

THE Meal: Luke 22:7 – 38
Week 4 of Dinner with Jesus Series

July 3, 2022
Pastor Theo Myer



Some Background from the Old Testament

- The _____ meal
- The _____



The Elements

- Bread is the _____ of Jesus, looking back

What did it _____ for me to become a child of God?

- Wine is the _____ of Jesus, looking forward

Do I embrace _____ and _____ to obey God?

- There is a _____ and _____ between followers of Jesus

Am I loving other _____ who are my spiritual family?

Remember!

Beef-and-Watermelon Stir-fry

Ingredients

1 pound sirloin strip steak, cut into thin strips
3 garlic cloves, minced
2 teaspoons cornstarch
2 teaspoons cold water
2 teaspoons lite soy sauce
1 ½ teaspoons sesame oil
2 tablespoons dry white wine
2 tablespoons hot water
2 tablespoons hoisin sauce
1 teaspoon kosher salt
½ teaspoon ground black pepper
2 tablespoons canola oil, divided
1 medium-size sweet onion, halved and sliced
12 ounces fresh sugar snap peas
1 teaspoon grated fresh ginger
½ teaspoon dried crushed red pepper
16 ounces watermelon, rind removed and cut into sticks (about 2 cups)
2 cups hot cooked rice

Directions

Step 1

Toss together first 6 ingredients and 1 Tbsp. wine. Let stand 30 minutes. Meanwhile, stir together hot water, hoisin, and remaining 1 Tbsp. wine.

Step 2

Remove beef from marinade, discarding marinade. Sprinkle with salt and black pepper; cook half of beef in 1 1/2 tsp. hot canola oil in a large skillet over high heat, without stirring, 45 seconds or until browned; turn beef, and cook 30 seconds or until browned. Transfer to a warm plate. Repeat with remaining 1 1/2 tsp. oil and beef.

Step 3

Stir-fry onion in remaining 1 Tbsp. hot canola oil in skillet over medium-high heat 2 minutes or until tender. Add sugar snap peas, ginger, and crushed red pepper; stir-fry 2 minutes. Add beef and hoisin mixture; stir-fry 1 minute or until slightly thickened. Remove from heat. Stir in watermelon. Add salt, black pepper, and red pepper to taste. Serve immediately with hot cooked rice.

Submitted by Dottie Lechtenberg

<https://www.myrecipes.com/recipe/beef-watermelon-stir-fry>