

The Christian Corner : APRIL 2024

Hope for the Heart : "Who Do You Say That I Am?" *Matt.16:13-16 *John 6:68-69 *4 GOSPELS
Jesus Christ was not doubting his identity when he asked them who he was; but testing their faith in him. Peter answered, 'You are the Christ, the Son of the living God.' When Jesus asked, 'Are you also going to leave?', he replied, 'Lord, to whom would we go? You have the words that give eternal life. We believe & we know you are the Holy One of God.' When he made these bold statements, Peter's faith remained untested at which time he failed thrice. But even then, Christ's forgiveness matched the depth of denial. Jesus touched the lives of people from all walks of life. Plentiful catches of fish from the sea & multiplied quantities of food to serve crowds of thousands spoke of power beyond earth. Demons & evil spirits shuddered at his presence & obeyed his voice. Those who were paralyzed, crippled, deformed, diseased, deaf mute, blind and sick came to him to be made whole. Nature responded to his firm control. He had the Father's seal of approval & sought to do the will of God. His mother Mary was told that she would bear the Son of the Most High. John the Baptist was the messenger paving the way for Israel's Messiah. Martha, believing that Jesus could raise her brother Lazarus from death; she told him, 'I have always believed you are the Messiah, the Son of God.' The Roman soldier at the crucifixion said, 'this man was the Son of God!' Thomas, upon seeing the wounds declared, 'my Lord & my God'. The key question Christ asks of us is, 'who do *you* say I am?'

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Help for the Home : Sheet Pan Beef & Black Bean Nachos

*1 (15oz) can black beans, rinsed, drained, divided *1/2 cup + 2 Tbsp. water, divided
*8 ounce lean ground sirloin *1/2 tsp. chili powder *4 green onions, thinly sliced
*8 (6 inch) corn tortillas, cut into wedges *cooking spray *2/3 cup fat free evaporated milk, divided *1-1/2 tsp. cornstarch *2 ounces shredded cheddar cheese (1/2 cup)
*1/4 cup sour cream *1/3 cup chopped tomato *1/4 cup chopped cilantro *salt
*Preheat Broiler to high. Place 1/4 cup beans in bowl; reserve. Place remaining beans & 1/2 cup water in mini food processor-process until smooth. Heat large skillet-add beef; cook 8 min-stir to crumble. Stir in chili powder. Stir in reserved 1/4 cup beans, pureed beans & green onions; cook 1 min. Remove from heat. Arrange tortilla wedges in single layer on large foil-lined baking sheet coated with cooking spray. Broil 2 min. on each side or until lightly browned & crisp. Remove pan from oven. Spoon beef mixture evenly over tortillas. Combine 1/4 cup milk & cornstarch in a bowl, stir. Combine cornstarch mixture & remaining milk in small saucepan-bring to a simmer. Stir in cheese-cook 2 min-stir smooth. Mix 2 T. Water & sour cream. Drizzle cheese mixture & sour cream mixture over Nachos. Top with tomato/ cilantro.

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