

A Campfire with Jesus: John 21:1-17
Week 8 of Dinner with Jesus Series

August 14, 2022
Pastor Theo Myer



Jesus at the lake (1 – 14)

- This meal takes place _____ the death and resurrection of Jesus



A _____ Conversation (15 – 17)

- This conversation takes place after Peter had _____ Jesus
- _____ is invited to Jesus' campfire



A Call to _____

- We show love for God by taking care of _____
- Care for the sheep means _____
- Care for the sheep means _____

Remember!

Tuscan White Bean Soup



A pound of dried beans is the inexpensive foundation for this simple, hearty meal. Serve it with slices of whole-wheat bread or a side salad for a complete and satisfying lunch or dinner.

Active: 45 mins

Total: 2 hrs 15 mins

Servings: 8



Ingredients

1 pound dried cannellini or great northern beans
 1 tablespoon olive oil
 1 ½ cups diced onion
 1 cup diced carrots
 1 cup diced celery
 2 tablespoons chopped fresh garlic
 4 cups low-sodium chicken broth
 4 cups water
 2 dried bay leaves
 1 Parmesan rind (optional; see Tip)
 6 cups chopped fresh kale
 1 (15 ounce) can no-salt-added diced tomatoes with basil, garlic & oregano, drained
 2 teaspoons minced fresh rosemary
 3 tablespoons white-wine vinegar
 1 teaspoon salt
 Ground pepper to taste

Directions

Pick over and sort beans, then rinse under cold water and transfer to a large bowl. Add 3 quarts cold water, cover, and soak at room temperature for 8 to 24 hours. (To quick-soak, see Tip.) Drain and rinse the beans.

Heat oil in a large pot or Dutch oven over medium heat. Add onion, carrots, and celery; cook until starting to soften, about 8 minutes. Stir in garlic; cook until fragrant, about 1 minute.

Stir in broth, water, the soaked beans, bay leaves, and Parmesan rind, if using. Increase heat to high, bring to a boil, and cook for 5 minutes. Reduce heat to low, partially cover, and simmer until the beans are nearly tender, 45 to 50 minutes.

Stir in kale, tomatoes, and rosemary. Partially cover and continue to cook until the beans are tender, 30 to 45 minutes more.

Discard bay leaves and Parmesan rind, if using. Stir in vinegar and salt; season generously with pepper.

Tips

Tips: Adding a Parmesan rind to a pot of soup adds a subtle savory flavor. You can cut off the rind of any size block of Parmesan and save it for future use; rinds will keep in the freezer for 6 months.

Tips

To quick-soak beans: Place beans in a large saucepan with enough cold water to cover them by 2 inches. Bring to a boil. Boil for 2 minutes. Remove from the heat, cover and let stand for 1 hour.

Nutrition Facts

Serving Size: 1 1/4 cups

Per Serving: 270 calories; protein 14.7g; carbohydrates 44g; dietary fiber 21.4g; sugars 6.6g; fat 3.1g; saturated fat 0.4g; vitamin a iu 4154.7IU; vitamin c 21.8mg;