

Hope for the Heart: The 'Greatest Valentine' *Jn 3:16 *1 Jn.4:7-10;5:13 *Lamentations 3:22,23
God-the greatest lover: God is perfect love which expels all fear; He will never leave us.
So Loved-the greatest degree: God's love is too wide, long, high & deep to fully understand.
The World-the greatest number: The gospel seed is planted in the field of the world; for all people from every nation, tribe & tongue to save them from God's judgement of their sins.
That He Gave-the greatest act: The Father made the supreme sacrifice by sending his Son down from heaven, knowing that he would have to die on a cross to pay for everyone's sin.
His Only Begotten Son-the greatest gift: Beloved by his Father; presented as an offering to us.
That Whosoever-the greatest invitation: We are personally invited; we each need to respond.
Believeth-the greatest simplicity: God puts the cookies on the bottom shelf; just take one & eat!
In Him-the greatest Person: Jesus lived a sinless, solitary life that no one has ever been able to duplicate. He became flesh, 'Emmanuel-God with us', touching lives with his grace and truth.
Should Not Perish-the greatest deliverance: He wants to rescue us from the punishment of hell.
But-the greatest difference: Our response to God's offer of salvation determines where we will spend eternity. We can have a new life now; and a sure hope of being in heaven with our Lord.
Have-the greatest certainty: We may not have many riches, but eternal security is priceless.
Eternal Life-the greatest possession: What we cannot see is freely given & will last forever!

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Help for the Home: Speedy Spuds-February 22-National cook-a-Sweet Potato Day!

*Prick Sweet Potatoes with fork & Microwave on High, 4-5 minutes per side.

Classic Broccoli Cheddar: Broccoli & shredded sharp cheddar cheese

Tangy Avocado: Tomatoes, Red onion, avocado, jalapeno, lime juice & cilantro

Hearty Veggie: Black beans, sauteed spinach, scallions & Greek yogurt

Baked Sweet Potato Pudding

*4 cups mashed sweet potatoes *1/2 cup heavy whipping cream *3 eggs, separated

*2 Tbsp. Lemon juice *1 tsp. grated lemon peel *1/2 tsp. ground cinnamon

*1/2 tsp. ground ginger *1/4 tsp. ground cloves *1 cup flaked coconut, divided

*1/3 cup brown sugar *1/3 cup sliced almonds *Vanilla Ice Cream (or your choice)

*In large bowl, beat potatoes, cream, egg yolks, lemon juice & peel & spices until smooth.

Fold in 2/3 cup coconut. In large bowl w/clean beaters, beat egg whites until soft peaks form.

Gradually beat in brown sugar, 1 Tbsp. at a time, beat on high until stiff glossy peaks form &

sugar is dissolved. With spatula, stir 1/4 of egg whites into sweet potatoes; fold in rest of egg

whites. Transfer to greased baking dish. Sprinkle almonds & coconut. Bake @325, 50-55 minutes

until knife near center comes out clean. *Serve warm, with ice cream if desired.