

Bible Food Recipes

8 HEAVENLY MEALS INSPIRED BY THE BIBLE



Bible Food Recipes: 8 Heavenly Meals Inspired by the Bible

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LETTER FROM THE EDITOR

Dear Cooking Enthusiast,

Whether you're looking for some divine inspiration when planning meals or simply want to create a heavenly dish that will impress guests at your next event, you can't go wrong with recipes that are inspired by the Bible! In this free eCookbook, you will discover longtime reader favorites from bloggers as well as newer recipes from RecipeLion's very own Test Kitchen.

With this collection of Bible Food Recipes: 8 Heavenly Meals Inspired by the Bible, you will find recipes that use ingredients found in the Bible complete a modern take that today's home cooks are sure to appreciate. From side dishes to main courses and dessert, we've included recipes that you will want to include in your family's meal plans.

We hope you find this collection of recipes uplifting to make — and delicious to eat, too. This collection of *Bible Food Recipes: 8 Heavenly Meals Inspired by the Bible* includes dishes that can be served for a quiet meal at home with family and friends, or shared at your next church potluck.

For more delicious Bible food recipes, be sure to visit [RecipeLion.com](https://www.recipeLion.com). While you're there, subscribe to RecipeLion's free [Quick and Easy Recipes](#) newsletter to get free recipes delivered to your inbox every week.

Sincerely,

The Editors of RecipeLion

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Homemade Apple Sauce

By: [RecipeLion.com](https://www.recipeLion.com) Test Kitchen



From the Garden of Eden to verses in the Song of Solomon, apples are prominent parts of the Bible. If you would like to incorporate some Biblical symbolism in your next get-together with family and friends, then this Homemade Apple Sauce recipe is exactly what you need. This easy recipe from RecipeLion's Test Kitchen can be served with almost any meal you prepare throughout fall and makes the most of an abundance of fresh apples. Baking apples, such as Fuji, Gala, or Granny Smith, will be the best options to use for this apple sauce. You won't want to eat store-bought apple sauce again after you try this recipe!

YIELDS: 7 CUPS



PREP TIME: 20 MINUTES



COOKING TIME: 30 MINUTES



INGREDIENTS



6 pounds apples, peeled, cored, and cut into 8 slices per apple



1 cup apple juice or apple cider



2 strips of lemon peel



Juice of 1 lemon



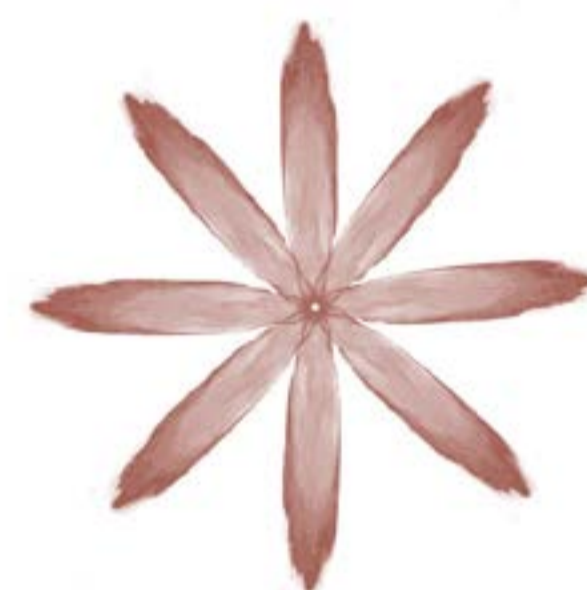
1/2 cup dark brown sugar



1 teaspoon cinnamon



1 cinnamon stick



2 star anise

Note: Use a combination of Granny Smith, Fuji, and Gala apples for a sweet and tart apple sauce.

INSTRUCTIONS

1. In a large pot combine the apples, apple juice or cider, lemon peel, lemon juice, brown sugar, cinnamon, cinnamon sticks, and star anise. Mix the ingredients together.
2. Cook over medium heat for 25-30 minutes until apples have broken down, stirring a few times during cooking.
3. Remove the lemon peel, cinnamon stick, and the star anise.
4. Working in batches, puree the apple mixture in a food processor until smooth.

