



SHARING GOD'S HEART
THROUGH EVERYDAY HOSPITALITY

gather & give

AMY HANNON
OWNER OF EUNA MAE'S

A PDF COMPANION TO THE AUDIOBOOK

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CHAPTER 1

the practice and purpose

Food for Thought

- ♥ What comes to mind when you think of hospitality? Dinner parties with china and silver? Paper plates and pizza rolls? Why do you think God commanded us to practice hospitality in Romans 12:13? Identify a few eternal purposes that biblical hospitality fulfills.
- ♥ If the Lord uses biblical hospitality to change lives, can you think of a time when you have personally experienced a life change, big or small, following a hospitality encounter?
- ♥ Who is someone in your life you would consider good at practicing hospitality? What is it about that person that causes you to think so?
- ♥ How do you feel about practicing biblical hospitality? When you extend hospitality to others, do you do so primarily out of passion and gifting or out of obligation and obedience? If the latter, what fears or hesitations do you need to take before the Lord?



rustic apple galette

SERVES 4

There's rarely a time when a rustic apple galette isn't just right! This recipe is easy and so pretty. Its free-form appearance not only adds charm and appeal but also makes this sweet pastry treat absolutely doable. I keep all the ingredients handy in the event that I want to fill, fold, and bake one in the oven. This recipe will serve four easily, and possibly six. Sometimes I lay out and fill both crusts, doubling the recipe. You can serve this with a scoop of ice cream—vanilla is tried and true, but also think cinnamon or caramel butter pecan!

1 (9-inch) pie crust round from a box of premade refrigerated pie crusts

3 Honeycrisp apples, peeled, cored, and thinly sliced

2 teaspoons fresh lemon juice (about 1 lemon)

1/2 cup sugar

1/4 cup all-purpose flour

1 teaspoon ground cinnamon

1/2 teaspoon nutmeg

1/4 teaspoon salt

Pinch of cloves, optional

1 egg white splashed with 1 teaspoon water

4 tablespoons unsalted butter, diced into bits

1/3 cup apricot or peach preserves

Chopped pecans for garnish

Whipped cream or ice cream for serving alongside

Preheat the oven to 400°F. Unroll one pie crust that has been allowed to sit at room temperature for 15 minutes or until pliable. Place it on a parchment-lined baking sheet.

In a large mixing bowl, toss the sliced apples in lemon juice. In a medium bowl, mix the sugar, flour, cinnamon, nutmeg, salt, and cloves. Stir the dry mix into the apples, and stir to coat the apples well.

Spoon the apple mixture into the middle of the pie crust, leaving about a 2-inch margin around the pie crust edge. Use your fingers to place the apples so that they're all lying flat. Then fold the edges of the crust up and over the outer portion of the apples. (The fold of the crust will be where the apples and margin meet.)

Brush the crust with egg white so it will get beautifully crisp. Dollop the top of the exposed apples with bits of butter. Bake for 30 to 45 minutes until the crust is golden, the filling is bubbly, and the apples are tender. (Bake time will vary.) Remove the pan and slather the hot apples in apricot or peach preserves. Allow to cool at least 10 minutes. Cut into wedges.

CHAPTER 2

people over presentation

Food for Thought

- ♥ Consider how biblical hospitality and entertaining are different. How does the focus of each differ? Is this a new understanding for you?
- ♥ You've likely found yourself in the snares of comparison at some point in your life. Is there a time when your hospitality (or your willingness to show hospitality) was affected by a comparison issue? What was the circumstance? How did it make you feel? Is comparison something you struggle with regularly? Consider its depths and take it to the Lord.
- ♥ When it comes to hosting guests in your home, in what ways are you like Martha? In what ways are you like Mary? How can we be both Martha and Mary? How do our hands and our hearts work together in order to accomplish the ministry of hospitality to those we welcome into our homes?



pretty pizza and arugula pile

SERVES 4-6, DEPENDING ON THE SIZE OF YOUR PIZZA

Y'all, this recipe is so easy that it's nearly embarrassing. But it's beautiful like a fancy restaurant, and its taste rivals the same! The best part is that it takes all of 20 minutes, with 18.374 minutes of that being entirely hands-off. This pretty pizza and arugula pile is one I make when I gather folks at my table for a light meal, lunch, or quick supper. It's my first choice for welcoming my daughter and her friends, the young women I mentor, or anyone who comes over for a bite for whatever reason. You can easily add broiled bread or a marinated tomato-and-mozzarella salad from the grocery's fresh olive bar, both practically effortless as well!

