

Nuttid Wild Rice

"Learned this in a low sodium cooking class..."

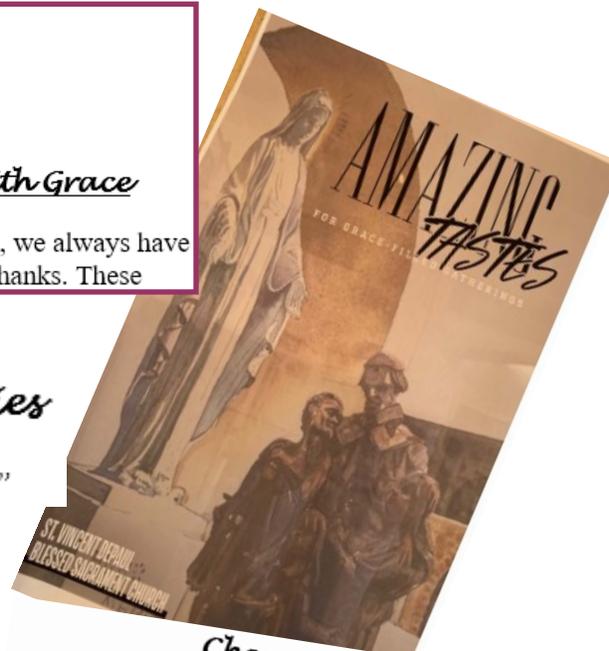
- 1 c. Black or Wild Rice
- 2 c. low sodium chicken broth or stock
- 1 c. pecan halves, chopped and toasted
- Grated zest of 1 orange
- Juice of one orange (1/2 c.)
- 1/4 c. chopped fresh mint
- 1 c. golden raisins
- 4 scallions, thinly sliced

Cook rice in broth/stock until fully cooked, 35-45 minutes. Let stand 5 minutes.



It Begins with Grace

Whether we eat as one or with others, we always have a guest, Our Lord to whom we give thanks. These



Candy Cane Cookies

"A family Christmas tradition"

Apple Dumplings

"Amazing dish, everyone will love!"

Island Baked Shrimp

2 or 3 lbs. cooked shrimp

1/2 c. melted butter

Desserts



Cheese Pierogi

"This was my mother-in-law's recipe, Barbara Sinicki. My sister-in-law and I continue the tradition of making 3 different pierogies for Christmas Eve dinner."

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Kindly submit your pre-paid order by Nov. 20, 2020. Orders can be picked up starting Nov. 28 at church after mass.

If you have any questions, please call Pat Nezelek at 607-798-9095.