Pro Tip: Do you like your apple sauce more tart than sugary? Try modifying this recipe by using mainly Granny Smith apples and only 1/8 cup brown sugar. Enjoy!



No-Knead 3-Ingredient Beer Bread

By: [Blair Lonergan from theseasonedmom.com](http://theseasonedmom.com)



A collection of recipes inspired by the Bible simply calls for a bread recipe, and this No-Knead 3-Ingredient Beer Bread fits the bill. With its easy-to-follow instructions, this bread recipe is ideal for anyone who is new to bread-baking. It is also a fairly quick recipe, as the ingredients can be mixed, baked, and ready to serve in under an hour. The bread will be the perfect accompaniment to a bowl of soup and is a worthy foundation for a sandwich. Quick and easy to make, this bread is impressive in its simplicity.

YIELDS: 1 LOAF



PREP TIME: 5 MINUTES



COOKING TIME: 45 MINUTES



INGREDIENTS



3 cups self-rising flour



1/4 cup sugar



1 (12 ounce) can
of beer, at
room temperature



Optional: 1/4
teaspoon salt

Note: Blogger adds the salt to balance the taste of the sugar, but it's not necessary for the rising process if you prefer to omit it.

INSTRUCTIONS

1. Preheat oven to 350 degrees F. Spray a 9 x 5-inch loaf pan with cooking spray and set aside.
2. In a large bowl, stir together all of the ingredients until just combined.
3. Transfer dough to the prepared loaf pan and bake for 45 minutes (or until a toothpick inserted in the center comes out clean).



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RECIPE  **LION**



Perfect Potluck Cucumber Salad

By: [RecipeLion.com](https://www.recipeLion.com) Test Kitchen



Wow the crowd at your next big get-together when you share this Perfect Potluck Cucumber Salad! This delicious and easy salad shines the spotlight on some of the foods found in the Bible, including cucumbers, onions, and fresh dill. With its subtle and refreshing taste, this cucumber salad is just what you need for your next cookout this summer. The budget-friendly recipe is also a great way to share a salad with a number of family and friends without breaking the bank. You can even serve this salad as the main course for a light dinner. There are so many possibilities for this refreshing dish!

YIELDS: 6 SMALL BOWLS



PREP TIME: 20 MINUTES

CHILLING TIME: 2 HOURS



INGREDIENTS



2 large cucumbers



1 medium onion,
thinly sliced



2 scallions, chopped



1 teaspoon salt and
black pepper (each)



1 teaspoon sugar



3 tablespoons apple
cider vinegar



1/4 cup Greek yogurt



1 tablespoon chopped
fresh dill, and additional
fresh dill fronds for garnish

INSTRUCTIONS

1. Slice the cucumbers into 1/2-inch slices and place into a large bowl.
2. Peel the onion, slice it in half lengthwise, and then slice it crosswise into thin half-moons. Place into the bowl with the cucumber.
3. Add the scallions, salt, pepper, sugar, and stir.
4. Combine apple cider vinegar and yogurt. Mix in the dill and cover.
5. Chill for about 2 hours before serving to allow flavors to blend.
6. Garnish with fresh dill fronds just before serving, if desired.

Rack of Lamb in Parmesan Crust

By: [Anna Gaze from cuisinefiend.com](http://cuisinefiend.com)



Quick and easy to make, this recipe for Rack of Lamb in Parmesan Crust will be a wonderful dinner idea that is perfect for a special meal at home. This no-fuss recipe removes the intimidation factor that is inherent in preparing and serving lamb, too, and includes instructions that are easy to follow. Although this recipe can be served any time of the year, it is especially fitting for Easter brunch or for a celebratory dinner. When serving the rack of lamb, you can include roasted potatoes and a fresh green salad on the menu for a complete meal that is truly divine.