1 good-quality deli-counter or frozen pizza (cheese or pepperoni are my faves)

1 (5-ounce) carton of arugula or baby arugula lettuce

Olive oil

Honey of any kind

Salt and pepper

Wedge of fresh Parmesan cheese

Bake the pizza according to package directions until it's nice and crispy on the bottom and beautifully browning on top. Moving the pizza pan around from top shelf to lower shelf may help do the trick.

Cut into generous pieces, divide among dinner plates, and pile the center of each plate with handfuls of arugula right out of the carton. (I trust the packaging that says it's been washed. Here's hoping!) Then drizzle each plate of arugula-topped pizza with olive oil and honey. Yes, honey.

Sprinkle the top with a little salt and pepper. Then use a vegetable peeler to shave pretty, big pieces of Parmesan right on top! Serve right away with a fork and knife.

CHAPTER 3

love: the motivation

Food for Thought

- ♥ What does it mean to love deeply? How is Christian love different from the way the world loves? Is the mark of your own faith identifiable by the way you show love to others?
- ♥ The Bible gives us several reasons to love others well. Why are we called to love deeply? How does the understanding of the imago Dei change our love for others?
- ♥ What is the source of the deep love described in Scripture? What is the connection between our relationship with Christ and our ability to love others?
- ♥ How can loving others through acts of hospitality make a difference in the world? Why is it important for God's people to love people?



souped-up spaghetti sauce

MAKES ABOUT 8 CUPS OF SAUCE

Spaghetti is entirely everyone-friendly. And with gluten-free pasta options abounding, this recipe has become a go-to for me for gathering and giving! When I'm gathering folks, I make this recipe and elevate it a little with grated Parmesan or dollops of fresh ricotta cheese right out of the plastic tub. I might even garnish with a little basil if I'm feeling fancy. When I'm making this sauce to give, I'll send it in plastic deli containers along with boxes of dried pasta, a wedge of Parmesan, a bagged salad, and a pretty loaf of sourdough bread. An easy Italian dinner for everyday hospitality!

Olive oil

1 medium yellow onion, grated or finely chopped

1 1/2 pounds ground beef, 80 percent lean

3 teaspoons jarred minced garlic

2 (24-ounce) jars marinara sauce

2 teaspoons granulated garlic

2 teaspoons brown sugar

2 teaspoons dried oregano or Italian seasoning blend

Pinch of red pepper flakes

2 tablespoons butter

Salt and pepper to taste

In a saucepan drizzled with olive oil over medium heat, sauté the onion until tender, about 3 minutes. Add the ground beef and cook through, stirring and crumbling with a utensil as it cooks. Add minced garlic and stir for one minute, then add the jars of marinara sauce. Stir in granulated garlic, brown sugar, dried oregano or Italian seasoning, and red pepper flakes.

Bring to a simmer, add 2 tablespoons of butter, and stir in salt and pepper to taste. Allow to simmer uncovered over medium-low heat for at least 30 minutes to develop flavors, stirring occasionally.

Taste and adjust seasonings as desired. Serve with a pound of cooked spaghetti noodles, penne, rigatoni, or your favorite pasta.

note

- ♥ This is a meal I keep at the ready in my pantry and fridge. Or I'll spend a Saturday making a double batch and then portioning and freezing it in 32-ounce plastic containers for future gathering and giving.

