

PEACE LUTHERAN CHURCH, ELCA

REACH OUT TO SERVE OTHERS IN CHRISTIAN LOVE  
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THOSE FOR WHOM WE PRAY:

Suzie Smith, Bev Myhre, Carla Coorts, Eve Behrens, Bobbie Jo Behrens, Joshua Shawver, Thomas Yu, Maren Gilbey, Vernon Collett, Dana Ertelova, Joey Williams, Mary Israel, Jaime Gilbert, Patty Karpiak, Elizabeth Byrd, Joyce Denzer, & Robin Shawver.

PRAYERS FOR SERVICE PEOPLE:

Chris Bartos, Skylar Van Driel, Christian Shawver SP.OP., & Ariel Echevarria



MONTHLY NEWSLETTER | PEACE LUTHERAN CHURCH | MAY 2025

Pastor's Corner...

+ “I will ask the Father, and he will give you another advocate to help you and be with you forever” (John 14:16) +

We find ourselves now in the midst of the Season of Easter, as we continue on with the celebration of the Resurrection of Jesus the Christ, our Lord. On Palm Sunday, we remembered Jesus’ arrival in the city of Jerusalem, riding on a donkey while his followers shout with joy. As he gives his final teachings during that next week of the Passion of Our Lord, he butts heads with the religious leaders, who decide that enough is enough and make plans to arrest Jesus, with the help of Judas. After four or five kangaroo trials, he is condemned to death and crucified on an old rugged cross; his dead body is taken down and laid in a borrowed tomb, sealed with a heavy stone. Three long days of heavy silence and uncertain waiting then follow, and I am always struck by those days – from Friday to Sunday.

What is going on in the minds and the hearts of Jesus’ followers during this time? That huge stone feels so final; the story is ended and they wonder if there is any hope left to be found. With no clear path forward, it seems that the path they have been following is now destroyed! Unsure of what to do next, Jesus’ family and friends are left alone – waiting.

When all seems lost, our desire is for hope to cling to. Our world can be shaken to its core; the path before us seems to disappear – trying to rebuild one’s life after the sudden loss of a loved one, or navigating a life-changing event, trying to hold onto faith while wondering if faith is worth holding onto at all. These “Good Friday” and “Holy Saturday” seasons in life can be so difficult,

Top 10 Momisms

- ♦ Why? Because I said so, that’s why!
- ♦ I’m going to give you to the count of three!
- ♦ It’s all fun and games until someone gets hurt.
- ♦ I don’t know is NOT an answer.
- ♦ I would have never talked to my mother like that.
- ♦ I’m not running a taxi service.
- ♦ If everyone jumped off a cliff would you do it too?
- ♦ Someday your face will freeze like that.
- ♦ It hurts me more than it hurts you.
- ♦ Bob, Sue, Joe, Fido ... whatever YOUR name is!!!

HAPPY MOTHER’S DAY!!



so uncertain. It is during these dry times – seeming to be so devoid of any real faith – that we remember the one solitary candle that is removed from the altar on Easter Eve at our Easter Vigil. It does not stay out forever. Through the darkness, the light returns, reminding us that the reality of Resurrection is coming! Hope does indeed come bursting through those “Good Friday” and “Holy Saturday” uncertainties!

This is the truth of our celebrations of joy and excitement on Easter Day! Through the hard times of our lives – and we each have them – no matter what we may face, we know that Jesus is alive; we know that the day of new life is coming, just around the corner. The victory is already won – and is still being won every day – through our Christ, and this always gives us reason to hope!

To put some flesh on the intensity of this hope, let me mention an auto license plate seen recently: 2R1-4EVR. This immediately reveals that the driver takes seriously his/her marriage vows. The numbers and letters on the plate are a reflection of Jesus’ words, “A man shall leave his father and mother and be joined to his wife, and the two shall become one...So they are no longer two, but one...Therefore what God has joined together, let no one separate” (Matthew 19:5-6). What a perfect symbol of the Easter promise: “I will be with you forever” (Matthew 28:20; John 14:16)! Moving through the Easter Season, don’t you feel it, too? Our Lord affirms his intention to keep our relationship intact and healthy for all time – and beyond into eternity! We hear his word of promise: “I love you.” We feel his caring touch, especially in those difficult days of our “Good Friday” and “Holy Saturday” experiences. It gets our creative juices to flowing, as we discover new and different ways to be more-thoughtful and more-creative toward each other, affirming the love of God and the forever commitment, Jesus and me: 2R1-4EVR! And we get to celebrate this new life every Sunday, as we remember Jesus’ Resurrection on the first day of the week!

