumin, 1 T. coriander, salt and pepper to taste. Simmer another 20-30 minutes. Add water if needed but aim for a thick paste that can be scooped up as a dip on a chip – not a runny soup.

### Hummus:

2 cans garbanzo beans drained and rinsed. Put into food processor along with ½ c. olive oil, juice from ½ lemon, ¼ c. water, 2 T. chopped fresh parsley, 2 cloves garlic peeled ½ tsp. salt, ½ tsp. sesame oil, ½ tsp. cumin, and 12-15 grinds of black pepper.

Process, scraping sides to get a thorough, smooth blend. Add more olive oil if needed.

Makes about 3 cups.

Serve with “Bethlehem” chips (tortilla chips), pita chips, or Naan bread.

## No Yeast Bread

This bread recipe was found online at [laughingkidslearn.com](http://laughingkidslearn.com).

One of the Bethlehem shops (or carts) suggested in *Creating Christmas* is a bakery that sells bread. To interact with your guests, you can offer them an opportunity to make their own bread. Bring plastic gloves for each guest to wear.

### **Ingredients:**

2 cups flour  
1 cup yogurt  
1 tsp baking soda  
1 tbsp olive oil  
pinch of salt  
water (as needed)

### **Instructions:**

Add flour, baking soda, and salt to a large mixing bowl and stir through.

Add yogurt and oil to the mixture and combine to form a kneadable dough.

Knead your dough thoroughly on a floured surface.

Provide each guest with a golf ball-size ball of dough. They can roll out the dough with a small rolling pin, or they can just pat the dough flat.

Very lightly brush the surface of the dough with water, just enough to wet.

Have kitchen staff (or a volunteer) cook on a well-oiled griddle or in a pan for 2 minutes on each side.

If dough is too sticky, add a sprinkling of flour; if the dough is too dry, add a tsp of water.

## Hot Cocoa for a Crowd

This recipe was found online at [thethriftycouple.com](http://thethriftycouple.com). It explains how to make dry hot cocoa mix in bulk for much less expense than store-bought packs of hot chocolate.

### **Ingredients:**

10 cups dry milk

1  $\frac{3}{4}$  cups of dry coffee creamer

1  $\frac{3}{4}$  cups cocoa (such as Hershey's)

5 cups of powdered sugar

### **Instructions:**

Combine all ingredients in a large bowl. Mix well.

To make the cocoa, combine  $\frac{1}{3}$  cup of the mix to  $\frac{3}{4}$  cup of hot/boiling water.

Makes approximately 50 servings.