CHAPTER 4

welcome: the invitation

Food for Thought

- ♥ Have you ever received an invitation to join someone for a meal inside their home, and it meant a lot to you? Why did it impact you and how? How does receiving an invitation make you feel valued?
- ♥ How does being welcomed into someone's home elevate your intimacy with that person? In your own life, have you either opened your home or received an invitation to someone's home resulting in greater intimacy or a more meaningful relationship?
- ♥ First Peter 4:9 says to "offer hospitality to one another without grumbling." Have you been guilty of grumbling your way through serving others in your home? If so, how? How can a new understanding of biblical hospitality turn your grumbling into a glad welcome instead?

- ♥ Why is it important to take initiative in extending welcomes or creating hospitality encounters? How does initiative differ from good intentions?



chunky candy bar rice krispies treats

MAKES 9 BIG SQUARES

The original recipe for Rice Krispies Treats is always a hit with folks young and old. An old faithful, for sure! But these chunky candy bar marshmallow treats will make your heart sing. They are show-stopping, chewy goodness topped with rich chocolate and piled with chunky candy bars on top—using the convenience of store-bought ingredients! These treats will do the trick for amped-up everyday hospitality.

6 tablespoons salted butter

1 (10-ounce) bag mini marshmallows, divided

1 teaspoon vanilla extract

6 cups Rice Krispies cereal

2 1/2 cups chopped candy bars of your choice (I use Snickers or Reese's Peanut Butter Cups)

-FOR THE CHOCOLATE LAYER-

1 1/2 cups milk chocolate chips

1 tablespoon solid coconut oil (do not substitute!)

Line an 8 x 8-inch or 9 x 9-inch square pan with parchment paper; set aside. In a large saucepan over medium-low heat, melt the butter. Stir in *all but 1 cup* of the mini marshmallows until melted. Remove from the heat and stir in the vanilla. Then stir in the crisped rice cereal and the remaining one cup of mini marshmallows. Stir to coat.

Pour cereal mixture into the prepared dish and use greased fingers to *gently* press into the pan. Do not mash down the layer—it will make the treats dense and not fluffy.

Working quickly, in a microwave-safe bowl, combine the milk chocolate chips and the tablespoon of coconut oil. Microwave for one minute, stir, and return to the microwave for another 20 seconds or so, stirring until melted and smooth. Repeat another 10 seconds if needed. Drizzle the chocolate evenly over the top of the marshmallow treats and use an offset spatula or utensil to carefully spread it around to create an especially sticky layer to hold the candy on. Evenly distribute the chopped candy bars over the top, gently pressing into the melted chocolate layer.

Refrigerate the pan for *no more than* 20 minutes to advance the firming up of the melted chocolate layer. Then cover airtight and store at room temperature until serving, for about 24 hours at most. Cut into 9 big squares and replace any chunky candy bar bits that may have fallen off.

CHAPTER 5

serve: the operation

Food for Thought

- ♥ If serving equals sacrifice, then what does serving others through acts of hospitality cost us? What is the most difficult sacrifice for you? Time? Money and resources? What else?
- ♥ How is serving others counterintuitive? How is serving others countercultural? How can our counterintuitive and countercultural service display Christ to the world?
- ♥ How was Christ's washing His disciples' feet an example for us to follow? What does it require of our hearts to be able to serve in such a way?
- ♥ What is your favorite way to serve others through hospitality? When have you laid down your life for the sake of others and the Lord blessed you in return?



chicken pot pie in a pinch

SERVES 6

In my cookbook Love Welcome Serve: Recipes that Gather and Give, there's a lengthy-but-worth-it recipe for Comfort Chicken Pot Pie that is rich and filling and oh-so-good. You can certainly make the lengthy version in my cookbook; however, this recipe is the one my friend Julia brought to Sam and me during our shared season of bed rest and despair. It uses store-bought shortcuts, it requires no laborious chopping or sautéing, and it tastes like the love of Jesus just the same!

