



Happy New Year! We are praying that 2021 will bring us a healthy and happier year. We look forward to the day that we can fellowship again with our church family. But until then... Our weather has already started out with snow and colder weather. I can't think of anything better than a hot bowl of soup. Below is a recipe for the Broccoli & Cheddar soup that was served at our some of our "Soup for the Soul" dinners. ENJOY!

We have also included a SNOW ICE CREAM Recipe, just in case we have another snow this year!

The Pioneer Women- Slow Cooker Broccoli & Cheddar Soup **YIELDS: 12 servings**

PREP TIME: 5mins/COOK TIME: 4 hours 0 mins/TOTAL TIME: 4 hours 5 mins

Ingredients	5 c. Low Sodium Chicken Broth	1/2 tsp. Black Pepper
1 lb. Frozen Broccoli Florets	2 cans Cream Of Celery Soup	1/8 tsp. Cayenne Pepper
1 whole Medium Onion, Diced	1/4 tsp. Seasoned Salt	1 1/2 lb. Velveeta
2 whole Carrots, Finely Diced	1/4 tsp. Salt, More To Taste	2 c. Grated Sharp Cheddar Cheese

Directions

Add the broccoli, onion, carrots, chicken broth, cream of celery soup, seasoned salt, salt, black pepper, and cayenne pepper to the slow cooker. Stir, place on the lids, and set the slow cooker on high for 4 hours. After 4 hours use an immersion blender or masher to puree 3/4 of the soup. (If you use a regular blender, blend only 1 cup at a time and use extreme caution.) Add the cheese, turn the slow cooker to low, and place on the lid for 15 minutes. Stir to melt the cheese and mix it in. Taste the soup and add more salt and pepper as needed. Serve warm! Soup keeps great in the fridge for a couple of days.

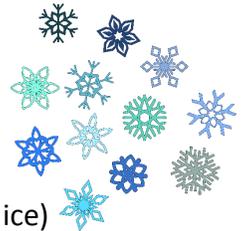
SNOW ICE CREAM

4 servings

A great alternative to fast-food French fries.

Ingredients

1 cup Milk (any kind)	1/2 cup Sugar
2 teaspoons Vanilla	8 cups Snow (approximate, can substitute shaved ice)



Directions

In a medium mixing bowl, whisk milk, sugar and vanilla until sugar dissolves. Collect clean snow. Pour mixture over the snow and whisk until well combined. Top with sprinkles, chocolate chips, chocolate sauce or nuts.

Substitutions:

- **Cream** – or milk, whatever you have on hand. I prefer to use Whole Milk, Half and Half or Heavy Cream if possible, but any milk including 1% or skim will do! You can make this recipe with rice milk to make it naturally dairy-free! Variations: Use Chocolate Milk or use Strawberry Milk. To make this dairy free, use rice milk!
- **Sugar** – Substitute with sweetened condensed milk, just eliminate both the sugar and milk, blend to taste.
- **Snow** – this recipe was designed for snow, but you can use fresh shaved ice if you prefer.

Optional Add-Ons:

- Sprinkles • Chocolate Chips • Nuts • Chocolate Sauce

Tips:

- Your result will largely depend on what kind of snow you have. If needed, freeze your snow for a few minutes first. If you have a wet snow, you'll use less milk / cream. A dry snow may use more.
- Start by adding a small amount of milk. After you incorporate the snow you can blend in more milk as needed. If the consistency is too runny, add more snow or freeze.
- Be sure to blend sugar into milk mixture first to help the sugar dissolve so it doesn't result in a gritty dessert.
- Make your mixture first before bringing in snow as it will quickly melt. You can always pop it in the freezer, if needed.

FELLOWHIP FUN

Roll a Snowman Game

Make A Snowman in the warmth of your home! This is fun for children AND Adults! All you need is 1 dice and a sheet of paper per person, and markers, crayons, or colored pencils.

First, draw a snowman body. Then, take turns rolling the dice. Add details depending on the number you roll. If you roll a number that you have already completed then it is the next person's turn.

The person who builds their snowman first, is the CHAMPION Snowman Builder! HAVE FUN!!!

roll a snowman key

		Draw the Snowman's hat.
		Draw the Snowman's arms.
		Draw the Snowman's buttons.
		Draw the Snowman's eyes.
		Draw the Snowman's nose.
		Draw the Snowman's mouth.

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