

"Uncle Floyd's Prayers"

February 24, 2019

by Rebecca Enney

Barabas and Gator are at the kitchen table as Uncle Floyd served up the "Sweet Potato and Ham soup" for supper, a family favorite! By the way, THIS is an apron, NOT a dress that Uncle Floyd has on! For heaven's sake!

They bowed their head for the blessing and at the end Uncle Floyd asked God to also bless Natasha Doolittle and her son Kat. Then they said "AMEN."



Barabas and Gator both looked at Uncle Floyd with question marks over their heads!

"Why would you want God to bless THEM?" asked Barabas.

"Did Kat return the key!?" asked Gator.

Natasha Doolittle was very rude when Uncle Floyd met her at the Cornerstone to ask/tell her that they suspect that Kat has taken their house key, that day Kat helped Gator home from Downattheriver, (which was a good thing), the day that Kat had clawed at Gator's underbelly, (which was bad thing!) so badly that Gator

needed stitches, in the Emergency Room!!

Natasha had stuck her tail in the air, and abruptly and indignantly clicked her four high heeled shoes out of the coffee shop!

"Why would you be nice to her!? She and her son Kat are kind of jerks!" said Gator.

"I reckon that jerks are the very people who SHOULD be in our prayers! And we should probably NOT be calling them JERKS! I reckon I am a jerk sometimes and need all the prayers I can get!"

Anyone can Love a nice person. Jesus tells us to LOVE those who are the hardest to love. They are probably the ones who need our love the most!

We are called to LOVE THE UNLOVABLE! THE END

Recipe for Uncle Floyd's Ham & Sweet Potato Soup follows.



**Uncle Floyd's
Ham & Sweet Potato Soup
With Coconut Milk**

(I reckon this will feed 4 or 5 people)

Saute **onion, celery, carrot, garlic & green pepper** in olive oil or coconut oil in a soup pot.

Add approx. 1 **c. ham pieces, bite size** in the pot and brown nicely. (cut from a ham slice, save the rest of the ham for another meal.)

Add **2 ½ c. ckn. or veg. broth.**

Cut a **large sweet potato** into bite size pieces. (no need to peel the potato.) Add to the pot. Simmer for 10 or so minutes.

Add **corn.** (instead I use a **can of beans,** either black or garbanzo.)

Season with **basil, parsley, salt & pepper** to taste.

Combine **2 ½ T. butter & 3 T flour** in a separate pan over low heat til thick. Add to soup.

OR

Add 1 can of **coconut milk.** Turn off heat (or on a very low simmer) and let the milk warm up. Serve hot and top with Grated cheese if desired.