



Recipes for the Solemnity of Pentecost – May 23

Chicken Salad Sliders

from Beth's kitchen

INGREDIENTS*

- 2 - 3 stalks of celery, finely chopped
- ¼ cup of onion, finely chopped
- Approx. 2 tbs. dill relish (sweet or unsweet, your preference)
- Approx. 2 tbs. chopped green olives
- ¼ cup mustard (whichever type you prefer)
- 1 ½ cups of mayo
- Approx. 3 cups of cooked chicken, finely chopped (rotisserie or KoC chicken is recommended)
- Dinner or Hawaiian rolls

**These measurements can all be increased or lessened, depending on your personal preference.*

INSTRUCTIONS

1. Mix all ingredients together in a bowl, except for the chicken and bread.
2. When mixed, stir the chicken into the mixture.
3. Spread onto halved dinner or Hawaiian rolls.

7 Layer Dip (for the 7 Gifts of the Spirit)

from Beth's kitchen

INGREDIENTS

- 1 can of refried beans

- 1 large avocado
- 1 cup sour cream
- 1 cup of shredded lettuce
- 1 cup of chopped, fresh tomato
- 1 cup of shredded cheese (your favorite type)
- ½ cup of chopped black olives
- 3 or 4 whole bell peppers
- Whole celery stalks

INSTRUCTIONS

1. Spread the refried beans into the container you plan to serve the dip in.
2. Mash or finely chop the avocado. Spread on top of the refried beans.
3. Spread the sour cream over the avocado.
4. Arrange the lettuce on top of the sour cream.
5. Sprinkle the tomato on top of the lettuce.
6. Sprinkle the cheese on top of the tomato.
7. Slice the bell peppers into strips lengthways, roughly an inch wide.
8. Slice the celery stalks into 3" strips.
9. Use the celery and bell pepper strips to scoop the 7 Layer Dip.

12 Fruit Salad (for the 12 Fruits of the Spirit)

from Beth's kitchen

INGREDIENTS

- 12 different fruits! Just choose your favorites.

INSTRUCTIONS

1. Chop the fruit into bite-sized pieces
2. Mix together in a bowl
3. Add a dressing, such as Poppyseed dressing, if desired.

Cheesecake with Strawberry "Flames" (for the flames of fire on Pentecost)

INGREDIENTS

- 1 package of cheesecake bites OR 1 plain cheesecake, ungarnished

- 6 or 7 fresh, large strawberries

INSTRUCTIONS

1. Cut the leaves and/or stem off the top of each strawberry.
2. Carefully slice each strawberry into small strips, cutting from the leaf end. This will result in “flames”, as seen in the video.
3. Arrange the strawberry “flames” around the cheesecake.



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