

The Christian Corner : JANUARY 2024

Hope for the Heart : Joy in the Journey *Rom.5:3-5;1Pet.1:6-7;Jam.1:2-4,12*Heb.12:1-2;Gal.5:22-25;2Tim.4:8
When we encounter suffering, we slip into despondency because we fail to see things from God's perspective. Jesus anticipated the joy awaiting him, willing to humble himself by 'becoming obedient to the point of death, even death on a cross.'Phil.2:8 We must let our minds reflect the attitude of Christ as he yielded himself to the perfect will of God. Let us run the race marked out for us with determination to finish well! We are not home yet. 'Our light afflictions are achieving for us an eternal glory.'2 Cor.4:17 We have much to look forward to. If we persevere through earth's trials, we will receive the crown of life & the crown of righteousness promised to those who love God & long for his appearing. When we rejoice in adversity, it produces endurance, character and hope because God's love empowers us with inner strength. The purity of gold is tested by fire. Our faith is proven genuine by tribulation to show forth its true colors & to result in praise, glory & honor. Some day fire will reveal the worth of our walk with Christ-gold, silver & precious jewels will withstand fire while wood, hay & straw will burn up. Real joy is not cultivated by us; it is one of the nine fruits of the Spirit along with love, peace, patience, kindness, goodness, faithfulness, gentleness & self-control. Right now we may feel pressured, perplexed & persecuted by life's hard realities but we are not crushed, in despair, destroyed nor abandoned. Joy in the journey renews each day.
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Help for the Home : Creamy Garlic Butter Tuscan Shrimp

*2 T.butter *3 garlic, minced *1 pound shrimp *yellow onion, diced *1/2 c.white wine (opt.)
*1-3/4 c.half&half *salt+pepper *3 c.baby spinach leaves,washed *2/3c.Parmesan
*1 tsp.cornstarch mixed w/1 T.milk *2 tsp.Italian herbs *1 T.fresh parsley *Tomatoes, garnish
*Heat large skillet-melt butter-add garlic-fry 1 min. Add shrimp-2 min.each side or heat thru if already cooked. Set aside. Fry onion in butter-add white wine-reduce to half scrap bits. Add half&half-simmer-salt/pepper. Add spinach leaves-allow to wilt in sauce. Add in Parmesan. Thicker sauce-add milk/cornstarch. Add shrimp, herbs. *Serve w/Rice or Pasta & Tomatoes.

Brown Sugar Glazed Salmon

*1 Tbsp. Brown sugar *2 tsp.butter *1 tsp.honey *1 Tbsp. Olive oil *1 Tbsp.Dijon mustard
*1 Tbsp.soy sauce *salt+pepper *2 -1/2 pound Salmon Fillet
*In small saucepan over medium heat, cook/stir brown sugar, butter & honey until melted. Remove from heat; whisk in oil, mustard, soy sauce, salt & pepper. Cool 5 minutes.
*Place salmon in large foil-lined baking pan; brush with brown sugar mixture. Bake, uncovered, at 350 for 20-25 minutes or until fish flakes easily with a fork.

*** Written & Compiled by Debi Sobotka ***