



OUR UNITED METHODIST TABLE

Gathering around a common table is a meaningful part of connecting with our faith community, especially during the holidays. Whether you're hosting an Advent Bible study, breaking bread with neighbors or participating in a church-wide Christmas party potluck, here is a delicious United Methodist recipe sure to make your event special.

DIRECTIONS

Cut out the recipe card, fold it in half and add it to your collection!

CUT ALONG DOTTED LINE FOR RECIPE CARD



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UMTable.org

SUBMITTED BY
Ernestine Hoggard, Woman's Society of Christian Service,
Virginia Beach Methodist Church, 1962

FROM
Kitchens by the Sea Cookbook

CHRISTMAS MEAT PIE

2 ½ lbs hamburger (lean) CRUST:
3 lb pork (fresh shoulder 5 cups flour
or 1 lb pork sausage) 1 cup shortening
1 small onion 1 tsp. salt
5 large potatoes

Cook hamburger and pork (or sausage) together, add just enough water to prevent sticking. Season with salt and pepper (if using sausage, very little seasoning is needed). A small onion may be added if desired. Cook 5 large potatoes, mash and add to meat. If using sausage, skim off the fat while cooking.

For crust: Water enough to hold ingredients together after shortening has been cut into flour. Divide pastry into 10 balls and roll out one at a time. Line five 9" pie pans, then pour meat mixture into them. Cover with top crust. Prick generously and bake in 425° F oven until crust is nicely browned.

This is a favorite New England dish, particularly around the Christmas holidays. These pies can be made anytime and frozen.





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FROM
Methodist Sampler Cookbook

SUBMITTED BY
Mrs. M. S. Adams, First United Methodist Church
of Athens, Alabama, 1985

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HOLIDAY GIFT CAKE

Combine softened cream cheese, margarine, sugar and vanilla. Add eggs, one at a time. Add 2 cups flour, sifted with baking powder. Toss remaining flour with cherries and nuts; add to batter. Grease 10-inch tube pan. Pour in batter. Sprinkle with nuts. Bake at 325°F for 1 hour and 20 minutes. Cool 10 minutes. Remove from pan; let cool. Glaze with powdered sugar and milk. Garnish with cherries and nuts.

Alternative baking method - use the following size cans:

1. Two cups batter in each of 3 greased, 1 pound coffee cans. Bake 1 hour.
2. One-half cup batter in each of 11 greased, 8 ounce vegetable cans. Bake 25 minutes.

- 8 oz cream cheese
 - 1 c. margarine
 - 1 ½ c. sugar
 - 1 ½ tsp. vanilla
 - 4 eggs
 - 2 ½ c. sifted flour, divided
 - 1 ½ tsp. baking powder
 - ¾ c. well drained, chopped maraschino cherries
 - ½ c. chopped pecans
- GLAZE:**
- 1 ½ c. sifted powdered sugar
 - 2 tbsp. milk
 - ½ c. chopped pecans (for garnish)





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FROM
 Cookbook by the Woman's Society of Christian Services

SUBMITTED BY
 Mrs. Cooper Adams, Centenary Methodist Church,
 Winston-Salem, North Carolina, 1968

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- 1 doz. oranges
- 1 large can crushed pineapple
- 2 tbsp. sugar (more if desired)
- 1 can Angel flake coconut or 1 pkg. frozen coconut

AMBROSIA

Cut the oranges in half and with a sharp pointed spoon, remove the pulp and juice from each orange - being careful not to include any of the membranes. Combine the orange pulp, orange juice, crushed pineapple, coconut and sugar. Chill.





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FROM
 Online recipe swap of The Florida Conference
 of The United Methodist Church, 2019

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- 12 slices of bread,
buttered with
crust removed
- 1 lb. pork sausage,
fried and drained
- 4 eggs, beaten
- 1/2 lb. sharp cheddar
cheese, grated
- 5 cups milk

BREAKFAST CASSEROLE

In buttered 13"x9" pan, place 6 slices of bread with buttered side up. Place 1/2 of the cheese and sausage on top of the bread. Repeat layer of bread, then the rest of the cheese and sausage. Beat eggs and milk; pour over and press down with spoon so milk is absorbed. Refrigerate overnight. Bake at 300 °F for 1 hour.

