

So here goes:

Ingredients:

1- 9 in graham crax. crust
4.6oz cook & serve vanilla pudding
3 Cups milk
1 C chunky peanut butter
1 1/2 C powdered sugar
Cool Whip

Directions:

Combine peanut butter (I often will crush extra dry roasted peanuts and add to mixture) and powdered sugar and stir until it becomes a crumble.

Make vanilla pudding with the milk according to the instructions on the box.

Add 2/3 of Crumble Mixture to the bottom of the pie crust. Add cooked pudding and loosely cover and refrigerate until cool or ready to serve (2-12 hours). When ready to serve, spread generous amount of Cool Whip on the top of pie, add remaining crumble mixture evenly on the top of the Cool Whip.

Cut and serve! Refrigerate leftovers if there are any!

* Pastor Steve's favorite Peanut Butter Pie Recipe! *

Venison Stew

2# venison stew meat, cubed (beef will also work in a pinch)
1 1/2 cups flour
2 tsp pepper
2 tbsp salt
2 tsp sage
2 tsp rosemary
2 tsp thyme
1/2 cup lard or a stick of butter
1 large onion, diced
2 cups carrots, peeled & chunked
1 large turnip, peeled & chunked
Beef broth

{ Pastor Jeff's favorite Recipe }

Melt lard in large saucepan on medium high heat. Mix flour and spices in a large bowl. Roll meat in the flour mixture until it's well coated. Brown meat in hot oil. Add onions to oil with the meat. Do not cook through, just brown the surfaces. Remove to crock pot. Add carrots and turnip. Add beef broth to barely cover vegetables. Do not stir yet. Cook 6-8 hours. Stir thoroughly 15 minutes before serving. Serve in bowls with fresh baked bread alongside.

Pastor Patrick's Favorite Pasta Shells Recipe:

Ingredients:

- 1 (16 oz) Jar of Alfredo Sauce
- 2 Cups of cooked chicken, Shredded
- 2 Cups of cooked broccoli, chopped
- 1 Cup of shredded cheddar cheese
- ¼ cup of shredded parmesan cheese
- 21 Jumbo pasta shells, cooked
- 1 ½ - 2 Cups of spaghetti sauce (optional)

Directions:

- Preheat oven to 350 degrees
- In a large bowl, mix alfredo, chicken, broccoli, and cheeses. Spoon mixture into pasta shells (you can use a cookie scoop if you have one).
- Grease a 13x9 inch baking dish with butter or cooking spray. Evenly spread spaghetti sauce on bottom of baking dish (if you choose to use it). Arrange shells in baking pan.
- Cover with foil and bake for 35 minutes until heated through.

Tip #1: You can prep all items in advance, right up to the point of baking. Keep covered in refrigerator until you are ready to bake.