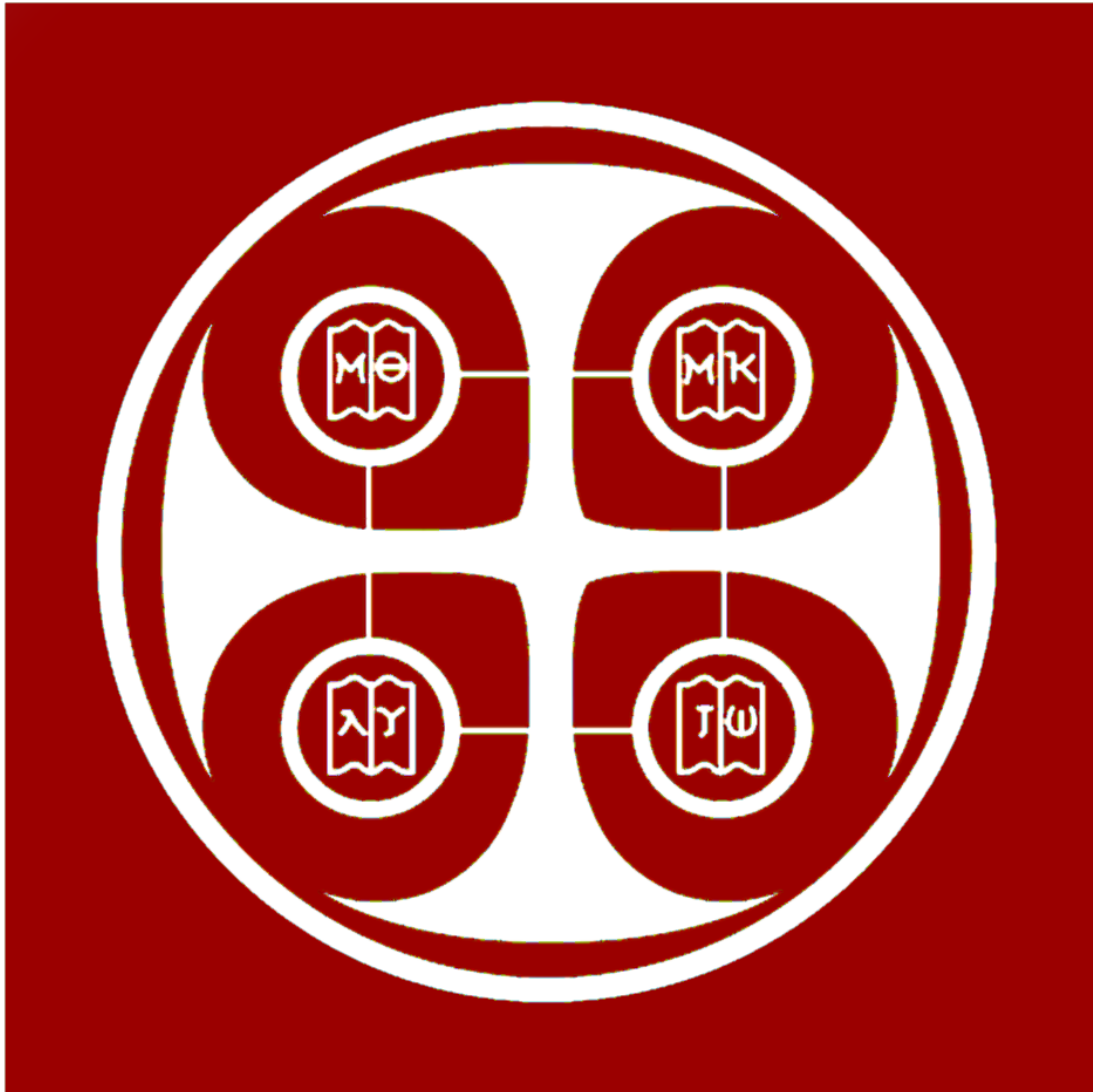


# A Maundy Thursday Feast

## *Recipes for In-Home Dinner*



“This is my commandment,  
that you love one another as I have loved you.”

John 15:12

## *Introduction*

One of our church's favorite traditions is meeting and feasting together on Maundy Thursday. Sadly, that tradition has been interrupted this year because of the coronavirus. Even though we are not able to meet and feast together, the church is providing you with the recipes that we use each Maundy Thursday so that you can prepare your own feast at home.

Of course, a big part of our feast is our communion service at the end of the evening. Although it would not be proper for you to have a private communion service in your home, I hope you will still take some time at the end of your own dinner to consider the events leading up to Jesus' crucifixion, as we do each year.

One passage has a particular poignancy for us in our time of separation. In Matthew 26:29, Jesus says, "I tell you that I will not drink again of this fruit of the vine until that day when I drink it new with you in my Father's kingdom."

Remember that Jesus and the disciples were celebrating the Passover Feast the night that he was betrayed. The Passover Feast was a joyous occasion during which the people of Israel celebrated their deliverance from Egypt. That night in the Upper Room would have been no different. When he says, "I will not drink again," Jesus is turning away from the joy of feasting to prepare for the sorrow of death. Have you ever gone to a going away party where the festive atmosphere is tinged by the sorrow of an impending move? In this case, only Jesus is the one who really understands what the next several hours will hold for him and for his disciples. Jesus is anticipating the work still to be done before he could return to the table and feast with joy again.