SERVES: 2



PREP TIME: 5 MINUTES

COOKING TIME: 35 MINUTES



INGREDIENTS



1 6-bone French-trimmed rack of lamb



Salt and pepper



1 teaspoon
Dijon mustard



1 teaspoon honey



3-4 heaped table-
spoons grated Parmesan
cheese



1 tablespoon
breadcrumbs



2-3 sprigs of rosemary



Grated zest of 1 lemon

INSTRUCTIONS

1. Score the skin on the lamb rack with a sharp knife on the diagonal. Mix the mustard with the honey and spread all over the lamb, except the bones.
2. Strip the leaves off the rosemary and chop really fine, almost to a powder. Grate lemon zest and the Parmesan cheese, and whizz with the rosemary and the breadcrumbs in a blender or food processor. You can just mix it all together in a bowl, but whizzing breaks up the breadcrumbs and makes for a more uniform coating. Tip onto a shallow dish.
3. Dip the lamb rack in the herb and Parmesan crumbs, making sure the coating sticks well by pressing it on with your fingers.
4. Preheat the oven to 475 degrees F (240 degrees C, gas 9). Place the lamb rack on a baking tray, skin-side up and roast for 10 minutes. Turn the heat down to 350 degrees F (180 degrees C, gas 4) and roast for further 20-25 minutes (roasting time after the initial 10 minute blast should be 15 minutes per pound, provided your lamb had been brought to room temperature). Let it rest in a warm place for at least 10 minutes.