Throughout this season – Easter blessings on you and yours!

*Pastor Bartos +*

+ “And surely I am with you always, to the very end of the age.” (Matthew 28:20) +

## MAY PRAYERS

One time, Jesus is asked about the Law of Moses, specifically about which of the commandments is the greatest: “Teacher, which is the greatest commandment in the Law?” And Jesus replies: “‘Love the Lord your God with all your heart and with all your soul and with all your mind’ (Deuteronomy 6:5). This is the first and greatest commandment. And the second is like it: ‘Love your neighbor as yourself’ (Leviticus 19:18). All the Law and the Prophets hang on these two commandments” (Matthew 22:37-40).

We keep in mind Jesus’ exhortations as we pray today for the advancement of faith, family, and freedom. Pray for our Ozark Mountain Legacy, as we continue to move forward with our annual Prayer Breakfast each year on the first Thursday in May, the National Day of Prayer. We have one of the largest gatherings of its kind, after only the meeting in the nation’s capital, Washington, D.C. Check out the website for more details and to get involved more-deeply. You can also access community prayers for an opportunity to pray for those in your area.

**Read Exodus 5:1-3; Luke 21:12-19; 2 Timothy 3:12; 1 Peter 4:12-13.** - Pray for ministry leaders, pastors, and elected officials to work together to prevent harassment and persecution of people of faith around the world, especially those of the Jewish and Christian faiths. Pray also for the Roman Catholic conclave which is meeting now to select the new pope for that church.

**Read Ephesians 5:15-16; 1 Peter 3:10-11; Galatians 1:15; Psalm 139:13, 15.** - Pray that legislators will continue to provide clarity on policies that affect the most-vulnerable – those who are still in the womb. Continue praying for the United States Supreme Court as they take on relevant issues. May our wise and merciful God guide the justices in their discussions, in their prayers, and in their decisions.

I pray that the Lord blesses you as you pray and stand for Biblical truth. It is an honor to minister with you through prayer. I love you and am giving thanks to God for you, as I continue each week to lift up one of our homes in prayer.

“Rejoice always, pray without ceasing, in everything give thanks; for this is the will of God in Christ Jesus for you.” (1 Thessalonians 5:16-18).

## Volunteer Information

GREETERS	8:30 AM	10:30 AM
May 4, 2025	Linda Krieser	Lenny & Mary V.
May 11, 2025	Linda Krieser	Kurt S. & Anna S.
May 18, 2025	Linda Krieser	Fayla N. & Delmer J.
May 25, 2025	Linda Krieser	Greg & Anna S.

LECTORS	8:30 AM	10:30 AM
May 4, 2025	Ed Krieser	Mary Van Driel
May 11, 2025	Annetta Maric	Dean Spaulding
May 18, 2025	Cindy Nevins	Lenny Van Driel
May 25, 2025	Ed Krieser	Mary Van Driel

## Let’s Celebrate!

### May Birthdays

May 17<sup>th</sup> StefAnie Perkins  
May 27<sup>th</sup> Mark McDonald

### May Anniversaries

May 25<sup>th</sup> - Dave & Micki Babcock  
69 years of true love!

*Wishing you all a very Happy  
Birthday and Happy Anniversary  
and many blessings!*



PROVERBS 22:17  
“A MERRY HEART  
DOES GOOD LIKE  
MEDICINE”

## Mom

Noun

- (1) Someone who sees the best in her kids even when they drive her crazy.  
(2) Unconditional love.

See also: **Superwoman**

### Communion Assistants

**May 4, 2025**

8:30 – Stan B.

10:30 – Greg & Anna Shawver

**May 18, 2025**

8:30 – Stan B.

