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## Reading Group Guide

1. Which character in this novel do you identify with most? Why?
2. Why do you think it was important for the women in The Yada Yada Prayer Group to get off the Internet and into each other's homes?
3. What was the common denominator that kept the women in Yada Yada hanging in there with each other?
4. Jodi, a longtime Christian, experienced what it truly meant to be "just a sinner, saved by grace" for the first time. Does admitting you're *still* "just a sinner" like everyone else feel like blame or freedom? How have you experienced "God's grace" up close and personal?
5. What "religious clichés" have basically lost their meaning for you? Brainstorm new ways to communicate old truths.
6. What particular barriers tend to divide people, even those who share the same faith, where *you* live? (Cultural or ethnic differences? Racial tensions? Doctrine or worship styles?) Brain-

storm ways you could be intentional about “breaking down the walls.”

7. What obstacles have you experienced in making friends—*real* friends—“across the color line”? (Be honest!)
8. Share instances when a cross-cultural relationship has been a gift for you. Or ask yourself: *How might an interracial or cross-cultural friendship enrich my life?* What would you be able to bring to such a relationship? What challenges might you face?
9. Do you have a group of friends that “yada” you—i.e., know you deeply, inspire you to praise (“yadah”)? If you were to form a “Yada Yada Prayer Group,” who would you invite? (Pick up the phone!)
10. What would you still like to know about the characters after reading this novel? What do you think is going to happen to The Yada Yada Prayer Group in Book Two?

## Starting a YADA YADA Prayer Group

Is God tugging at your heart to start a prayer group? But you feel totally inadequate? God will give you wisdom, sister! (Read James 1:5 and *ask!*) There is no one-size-fits-all formula for putting together a prayer group, but here are a few things to consider:

Prepare yourself . . .

First of all, bring your desire to God and pray about it! (Funny how often we skip this step.)

Ask another sister to pray with you. “If two of you agree . . . about anything, it will be done for them” (Matthew 18:19).

Read *The Power of Praying Together* by Stormie Omartian (Harvest House). This sister knows what she’s talking about!

Then . . .

**Share with your pastor** what you want to do. Choose a time for your prayer group to meet that does not conflict with other church meetings or responsibilities.

**Who needs it?** A prayer group for women in your church is perfectly legitimate. (Many “church” women are lonely or alone.) OR maybe God is calling you to reach beyond your circle of friends—to

neighbors, co-workers, another parent at your child's school, across cultural or racial boundaries. This takes prayer and intentionality.

**Personally invite other sisters to join you.** If two of you are in agreement about starting a prayer group, each of you could invite one more. That's four. Then those four each invite one. That's eight. A good beginning!

**Meet in your home**—or ask another sister to host. Or share hosting among all the members of the prayer group. Meeting in homes helps create a circle of intimacy. Also, women who are not members of your church may feel more comfortable coming to a home meeting. (But if God directs you to meet at the office, at the park, at a coffee shop, at the jail, or at the church—do it!)

**Size?** Don't let the group get too big. Twelve is usually a maximum for a small group. Eight to ten is a good number. (If lots of women want to become a part, you may need to divide into two groups! What a wonderful "problem" to have.)

**Leaders:** Be sure one or two of the sisters who are well grounded in the Word of God are willing to function as leaders/facilitators.

The meeting itself . . .

**Fellowship.** Allow at least fifteen minutes for women to arrive, get snacks or drinks, and "unwind."

**Begin with worship**—a Scripture, a song, prayers of praise—to get your focus where it needs to be, on God alone.

**Study the Word.** Spend time in the Word. This can either be a Bible study using a study guide, a Bible book study using only the gospel of John, the book of James, etc., or a short devotion

from the Word taught by someone in the group. But you will need someone to facilitate so you *do* leave time to . . .

**PRAY!** Share brief prayer requests. This is not the time for lengthy sharing or advice giving. Don't just talk about what needs prayer. *Pray* for one another!

**Respect!** Agree together that personal things shared in the group are to remain in the group—and not used as fodder for gossip. (However, if things come up that are too big to handle in the group, the leaders may need to seek outside counsel.)

Last but not least . . .

**Pray during the week** for the women who attend the group. Call to check on anyone who is missing, and pray for them over the phone.

