

## Advent: Grands Cheesy Herb Monkey Bread Advent Wreath

The Advent wreath is circular, representing God's infinite love. Enjoy this easy, cheesy wreath as you celebrate the season of Advent!

### Ingredients

1/3 cup butter or margarine, melted  
3/4 teaspoon dried dill weed  
3/4 teaspoon garlic powder  
2 cans (10.2 oz each) Pillsbury Grands! refrigerated biscuits  
2 1/2 cups shredded Colby-Monterey Jack cheese blend (10 oz)

In small bowl, mix melted butter, dill weed and garlic powder. Separate each can of dough into 5 biscuits; cut each biscuit into fourths. Coat half of the biscuit pieces in butter mixture; arrange in pan.

Sprinkle 2 cups of the cheese over dough. Coat remaining dough pieces in butter mixture; place over cheese. Sprinkle with remaining cheese.

Bake 30 to 35 minutes or until golden brown. Let stand 5 minutes. Run knife around outside edge to loosen. Place heatproof plate upside down over pan; turn plate and pan over. Remove pan; invert onto serving plate. Pull apart to serve.



## Christmas Star Shaped Brownies

The star of Bethlehem led to the place where the savior was born. Enjoy these star-shaped brownies in recognition of the gift we have been given in such a little child.

Use your favorite mix or recipe, pour into a jelly roll pan to bake (will take less time than regular brownies because they are thinner).

Cut with a cookie cutter and sprinkle with confectioners sugar.



## Ordinary Time Taco Cups

Ordinary Time is about celebrating the ordinary parts of our lives. Oftentimes we focus on big events: birthdays, holidays, new experiences. But the reality is that the majority of our lives are actually lived out in the "Ordinary Times." Enjoy these "ordinary" tacos with a twist to celebrate the normal parts of your life.

Use your favorite recipe for tacos with this twist. Preheat oven to 350°. Grease a muffin pan with cooking spray. Cut out tortillas with a 4" round cutter. Place a tortilla into each cup of the muffin pan, folding the edges if necessary. Set aside.

Prepare the taco meat as usual. Then spoon the cooked taco meat mixture into each tortilla cup and top with cheddar cheese. Bake until tortillas are golden around the edges and the cheese has melted, about 10 minutes.

Garnish with taco toppings: tomatoes, cheese, lettuce, sour cream, black olives, onions, etc.



## Lenten Fish Sandwiches

Abstinence from meat has been a long standing tradition. Since the first century, Christians have fasted on Fridays in commemoration of Jesus' death on the cross. We also eat fish in solidarity with the poor, as many of our less-fortunate brothers and sisters in the world cannot afford meat, fish becomes a staple in their diet. Enjoy this recipe for a fish sandwich in honor of the season of Lent.

### Ingredients

3/4 lb mild white fish fillets (tilapia or catfish)  
1 large egg  
1 tablespoon milk  
1 cup dry breadcrumbs  
Salt and pepper  
Vegetable oil  
Optional: Cheddar Cheese, Lettuce, and Tartar Sauce

1. Preheat the oven to 425° and coat a shallow baking pan with nonstick spray.
2. Whisk the egg and milk together.
3. Spread the breadcrumbs on a plate add 1 tsp of salt and 1 tsp pepper and mix together.
4. Drizzle the breadcrumbs with 1 1/2 tablespoons of vegetable oil and use your fingers to distribute through the mixture.
5. Cut the fish fillets into 4 evenly-sized pieces.
6. Dip the fish fillets in the egg mixture, then press them gently into the breadcrumbs to coat.
7. Arrange the fillets on the baking sheet and bake until the fish flakes easily and the coating is crisp and golden (10-12 minutes).
8. Top each fillet with a slice of cheese and return to the oven long enough for the cheese to melt.
9. Serve as a sandwich with lettuce, and tartar sauce.



## Holy Thursday Matzo

The Triduum is Holy Thursday, Good Friday, and the Easter Vigil (Holy Saturday). On these days we remember the final days of Jesus' life: The Last Supper (Passover Meal), the Agony in the Garden, the Crucifixion and Burial in the Tomb. Make and eat Matzo, the bread Jesus had at the Last Supper (Passover Meal). This bread is what he used when he said "Take and eat. This is my body."

Ingredients: 2 cups of flour (wheat, white, or mix) and 1 cup of water

1. Preheat the oven to 475°. Line two baking sheets with parchment.
2. When the oven has pre-heated, mix together the flour and water. Knead briefly until the dough comes together into a smooth ball (3-5 minutes). If the dough sticks to your hands or the counter, add flour a teaspoon at a time until it is no longer sticky.
3. Cut the dough into egg-sized pieces and sprinkle the counter with flour. Working with one piece at a time, roll out the dough as thin as possible. Transfer to the baking sheet and poke it with a fork (25 times on each side) to prevent the dough from puffing in the oven. Bake for two minutes, then flip over and bake another two minutes (at most) or until light brown.
4. If you don't need to keep kosher (which, according to Jewish Law, includes mixing and baking the entire batch in no longer than 18 minutes), you can add flavor to the dough: a teaspoon or two of salt, honey, spices, or olive oil.



## Easter Eggs

The egg was an ancient symbol of new life. For Christians, Easter eggs represent Jesus' emergence from the tomb and resurrection. Enjoy your favorite egg recipe while you talk about the Season of Easter.



## Pentecost Fiery Fruit Kabobs

Pentecost marks the end of the Easter Season and the coming of the Holy Spirit upon the apostles. The Bible tells us that tongues as of fire rested on the apostles after which they could speak languages they didn't know before. Enjoy a fiery fruit kabob to remember this extraordinary feast.

Using your favorite red—yellow—orange fruits (i.e. strawberries, cherries, watermelon, bananas, pineapple, cantaloupe, oranges, etc.), make fiery fruit kabobs.



## Not So Ordinary (Time) Hot Ham and Cheese

The second period of Ordinary Time is the longest season in the liturgical year, stretching from early summer through late fall. We often focus on big events in our lives, but we spend most of the time in life doing ordinary things. Enjoy these not-so-ordinary Hot Ham and Cheese Pinwheels as a way to remember the ordinary parts of Jesus' life we learn about during Ordinary Time (teaching, preaching, healing, etc.)

### Ingredients

- 1 can Pillsbury classic pizza crust (refrigerated)
- 3/4 lb sliced deli ham
- 1/2 cup butter
- 12 slices Swiss cheese
- 1 TBSP Dijon mustard
- 1 TBSP Worcestershire sauce
- 2 TBSP brown sugar
- 1 TBSP poppy seeds (optional)



1. Preheat oven to 350°.
2. Unroll the pizza dough and press into a 13x18-inch rectangle.
3. Top with thinly sliced ham and Swiss cheese.
4. Tightly roll up the dough (with ham and cheese) into one long roll.
5. Cut into 12 slices, about 1-inch wide.
6. Arrange in a 9 x 13 baking dish coated with baking spray.
7. Melt the butter, brown sugar, Worcestershire sauce, mustard, and poppy seeds in a sauce pan over medium heat. Whisk until glaze is smooth and combined.
8. Pour the glaze over the pinwheels. Bake in the oven for 25 minutes or until golden brown.