Now, one thing that we learn from Paul's recounting of this episode in 1 Corinthians, is that our participation in the communion feast is also anticipatory: "we proclaim the Lord's death," Paul says, "until he comes again." Both 1 Corinthians 11:26 and Matthew 26:29 should shape our own sense of expectation. What do we anticipate? The Lord's coming. But what does that even mean? It means that we are looking forward to a joyous occasion, when he is happy and we are safe. I heard a story about a grandfather who traveled overseas to see his grandchildren, and upon seeing them at the airport he burst into tears. When he was finally able to speak he said, "I'm just so sad that I'll have to leave again in seven days!" But, when we see the Lord again, our joy will be complete because eternity stretches out before us.

That means, friends, that when we are finally able to gather again and eat the Lord's Supper, you should eat it with an eye toward the future, eagerly anticipating the greater feast yet to come. Our Communion service is just a little taste of a greater meal. It is meant—in part, at least—to awaken in us a longing for what is still to come. That's appropriate, because the feast, the real occasion, is yet to come.

On the very night that Jesus was betrayed, the day before his trial and crucifixion and death, Jesus saw past the cup of wrath that he would drink and looked forward into the joy of the coming kingdom. When you and I gather at the table of the Lord, we are called to look past the struggle and the battle of our pilgrimage here to the joy of the coming kingdom. We eat and drink not in mere memorial of what has already transpired; we feast on the body and blood of Christ to empower us to persevere until the day comes when he sits down at the table with us, raising a glass in victory and joy.

—Rev. Eric Landry

## *Loaded Red Potatoes*

5 pounds red potatoes, cleaned, boiled, and drained  
2 sticks butter  
2-3 teaspoons Kosher salt, to taste  
1 pound bacon, cooked and diced  
2 cups grated cheese (Cheddar, Gouda, and Parmesan blend)  
1 cup grated or finely chopped shallots  
2 cloves fresh minced garlic  
½ teaspoon black pepper  
2 cups half and half or whole milk

After potatoes are boiled until soft and thoroughly drained, roughly mash them with a fork or potato masher. Leave skins on. Return potatoes to stove and add butter. Add enough milk or half and half to potatoes to reach a fluffy, moist texture, but not soupy. Add remaining ingredients and mix thoroughly. Pour potato mixture into a large baking dish and finish baking in the oven at 350 degrees for half an hour.

## *Green Beans*

3 /14.5 ounce cans whole green beans (when we prepare these at our large Redeemer feast, we use fresh green beans instead!)  
1 pound bacon, cooked and cut into 1 inch slices  
1 stick butter, melted  
1 cup brown sugar  
⅓ cup balsamic vinegar  
1 teaspoon garlic salt

Layer fresh or canned green beans in the bottom of a 9x13 pan. Melt the butter and mix the teaspoon of garlic salt into the melted butter. Drizzle butter mixture over beans. Then pour the balsamic vinegar over the beans. Finally, sprinkle with brown sugar and top with the sliced bacon. Bake at 375 degrees, covered, until beans are tender, about 45 minutes for fresh beans and approximately 25 minutes for canned beans.

## *Marinated Lamb Roast*

1 lamb roast  
¼ cup balsamic vinegar  
1 cup red wine (any type)  
2 cups olive oil  
¼ cup fresh minced garlic  
½ teaspoon black pepper  
¼ cup herbs de provence  
1 teaspoon dried thyme  
1 teaspoon dried oregano  
1 teaspoon dried basil

Combine all marinade ingredients in a gallon sized Ziploc bag. Put lamb roast into Ziploc, then double bag in a second gallon Ziploc to prevent leakage and seal bags thoroughly. Leave lamb in the marinade bag for 24 hours before cooking, but preferably not longer than 24 hours. Periodically rotate the lamb roast in the bag so that all parts of the roast are adequately soaked in marinade. Prepare lamb on the grill (slow cooking, for about 3 hours or until internal temp of roughly 130 degrees is reached for a medium doneness). Or, roast the lamb in the oven (slow roast, covered, fat side up in pan at 350 degrees for an hour and a half or until the internal temperature reaches 130 degrees Fahrenheit). This cook temp will yield medium doneness.

## *Marinated Chicken Breasts*

4 large, boneless, skinless chicken breasts  
1 cup balsamic vinegar  
1/2 cup Dijon mustard  
2 cups olive oil  
2 Tablespoons dried parsley  
1 teaspoon dried thyme  
½ teaspoon white pepper  
1 teaspoon Tone's brand Rosemary and Garlic seasoning blend  
½ teaspoon Tone's brand Six Pepper seasoning blend  
1 teaspoon McCormick brand Montreal Chicken Seasoning  
½ teaspoon paprika  
1 teaspoon garlic powder  
½ cup shallots, finely diced

Combine all marinade ingredients into gallon size Ziploc bag and drop the chicken breasts into the bag. Double bag the chicken to prevent leakage. Periodically rotate the chicken inside the bag to promote full absorption of the marinade. Marinate the chicken for 24 hours, preferably not longer than that. Prepare chicken on the grill or in the oven. Internal temperature of cooked chicken should be 155 to 160 degrees Fahrenheit. This will allow for some carryover cooking after it is removed from the heat. Usually, fully cooked chicken is 165 degrees. However, leaving it on the heat until it reaches the full 165 degrees will tend to yield a dry, slightly overdone meat in the end, as meat continues to finish cooking even after it is removed from the heat.