**Be expectant** that God can do great things in you and through you as you pray.

## *So, Celebrate!*

In *The Yada Yada Prayer Group*, the sisters celebrated a major milestone for Florida: “Five years saved and five years sober!” Well, why not? At birthdays and anniversaries, we celebrate those milestones in a person’s life, to honor that person or marriage, to reflect on God’s goodness in the past and look forward to the future.

Why not other milestones? Children and adults need encouragement, and celebrations are a great way to encourage someone. Like Samen . . .

### Samen’s Story

Several years ago, our family took in a Cambodian foster daughter. Samen Sang had been born in a refugee camp. When her family finally arrived in the U.S., Samen was nine years old but had never attended school. Tiny and petite, she looked six, so she fit right into the first grade. No problem . . . until her middle school teachers found out she was fifteen, going into seventh grade. *No way!* they said—and bumped her up into high school. Of course, she wasn’t prepared, had no idea what was going on in her classes, so she started skipping school and hanging out on the street. Her mother, who spoke little English and didn’t understand how to navigate American culture, was tearing her hair out and ready to marry her off.

Long story short, Samen came to live with us the middle of her freshman year. Her schooling was a mess, but we started with the first requirement for living with us: go to school every day. No skipping. It was a struggle. Temptation to skip was great. But Samen wanted to live with us, so she was in school every day. Her grades were terrible. But on the last day of school, she had *perfect attendance* for the second semester. So . . .

*We celebrated!* We took her out to dinner. We gave her flowers. We told her we were proud of her. We bragged on her to our church. And when she walked across the platform three years later to get her high school diploma, we were there cheering for her.

So, Celebrate!

It may seem a little silly to have “graduations” from kindergarten, but even small events and milestones may be worth celebrating—especially if a celebration honors someone who might otherwise be overlooked. Some events worth celebrating:

- A surprise Appreciation Party for the janitor at your child’s school
- Balloons and snacks for the garbage truck guys—anytime, or near Labor Day
- A Thank You Celebration for the nurses who took care of you in your last hospitalization
- A one-year “You Did It!” party for someone who quit smoking
- The One-Year Anniversary of anything!—keeping a job,

your new prayer group, beating cancer, losing excess weight and keeping it off

- Completing a marathon
  - A backyard (or back porch) barbecue for the New Neighbor
  - A school drop-out who finally gets his or her G.E.D.
- . . . Or, as Yo-Yo might say, “Who needs an excuse to party?”

### Make the Celebration Appropriate to the Occasion

Don't give your kids a blow-out party for every minor achievement. A simple, “I'm proud of you,” might be all that's needed. But don't take everything for granted, either. Pulling that D up to an A-minus is a big deal and took hard work. So, celebrate!

Flowers, an inexpensive gift, even a card are wonderful ways to say, “Thank you!”

Food . . . Did we mention food? Take a milestone in someone's life, invite friends, *add food*, and *voila!* Instant party!

### Speaking of Food . . .

Hey! If you're going to have a celebration—or even if you aren't—it's time to introduce the Yada Yada Prayer Group's *Signature Recipes*.

## *The YADA YADAS' Signature Recipes*

**P**ut twelve feisty women in one prayer group, ranging in age from twenty to fifty-something, add a variety of skin colors, cultural backgrounds, ethnic upbringings, and years of church potlucks, and what do you get?

Food!

To introduce our cast of Yada Yada characters in another way, here are some “signature recipes” from each Yada Yada. “Signature?” you ask. Yep. Just another way of saying, if you see *that* on the potluck table, you know who made it without even seeing the name taped to the bowl (or pot, or plate, or whatever).

## Jodi's No-Fail Chicken-and-Rice Casserole

*Jodi's favorite when it comes to throwing stuff together for a church potluck or when she can't think of anything else to make for supper. No fail, too—IF she remembers to turn on the oven. Don't be a Jodi when it comes to little details like that.*

Full recipe serves 6–8 (half recipe serves 3–4).

1 chicken, cut up, or 8–10 pieces with skin on  
3 cups rice  
2 (10.5-oz.) cans cream of mushroom soup  
3 soup cans water (or use part white wine)  
2 packages dry onion soup mix

Preheat oven to 350 degrees. Prepare 6-quart casserole by spraying with baking spray.

Mix cream of mushroom soup, water, and dry onion soup mix together. Pour a small amount in bottom of baking dish.

