

**Tasting the Bible Session Two, July 13, 2023 5:00 pm Theme: *Sharing is Caring***

**Scripture: Mark 6:30-44**

30 The apostles gathered around Jesus and told him all that they had done and taught.

31 He said to them, "Come away to a deserted place all by yourselves and rest a while." For many were coming and going, and they had no leisure even to eat.

32 And they went away in the boat to a deserted place by themselves.

33 Now many saw them going and recognized them, and they hurried there on foot from all the towns and arrived ahead of them.

34 As he went ashore, he saw a great crowd; and he had compassion for them, because they were like sheep without a shepherd; and he began to teach them many things.

35 When it grew late, his disciples came to him and said, "This is a deserted place, and the hour is now very late; 36 send them away so that they may go into the surrounding country and villages and buy something for themselves to eat."

37 But he answered them, "You give them something to eat." They said to him, "Are we to go and buy two hundred denarii worth of bread, and give it to them to eat?"

38 And he said to them, "How many loaves have you? Go and see." When they had found out, they said, "Five, and two fish."

39 Then he ordered them to get all the people to sit down in groups on the green grass.

40 So they sat down in groups of hundreds and of fifties.

41 Taking the five loaves and the two fish, he looked up to heaven, and blessed and broke the loaves, and gave them to his disciples to set before the people; and he divided the two fish among them all.

42 And all ate and were filled;

43 and they took up twelve baskets full of broken pieces and of the fish.

44 Those who had eaten the loaves numbered five thousand men.

**Brown Bag Supper Suggestion (Optional):**

Tuna salad sandwich with sliced cucumber on pita bread



**Feeling more ambitious? St. Peter's Fish & Cucumber Salad recipes, next page...**

## **St. Peter's Fish Ingredients**

- 3-4 Whole fish (tilapia) de-scaled and cleaned
- 2-3 tbsp Olive oil
- Juice of one lemon
- 1-2 Minced garlic cloves or ½ tsp garlic powder
- ½ tsp Salt
- ½ tsp black pepper

## **St. Peter's Fish - Instructions**

- 1) Heat oven to 400 degrees F
- 2) Score the whole fish deeply on both sides, diagonally and place in an oiled grill-proof dish or tray.
- 3) Mix olive oil, lemon juice, garlic, salt and black pepper in a glass dish and smear over the fish.
- 4) Turn the fish over and repeat.
- 5) Place under the grill in the oven, turning only once if possible. The whole cooking process will take about 20 minutes depending on the thickness of the fish

## **CUCUMBER SALAD INGREDIENTS**

- 2 cups diced cucumber
- ¼ cup red onion, diced
- ¼ cup finely chopped mint
- ¼ cup finely chopped parsley
- 2 Tablespoons fresh lemon juice
- 1 Tablespoon white or red vinegar
- 1–2 Tablespoons extra virgin olive oil
- Sea salt, to taste.

## **Cucumber Salad – Instructions**

- Combine all ingredients together in a large bowl. • Season with salt to taste.

*Extra Credit: Recreate the flatbread from week one to go with your fish & salad!*