10:30 – Greg S. & Lenny V.

### Altar Care

Anna Shawver

### Fellowship Sunday

Jan Ladd

**Thank you for all your help!**



# FUN PAGE

The annual Mother's Day routine: Buy bouquet of flowers. Sign greeting card. Eat brunch. But have you ever stopped to wonder how this holiday came into existence? In 1906, a year after her mother's death, a Philadelphia woman, Anna Jarvis, began campaigning for a day on which all Americans would celebrate their moms. After spreading the word through church meetings & writing letters to government representatives & businessmen, she had nearly all 46 states observing Mother's Day within three years, & in 1914 it became a national holiday.

Since then, Americans have found different ways to show they care, including wearing pink or white carnations in honor of Mom, making her breakfast in bed, & buying her expensive jewels (hint, hint). As for Jarvis, she devoted her last years to decommercializing Mother's Day, because she felt its original meaning had been lost. So when you honor your mother this year, remember Jarvis's simple description of the day's purpose: "To let (mothers) know we appreciate them, though we do not show it as often as we ought." Here's a look at how moms have been celebrated throughout history. P.S. You may want to stick with the flowers & a card.

- ◆ People in ancient Greece paid tribute to Rhea, the mother of the gods, with honey cakes, fine drinks, & flowers at dawn. This was the earliest Mother's Day celebration.
- ◆ In Britain, during the Middle Ages, it was customary for the wealthy to give servants the day off on Mothering Sunday (the 4th Sunday of Lent) so they could visit their mothers, who often lived far away.
- ◆ In Serbia, Mother's Day is called Materice & is celebrated on the 2nd Sunday before Christmas. Children sneak into their mother's bedroom & gently tie her feet with ribbon or string. To negotiate her release, the mother gives her children small gifts. (Not much in it for Mom, but she does get to lie down for a bit.)

## TOP 5 BEST GIFTS FOR MOM

- #1. A night where she can relax all by herself.
- #2. A spa day certificate with a planned time for her to go, otherwise it just sits in her wallet.
- #3. A family photo album, write special messages inside to make it extra personal.
- #4. Give her the gift of a clean house.
- #5. Sleep in and breakfast in bed.

## RIDDLES

- ◆ If Teresa's daughter is my daughter's mother, what am I to Teresa? A. Her daughter.
- ◆ A mother has 6 girls & each of them has a brother. How many children are there? A. 7 - each girl has the same brother.
- ◆ What did the digital clock say to its mother? A. Look, Ma! No hands!
- ◆ Why do mother kangaroos hate rainy days? A. Because their kids have to play inside.

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**Mother's Day Word Search**

A 15x15 grid of letters for a word search puzzle. The letters are arranged in 15 rows and 15 columns. The words to be found are listed in three columns below the grid.

A	O	N	Z	C	N	J	U	A	U	M	C	Y	Y	W
T	P	Z	A	A	E	L	N	R	L	H	L	H	A	E
L	J	P	Y	R	J	X	F	A	O	I	J	H	D	Z
H	J	H	R	D	L	R	C	C	M	S	S	Z	N	T
X	T	R	L	E	C	A	O	A	P	W	L	K	U	H
I	E	O	G	B	C	L	F	J	K	L	S	Z	S	O
A	V	R	U	U	A	I	N	E	F	E	Y	E	I	U
E	T	P	H	T	P	G	A	T	I	K	B	X	R	G
G	Y	E	E	S	M	O	M	T	G	U	A	E	S	H
C	Z	Q	M	M	I	F	F	F	E	C	D	L	Y	T
H	V	Y	C	X	S	R	D	E	A	U	W	E	R	F
Y	J	W	C	L	T	R	E	F	T	F	J	B	S	U
G	I	F	T	B	R	V	W	H	Q	E	Y	X	N	L
P	S	R	E	W	O	L	F	M	C	R	D	I	W	C
M	X	Q	O	C	E	Q	N	M	I	L	J	L	O	A

**Words to Find:**

APPRECIATE	CHOCOLATE	LOVE
CAKE	FAMILY	MOM
CARD	FLOWERS	SUNDAY
CHERISH	GIFT	THOUGHTFUL

# LINDA'S PEN

Brothers and Sisters in Christ,

April showers bring May flowers. Christ blesses us with seasons. Easter continues through May. Here in Missouri Spring is short. Please take time to enjoy the beautiful weather, chirping birds, colorful flowers, & exuberant animals.

