

The Kingdom is Like A Great Banquet

Time to Feast!

“

When it's time to fast, it's time to fast.
When it's time to feast, it is time to
feast.

-St. Teresa of
Avila

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Celebrate Your Faith

We have more feast days than fast
days!

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The Parable of the Great Dinner

“When one of those who sat at table with him heard this, he said to him, ‘Blessed is he who shall eat bread in the kingdom of God!’ But he said to him, ‘A man once gave a great banquet, and invited many; and at the time for the banquet he sent his servant to say to those who had been invited, ‘Come; for all is now ready.’ But they all alike began to make excuses. The first said to him, ‘I have bought a field, and I must go out and see it; I pray you, have me excused.’ And another said, ‘I have bought five yoke of oxen, and I go to examine them; I pray you, have me excused.’ And another said, ‘I have married a wife, and therefore I cannot come.’”

-Luke 14:15-20

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The Parable of the Great Dinner

“So the servant came and reported this to his master. Then the householder in anger said to his servant, ‘Go out quickly to the streets and lanes of the city, and bring in the poor and maimed and blind and lame.’ And the servant said, ‘Sir, what you commanded has been done, and still there is room.’ And the master said to the servant, ‘Go out to the highways and hedges, and compel people to come in, that my house may be filled. For I tell you, none of those men who were invited shall taste my banquet.’”

-Luke 14:21-24

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The Great Banquet in the Kingdom

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Blessed are those who are invited to the marriage supper of the Lamb.

-Revelation 19:9

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Beef Filet Tips with Brussel Sprouts and Couscous



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Beef Filet Tips with Brussel Sprouts and Couscous

Instructions:

Ingredients:

Beef

- 1 pound of beef filet tips cut into ½ inch or 1-inch pieces
- 2 Tbs olive oil
- 1 tsp salt
- ½ tsp pepper
- ½ cup panko breadcrumbs

Pan Sauce

- 2 Tbs butter
- ½-1 Tbs butter
- 1 cup red wine
- ½ -1tsp of salt
- ½ -1tsp of ground black pepper

Brussel Sprouts

- 1 Bag of Brussel sprouts (or 8-10 Sprouts, de-stemmed and halved)
- 1 Tbs olive oil
- 3 cloves garlic minced
- 1 Tbs butter
- ½ -1 tsp of salt
- 1 tsp lemon juice
- 2 Tbs Fruit jam

Couscous

- 1 Tbs butter
- 1 cup cooked couscous (cook cous cous according to instructions, drain and store)
- 4 garlic cloves minced
- 1/3 bunch parsley minced
- 1 cup cherry tomatoes halved
- ¼ cup heavy cream
- ½ -1 tsp Dash of salt
- Dash of ground black pepper

Beef and Pan Sauce

- In a bowl mix the beef filet tips with salt, pepper, and panko breadcrumbs.
- Put 2 Tbs of olive oil into a hot pan, once hot put the beef mixture into the pan and stir occasionally for about 2 minutes or medium rare.
- Put the beef on a plate to rest.
- Take the pan hot pan that the beef was just in and put it back over the heat, add 2 Tbs of butter to mix with the beef drippings.
- Deglaze the pan with 1 cup of red wine and reduce by half.
- Season the sauce with a dash of salt and pepper, turn off the heat, and whisk in ½ Tbs to 1 Tbs of butter to thicken the sauce.
- Add the beef back into the sauce and toss to coat it, then its ready for serving.

Brussel Sprouts

- Cut the end stem pieces off the Brussel sprouts where they were attached to the stalk, then cut them in half down the center.
- Put 1 Tbs of olive oil in a hot pan, then lay the Brussel sprouts face down in the pan and leave them like this for several minutes to get a nice sear on them.
- Add 3-4 cloves of minced garlic into the pan and stir the brussels, followed by 1 Tbs of butter.
- Add a dash of salt, 1 tsp lemon juice, and 2 Tbs fruit jam into the pan with the brussels and stir.
- Cook the brussels until they are fork tender, but they still have a bit of crunch to them (about 5 to 6 minutes total).

Couscous

- Heat up a separate pan and melt 1 Tbs of butter.
- Once melted add 4 cloves of minced garlic, 1/3 bunch of parsley minced, and 1 cup of cherry tomatoes halved.
- After a few minutes season with a dash of salt and pepper and add 1 cup of cooked couscous to the pan. Since the couscous is already cooked it wont take long, the goal is just to get it hot.
- Once the couscous is warm at ¼ cup of heavy cream and stir until incorporated and the couscous is finished.

Plating

Plate this delicious dish with a dollop of couscous in the center, top it with the saucy beef tips, and surround it with brussels. You can choose to add a bit of parsley on top for a garnish.

TMIY
THAT MAN IS YOU!
BECOMING A MAN AFTER GOD'S OWN HEART

Session 25

• What is your priority in life and how are you following your priority? What is distracting you from your priority?

• What do I need to do to feed my family, to bring them all together?