Measure raw rice into bottom of baking dish. Add half of soup & water mixture and moisten rice thoroughly. Arrange chicken pieces on top. Pour remaining soup & water mixture on top.

Cover. Place on middle rack in 350 degree oven for 1½ hours.

Or bake at 325 degrees for 2½ to 3 hours.

*The secret to this tasty casserole is cooking it long enough so that the rice is tender, but not letting it dry out. It helps if you remember to turn on the oven—but we already said that.*

## Stu's Ramen Noodle Salad

*What Stu brought to the Mother's Day Potluck at Uptown Community Church. (Good thing, since Jodi forgot to put her "no-fail" chicken-and-rice casserole into the oven.) Stu keeps stuff like dark sesame oil (has a lovely oriental nutty flavor), rice vinegar, and fresh gingerroot on hand, which might seem a bit much for the average household-with-kids, but she swears they make a world of difference for anything oriental—and salads.*

- 1 (4-oz.) package ramen noodles (or use 4-oz. spaghetti, broken)
- 3 Tbsp. oil
- 3 Tbsp. honey
- 1 Tbsp. soy sauce
- 1 Tbsp. dark sesame oil
- 1 Tbsp. rice vinegar
- 1½ tsp. grated gingerroot
- 1 tsp. crushed red pepper flakes
- 3 cups cooked chicken, chilled and shredded
- 1 cup red cabbage, finely shredded
- 4 green onions, thinly sliced
- 2 large carrots, shredded
- 1 red bell pepper, sliced into thin strips or chopped
- ½ cup dry-roasted peanuts

Cook the ramen noodles as directed on the package. (Or cook spaghetti *al dente*.)

*For dressing:* Combine oil, honey, soy sauce, dark sesame oil, rice vinegar, gingerroot, and red pepper flakes in a small bowl and whisk thoroughly.

Shred chicken and chop vegetables; set aside.

Drain noodles and rinse with cold water. Then, in a large bowl, combine noodles, chicken, and vegetables. Toss with dressing. Top with peanuts (or pass separately).

## Avis's Deluxe Macaroni and Cheese

*Avis modestly says mac-and-cheese is one of the few things she can cook. "Everything else turns out raw or charred." Only later did the Yada Yadas discover this is actually true! As far as they're concerned, she can stick with the mac-and-cheese. It's good!*

Preheat oven to 305 degrees. Recipe serves 6, more or less.

2 cups elbow macaroni, cooked and drained according to package directions

1/4 cup butter or margarine

1/4 cup flour

1 tsp. powdered mustard

2 1/2 cups milk

3 cups sharp cheddar cheese, coarsely shredded

1/4 tsp. salt

1/4 tsp. fresh ground pepper

1 Tbsp. Worcestershire sauce

Tabasco sauce to taste (3 good shots)

Paprika as desired

While macaroni is cooking, melt butter in saucepan over moderate heat. Blend in flour and dry mustard. Slowly whisk in milk. Cook, whisking, until thickened. Mix in 2 cups of cheese and remaining ingredients *except* macaroni. Cook and stir until cheese melts.

Remove cheese mixture from heat; mix in macaroni. Turn mixture into a buttered 2-qt. casserole dish. Sprinkle with remaining 1 cup of cheese. Sprinkle with paprika as desired. Bake, uncovered, for 30 minutes until bubbly and lightly browned.

## Florida's Quick Catfish Dinner

*Who has time to spend an hour in the kitchen? Not Florida! When she gets home from work, not only are the husband and kids clamoring for supper, her own stomach is growling. Good thing about catfish—it cooks up in a jiffy. Tasty, too.*

Total prep time: 20 minutes. Serves 4.

4 catfish fillets, about 2 lbs.

½ cup Italian-seasoned bread crumbs

2 Tbsp. flour

½ tsp. seasoned salt

4 Tbsp. butter or corn oil

Louisiana or Tabasco hot sauce

*Also . . .*

1½ cups white rice

1 package frozen green peas

Put rice, 3 cups of water, and 1 tsp. salt in a saucepan, cover, and bring to boil, then turn heat down to a low simmer for 12 minutes. Throw frozen peas in a saucepan with 1 cup of water and bring to a slow boil.

While rice and peas are cooking, heat butter or oil in a skillet large enough to accommodate the catfish fillets. Put the bread crumbs, flour, and seasoning in a paper bag, lunch size. Drop in fillets and

shake two or three times until each fillet is coated. (Too much shaking will break up fillets.) Place the fillets in the hot skillet and cook on a medium-high heat for about 5–7 minutes per side until golden brown.