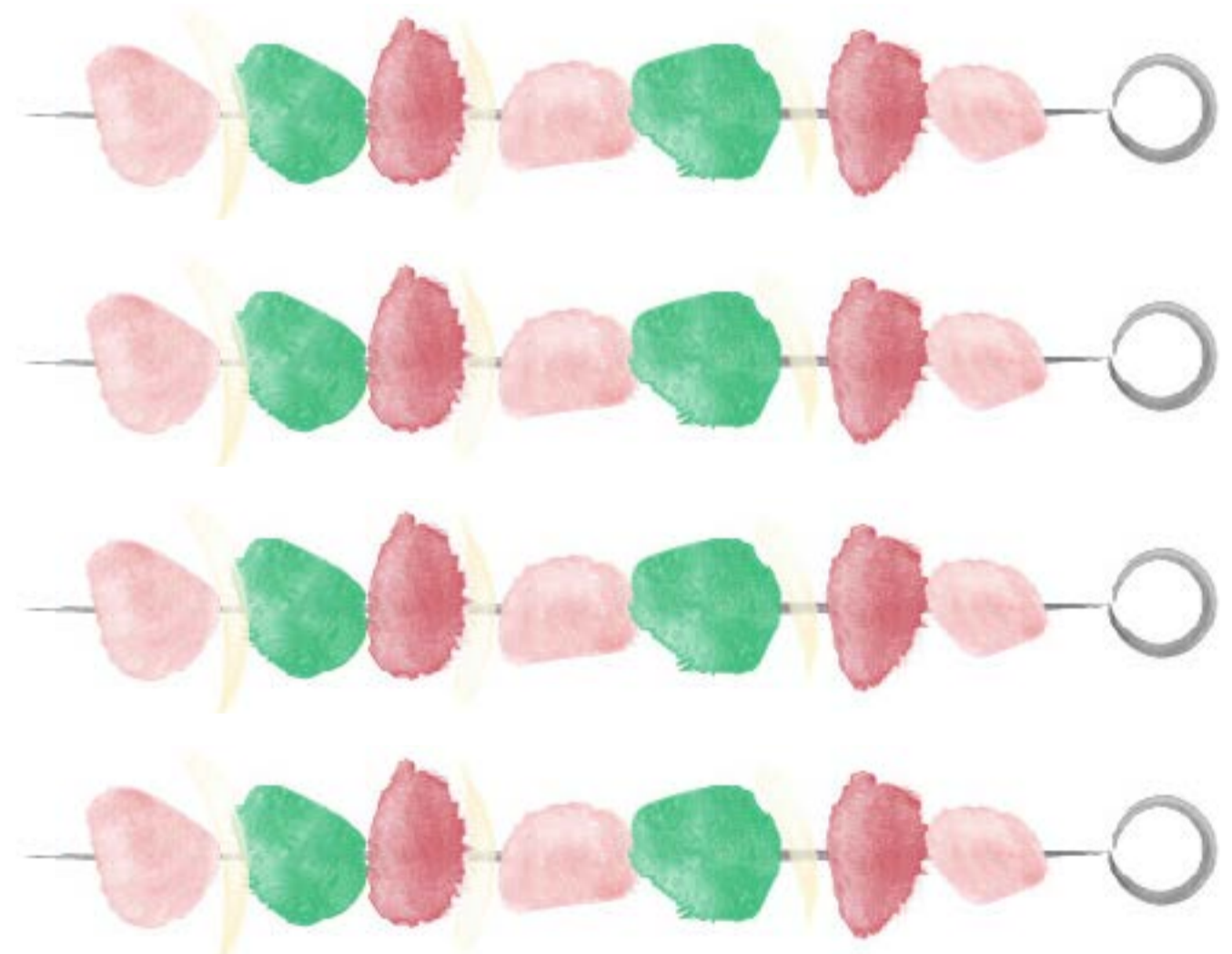
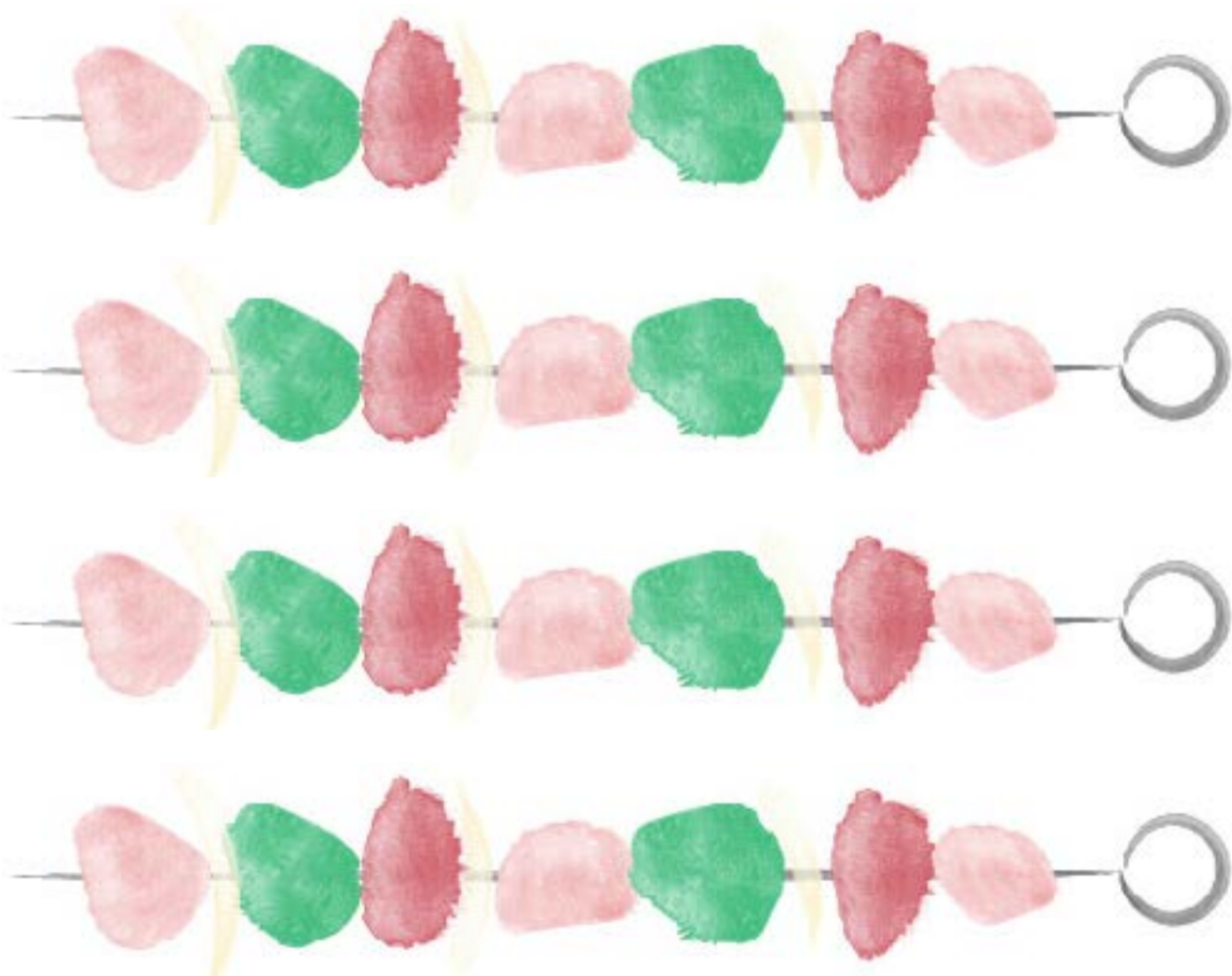
Fish Kebabs with Lemony Olive Oil Sauce

