St. John's Recipe Submission

Name of Chef/Baker/Cook/Family Ingredients		Recipe Title List of abbreviations: C. = cup; tsp. = teaspoon; T. = tablespoon; lb. = pound; oz. = ounces; pkg. = package; pt. = pint; qt. = quart		
		<u> </u>		
Directions			Please PRINT cle	ear and thorough instructions!
Appetizer	☐ Main Dish ☐ E	Bread or Roll	Dessert	Side Dish
Notes, Tips, and Tricks			Servings:	

Recipe Submission Continued

Name of Chef/Baker/Cook/Family	/
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Recipe Title

Is this Recipe meat and dairy free or do you have any tips for making it fast-friendly? It's ok if not!

Please share any special memories or stories associated with this recipe. Is it a family tradition, a dish you always prepare for special occasions, or a recipe passed down through generations?

Are there any church events or activities where this recipe is commonly enjoyed?

Why did you choose to submit/share this recipe?

Parishioner Spottigt

How long have you (or your family) been a member of our church community?



Can you name a favorite saint or icon that holds special significance to you? Why is this saint or icon important to you?

Do you have a favorite Orthodox tradition or custom that you and your family observe? Please describe!

Our Holy Myrrhbearers Ladies Altar Society is planning to create a new parish cookbook and would love to include favorite recipes from our parishioners. We're looking for a mix of traditional Orthodox Christian dishes as well as cherished family recipes. We warmly invite you to share the delectable tastes of your familial traditions—those recipes lovingly passed down through the ages, revered for their distinctive flavors and the memories they evoke. Additionally, we welcome recipes that showcase the rich tapestry of Orthodox Christian culinary heritage, including classic delights such as Paska bread, Kulich, Lazarakia, and other beloved creations that celebrate our faith and traditions.