Serve with rice and peas, which should be done about the time the fillets are golden brown. Provide hot sauce for those who want it.

## Chanda's Jamaican Rice and Peas

*"Why you need a recipe?" Chanda scoffs, when asked about her favorite recipe for Jamaican Rice and Peas. "Just cook up some of dem red peas, t'row in de spices and coconut milk and some rice. What's so 'ard about dat?" Well, fine. But just in case you need a little help, here are a few tips from Chanda.*

Dried red beans are the "peas" in Jamaican Rice and Peas, though fresh Pigeon peas (Gungo peas) are used in season. **Cooking dried beans:** Soak beans overnight in plenty of water, *or* (quick method) put dried beans in a pot, add water (about 2 inches above beans), bring to a boil for one minute, turn off stove, cover pot, and let sit for one hour. Then gently simmer soaked beans until tender.

1½ cups *cooked* red kidney beans, reserving cooking liquid  
1 clove garlic, chopped  
1¼ cups unsweetened coconut milk, *plus* . . .  
Reserved bean liquid and enough water to make 2¼ cups combined liquid  
1 cup rice  
2 green onions, chopped (*or* 1 med. onion, chopped)  
1 or 2 sprigs fresh thyme (or ½ tsp. dried thyme)  
Salt and pepper to taste

Put *cooked* red beans into a large pot. Add garlic. Measure all liquids (coconut milk, reserved bean liquid, and water) to make 2¼ cups, and add to the pot. Add rice, onion, and seasonings.

Bring to a boil, reduce heat, cover, and simmer for 20 to 30 minutes or until all liquid is absorbed.

If using canned beans, drain, but save liquid to add to the coconut milk and water. Then simply add the canned beans to the pot with the rice.

## Ruth's Cheese Blintzes

*Cheese blintzes are traditional fare for Shavuot—the Jewish Feast of Weeks, known as Pentecost to Christians. The first time Ruth made these yummy delicacies for her Yada Yada sisters, Yo-Yo piped up, “Why don’t they just call ’em cottage cheese pancakes and be done with it?” . . . which earned her a whole string of Yiddishisms we can’t repeat here.*

Makes 16–18 blintzes.

### **Batter:**

4 eggs  
1 cup milk (or  $\frac{1}{2}$  cup milk and  $\frac{1}{2}$  cup water)  
1 cup flour  
 $\frac{1}{4}$  cup sugar  
 $\frac{1}{8}$  tsp. salt  
2 Tbsp. oil or melted butter

### **Filling:**

1 pound cottage cheese (dry type, or strained)  
2 beaten eggs  
2 Tbsp. flour  
2 Tbsp. sugar  
1 tsp. vanilla

### **Topping:**

2 cups sour cream (can use half yogurt)  
6 eggs

1 tsp. vanilla  
1 tsp. cornstarch  
 $\frac{1}{4}$  tsp. salt

*Plus . . .*

$\frac{1}{4}$  cup melted butter (or oil) for frying blintzes

**Step 1—Making the Crepes:** Combine batter ingredients until smooth (use mixer, blender, or food processor). Heat a small frying pan (about 7 inches)—non-stick or a heavy, seasoned pan works best—with a small amount of oil or spray with cooking spray. Pour  $\frac{1}{3}$  cup batter into hot pan and tip frying pan to spread batter around evenly. Cook briefly until small air bubbles form; bottom should be golden brown. Turn over and allow to cook another 5 seconds. Remove crepe to a plate. Repeat with remaining batter, adding small amount of oil or cooking spray as needed. Stack warm crepes between sheets of wax paper so they don't stick. Makes 16–18 crepes.

**Step 2—Filling the Crepes:** Combine ingredients for filling; mix well. Place a heaping tablespoon of filling along one side of each crepe. Fold over once to cover filling, then tuck in sides and finish rolling. Set aside until all crepes are filled. Now they're blintzes!

**Step 3—Frying the Blintzes:** Melt 1 Tbsp. butter in frying pan, add three blintzes at a time, turning once until both sides are golden brown and crisp. Repeat until all blintzes have been fried.