Alleluia!

*Linda*

## CHRISTMAS IN JULY

We are only 2 months away from Christmas in July. If you don't recall what we have planned, here is a friendly refresher.

I know most of you pass by our local Nursing home on your way to church, or maybe to the grocery store or an outing after services. It's on the corner of Acacia Club Road, right in our backyard in Hollister.

Did you know that there are over 90 patients in that facility? Did you also know that 60+ of those lovely people have no family or friends who visit them, especially during the holiday season?

Here at Peace Lutheran, we are going to make sure that they are remembered & feel the love this Christmas. We have adopted 20 patients who have very reasonable & affordable needs. I have personally spoken with the activities director & discussed the needs & wants of these sweet individuals.

Council brought this idea to the congregation at our last meeting in March, & the response was overwhelming. We are so excited to get this project underway!

So, Christmas in July it is! (You can also donate at any time to this ministry, just mark it on your weekly giving envelope.)

I have volunteered to do all the shopping, wrapping & delivering of these gifts to Point Lookout the 2<sup>nd</sup> week of December. If anyone would like to help, please let me know.

Blessed to be part of the best!

*~ StefAnie Perkins*

~ StefAnie Perkins

# OCC CORNER

The Ladies of WELCA are hoping to gather donations all year for the Operation Christmas Child shoeboxes. This way they hope to have a better idea of how many boxes they can fill with quality items.

Each month they will have a focus item or two of things they need, but if you are a bargain shopper, as many of us are, and you see something you want to donate, please do so. We appreciate how much our small but mighty congregation does for this Mission.

## MONTH OF MAY

### ACTIVITY/COLORING BOOKS

### PERSONAL ITEMS: HAIR BRUSHES/COMBS

## FRIENDLY REMINDER

Don't forget to save your Harter House Receipts & Best Choice Labels. There is a basket in the fellowship hall to put them in, or you can put them in your offering envelopes & StefAnie will take care of them from there.

If you didn't know, WELCA uses the monies collected from these items for OCC as well as Thanksgiving & Christmas donations to the Hollister School District.

And of course, as always, you can donate to these projects throughout the year. Just mark it on your weekly giving envelopes.

Thank you for all you do for our community & worldly efforts to help all those that need a little something extra.

*~ StefAnie & the Women of the ELCA*

## BETHEL SERIES

We have our adult classes in The Bethel Series underway now, as we spend time each week in study of the Holy Bible – Old Testament. Classes then will continue on through the New Testament. The class meets on Tuesdays at 10 AM, & we invite your prayers for these students who are involved: Reid Dalton, Susan Schrader, Carla Land, Ilene Marquis, & Dean Spaulding. Pray for continuing growth in each person's faith relationship with our Lord Jesus, the Christ.

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# Summertime Salad Recipes

## ♦ CHIPOTLE CAESAR SALAD WITH GRILLED SALMON

**INGREDIENTS:** 1 9-oz loaf ciabatta bread, cut into 1-inch cubes; ½ C plus 1 Tbsp olive oil; 1 ½ tsp. kosher salt; black pepper, to taste; ½ C plus 2 Tbsp grated parmesan cheese; ½ C mayonnaise; ¼ C buttermilk; ¼ C sour cream; ¼ C plus 2 Tbsp adobo sauce (from a can of chipotles); 1 Tbsp. balsamic vinegar; 1 tsp. Worcestershire sauce; 1 anchovy fillet; 1 garlic clove, smashed; 6 - 6-oz skin-on salmon fillets; 1 head green-leaf lettuce, chopped; & 1 heart romaine lettuce, chopped.

