



Eat Your Way Through Holy Week





Recipe for

Maundy Thursday
Communion Bread

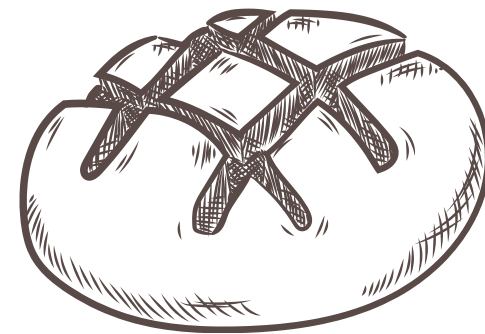
NAME OF DISH

SERVES Makes 5-6 small loafs

PREP TIME 5 min

COOK TIME 10-15 minutes

TOTAL TIME 20 minutes



INGREDIENTS

1 1/2 cups Whole Wheat Flour

1/2 cup all purpose Flour

3/4 cup Water

1 tsp Salt

3 tbsp Sugar

2 tbsp Oil

1 tsp baking soda

DIRECTIONS

In a bowl, blend all ingredients well.

Turn dough onto a floured surface and divide into 6 balls.

Roll each ball out to 1/4 inch thickness.

Use knife to mark each loaf with a cross (+).

Bake on a greased cookie sheet at 350 degrees F for 10-15 minutes.

Enjoy!

Recipe for

Good Friday
Prayer Pretzels

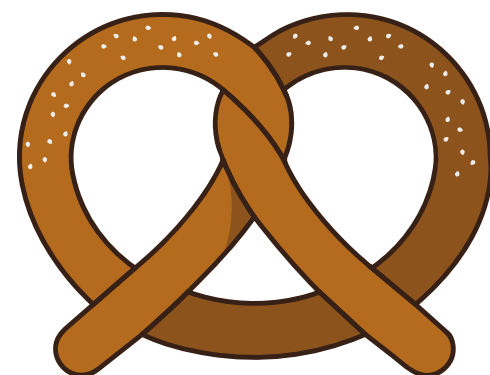
NAME OF DISH

SERVES Makes 12

PREP TIME 5 min

COOK TIME 13-15 minutes

TOTAL TIME 20-25 minutes



INGREDIENTS

1 container of pillsbury breadsticks (12)

melted butter

course salt

DIRECTIONS

Heat oven to 375°F.

Unroll dough; separate into 12 breadsticks.

To shape each pretzel, shape rope into a circle, overlapping dough about 2 inches from each end, leaving ends free.

Bake 13 to 15 minutes or until golden brown.

Remove pretzels from cookie sheet.

Brush with butter and sprinkle with coarse salt.

Enjoy!



Recipe for

Holy Saturday
Taco Seasoning

NAME OF DISH

SERVES Makes 8 TBSP

PREP TIME 5 min

TOTAL TIME 5 min

INGREDIENTS

6 TBSP chili powder

4 tsp ground cumin

3 tsp paprika

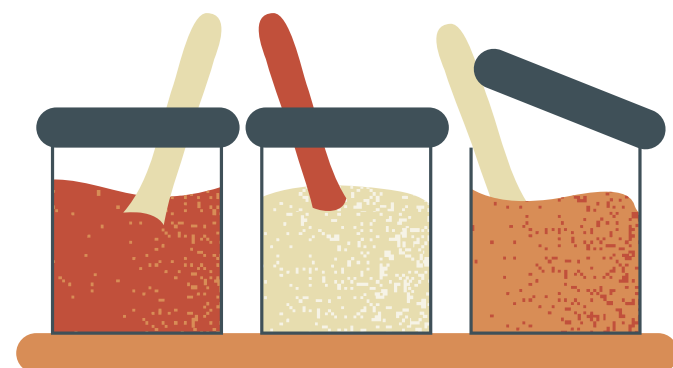
2 tsp garlic powder

2 tsp onion powder

1/8 tsp cayenne pepper

1 tsp black pepper

2 tsp salt



DIRECTIONS

In a bowl with a lid, mix all of the ingredients together.

When mixed, add a little bit to your hand and taste.

If needed, add more salt or black pepper.

If you like it spicy feel free to add 1 tsp of red pepper flakes or more chili powder.

Add 2 Tbsp to 1 lb of meat or veggies for tacos or fajitas!

Recipe for

Easter Sunday
Empty Tombs

NAME OF DISH

SERVES makes 8

PREP TIME 5-10 minutes

COOK TIME 10-15 minutes

TOTAL TIME 20-25 minutes



INGREDIENTS

Large marshmallows

1 pack of crescent rolls

melted butter

cinnamon and sugar

DIRECTIONS

Separate rolls into eight triangles. Combine sugar and cinnamon. Dip each marshmallow into butter, roll in cinnamon-sugar and place on a triangle. Pinch dough around marshmallow, sealing all edges. Make sure to seal well or all the marshmallow will escape.

Dip tops of dough into remaining butter and cinnamon-sugar. Place with sugar side up in greased muffin cups. It helps to use jumbo muffin tins so that the juice doesn't overflow. Bake at 375 degrees for 10 to 15 minutes or until rolls are golden brown. Allow to cool slightly then eat warm.