**Step 4—Baking the Blintzes:** Preheat oven to 350 degrees. Lightly grease a 9 x 13-inch pan and line up the blintzes. Prepare topping: Beat sour cream and eggs together until thick and creamy; add remaining ingredients and beat well. Pour topping over the blintzes and bake 1 hour.

**Step 5—Serving the Blintzes:** Serve hot with fresh cut-up fruit, such as peaches, strawberries, blueberries, etc. Or puree frozen berries and serve as a sauce. Allow 2–3 blintzes per serving. (Go ahead, *nosh* away!)

## Yo-Yo's Brother's PB&Js

*"Cook?" Yo-Yo says. "What for? Don't matter what I make; my brothers just want peanut butter and jelly. So, hey, I let 'em make their own PB&Js. It's food, ain't it?"*

2 slices white bread (preferably cheap kind that wads into a ball instead of crumbles)

Brand-name creamy peanut butter (forget "natural" peanut butter)

Jar of strawberry jam

*Teen male version:* Dig knife into peanut butter; swab one slice of bread with thick layer of peanut butter. Dig same knife into jar of strawberry jam; swab the other slice of bread with thick layer of jam. Slap the two slices of bread together (peanut butter and jam on the *inside*). Tell someone you're going "out" while your mouth is full of PB&J. Leave jars of peanut butter and jam open on counter, along with gooey knife for someone else to clean up.

## Adele's Foot-Stompin' Greens

*Why "foot-stompin'"? Because when you take a forkful of Adele's greens, you want to stomp your feet and shout, "Hallelujah!" But you can't shout, because your mouth is full, so . . . foot stompin' will have to do to show just how mm-mm good these greens are.*

*Note:* Greens are easy to grow. Even a small patch in your yard will provide enough for you and your kin. Started early, they will be ready by late June, even in Chicago, and produce sometimes into December, tasting even better after the first freeze if it's not too hard.

Serves 6–8.

2–3 lbs. collard greens (may substitute mustard or turnip greens)  
1 pound smoked neck bone, ham hocks, or in a pinch ½ pound  
bacon fried not too crispy  
2 medium onions, chopped  
5 cloves of garlic, minced  
1 tsp. crushed red pepper flakes  
2 Tbsp. chicken bouillon  
2 Tbsp. brown sugar

Wash the greens and slice out the stem and central rib. Stack several leaves on top of each other and roll them into a tube, then slice the roll to create ½ inch strips. Put 1 inch of water in the bottom of a 6–8 qt. kettle and add all ingredients. Cover and bring to

a boil. Simmer 1–2 hours or until the meat falls off the bones and the greens are tender, checking periodically that the liquid does not boil away, adding more if necessary. (Depending on how fresh the greens, they will contribute liquid, but you don't want there to be so much “pot likker” that the greens are floating in soup.)

Good any ol' time—but absolutely kickin' when served with cornbread, black eyed peas, and fried chicken!

## Delores's Mexicali Soup

*Delores calls this soup "Mexicali," because it's a blend of Mexico and California. (The Enriquez kids, however, call it "Taco Soup"!)*

- 1 pound lean ground beef
- 1 onion, chopped
- 3 garlic cloves, chopped or minced
- 1 package taco seasoning
- 1 (14.5-oz.) can corn
- 1 (14.5-oz.) can pinto beans, drained
- 1 (14.5-oz.) can black beans, drained
- 1 (6-oz.) can chopped green chiles (mild or hot, depending on taste)
- 2 (14.5-oz.) cans diced tomatoes—or 1 (28-oz.) can
- 2 (14.5-oz.) cans chicken broth (or equivalent water & chicken bouillion)
- ½ cup cilantro, chopped
- 3 limes, squeezed

**Garnish:** Shredded cheese; corn chips; sour cream

Fry together in large soup pot: ground beef, onion, and garlic until beef is no longer pink. Add taco seasoning; stir until well blended. Add cans: corn, pinto beans, black beans, green chilles, diced tomatoes, and broth. Bring to a boil, reduce heat, cover, and simmer for 10–15 minutes. When ready to serve, stir in lime juice and cilantro. Ladle into bowls. Let your *niños* choose their garnish.