**DIRECTIONS:** Preheat the oven to 400°. **For the croutons:** Place the bread cubes on a baking sheet & toss with ½ C olive oil, ½ tsp salt & a few grinds of pepper. Sprinkle with ½ C of the parmesan & toss to coat. Bake until crisp & golden brown, 12 to 15 minutes. Set aside to cool. Meanwhile, **for the dressing:** Combine the mayonnaise, buttermilk, sour cream, 2 Tbsp. adobo sauce, the balsamic vinegar, Worcestershire sauce, anchovy, garlic, remaining 2 Tbsp parmesan, ¼ tsp salt & a few grinds of pepper in a blender & blend until smooth. Preheat a grill or grill pan to medium. Brush the salmon with the remaining 1 Tbsp olive oil & season with ½ tsp salt & a few grinds of pepper. Grill skin-side up until marked & the salmon releases easily from the grill, 3 to 4 minutes. Flip & brush with the remaining ¼ C adobo sauce. Continue to cook until the salmon is firm & cooked through, 10 to 12 minutes. Combine both lettuces in a large bowl. Season with the remaining ¼ tsp salt & a few grinds of pepper. Add the dressing & toss to coat. Gently stir in the croutons. Serve the salmon on top of the salad.

## ♦ GINGER SHRIMP SALAD

**INGREDIENTS: SHRIMP:** 2 Tbsp. soy sauce; 2 Tbsp. packed brown sugar; 1 Tbsp. minced fresh ginger; 2 garlic cloves, minced; & 2 lb. large shrimp, peeled & deveined; **DRESSING & SALAD:** ¼ C olive oil; ¼ C fresh lime juice (from 2 limes); 2 Tbsp. packed brown sugar; 1 Tbsp. minced fresh ginger; ½ jalapeño pepper, seeded & diced; 1 lb. mixed salad greens; & 1 pt. cherry tomatoes.

**DIRECTIONS: For the shrimp:** Mix the soy sauce, brown sugar, ginger & garlic in a large resealable plastic bag. Add the shrimp to the bag & seal. Let marinate at least 5 minutes & up to 15 minutes. **For the dressing:** Whisk the olive oil, lime juice, brown sugar, ginger & jalapeño in a small bowl. Preheat the broiler. Remove the shrimp from the marinade, transfer to a rimmed baking sheet or broiler pan & broil until opaque, pink & slightly charred, about 4 minutes. Transfer the shrimp to a plate & let cool slightly, saving any juices on the baking sheet. **For the salad:** In a large bowl, toss the salad greens & tomatoes with about three-quarters of the dressing. Arrange the shrimp on top & drizzle with the remaining dressing & any juices from the baking sheet.

## ♦ BBQ SALAD

**INGREDIENTS: FOR THE DRESSING:** 1/3 C vegetable oil; ¼ C apple cider vinegar; 3 Tbsp. ketchup; 1 Tbsp. brown sugar; 1 tsp. Worcestershire sauce; ½ tsp. smoked paprika; ¼ tsp. ground black pepper; & ¼ tsp. liquid smoke (optional). **FOR THE SALAD:** 3 C cubed cornbread (1-inch cubes); ¼ C melted butter; 2 Tbsp. mayonnaise; 2 Tbsp. apple cider vinegar; C shredded red cabbage; 1 C matchstick carrots; ½ tsp. ground black pepper; 1 5-oz. container spring mix lettuce; 1 lb. pulled pork; ½ C dill pickle slices; & ½ C fried onions (such as French's).

**DIRECTIONS:** Preheat the oven to 350°. **For the dressing:** Combine the oil, vinegar, ketchup, brown sugar, Worcestershire sauce, smoked paprika, pepper, & liquid smoke in a small jar. Shake vigorously, & set aside. **For the salad:** Gently toss the cubed cornbread in a medium bowl with the melted butter to coat. Arrange the cornbread in an even layer on a rimmed baking sheet, & bake until toasted, about 15 minutes. Let cool slightly. Whisk together the mayonnaise, apple cider vinegar, & pepper in a medium bowl until smooth. Add the cabbage & carrots; toss to coat. Arrange the spring mix on a serving platter. Sprinkle the cabbage mixture over the lettuce, & toss to combine. Separate the pork into chunks & scatter it evenly over the salad. Drizzle with dressing, & top with the croutons, pickles, & fried onions.

