

Menu for Sunday Dinner with Guests:

Ham with Scalloped Potatoes

Green Beans

Honey Whole Wheat Bread

Fruit Topped Cheesecake

Having guests into your home is a wonderful way to get to know people better and to be encouraged. Below are the recipes you will need to cook up this wonderful menu, a shopping list to make organizing easier and a check-list to help you get everything done! Enjoy your guests!

Ham with Scalloped Potatoes

Large fully cooked ham
6 medium potatoes
¼ cup chopped or minced onion
¼ cup butter
4 tablespoons arrowroot powder or cornstarch
1 t. sea salt
2 ½ cups milk

In a medium saucepan, sauté onion in butter. Stir in arrowroot powder and salt. Pour in milk and cook over low heat, stirring constantly until bubbly. Remove from heat.

Scrub potatoes and slice very thin. Place ham in the middle of a large baking pan. Lay one half of the potatoes around the ham. Pour one half of the cream sauce over the potatoes. Repeat layers, making sure the potatoes are covered completely with sauce.

Cover and bake at 325 degrees for 1 hour. Uncover and bake another 15 minutes.

Green Beans

4 cups fresh or frozen green beans
2 slices bacon
Sea salt

Cut uncooked bacon into small pieces. In a medium saucepan stir together green beans and bacon. Salt liberally. Add water to the pan to keep the beans from scorching. Cover and heat until water is bubbly. Turn to low heat and simmer for about 15 minutes.

Honey Whole Wheat Bread

6 cups whole wheat flour, divided
1 $\frac{3}{4}$ cups warm water, divided
1/3 cup honey
1 pkg. yeast
1 t. sea salt
3 T. melted butter

1. Mix 3 cups of whole wheat flour with 1 $\frac{1}{2}$ cups of warm water in a large glass bowl. Allow this to sit for about 30 minutes. This will break down the gluten and help the bread to rise better.
2. Meanwhile, in a small bowl mix together $\frac{1}{4}$ cup water, yeast and honey. Allow this to sit for about 10 minutes, or until the yeast is activated and mixture becomes bubbly.
3. Add salt, melted butter and yeast mixture to the flour and water mixture. Gradually add the remaining three cups of flour and stir well.
4. As the dough becomes harder to stir, pour it out onto a clean counter and begin to knead the dough. Add a little flour if needed to keep it from sticking. Knead the dough for 5-10 minutes.
5. Place the ball of dough back into the bowl and cover it with a cloth. Allow the dough to rise for one hour, or until it has double in size.
6. Using a floured hand, pull the dough out of the bowl onto the counter. Knead for just a minute or two until the air bubbles are gone.
7. Cut the dough in half with a large sharp knife.
8. Shape each section of dough into a loaf and place them each in a buttered bread pan.
9. Cover and allow 45 minutes to one hour to rise again.
10. Bake in a 350 degree oven for 50 minutes, or until the bread sounds hollow when you thump the top of it.
11. Allow the bread to cool for 10 minutes, and then remove it to finish cooling on a wire rack.

Fruit Topped Cheesecake

2 pkgs graham crackers
2 sticks butter
¼ cup sugar
2 – 8 oz. pkgs. cream cheese, softened
2 cups powdered sugar
1 cup heavy whipping cream
1 t. vanilla
Fresh raspberries, blueberries or strawberries

In a gallon sized Ziploc bag, crush graham crackers with a rolling pin. Melt butter in a small saucepan. Pour crushed graham crackers, melted butter and sugar into a 9 x 13 inch pan. Stir ingredients together and pat it down to create crust. Set aside.

In a medium sized bowl, stir together cream cheese, powdered sugar and vanilla. In a large bowl, whip the cream until soft peaks form. Add cream cheese mixture to whipped cream and fold in gently. Smooth mixture over the crust. Chill for at least two hours. Cut cheesecake into 16 pieces. Serve each square topped with fruit of choice.

Shopping List:

Fully cooked ham
Bag of potatoes
Green beans (fresh or frozen)
Onion
Milk
Butter
Cream cheese (2)
Heavy cream
Bacon
Honey
Whole wheat flour
Yeast
Powdered sugar
Fresh or frozen fruit for cheesecake
Graham crackers
Sugar

Check to see if you have on hand already: vanilla, sea salt

Check List for Meal Preparations for Sunday Guests:

Friday:

- *Call and invite guests if you haven't already
- *Grocery Shop
- *Begin cleaning house

Saturday:

- *Finish cleaning house
- *Bake Honey Whole Wheat Bread
- *Make Cheesecake
- *Scrub potatoes
- *Put fruit for cheesecake in a nice serving bowl
- *Get out plates, utensils, napkins and glasses

Sunday:

Before church:

- *Cook Ham and Scalloped Potatoes – Turn off the oven but leave it in while you are gone
- *Put a stick of butter on a nice plate to soften for spreading on bread
- *Set table
- *Get out serving dishes and bread basket

When you get home:

- *Turn on the oven to 350 degrees to reheat Ham and Scalloped Potatoes while you prepare the rest of the meal
- *Cook Green Beans
- *Slice Bread and put in bread basket
- *Fill glasses with ice water
- *Slice ham after it is warmed.

Enjoy your meal while you enjoy your guests!