## Edesa's Mama's Mango Salsa

*Say "salsa" . . . think "tomato-salsa-in-a-jar"? Not if you drop by Edesa's apartment for a snack! Hondurans make good use of luscious mangoes growing everywhere in their country. Fortunately for us gringos, mangoes are becoming more common in the fruit and produce section of many grocery stores.*

1 mango, peeled and diced  
2 avocados, peeled and chopped  
1 tomato, diced  
1/4 cup red onion, diced  
1 red pepper, diced  
1 garlic clove, minced  
Juice of 1 lime

Peel, chop, and dice away! Combine all ingredients in a bowl, let it sit for 20 minutes to mingle flavors (*or* cover with plastic wrap and refrigerate overnight to preserve flavor). Serve with tortilla chips—and you better double the recipe next time!

## Nony's Swazi Butternut Soup

*If you're lucky enough to get invited to the Sisulu-Smith household for dinner, don't be surprised if you're served this rich, golden, satisfying soup for the first course, a favorite South African starter to a meal of roast beef or lamb. But why wait for an invitation? Make this for your own family—and be prepared to offer seconds.*

2 medium onions, chopped

4 Tbsp. butter or margarine

2 medium butternut squash, peeled, de-seeded, and cut into cubes

1 large apple, peeled, cored, and chopped

1<sup>1</sup>/<sub>4</sub> tsp. curry powder

4 Tbsp. flour

1/2 tsp. ground nutmeg

3 cups chicken stock (homemade, canned, or water  
& chicken bouillion)

2 cups milk

1<sup>1</sup>/<sub>2</sub> tsp. salt

**Garnish:** Parsley (chopped), sour cream

In a large saucepan or soup pot, sauté the chopped onions in the butter or margarine. Add chopped butternut, apple, and curry powder; continue to sauté gently. Add flour and nutmeg; stir until blended.

Now add chicken stock, milk, and salt to the vegetable mixture. Cover, bring to a boil, and continue cooking over medium heat until butternut pieces are soft, stirring occasionally. Puree entire mixture (you may have to do 4 cups at a time) in a blender or food processor until soup is smooth and creamy. Reheat and serve hot with a dollop of sour cream and sprinkles of chopped parsley.

## Hoshi's Japanese Spring Rolls

*Any kind of Asian cooking calls for some special ingredients, but you can often find them in the produce section or specialty aisle at your grocery store. If not, locate the closest Asian market. It's worth it—spring rolls are fun to make! (Shh, don't tell Hoshi, but when Jodi tried this recipe, she substituted regular ol' white button mushrooms for the shiitake mushrooms, and the spring rolls were still good, if not exactly authentic.)*

4–5 dried shiitake mushrooms

1 oz. *harusame* (bean starch noodles), or cellophane noodles

$\frac{1}{3}$  pound ground pork

1 cup bean sprouts

1 can bamboo shoots, chopped

1 tsp. ginger, grated

1 Tbsp. vegetable oil

1 Tbsp. cornstarch

$\frac{2}{3}$  cup chicken broth

$1\frac{1}{2}$  Tbsp. soy sauce

1 tsp. sugar

1 tsp. sesame oil

2 Tbsp. sake rice wine (or 2 Tbsp. rice vinegar with a little sugar)

1 Tbsp. water mixed with 1 Tbsp. cornstarch

10 to 20 egg roll wrappers

1 tsp. flour mixed with 1 Tbsp. water

Vegetable oil for frying

**Advance preparation:** Soak shiitake mushrooms in water for 30 minutes to soften. Sprinkle cornstarch over ground pork and stir in well. Drop *harusame* or cellophane noodles in a pan of boiling water for 1 minute, then drain and cut into 3-inch lengths. Drain mushrooms and cut into thin strips.

**Prepare filling:** Heat oil in large frying pan, add grated ginger and sauté briefly. Add ground pork and fry until it loses its pink color; add mushrooms and bean sprouts and sauté. Then add chicken broth, sugar, soy sauce, sesame oil, sake (or rice vinegar-plus-sugar), and noodles to the pan. Heat through until mixture simmers; then add mixture of water and cornstarch. Stir well. Scoop filling into a bowl and cool.

**Wrapping the rolls:** Spoon 1–2 Tbsp. filling on egg roll wrapper. Fold one side of wrapper over filling to cover; then tuck both sides of the wrapper inward and finish rolling. Seal the edge with the mixture of water and flour.

**Frying the spring rolls:** Heat oil in a deep frying pan to 360 degrees F. Fry spring rolls, turning until all sides are golden brown. Drain and serve with soy sauce mixed with chili oil for dipping.