

Bread Series Recipes

During July and August, Reverend Hanna gave a series of Services themed on Bread and the Gospel of John. Each sermon had a recipe associated with it. You can find the recipes in the pages below.

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Hush Puppies **(“Leftovers” – John 6:1-21)**

When I fry fish, I go all the way. I set up the three stations: one egg, one milk, one flour and cornmeal. Afterwards there are always beaten egg, milk, flour, and cornmeal left unused. This is where the fun begins.

I mix everything and add some finely chopped onion, drop a spoonful into the oil I used to fry the fish, and Wah-la, hushpuppies.

They are cheap leftovers but boy are they tasty. We dip them in spicy ketchup and the magic happens.

We are honoring the leftovers and raising the remains to a higher level of importance and status.

Directions

After a fish-fry, combine:

- Leftover beaten egg
- Leftover milk
- Leftover flour and cornmeal mixture

Add:

- Minced onion

Mix lightly until you have a soft dough or batter

Drop the batter, by the spoonful, into the hot oil used to fry the fish and allow to fry for a few seconds (until they are golden and crispy)

Allow hushpuppies to drain on a paper towel for a minute, then serve with spicy ketchup or the condiment of your choice.

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One Hour Rolls

(“New Manna” – John 6:24-35)

God is like a new homemade roll recipe, satisfying, available anytime and better than anything we ever had before—Manna from heaven.

Directions

Preheat oven to 350 F

Mix

- One Butter Recipe cake mix (you can also use “yellow” or “gold” recipe cake mix)
- 2 packages of Rapid Rise yeast
- 2 ½ C very warm water (hot from the tap is fine, boiling is too hot and will kill the yeast)

Allow the yeast to “wake up” and the batter to get bubbly

Then add

- 3 eggs
- 1 stick of butter
- 5 cups of flour, added one at a time

Let rise one hour until the dough has doubled in volume

Pour onto floured surface (the dough is very sticky)

Knead a little with lots of flour

Then roll out into your favorite shape for rolls and place on a greased baking sheet

Bake for 15-20 minutes (until golden brown)

Delicious!

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Sourdough Bread

(“Living Bread” – John 6:35, 41-55)

Walking your faith is not guaranteed to be easy 100% of the time, and neither is making sour dough bread!

Below is a (hypothetically) easy recipe for beginners who haven’t made sourdough bread before. Give it a try if you’re feeling up to a challenge.

Sourdough bread is a long, but low-work, process (lots of waiting while you do other things). Getting your Starter started can take a couple of days, and Sourdough Bread is often left to rise over night. It’s the kind of bread that you can start on Saturday evening and then kneed and bake once you get home from church.

First – How to make a Starter:

Mix up your starter about a week before you want to eat sourdough bread
You will need a large glass jar (1L is great, but an old 7230mL pasta sauce or sour kraut jar will still work) for this, because you're going to have to "feed" your Starter.
Use a favourite recipe, or one from a friend, OR try the following:

An easy, if labour-intensive, recipe for a Starter can be found here:

<https://www.feastingathome.com/sourdough-starter/>

Second – How to make BREAD with your Starter:

Once you have a happy, bubbly Starter, you can start making bread.

Directions for an easy, rise-over-night sourdough bread can be found via either of these links:

<https://littlespoonfarm.com/sourdough-bread-recipe-beginners-guide/>
<https://www.christianchefs.org/newsletters/2001/02recipe5.html>

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Puff-Puffs

("Real Bread" – John 6:51-58)

If sourdough was not for you – or even if it was – you'll enjoy this much easier yeast-raised treat.

Directions

In a large bowl, combine:

- 1 ½ cups lukewarm water
- 3 tablespoons sugar

Add:

- 2 teaspoons yeast

Let stand for 10 minutes, until the yeast is foamy

Stir in:

- 2 cups flour
- ¼ teaspoon salt

Beat until the batter is smooth and the gluten is activated (things are getting sticky)

Cover with a towel and let rise for two hours, until the dough is 2-3 times its starting size

Once the dough has risen:

In a deep pot, heat

- 4 cups vegetable oil
- to 350F

While the oil heats, stir the dough to break up the air bubbles

Once the oil is hot:

Drop golf-ball sized pieces of dough into the batter

Don't crowd them, do only a few at a time

Fry for three minutes per side, flipping them over with a slotted spoon

When they are golden-brown and crispy, scoop them out and let them drain on a paper towel.

For a sweet treat, dust your puff puffs with powdered sugar OR, for something savoury, enjoy them with pepper sauce.

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Pull Apart Bread **(“Eternal Life” – John 6:56-69)**

These are a bit like cinnamon buns, but with less rolling and cutting involved. Quick and easy, but they taste like Heaven.

Note: A 16oz can of refrigerator biscuits contains 8 biscuits. You'll need a muffin tin for this one, but the recipe makes about 10 pull-apart buns (and one small one).

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- 1 - 16 Ounce can refrigerated biscuits
- 1/2 Cup Brown Sugar
- 1 teaspoon cinnamon
- 6 Tablespoons butter
- 1/4 cup chopped walnuts
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- Muffin tin

Directions

Grease your muffin tin

Pre-heat your oven to 350F

Melt:

- 1/3 C butter (6tbsp OR 3/4 of one stick)

In a small, shallow dish or plate, combine:

- 1/2 C brown sugar
- 1 tsp cinnamon

Take the 8 biscuits out of

- One 16oz can of refrigerator biscuits

And cut them each into quarters

Dip each quarter into the melted butter

Roll them in the cinnamon-sugar mixture

Place three quarters into each cup of your muffin tray

Then sprinkle each cup with

- 1 tsp finely chopped walnuts (you'll need a total of about 1/4 C)

Pour any leftover butter over the pieces in the muffin tin, then

Sprinkle with the remaining cinnamon-sugar mixture

Bake at 350F for 20 minutes

Allow to cool (if you can wait that long) and enjoy