

SAMPLER

— A PLACE — AT THE TABLE

FRESH
RECIPES

*for meaningful
gatherings*

Kelly Minter
with REGINA PINTO



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A Place at the Table

Fresh Recipes for Meaningful Gatherings
BY KELLY MINTER, WITH REGINA PINTO

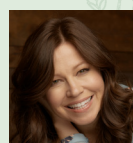
Bestselling LifeWay Bible study author Kelly Minter is known not only for her passion for God's Word, but for her ability to foster community over an inviting, delicious, and nourishing meal. Her own lifelong love for cooking and gardening paired with her many travels to the Amazon with chef Regina Pinto has resulted in rich spiritual and culinary experiences that will inspire your cooking and gatherings.

More than an ordinary cookbook, *A Place at the Table* offers readers a chance to not only approach mealtimes with accessible recipes from a renowned chef, but also hear heartwarming, personal stories from Kelly herself and enjoy some spiritual encouragement too.

For Kelly, meals should be more than just ingredients and décor, though these enhance the experience. Food has historically gathered people together, and in this cookbook, Kelly points readers to just that—opening their tables so others can have a place to experience the love of God and fellowship of his people. After all, some of the most meaningful moments in the Bible were experienced around food.

This cookbook offers a delicious, unfussy selection of both well-known and novel dishes, and it also includes personal favorites from Kelly and Regina. Featuring fresh, whole, or homegrown components, Kelly prioritizes the value of flavors that can only come with seasonal ingredients. As a bonus, there is supplemental material throughout, where the reader can hear more from Kelly and Regina about broths, seasonal drinks, canning, décor, growing herbs, and more.

In these pages, Kelly's humor and warmth shine through in each story, and the stunning photography inspires all readers to put their hand to the joy of cooking, offering others not just a meal, but a place to belong.



KELLY MINTER is passionate about teaching the Bible. When she's not singing, writing, or speaking, you can find her picking homegrown vegetables, enjoying her six nieces and nephews, or riding a boat along the Amazon river with Justice & Mercy International. A Southern transplant, she delights in college football, long walks, and a diner mug of coffee with her closest friends.

A PLACE AT THE TABLE MARKETING PLANS

B&H Publishing will support the book with the following:


- A preorder campaign: Purchasers will receive a beautiful kitchen print as a downloadable file and a chance to be a part of one of Kelly's Cultivate Events
- A launch team: 125+ women will help showcase this book on social media
- Live-stream cooking videos with Kelly and Regina
- A national media campaign
- Multiple video and digital assets
- A short podcast series with Kelly about hospitality
- Email campaigns targeting more than 1M
- Digital targeting and ads throughout the campaign
- Co-promotion with Kelly's many other products, including a Bible study launching in the months before the cookbook
- Book presence at many events that include:
 - Women's Forum
 - Sparrow Conference
 - Revive Our Hearts
 - Southern Baptist Convention
 - The Gospel Coalition
 - And other like events
- Kelly has a hospitality line of kitchen items that has been exceptionally well received
- This beautifully photographed book hosts unfussy recipes that can be completed quickly so more time may be spent with company rather than preparing the food

A PLACE AT THE TABLE PRINT AD CONCEPTS





WHY COOKING MATTERS



My love for food and cooking was cultivated by growing up in a family that loved to eat and a home where my mom made dinner most evenings.

These early experiences at home also helped set the table for my love of people and conversation—for the simple reason that food and meaningful gatherings feed one another. And this isn't just a pun talking. A conversation is always better with a cup of coffee and muffin in hand, and a cup of coffee and a muffin is undoubtedly more sublime with a person to share them with.

When we make the time to cook a meal, we're much more likely to take the time to savor it with others. When we slow down long enough for our palettes to discern seasonal flavors, experiment with a new ingredient, or grow a vegetable in our garden, we learn to appreciate God's remarkable creation and the journey it makes into our kitchens and on to our plates. And when the meals we make are shared with others at the table, I like to think that a dish is at its best, as if looking around the room and saying to itself, *I have arrived!*

The difficulty, of course, is that we live in a busy and hurried society that leaves us little time for cooking, especially with quality ingredients that taste good. That's why, with a little bit of planning, the recipes in this cookbook are accessible and doable. (We did include a few slightly more challenging ones for those who have the time to experiment, compliments of Regina.) The goal is not to burden you, but to empower you to cherish even the simplest meals with loved ones. Because when we don't make the time for cooking, good food isn't the only casualty. We miss out on all the conversations and laughter that naturally happen in a busy kitchen and around a table of homemade food.

Whenever cooking feels like a debilitating chore for me, or that I don't have the time for it, I'm reminded of an afternoon when I was in the Amazon jungle and a native pastor's wife, Maria, welcomed me into her home. She was serving chicken for dinner and asked me to stay. What I didn't realize at the time was that said chicken was in the backyard. Alive. Tottering around the grounds, blissfully unaware that this dear and gracious woman, filled with the Holy Spirit, was about to snap its head off. Maria's care of this bird from birth to, well, chicken soup, was a far cry from me having to run to the refrigerated aisle of the grocery store for two boneless, skinless breasts. Perspective.