1 box (2-count) premade refrigerated pie crusts

2 1/2 cups shredded cooked chicken

1 (29-ounce) can Veg-All homestyle large cut vegetables, drained

1 (14.5-ounce) can cream of chicken soup

3–4 teaspoons Cavender's All Purpose Greek Seasoning to taste

Salt and pepper to taste

1 egg white + 1 teaspoon of water for brushing crust, optional

Preheat the oven to 375°F. Remove the box of pie crusts from the refrigerator and let them sit on the counter in their plastic sleeves while you prep the rest. About 10 minutes on the counter will allow the crusts to unroll easier.

In a big bowl, combine the shredded chicken, drained vegetables, and canned soup. Season with Cavender's, stirring to combine. Taste and

adjust, adding salt and pepper if needed. Place a bottom crust in a standard 9-inch pie plate, pour in the filling, and top with the second crust; crimp together to seal.

In a small bowl, splash the egg white with water, stir together, and brush the top of the crust with the egg wash. Poke holes in the top with a fork or cut decorative slits to allow pie to vent steam. Sprinkle the top crust with a little salt and pepper. Bake for 35 to 45 minutes or until golden and bubbly. Cover the top loosely with foil if it starts looking a little too brown. Allow to cool about 10 minutes before cutting and serving.

notes

- ♥ You can certainly use pulled meat from a rotisserie chicken, but it may add a smokier and saltier taste. Be sure to adjust salt and seasonings accordingly.
- ♥ I added the option of brushing the top crust with egg wash, but it's not necessary! An egg wash just makes the crust especially golden and pretty.
- ♥ Use a standard pie dish, not a deep dish, or your pot pie will not fill the dish. Also remember to keep foil pie pans in stock so you can easily make and give them away!
- ♥ You can give this pot pie assembled with instructions for baking. You can give this pot pie fully baked for easy reheating. Or you can give a pot pie frozen with instructions to bake from the freezer. (In a 375°F oven, bake for 30 minutes covered with foil; remove foil and bake another 25 to 30 minutes or until golden, bubbly, and piping hot in the center.)
- ♥ Julia sends this pot pie with a big jar of chunky applesauce or store-bought cinnamon apples. I do the same!

CHAPTER 6

jesus: the model

Food for Thought

- ♥ Christ believed in the power of a shared meal and used the atmosphere of hospitality to turn soup things into spiritual things. What roles do we see Jesus play in these hospitality settings? With what kinds of people did Christ share a hospitality encounter?
- ♥ How did Jesus use the table to turn soup things into spiritual things in each of the narratives in this chapter? Have you ever experienced a dinner that ministered to your soul, where your faith was fortified, where your fellowship with others impassioned you, taught you, comforted you, or filled you with joy?
- ♥ What do you think Christ meant when He told Peter and the disciples to “feed my sheep” (John 21:17)? What does that look like in your life? How do you feel about using hospitality to deliver spiritual nourishment to others?



pasta salad supreme

SERVES 6 OR SO

I've been making this pasta salad for twenty-five years. I first had it at my friend Gena's house when she hosted me for a fun weekend in the Dallas area. It is a fan favorite, gang! Although it requires some chopping, it's easy to make with familiar ingredients, perfect for pot-lucks, picnics, grill-outs, and gatherings of all kinds. Teenagers love it especially so. Package it in airtight deli containers and give it with store-bought garlic knots and something sweet for a thoughtful and light meal. When in doubt, friends, make more than you think you'll need because folks come back bowl after bowl.

- 1 (12-ounce) box of garden rotini pasta
- 1 (6-ounce) can black olives, drained, then halved
- 1 1/2 cups cherry or grape tomatoes, halved
- 1 large yellow or orange bell pepper, finely chopped
- 1/2 green bell pepper, finely chopped
- 1/4 cup red onion, finely chopped
- 2 (5-ounce) packages turkey pepperoni, quartered
- 1 to 2 cups shredded Monterey Jack or Cheddar Jack cheese
- Basil, cilantro, or parsley for garnish

-FOR THE DRESSING-

1/3 cup mayonnaise

3/4 cup bottled zesty Italian dressing

1/2 teaspoon salt

1/2 teaspoon pepper

1/2 teaspoon granulated garlic

1/2 teaspoon dried oregano

1/4 teaspoon red pepper flakes

Bring the pasta water to a boil, season generously with salt, then boil the pasta according to package directions. Don't overcook it! It should have a little bite. Drain in a colander or fine mesh strainer, then run under cold water until cool.

