



Help me to always believe as you did in God's great love for me. I want to follow your example of doing even the smallest things with great love. Little Flower, please pray for me.

Amen

Table Talk: What kind of small things could you do with great love to offer as sacrifices?

Lasagna Roses

- 1 package lasagna noodles, cooked
- 1 24-ounce jar tomato sauce, divided
- 16 ounces ricotta
- 2 cups shredded mozzarella, divided
- Parmesan cheese

PREPARATION

Preheat oven to 375°F

Place one of the lasagna noodles on a cutting board .

Evenly spread about 2 tablespoons of the ricotta over the noodle half. Sprinkle 1 tablespoon mozzarella over the noodle.

Starting from the cut end of the noodle roll upward being careful not to squeeze the mixture out of the noodle. Repeat with the remaining noodles.

Place the spiral lasagna noodle in a greased muffin tin.

Sprinkle about 3 tablespoons mozzarella around the noodle spiral.

Pour about 2 tablespoons of the sauce in between the noodle "petals". Sprinkle with about 1 tablespoon of both mozzarella and Parmesan.

Bake for about 30 minutes, until the top of the noodles are golden and crispy.



Bridge Cookbook

Jesus loved to share a meal with His family and friends. There are over 100 times in the Gospels that we hear about Jesus eating with his family and friends!

At Bridge we share a meal to continue this to connect to Christ and each other.

We miss sharing a meal with you! And we pray that we will again. For now, here are some

Saintly Inspired family friendly recipes to enjoy with your family. Each includes a prayer and a table talk discussion starter question.

Bon Appetit!

Jackie, Jeanne, Jen, Matt and Mary

-St. Therese of Lisieux-France-Symbol-Roses

Lasagna Roses

-St. Teresa of Calcutta-worked with poor and sick in India
Indian Fry Bread

-St. Joan of Arc-France- Symbol-Sword

Pan au Chocolate and fruit skewers

-St. Katharine Drexel-USA-worked with Native Americans
Three Sisters Soup

-St. Martin de Porres-Symbol-Broomstick
Cheesetick Brooms

-St. Francis of Assisi-Italy-Symbol-Animals
Friendly Beast Crunch Mix and Easy Dog Treats

-Blessed Carlo Acutis

Milano Inspired Dessert



Saint Joan of Arc

Saint Joan, People made fun of and spoke evil about you; yet you remained strong in your faith. Please help me to be firm in my faith and to be proud of what God has done for me through His Son!

Amen

Easy Pan au Chocolat

Prep	Total	Ingredients	Servings
5 MIN	25 MIN	3	8



Ingredients

- 1 can (8 oz) Pillsbury™ refrigerated crescent rolls
- 1/2 cup mini-chocolate chips
- Powdered sugar, if desired

Steps

- 1 Heat oven to 350°F. Separate dough into 8 triangles.
- 2 Place tablespoon of chocolate chips on wide end of each triangle. Roll up, starting at shortest side of triangle, rolling to opposite point. Place on ungreased cookie sheet.
- 3 Bake at 350°F. for 15 to 20 minutes or until golden brown. Sprinkle with powdered sugar.

Table Talk: How can you be brave and be a good example of bravery for others at school? at home? at work?

St. Joan of Arc is often shown holding a sword. Skewer some fruit to go with your Pan au Chocolate!



Carlo Acutis (1991-2006)

Blessed Carlo, Help me to follow the example of your words... "Jesus is my great friend and the Eucharist my highway to Heaven." Amen

Carlo Acutis, from Milan, Italy is a modern day teenager on his way to sainthood in 2020.



Milano Inspired Dessert

Ingredients

- 4 packs Milano milk chocolate (OR dark chocolate) cookies (8 oz. each)
- 1 large instant vanilla pudding mix
- 3 cups milk
- 8 oz. frozen whipped topping, thawed
- Chocolate syrup

Instructions

- In a large bowl, whisk the pudding and milk together for 2 minutes. Fold in the whipped topping.
- Place a layer of Milano cookies in the bottom of a 9x13 pan.
- Pour the vanilla pudding mixture over the layer of cookies.
- Top the pudding with a layer of cookies.
- Cover and refrigerate until ready to serve.
- Just before serving, drizzle chocolate syrup over the top of the cookies.

Table Talk: Carlo describes Jesus as his great friend. How can we be great friends with Jesus?

All you
HOLY
men and women,
pray
FOR US.