By: [Maria Rodrigues from sweetspotting.com](http://www.sweetspotting.com)



Making a delicious grilled fish recipe doesn't have to be time-consuming! This recipe for Fish Kebabs with Lemony Olive Oil Sauce is a quick and easy dish that can be ready for the grill in very little time. Featuring a flavorful marinade and generous portions of fish and vegetables on every kebab stick, this recipe is one that will win over the crowd every time. If salmon or cuttlefish are not options, then other types of fish may be used for this recipe. In addition, the blogger notes that you could also include chorizo or shrimp in the kebabs for a truly hearty and filling meal. Whether you plan to dine al fresco on the patio or will have a quiet meal indoors, you can't go wrong when you include this recipe on the menu.

YIELDS: 8 KEBABS



PREP TIME: 15 MINUTES



COOKING TIME: 20 MINUTES



INGREDIENTS

Kebabs



2 salmon steaks



2 perch steaks



5 cuttlefish



10 shallots



1 green pepper and 1 red pepper



14 cherry tomatoes



4 smashed garlic cloves



Extra: 8 slices of lean chorizo or 8 shrimp

Lemony Olive Oil Sauce



5 tablespoons olive oil



Juice of 1 lemon



Chopped coriander leaves (1/2 bunch)



Paprika/chili/1-2 bay leaves for spice



Green pepper and red pepper, to taste



4 sliced garlic cloves



Extra: Lemon zest to taste

INSTRUCTIONS

Kebabs

1. Let's start by preparing the marinade. Go get your pestle and mortar and start by smashing 4 garlic cloves. Then, add the juice of 1 lemon, the spices, and some lemon zest. Mix everything and add 6 tablespoons of olive oil. Set it aside because the funny part is about to begin. Take the fish skin out and cut the fish into squares. Slice the cuttlefish in 4 and prepare each kebab with two bits of everything. I always try to make my kebabs alike so no one can complain.
2. After the kebabs are done, it's time for the marinade. Pour the mixture you have prepared on your mortar over the kebabs and roll them so they all get nice and moist.
3. Grill them over medium heat for about 20 minutes or until they look crispy and tender. Keep rotating them for an even grilling. When grilled, put them on a platter and pour the lemony olive oil sauce over the kebabs.
4. Serve with a fresh salad and some boiled vegetables. This time, I've chosen boiled green beans.

Lemony Olive Oil Sauce

1. Heat some olive oil (to taste) with 4 cloves of sliced garlic, 1 bay leaf and pepper in a small saucepan over medium heat. Keep stirring until it starts to boil. Be careful not to burn the garlic.
2. Finally, add the chopped coriander and some lemon zest.
3. Pour the mixture over the gorgeous kebabs.