Food is a blessing and cooking is an invitation for us to be involved in that blessing. When we cook, we're more grateful for God's gift of food.

While most of us will never have to cultivate our food, harvest it, cook it, and finally eat it for survival like Maria did, my hope is that we'll at least hang onto the cooking piece. Why? Because what I simply cannot get away from, what has changed me over the years, is that food is a blessing and cooking is an invitation for us to be involved in that blessing. When we cook, we're more grateful for God's gift of food, we're more connected to the miracle of His creation, and we're reflecting His creativity. And on top of all of those reasons—cooking is better for us and better for those around us. After all, sharing the meals we make with others is one of life's greatest joys. At least I think so.

Whether you're a novice or a pro in the kitchen, or somewhere in between, my prayer is that this collection of recipes and stories will inspire and empower you to nourish others and yourself. To sniff a new spice or try a new culinary technique. To invite a guest to your table, and perhaps introduce them to the God who made all the flavors and people they are enjoying.

In the fast-paced culture we live in, cooking matters because it's one of the last connections we have left to our food besides eating it. And in our often lonely society, cooking is one of the last connections we have to each other. My hope is that *A Place at the Table* will support and encourage you to reclaim some space in your own life and home for this good and meaningful endeavor. 🌿







ROASTED CHICKEN WITH ROOT VEGETABLES

PREP TIME: 30 minutes | **COOK TIME:** 45 minutes–1 hour | **SERVES:** 8

SPICE RUB

Salt and pepper, to taste
½ teaspoon onion powder
½ teaspoon garlic powder
½ teaspoon paprika
1 teaspoon sage, chopped
10 fresh sprigs thyme
5 tablespoons butter, room temperature

MEAT

1 large roasting chicken, whole
or cut in half

VEGETABLES

5 mini new potatoes, cut in half
2 sweet potatoes, cubed
4 red potatoes, cubed

1 small butternut squash,
cubed
2 medium carrots, sliced
1 cup pearl onions
8 cloves garlic
4 tablespoons olive oil
Salt and pepper, to taste

1. Preheat oven to 350 degrees.
2. Make the spice rub with salt and pepper (to taste), onion powder, garlic powder, paprika, sage, sprigs of thyme, and butter, mixing well. Rub the chicken with the spice mixture and set aside.
3. Mix the vegetables with olive oil, salt and pepper (to taste). Spread the vegetables around the bottom of a roasting pan.
4. Drop the chicken on top of the vegetables and bake for 45 minutes (if the chicken is in halves) to 1 hour (if the chicken is whole), or until chicken is done and golden in color.

What could possibly be exciting about chicken, you ask? To which I respond, a whole chicken properly roasted is still one of my favorite meals to eat. A whole chicken has a flavor you don't get from the boneless/skinless fare. Try this with seasonal vegetables and you'll remember what's so great about chicken.

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BERRY TRIFLE

PREP TIME: 20 minutes | **COOK TIME:** 20 minutes | **SERVES:** 6–8

CUSTARD

1 can sweetened condensed milk
2 cans milk (use the empty sweetened condensed milk can for this)
4 egg yolks
¾ teaspoon vanilla
2 tablespoons corn starch
1 (8 ounce) can table cream

WHIPPING CREAM

2 cups whipping cream

BERRIES AND CAKE

4 tablespoons sugar
2 cups strawberries
2 cups blueberries
1 cup raspberries
1 cup blackberries

1 pound cake, cut into 1-inch squares (can be homemade or store-bought)

Berries and mint leaves (garnish)

1. **TO MAKE CUSTARD:** In a medium saucepan, over medium heat, whisk together sweetened condensed milk, milk, egg yolks, vanilla, and corn starch. Whisk constantly and cook until the custard thickens into a pastry-cream consistency. Pour the custard into a bowl and add the table cream. Mix well and cover with plastic wrap, pressing it directly onto the surface of the cream to avoid forming a skin. Place in refrigerator to cool.
2. **TO MAKE WHIPPING CREAM:** Place the whipping cream in an electric mixer. Whip until the cream produces soft peaks. Set aside.
3. **TO MAKE THE BERRIES:** Mix the sugar and all of the berries in a large bowl. To macerate and bring out the juices of the fruit, let the berry mixture stand for 30 minutes.
4. To assemble the trifle, add a layer of custard to the trifle bowl first. Then add a layer of cake, followed by a layer of the berry mixture and 3 tablespoons of fruit juice. Then add a layer of whipping cream. Repeat the prior step. Once the final layer of whipping cream is at the top of the trifle bowl, garnish with some berries and mint leaves. Set completed trifle in refrigerator for one hour.

ADAPTATIONS

You can also make a mini-trifle dessert using individual cups instead of a large trifle bowl. Also, ladyfingers (2 packages broken into 2-inch pieces) can be substituted for the pound cake.



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