Dear Jesus,
 Saint Teresa loved You
 by helping the needy.
 Please help me to have
 the same love she had
 for You and others by
 showing respect, love
 and kindness to
 everyone I meet.
 Amen



Table Talk: Discuss whether we can
 share **all** that we have. What does it mean
 to love with your time, love with your
 hands?

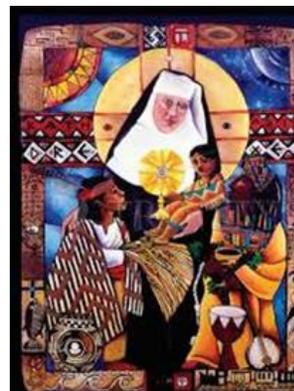
Indian Fried Bread
 courtesy of *All Recipes*

Ingredients:

- 2 cups all-purpose flour
- 1/4 teaspoon salt
- 2/3 cup water
- 1/4 cup white sugar
- 1 tablespoon vegetable oil

Directions:

1. In a large bowl, stir together flour, salt and water until a soft dough is formed. Turn dough out onto a lightly floured surface and knead briefly. Divide dough into golf ball size pieces and cover with a damp cloth or plastic wrap.
2. Select a ball of dough and roll out until very thin but not torn. Sprinkle lightly and evenly with sugar. Fold up dough into a small square and roll out again until thin.
3. Heat a lightly oiled griddle over medium heat. Place the rolled dough onto the pan and cook for 1/2 to 1 minute on each side until golden. Serve immediately. Repeat until all dough balls have been rolled and cooked.
4. Drizzle these bad boys with honey! They are terribly yummy!



"We pray to you, O Lord, that we always recognize each member of this human family as being made in your image and beloved by you, with worth and dignity."
(From the Prayer to Holy Basil, USCCB)
St. Katharine Drexel, pray for us!

Table Talk: Based on what you have learned about Saint Katharine Drexel, what do you think she would do and would want us to do to combat hate?

Three Sisters Stew

Prepare a hearty Native American stew featuring corn, squash, and beans!

background:

and squash were the main crops by the indigenous, or native, in America. These crops were called "three sisters" and were planted together in a field, called a "three sisters" plot. This practice, called companion planting, allowed each plant to help the others grow.

ingredients:

- 1 tsp cumin
- 1 1/2 tsp salt
- 1 (15 oz) can black beans
- 1 (15 oz) can corn (fresh or frozen)
- 1/2 tsp pepper
- 2 cups squash

Steps:

1. Cut onion in half, peel, and cut away ends. Slice into strips, then dice.
2. Heat oil in large pot over medium heat. Add onion, corn, salt, and pepper. Cook until onion softens, 5-7 min.
3. Add diced tomatoes, chicken broth, butternut squash, black beans, and corn. Bring to a simmer.
4. Reduce heat to low, cover, and cook for 20 minutes. TASTE & SHARE!



*Lord, make me an instrument of your peace. Where there is hatred, let me bring love.
Amen*

Table Talk: How can you show God your appreciation for ALL His the gifts of creation today?

St Francis of Assisi Awesome Animal Crunch

Mix any (or all!) of the following!

- M&Ms
- Goldfish
- Chocolate Chips
- Teddy Grahams
- Raisins
- Animal Crackers
- Cereal

QUICK & EASY PEANUT BUTTER DOG TREATS

Ingredients

- 2 cups flour
- 1/2 cup peanut butter
- 2 eggs
- 1/4 cup water



Instructions

- Preheat your oven to 350 F.
- Mix together your flour, peanut butter & eggs in a large bowl until slightly combined.
- Add in a little bit of water (approx. one Tbsp) at a time until the mixture is wet enough to roll out as dough.
- Roll out your dough & cut out your favorite shapes with some cookie cutters.
- Place your treats onto your baking sheet & cook in preheated oven for 15 minutes.



*Saint Martin de Porres, lift up my heart and petitions. Please, show people of every race and color the path of unity. We ask you to pray to our Father in Heaven, that we may all serve Him together.
Amen*

INGREDIENTS

- 6 string-cheese sticks
- 24 long sticks pretzels



PREPARATION

Cut each cheese stick into four equal pieces. Fray one side of each piece to give it a broom effect. Insert the pretzel sticks into the unfrayed end of the cheese sticks.

Table Talk: St Martin fed, sheltered and doctored hundreds of families. How can we follow his examples of hard work and caring?

St Martin de Porres is often depicted with a broom, and even affectionately referred to as the "Saint of the Broom," because he considered all work to be sacred, no matter how menial.