

The Episcopal Church of St. John the Baptist

140 North Beaver Street, York, PA 17403 717-848-1862

Divine Delights 2011 Freezer Sale

Saturday November 19th @ 9:00 am

All of our pastry is homemade, hand rolled by our team of 'holy rollers.' Our dishes are made from scratch, contain no preservatives and are best used within three months. Prices range from \$3.00 to \$35.00 depending on item and size.

V – Vegetarian

** New Offering

CP – Crock Pot Only

Appetizers

Cocktail Meatballs Spicy tidbits to start your meal out on a great note.

Spinach Balls You bake these tasty morsels for a hot start to any occasion.

Ratatouille This vegetable dip to serve hot or cool is as much fun as its name.

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Soups By the quart and half quart

Black Bean Tomato and smoked ham hocks join 'south of the border' spices and black beans.

Lentil Ginger A hearty fall soup with a light, bright taste and a hint of heat.

Maryland Crab Soup Spicy, tomato crab soup, a southern favorite with a St. John's twist.

Wild Mushroom Soup Deep mushroom flavor, creamy texture with no dairy.

V **

Entrees

Black Bean Chili Crock pot ready, this fabulous pork chili with black beans is a must!

Serves 4-6

CP

Chicken Enchiladas Chicken enchiladas smothered with chilies and cheese.

Large serves 8; Small serves 2

Chicken St John Chicken and rice casserole with mushrooms and almonds.

Serves 4

Cranberry Pork Crockpot ready, this pork roast is drenched in spiced cranberry sauce.

Approx 2 lb. roast; serves 4-6

CP

Creole Sauce This versatile vegetable sauce is great over rice or complements meat additions.

By the quart and half quart

V

Cuban Black Beans and Rice Wine drenched black beans, vegetables, fruits, nuts, cheese and spices.

Serves 2-3 as an entrée; Serves 5-6 as a side dish

V

English Pot Pie Chicken and vegetables, delicately spiced and topped with flaky pastry.

Single serving

Mount of Olives Chicken Whole meaty chicken breasts with olives, prunes and capers in white wine.

Serves 4

Mediterranean Quiche Roasted red peppers, black olives and Jarlsberg cheese covered by egg custard in a flaky pastry crust. Serves 4 – 6

Quiche Lorraine Bacon and Jarlsberg cheese covered with egg custard in a pastry crust.

Serves 4 - 6

Shepherd's Pie Ground beef, mushrooms and peas covered with mashed potatoes and cheese.

Serves 4

White Spinach Lasagna Three cheeses delicately flavored with spinach cover the pasta.

Large serves 8; Small serves 2-3

V

Accompaniments

Hash Brown Casserole aka Potato Casserole Hash browns, chicken soup and cheese combine with sour cream and spices. Large serves 3-4; small serves 1-2

Pesto Homemade classic, frozen in cubes for easy use.

Sour Cherry Glaze Designed to set off ham, this tasty sauce sparks up turkey, too.

V

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Breads

Banana Bread This delightful recipe is moist and flavorful. *You bake it.*

Cranberry Bread Reminds us of cranberry cakes of old. Delicious.

Chocolate Zucchini Bread Moist and chocolaty beyond all expectation; doubles as a dessert. *You bake it.*

V

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V

Desserts

Archangel Apricot Pie Fresh York county apricots with a crumb topping. *You bake it at home.*
2 sizes available: 8 inch and tart

Apple Pie Traditional, made with York County apples in flaky crust. *You bake it at home.*
2 sizes available: 8 inch and tart

Apple Crumb Pie York County apples in a flaky crust with a rich crumb topping. *You bake it at home.*
2 sizes available: 8 inch and tart

Blueberry Pie Fat, juicy York County blueberries in a two crusted dream. *You bake it at home.*
2 sizes available: 8 inch and tart

Sour Cherry Pie York County sour cherries in two flaky crusts. *You bake it at home.*
2 sizes available: 8 inch and tart

Sour Cherry Crumb Pie York County sour cherries in a flaky crust with rich crumb topping. *You bake it.*
2 sizes available: 8 inch and tart

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Divine Delights is the name used by the **Episcopal Church of St. John the Baptist** Freezer Sale chefs. The name describes both the product and the process of producing these wonderful frozen goods for your enjoyment.

The idea of a freezer sale was born of busy lives. To ease the burden of cooking every night for busy families, we looked for ways to have 'homemade' gourmet food in less time with less work. The food we produce for you is homemade in the best sense of the word, and gourmet without your long hours of preparation.

The first Freezer Sale was held in 2003 and we have been continuously improving our recipes over the past several years. Our recipes are found or created by the talented women and men who participate in this endeavor. Every sale we try new items and add them to our menu. Some of our recipes have by now become favorites and we include them in every sale. Some others we rotate, retiring them for a year or two before producing them again.

We have had fun with this project over the years. We have discovered that homemade pie crust has become a treasured novelty in our busy times and we produce many items featuring this time-honored people pleaser. We affectionately call our pastry team "the holy rollers," a team that currently consists of four women who literally produced hundreds of pastry crusts this year.

The proceeds of this sale go to support the community outreach of the Episcopal Church of St. John the Baptist. These funds support life building and life rebuilding efforts of people in the community of York and beyond.

Come and visit us on **Saturday, November 19 at 9 AM** (just in time for the holidays). You will find us at **140 N. Beaver Street** in downtown York. The signs on the grounds will point you in the right direction. Free parking.

Visit us at www.stjohnnyork.org and click on the Freezer Sale link.