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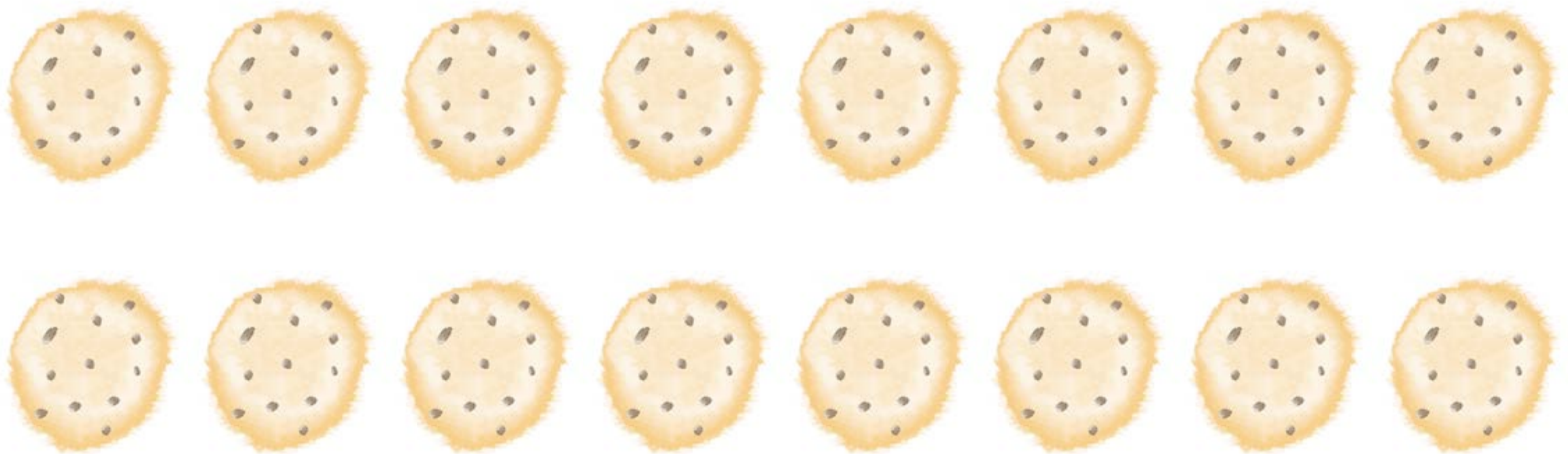
Crispy Honey Cookies with Nuts

By: [Ellie Sim from myhealthydessert.com](http://myhealthydessert.com)



When you think of Bible-inspired desserts, you likely think of recipes that feature honey. Long believed to have healing properties, honey is prominently featured in the Bible. It doesn't get much better than these Crispy Honey Cookies with Nuts! The recipe can be made using gluten-free flour and includes a total of only six ingredients, many of which you likely already have on hand at home. This recipe won't take long to make and will look especially elegant when topped with your choice of chopped nuts, such as hazelnuts, pecans, almonds, or cashews. It won't take long to bake a batch of homemade cookies when you use this recipe!

YIELDS: 16 COOKIES



PREP TIME: 10 MINUTES



COOKING TIME: 15 MINUTES



INGREDIENTS



1 large egg



4 tablespoons
coconut oil



4 tablespoons honey



3/4 cup of flour (I mixed
equal parts rice flour
and oat flour)



1/2 teaspoon
baking powder



Chopped nuts of
your choice

INSTRUCTIONS

1. Preheat your oven to 350 degrees F (180 degrees C).
2. Combine the egg with the honey and the coconut oil, then whisk them very well.
3. Mix the flour and the baking powder, and start adding it to the eggs little by little. Using a silicone spatula will help a lot.
4. Add the chopped nuts and make cookies out of the mixture. I was able to make 16 small cookies.
5. Place them onto a baking tray covered with baking paper and bake for about 15 minutes. They are ready when the kitchen starts smelling nice and the cookies' bottoms are slightly golden.
6. Let them cool down completely and enjoy!

Preacher Cake

By: [Mandy Rivers from southyourmouth.com](http://southyourmouth.com)



Company's coming, and you need a dessert right now! What is a busy home cook to do? With this easy recipe for Preacher Cake, you can quickly whip up a cake from scratch in very little time. According to legend, this cake gets its name because it can be prepared in time for a last-minute visit by the preacher. The heavenly cake uses many pantry staples, so there is likely no need to make a quick trip to the grocery store to start baking this dessert. As noted by the blogger, this recipe could even be baked as muffins for a treat that is in single-servings for potlucks or other large gatherings.

