Recipes for church

**11. Blueberry-Lavender Mini-Pies**

\*Note: I harvest and can my own blueberries, so the jelly I used for these is something I created and canned in the kitchen during the summer following the Ball recipe for jelly and incorporating the lavender extract during the cooking of the jelly. However, it can be replicated without canning needed. This is a more intermediate recipe. How-to video here: https://youtu.be/mU8Az9aUVvc

8 oz blueberry jelly per one pie crust

2-5 drops Lavender Paste, to taste

1 Refrigerated pie crust

Tools needed:

Wide-mouth canning jar RIM. It’s the ring that screws the lid onto the jar.

Regular-mouth canning lids and rings, does not have to be ball and don’t have to be new, just clean. No rust.

Parchment paper

Baking sheet

Preheat oven to 350\*.

Pull out pie crust and let sit on the counter, unrolled for 20 minutes. Meanwhile, scoop the blueberry jelly into a bowl and add 2 drops of lavender paste, increasing the amount based on your preference. I used ½ tsp total for 8 oz of my blueberry jelly. You want a very light lavender flavor that compliments the blueberry flavor. Once you are happy with the flavor, set jelly aside.

Unroll the pie crust. Using the wide-mouth rim, cut out circles. You should get about 5-6 of them if you roll back out leftover crust. I also used the end of a straw to create the little dots that decorated the top, but that is not necessary. It’s more for aesthetics.

Place the regular-mouth lid into the regular ring, metal side down on the counter. The ring and rubber will be facing upward and lying completely flat on the counter. Get a circle of the pie crust you cut and lay over the ring, centering it as best as you can. Working around the edges, press the pie crust into the ring. The pie crust will be shaped to the ring and lid. Fill the crust with the blueberry-lavender jelly, but not all the way to the top as they do overflow. About halfway. Place on parchment paper (because they do overflow and cleaning the baking sheet is a NIGHTMARE) on the baking sheet and bake for 18 minutes.

Once your pies are cooled, pop them out by gently pressing on the lid in the ring. Lids and rings can be washed in the dishwasher.

You can use this technique with any pie fillings as well. Apple pie filling, cherry pie filling, pumpkin pies… HOWEVER, I have learned that this recipe does not pair well with pecan pies. It makes them hard and chewy. I recommend this for fruit pies only.

**12. Homemade Apple Cider**

1 gallon apple cider

1 orange, cut into ½” rounds

1 lemon, cut into 1/2” rounds

¼ cup maple syrup

2 cinnamon sticks

6 whole allspice berries

6 whole cloves

\*If you do not have whole allspice or cloves, just put 1 Tbsp ground allspice and 1 Tbsp ground cloves into a disposable tea filter bag and tie FIRMLY shut.

In a large pot, combine all ingredients except maple syrup. Allow to come to a low boil, stirring on occasion. Cut off the heat and stir in maple syrup. Serve the apple cider. For an added bonus, top the individual cups with whipped cream and a drizzle of caramel.

**13. Easy Peasy Potato Soup**

1 bag of frozen, diced (or cubed) potatoes

½ cup diced onions. I use the frozen onions from Food Lion.

1 can cream of mushroom soup

1 can cream of chicken soup

1 32 oz container of chicken broth

1 8oz brick cream cheese

Salt and Pepper to taste

In a crock pot, combine everything except cream cheese and salt and pepper. Place on low heat. After 4 hours, add in cream cheese and stir until it fully melts into the soup. Lastly, add salt and pepper to taste. I use this soup to set out a potato soup bar. I set out bacon, different cheeses like gouda, cheddar, monterey jack, or smoked gruyere, chives, cubed ham, paprika, cayenne pepper, etc. I even put out cheezits as an option for crackers, which are surprisingly good with it. Easy and delicious. Enjoy!