

BESTSELLING AUTHOR

BETH WISEMAN

His Love
ENDURES *Forever*

A LAND OF CANAAN NOVEL

A PDF COMPANION TO THE AUDIOBOOK

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Amish Recipes

PICKLED OKRA

3 lbs. small tender okra pods	1 pint white vinegar
1 small hot pepper, per jar	1 quart water
1 clove garlic, per jar	1/4 tsp. pickling spice

Sterilize canning jars and lids. Pack okra pods into hot, sterilized jars just tight enough to have them stand upright. Put 1 hot pepper and 1 garlic glove in each jar. Combine vinegar, water, and pickling spice in a saucepan and bring to a boil. Pour boiling vinegar solution over okra, leaving 1/2 inch headroom. Seal with sterilized lids. Process in hot boiling water for 5 minutes.

VERA'S STEW

2 lbs. stew meat	1/4 tsp. paprika
3/4 cup chopped onion	1/4 tsp. ground thyme
2 cups beef bullion	1/2 tsp. garlic powder
2 cups water	1/4 tsp. pepper
1 can cream of mushroom soup	1/4 tsp. salt
1/2 cup burgundy cooking wine	7 small potatoes
	Small jar mushrooms, including juice

Brown stew meat with onion. Add rest of ingredients and simmer on low until potatoes are done.

LEMON PIE

1 8-inch pie shell, cooled	1 tsp. grated lemon rind or
1 1/3 cup (15 oz.) Eagle Brand Sweetened Condensed Milk	1/4 tsp. lemon extract
1/2 cup lemon juice	2 egg yolks

Put condensed milk, lemon juice, lemon rind or extract, and egg yolks into mixing bowl; stir until mixture thickens. Pour filling into cooled pie shell.

Meringue

1/4 tsp. cream of tartar, if desired	2 egg whites
	4 T. sugar

Add cream of tartar to egg whites and beat until almost stiff enough to hold a peak. Then add sugar gradually, beating until stiff and glossy but not dry. Pile lightly on pie filling and seal to pie crust all around. Bake at 325 degrees until top is lightly browned, about 15 minutes. Cool.