YIELDS: 15 SQUARES



PREP TIME: 15 MINUTES



COOKING TIME: 50 MINUTES



INGREDIENTS

Batter



3 cups all-purpose flour



2 teaspoons
baking soda



1 teaspoon salt



1/2 teaspoon
cinnamon



2 cups sugar



3 eggs



1 cup vegetable oil



2 teaspoons
vanilla extract



1 20-ounce can
crushed pineapple,
with juice



1 1/2 cups finely
chopped pecans or
walnuts, divided



1 cup flaked coconut
(optional)

Cream Cheese Frosting



1 8-ounce package
cream cheese, at
room temperature



1/2 cup (1 stick) butter,
at room temperature



1 teaspoon
vanilla extract



2 cups powdered
sugar, sifted

INSTRUCTIONS

Batter

1. Sift together flour, baking soda, salt, and cinnamon; set aside.
2. Combine sugar, eggs, oil, and vanilla, and mix on medium-low speed with an electric mixer until creamy. Slowly mix in flour mixture until just combined.
3. Add pineapple (undrained), 1 cup chopped pecans, and coconut, and continue mixing on medium-low speed until all ingredients are thoroughly combined (about 1 minute).
4. Spray a 13x9-inch baking pan with cooking spray. Pour cake batter into pan and bake at 350 degrees F for 45-50 minutes or until cake is set in the center and a toothpick inserted comes out clean.
5. Cool cake completely in pan, then the frost with Cream Cheese Frosting. Sprinkle remaining 1/2 cup chopped pecans over cake. Store in refrigerator.

Cream Cheese Frosting

1. Whip cream cheese, butter, and vanilla with an electric mixer until fluffy (about 2 minutes).
2. Beat in powdered sugar (add more if necessary to reach desired consistency – if your kitchen's hot, you might need more because the butter will be softer). Makes enough to top one 13x9-inch cake. Double the recipe if using the frosting on a layered cake.

Throw Together Fruit Salad

By: RecipeLion.com Test Kitchen



In this recipe for Throw Together Fruit Salad, some of the most beloved fruits from the Bible come together to create a dish that is understated and refreshing. Featuring apples, pomegranate seeds, pears, and other delicious fruits directly from the Bible, this salad recipe would make a wonderful side dish and can even be served as a healthy dessert. The salad dressing is also rife with Biblical references, with orange juice and honey among its ingredients. Consider serving this recipe for a fellowship meeting and challenge participants to name each ingredient that is mentioned in the Bible!

SERVES: 16



PREP TIME: 25 MINUTES



INGREDIENTS



1/4 cup orange juice



3 tablespoons honey



2 teaspoons vanilla



1 tablespoon lime juice



1 teaspoon lime zest



2 teaspoons chopped
candied ginger



1 tablespoon chopped
fresh mint



16 cups fresh fruit

Note: We recommend using an assortment of cut up fresh fruit, including pineapple, apples, pears, banana, red grapes, strawberries, blackberries, blueberries, kiwi, mango, and pomegranate seeds. Add other fruits or substitute with fruits of your choice such as cantaloupe, peaches, watermelon, oranges, cherries, papaya, passion fruit, or grapefruit.

INSTRUCTIONS

1. In a small bowl, whisk together the orange juice, honey, vanilla, lime juice, and lime zest.
2. Wash and cut the fruit and place in a large glass bowl.
3. Pour the dressing over the fruit and toss well.
4. Add the chopped candied ginger and chopped mint, then toss.

Special Thanks

Thank you to the following contributors for making this eCookbook possible!

[Anna Gaze from cuisinefiend.com](http://cuisinefiend.com)

[Blair Lonergan from theseasonedmom.com](http://theseasonedmom.com)

[Ellie Sim from myhealthydessert.com](http://myhealthydessert.com)

[Mandy Rivers from southyourmouth.com](http://southyourmouth.com)

[Maria Rodrigues from sweet-spotting.com](http://sweet-spotting.com)

[RecipeLion.com Test Kitchen](http://RecipeLion.com)