

Hope for the Heart: **Christ is Supreme** *Colossians 1:15-23 *Heb.1:3 *John 1:1-3 *Rev.22:13
Before he came to our planet, Jesus was an eternal builder; creator/architect of all the life in heavenly realms & everything on the sphere of earth. The One who was God, propelled the universe into being with the Word of his power; creating all we can see, including thrones, powers, rulers & authorities in the unseen world. Someday, every knee will bow before him in heaven, on & under the earth! Each of us bear the image of his artistic touch; like beautiful paintings on display. All creation begins & finds purpose in Christ, the 'Alpha & Omega, first/last, beginning/end.' When he took on human flesh; he fully retained & expressed the 'image of the invisible God.' In him was the exact imprint of God's attributes & power. He demonstrated grace & truth to people. The one we call Savior, designed each of us for his glory! Once separated from God by our sinful actions, we are now: pure, blameless, without 'a single fault that he could even chide us for!' LB Peace & freedom were purchased by Christ's perfect sacrifice; his shed blood on the cross. We must stand firm in our faith; determined to not drift apart from the assurance of our salvation. We must not shift away but become settled, stable, steadfast in our faith. Jesus is the head; the cornerstone of his body: the church comprised of the living stones spiritually one with him & each other in love & unity. He is the Supreme creator of life, the Supreme victor over death; Jesus Christ longs to be Supreme in each of our lives!

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Help for the Home: **Molasses-Glazed Baby Back Ribs + Caesar Pasta Salad**

RIBS: *4-1/2 lbs. Pork Baby Back Ribs *2 Liters of Cola *salt/pepper *1/4tsp. garlic powder *1/4tsp. oregano *1/8tsp.cayenne pepper *BBQ Sauce: 1/4c. ketchup *1/4c.honey *1/4c.molasses *1 T.mustard *1/2tsp.cayenne pepper *1/2tsp.salt **Place Ribs in large zip bags; add cola.Seal bags turn to coat; refrigerate 8 hrs.or overnight.*Drain/discard cola. Pat ribs dry w/paper towels;mix seasonings; rub over ribs.*Prep grill; use drip pan.Place ribs over pan; grill,covered, med heat for 1 hour until tender; (turn) In bowl, mix BBQ sauce ingredients. Brush over ribs; grill, covered for 10-20 min. longer until browned; turning & basting occasionally.

Caesar Pasta: *1 lb. Bow tie Pasta *1 lemon *1/4c.Parmesan+ *3 T.mayonaise *3 T. Olive oil *2 garlic cloves,crushed *1 pint multicolor grape tomatoes, cut in halves *1 med.zucchini, grated *1 c.frozen peas, thaw *1/4c.fresh basil, fine chopped+leaves *Heat salted water; cook Pasta; grate lemon peel-1 tsp./squeeze lemon juice 1/4c.into large bowl. Whisk in Parmesan, mayo, oil, garlic & salt/pepper. Add tomatoes, zucchini, peas, basil & cooked pasta; toss well; Serve warmed or chilled. Can be refrigerated, covered up to 1 day. *Garnish with Parmesan & basil. *6 Servings