While the pasta is boiling, whisk together all the ingredients for the dressing. Once the pasta has cooled off, transfer to your biggest serving or mixing bowl. Add the olives, tomatoes, bell peppers, onion, and pepperoni. Stir in the dressing and fold it all together. Then stir in the shredded cheese. Sample a bite and add more salt and pepper if needed.

Refrigerate for about 15 minutes, stir, and serve! Garnish each serving with basil, cilantro, or parsley if you'd like.

notes

- ♥ Turkey pepperoni performs entirely better than regular pepperoni in this recipe.

- ♥ I often double the dressing recipe because some may like their pasta salad saucier. It also serves to freshen up the pasta salad if it needs to sit in the fridge for a while or even overnight.
- ♥ If you know that the pasta salad is going to be refrigerated for a while or overnight, then wait to add the shredded cheese until time to serve it.

CHAPTER 7

jesus: the multiplier

Food for Thought

- ♥ The miracle of Christ feeding the five thousand is full of principles for our lives. What impacted you the most in this narrative? What was your favorite moment? In what ways do you relate to the disciples?
- ♥ Why is it important to recognize that Jesus is the source of our ministry of hospitality? Why are we encouraged to return to Him before we go to the people? What happens when we don't abide in Him and instead serve others out of our own strength?
- ♥ What does Jesus bestow to us—with what does He fill our hearts and our hands—that allows us to minister to those around us?
- ♥ What are some practical ways we can go to Him before we go to them?



dutch oven artisan bread

MAKES ONE ROUND BOULE

Jesus multiplied bread on the hillside to feed thousands. He broke bread with His disciples at the Last Supper. And He cooked fish and bread on the shore with Peter. So I figured it was fitting to share a doable bread recipe with y'all here! This recipe requires a cast-iron Dutch oven and more steps than my usual recipes. But it's so worth it! Jesus is the one who satisfies our souls, but this bread will make your belly very happy.

2 tablespoons of fresh yeast (not instant and not old!)

2 tablespoons sugar

2 cups very warm water (think baby-bottle warm)

4 to 4 1/2 cups bread flour, divided

1 1/2 tablespoons salt

In the bowl of a stand mixer fitted with the dough hook, use a hand whisk to gently whisk together the yeast, sugar, and very warm water. Let it proof for 10 minutes without stirring until it grows, gets foamy, and smells like heaven.

In a separate bowl, mix 3 cups of the flour with the salt.

With the mixer on low, add the flour mixture one cup at a time to the yeast mixture until you have added all three cups, mixing to combine

with each cup. The dough will start to come together but will still be sticky. Add the rest of the flour in 1/2-cup increments until the dough completely comes together in a ball. It may not take all of the flour.

Let the mixer knead the dough for a few minutes. Then dump the dough onto a lightly floured counter and continue to knead for about five minutes or until the dough is smooth. (Search a “how to knead bread” video online so you’re sure to do it correctly!) You may want to sprinkle the top of the dough with a little flour to make it easier to handle.

Place the dough in a large bowl brushed lightly with vegetable oil and cover the top with a slightly damp kitchen towel. Let it rise for 20 to 30 minutes in a draft-free place and preferably a place where it’s warmer. I usually place mine on top of my stove.

Preheat the oven to 400°F *with the cast-iron Dutch oven inside.*

Remove the towel from the bowl and *carefully* remove the ball of dough. Do *not* punch down the dough as you would in other recipes. Lightly coat both the bottom and top of the dough with flour. *Carefully* remove the preheated Dutch oven and just as *carefully* drop the dough in the center of the preheated Dutch oven. Cut a crisscross of slits in the top of the loaf with the tip of a sharp knife, only about 1/4-inch deep, which will give your loaf a beautiful artisan appearance.