## ♦ CORN SALAD

**INGREDIENTS: FOR THE CHIPOTLE-LIME DRESSING:** ¼ C sour cream; 2 Tbsp. mayonnaise; 2 Tbsp. lime juice; 2 tsp. hot sauce; ¾ tsp. kosher salt; ½ tsp. chipotle chile powder, plus more for garnish; ¼ tsp. ground cumin; & ¼ tsp. black pepper. **FOR THE SALAD:** 4 large ears yellow corn, shucked; 2 plum tomatoes, chopped; 1 avocado, peeled & chopped; 1 C chopped red onion; 1 jalapeño, stemmed & chopped; ½ C chopped cilantro, plus leaves for garnish; ½ C crumbled queso fresco, plus more for garnish; & lime wedges, for serving.

**DIRECTIONS: For the chipotle-lime dressing:** In a small bowl, whisk together the sour cream, mayonnaise, lime juice, hot sauce, kosher salt, chipotle chile powder, cumin, black pepper, & 1 Tbsp of water. Set aside. **For the salad:** Meanwhile, bring a large pot of water to boil over high heat & season generously with salt. Add the ears of corn & boil for 3 minutes. Remove the corn from the pot & let it cool to room temperature. Slice the kernels off the cob. (You should have about 4 C of corn). In a large bowl, gently toss together the corn, tomatoes, avocado, red onion, jalapeño, chopped cilantro, & queso fresco. Drizzle with the dressing & toss gently to coat. Sprinkle with more cilantro, queso fresco. & chipotle chile powder. Serve with lime wedges.

## ♦ GREEK PASTA SALAD

**INGREDIENTS:** 1 pkg (16 oz) uncooked spiral pasta; 1-pint cherry tomatoes, halved; 2 C chopped English cucumber; 1 large sweet red or orange pepper, chopped; 1 can (15 oz) garbanzo beans *or* chickpeas, rinsed & drained, optional; 1 C pitted Kalamata olives, halved; 2/3 C chopped red onion; 1/3 C chopped fresh parsley; & 1 C crumbled feta cheese. **DRESSING:** ½ C olive oil; ¼ C red wine vinegar; 2 Tbsp lemon juice; ½ tsp salt; ½ tsp dried oregano; & ¼ tsp pepper.

**DIRECTIONS:** Cook pasta according to package directions for al dente. Drain & rinse with cold water. In a large bowl, combine pasta, tomatoes, cucumber, sweet red pepper, garbanzo beans if desired, feta, olives, onion & parsley. In a small bowl, whisk dressing ingredients. Pour over salad; toss to coat. Cover & refrigerate at least 2 hours before serving. Toss before serving.

## ♦ SPICY CAJUN POTATO SALAD

**INGREDIENTS:** 5 lbs medium Yukon Gold potatoes, peeled & cut into ¾ in cubes; 1 large yellow onion; ½ medium lemon; ½ tsp salt; 8 hard-boiled large eggs, chopped; 1 ½ C mayonnaise with olive oil & coarsely ground pepper; 1 C dill pickle relish; ¼ C yellow mustard; 1 to 2 Tbsp Cajun seasoning; ¼ C minced fresh parsley; & paprika.

**DIRECTIONS:** Place potatoes in a Dutch oven; add water to cover. Cut onion in half crosswise; add 1 half to saucepan. Bring to a boil. Add lemon & salt to cooking water. Reduce heat; cook, uncovered, until potatoes tender, 5-6 minutes. Meanwhile, chop remaining half onion. Combine with eggs, mayonnaise, dill pickle relish, mustard & Cajun seasoning. Drain potatoes; rinse under cold water. Discard onion & lemon. Add potatoes to egg mixture; gently toss until well mixed (do not overmix, or potatoes will break down). Refrigerate, covered, 1-2 hours. Just before serving, sprinkle with parsley & paprika.