Bake in the oven for 30 minutes with the lid *on*, then remove the lid and bake for another 7 to 10 minutes until the top is golden and crusty.

Remove the bread from the Dutch oven onto a wood board and let it cool slightly before cutting with a serrated bread knife. I love this bread served with salted butter and honey or dragged through good-quality olive oil!

CHAPTER 8

jesus: the magnified

Food for Thought

- ♥ What are we tempted to desire for ourselves when we extend hospitality? What are you most guilty of selfishly seeking? Be transparent with this: A thank-you? Approval? Applause?
- ♥ What does 1 Peter 4:11 tell us should be the ultimate purpose of biblical hospitality? Why do we love deeply, welcome gladly, and serve faithfully?
- ♥ What does it mean to glorify God, to bring Him praise? Does that charge on your life intimidate you? How can your everyday hospitality glorify God?
- ♥ Can you think of a place that for you is “holy ground”? Is there a place where God has shown up, revealed Himself, and met you in a real and personal way? How can your home become holy ground for someone else? Oh, dear ones, pray that He will use your home as holy ground!



sour cream blueberry streusel muffins

MAKES 12 MUFFINS

These blueberry streusel muffins are a friend favorite, family favorite, and fan favorite for sure! They are sweet and tender, crumbly and crunchy. Package them up for a friend who could use a dose of thoughtfulness. Have a batch or two available for weekend company, holidays, and more. They're delicious for breakfast, a snack, dessert, or to satisfy a late-night sweet tooth! It's just the right recipe to make and share if you find yourself with a bunch of extra blueberries.

- 1 1/2 cups all-purpose flour
- 3/4 cup sugar
- 1/2 teaspoon salt
- 2 teaspoons baking powder
- 1/3 cup vegetable oil
- 1/3 cup milk
- 1 large egg, room temperature
- 1 teaspoon vanilla
- 1/3 cup sour cream
- 1 cup fresh blueberries

-FOR THE TOPPING-

1/2 cup sugar

1/3 cup all-purpose flour

1 1/2 teaspoons ground cinnamon

1/8 teaspoon salt

1/4 cup unsalted butter, cubed and soft

Preheat the oven to 400°F. Line a standard muffin tin with 12 paper muffin cups.

To make the streusel topping, mix together all the ingredients for the topping, mashing and incorporating with a dinner fork or pastry cutter; set aside.

For muffins, whisk together the flour, sugar, salt, and baking powder in a large mixing bowl. Make a well in the middle of the dry ingredients, and stir in oil, milk, and egg. Add vanilla and sour cream. Stir with a wooden spoon. Fold in blueberries gently without busting them.

Using an ice cream scoop with a release lever, fill muffin cups about $\frac{2}{3}$ full and pile the crumb topping on the tops. Heap it on!

Bake for 20 minutes, then check them in one-minute intervals until they're done. Don't overbake them. Cool muffins completely in the pan or the tops will separate from the bottoms. Gently run a knife around the edges and carefully lift out of the tin. Replace any crumbly streusel topping that falls off. Or eat it. (I prefer the latter.) Serve with salted butter.

gather & give: *a hospitality handbook*

Food for Thought

- ♥ What are the two primary expressions of a life given to hospitality? How have you experienced each of these in your life? Consider times when you've gathered others in your home or you've gathered with people in others' homes. Consider times when you savored hospitality through the giving or receiving of food. How did they make you feel?
- ♥ Identify your top three Gather tips. What are your top three Giving tips? Do you have any tips to add? Can you think of practical ways to incorporate those into your life so that you are prepared to extend hospitality?
- ♥ Is the Lord stirring you to invite someone over or to initiate a hospitality encounter with someone in your life? Make a note in your phone or in these pages and take the necessary steps to make it happen. Pray along the way!