## ♦ SOUTHWESTERN SALAD

**INGREDIENTS:** 1 ripe avocado, pitted & peeled; ¼ C red wine vinegar; 2 Tbsp. fresh lime juice; 2 Tbsp. chopped fresh cilantro; ½ jalapeño, seeded & coarsely chopped; 1 clove garlic, coarsely chopped; ½ tsp. kosher salt; ½ tsp. ground black pepper; & ½ C olive oil. **FOR THE SALAD:** 2 heads romaine lettuce, chopped; 1 (15-oz.) can black beans, drained & rinsed; 1 ½ C grape tomatoes, cut in half; 1 orange bell pepper, seeded & chopped; 1 C frozen corn, thawed; 1 C shredded pepper jack cheese; 4 green onions, sliced; ½ C chopped fresh cilantro; 1 ripe avocado, peeled, pitted, & cubed; & ½ C crushed tortilla chips or strips.

**DIRECTIONS: For the dressing:** To a blender or food processor, add the avocado, red wine vinegar, lime juice, cilantro, jalapeño, garlic, salt, & pepper. Blend or pulse until almost smooth; there should still be bits of cilantro. Add the oil & blend until incorporated. **For the salad:** To a large bowl, add the lettuce, black beans, tomatoes, bell pepper, corn, cheese, green onion, cilantro, avocado, & tortilla chips. Drizzle with the dressing & toss to combine. Serve immediately.

## ♦ BURRATA SALAD

**INGREDIENTS:** ½ C olive oil; 4 garlic cloves, peeled & smashed; 1 ½ Tbsp. balsamic glaze, plus more for drizzling; ½ tsp. kosher salt, plus more to taste; ¼ tsp. freshly ground black pepper, plus more to taste & 2 pt. multicolored grape tomatoes, cut in half; 1 shallot, thinly sliced; 2 C loosely packed arugula; 2 (4-oz.) balls burrata; & ¼ C chopped fresh basil, plus more for serving.

**DIRECTIONS:** In a small saucepan over medium heat, bring the oil & garlic to a simmer. Cook, stirring occasionally, until the garlic is golden & the oil is fragrant, about 3 minutes. Remove from heat & allow to cool. When cool enough to handle, slice the garlic & place it in a storage container. Pour the oil over the garlic. In a medium bowl, combine ¼ C of the garlic oil, balsamic glaze, salt, & pepper. Fold in the tomatoes & the shallot. If you have time, cover & refrigerate for 30 minutes to 1 hour to allow the tomatoes to marinate. Arrange the arugula on a serving platter. Top with the burrata. Drizzle the burrata & arugula with more garlic oil & balsamic glaze; sprinkle the burrata with salt & pepper, to taste. Fold the basil into the tomato mixture & spoon the mixture on top of the arugula & around the burrata. Serve topped with more basil, if you like.

## ♦ AVOCADO SALAD

**INGREDIENTS:** ¼ C salsa verde; 2 Tbsp. fresh lime juice, divided; 2 Tbsp. extra virgin olive oil; 3 avocados, peeled & diced (or chopped); 2 medium tomatoes, cored & diced (or chopped); 1 English cucumber, halved lengthwise & thinly sliced; 3 green onions, thinly sliced; ½ tsp. kosher salt, plus more to taste; ½ C chopped fresh cilantro; & ground black pepper, to taste.

**DIRECTIONS:** In a medium bowl, whisk together the salsa verde & 1 Tbsp of lime juice. Whisking constantly, stream in the oil until well combined. In a large bowl, toss together the avocado & the remaining 1 Tbsp of lime juice. Fold in the tomato, cucumber, green onion, & salt. Fold in the cilantro & the dressing. Add salt & pepper to taste.

## ♦ STRAWBERRY KALE SALAD

**INGREDIENTS:** ½ C olive oil; 1/3 C cider vinegar; 1 tsp honey; ¼ tsp salt; 1/8 tsp pepper; 1 bunch kale (about 12 oz), trimmed & chopped (about 14 cups); 2 C sliced fresh strawberries; ¾ lb bacon strips, cooked & crumbled; ¼ C minced fresh mint; 1 C crumbled feta cheese; & ¼ C slivered almonds, toasted.

**DIRECTIONS:** For dressing, whisk together first 5 ingredients. To serve, place kale, strawberries, bacon and mint in a large bowl; toss with dressing. Sprinkle with cheese and almonds.