

DINNER CLUB



Often Jesus sat down to a meal with a small group of friends. He listened to their stories. He created a safe space where people felt heard, known, and loved, and where they could experience God's Spirit. It's in those moments-- sharing a meal--social and cultural barriers are diminished.

That's what we hope to do with the Dinner Club. We want to create a place to break down barriers, share a good meal, and have life-giving conversations... just like Jesus did.

So how do we accomplish that? You provide a kitchen to prepare the meal and a place to eat together. Your group members provide the ingredients for the meal. And we provide the recipes and discussion questions to create a wonderful meal and great conversation.

WHAT YOU WILL NEED

- A kitchen
- Basic kitchen tools
- A warm and welcoming environment

Over the next few pages, you'll find some tips and FAQ's to help you get started. If you have questions we haven't answered here, please reach out to groups@crosspoint.tv or your local group's director.

GETTING STARTED

Before your first group meeting, send an email to everyone in the group welcoming them to the group and letting them know what to expect. You should ask them about food allergies and discuss how you want to purchase and cook the ingredients to make your meal. For the first week, you may choose to provide the ingredients for the meal or have people pitch in for the cost of ingredients. Either way, this is a topic to discuss with your group either before or at your first group meeting.

WHAT YOU CAN EXPECT EVERY WEEK

- A few ice-breaker questions to start the conversation.
- Big picture life questions for discussion with your group.
- A recipe for the night; a beginner recipe with some more experienced recipe options if you're ready to show off your culinary skills.
- A shopping list of the food you will need for the recipe.
- A list of the things you will need to cook the recipe.

FOR YOUR FIRST GROUP

You'll want to set a welcoming environment.

Here are a few tips on how:

- Have soft music playing in the background.
- Have the room well lit so you can see what you are cooking and eating.
- Offer each guest a beverage while they are arriving and settling in for the night of cooking and conversation.
- The first week, show everyone where to put their things and where the bathroom is located.

We know you may have some questions and we want to answer as many of them as we can.

DO I ALWAYS HOST AT MY HOME AS THE LEADER?

The best thing for the group is to keep it consistent. However; if your group chooses to switch houses that's OK too. Just make sure the group is in agreement on what you decide and then be sure to keep everyone in the loop as to where the group is meeting each week.

WHAT ABOUT FOOD ALLERGIES?

When you send your initial email to the group, ask about food allergies. Feel free to ask group members to help out with the food substitutions if needed.

WHAT IF WE WANT TO CONTINUE THE GROUP PAST THE 6 WEEKS COMMITMENT?

We would love for your group to continue meeting. (In fact, we hope you will!) Let your local campus Groups Director know if you want to continue meeting. They can help you choose your next study after Dinner Club.

WHAT IF NO ONE ANSWERS THE QUESTIONS?

As the leader/facilitator of the group, you may have to go first in answering some questions. It's always helpful to have someone you know that you can toss a question to get the conversation moving.

DO I HAVE TO BE AN EXPERT CHEF FOR THIS GROUP?

NO! In fact, you'll find that the recipes vary in difficulty. Each week we will give you a beginner option and also one that allows more creativity and preparation if you want to take it to the next level.

DO I COOK EVERYTHING?

The goal is for everyone to participate when making the meal together. Someone can chop ingredients, make a salad, prepare a side dish, etc. It will be fun to make it a group experience and help everyone feel included.

FAQ

FAQ

DO I HAVE TO PURCHASE ALL THE INGREDIENTS?

Not necessarily. If you want to purchase everything the first week you can. Otherwise, you can assign or ask group members to help with the purchase of all the food ingredients. We want to build community and ownership for this group. The more members have the opportunity to buy into the group the more they will commit to it.

WHAT DOES THE GROUP FLOW OF THE EVENING LOOK LIKE?

- Welcome everyone as they arrive
- Once 2 or 3 people are present you can start preparing the meal
- Engage in small talk while making the meal
- Once the meal is ready, sit down to eat
- Pray before the meal
- Eat and discuss the questions given for each week
- Close in prayer, you can choose your own prayer or read the one in the curriculum
- At the end of the group, let everyone know what to expect next week

HOW OFTEN DO I COMMUNICATE WITH THE GROUP?

- Each week you should send out an email to the group reminding them of the next meeting. You can use this opportunity to ask who wants to help with ingredients or decide at the end of each group meeting.
- Send a quick text reminder the morning the group will be meeting.

HOW TO LEAD A DISCUSSION

Each week has questions that are made to be reflective and can be deep and personal. If we choose to be transparent and honest, some things could be difficult for each group member to admit. It's important to really listen and to be kind and supportive with one another in your response to other group members' answers.

Don't stress out over how to answer the questions.

These questions are set to be a guide. As the conversation moves feel free to ask more follow-up questions where you feel they are needed. Keep the conversation natural and moving forward.

Note: You probably won't have enough time for everyone to answer every question each week.

Each week the questions are broad enough that everyone should have a chance to answer. They are intentionally broad to engage those who don't follow Jesus.

However; you can easily answer the questions from a faith-based perspective.

TIPS

CREATING A GOOD COMMUNITY GROUP EXPERIENCE

1. Be consistent and encourage everyone to show up every week. It's important that everyone does their part in honoring that. It's hard to build relationships if you don't take the time to be there.
2. Leaders should be prepared to always start and end on time. This creates a reliable environment and helps to build trust.
3. Keep it real. Trust takes time. The more real you can be, the more real others will be. This may be the only place where you don't have to pretend to be someone else. No one wants you to be anything other than who God says you are.
4. Keep it confidential. What is said in the group, stays in the group. Your group needs to be a safe place for you to share your story and for others to share theirs. That's how trust is built.
5. Be respectful. You won't agree with everyone 100% of the time. That's okay. Your Community Group must be a place where people can share their opinions and ask questions without judgment.
6. Participate. Answer the questions, share your prayer requests, and pray for others in your group. Remember, you will get out of the group what you put in.

WEEK 1

GETTING TO KNOW YOU

This week we will be getting to know each other. It's important to spend some time getting acquainted before we dive into deeper questions about life and faith.

When you spend time learning more about each other you start to build trust. The more trust you have, the more you can talk about life's challenges and experiences.

ICEBREAKER QUESTIONS

- What is your favorite meal to eat?
- If you could eat one thing for the rest of your life, what would it be?
- Why did you choose to join this group?

MAIN QUESTIONS

- What was your favorite thing to do as a kid? Is it something you would still do as an adult? Why or why not?
- What is the best vacation you have ever had? Why was it the best?
- What makes you lose track of time? How does it affect you?
- If you could invent anything, what would you invent and why?
- If you could pick a theme song for your life, what would it be and why?
- What's on your bucket list?
- What do you enjoy reading about?
- What do you do in your spare time?
- You are in an elevator for 90 seconds with someone you look up to. What do you tell them about yourself and why?

CLOSING PRAYER

God, thank you for this group of people. Thank you for the opportunity to learn more about each other and support one another. Help us honor one another and you over the next few weeks as we learn more about each other. In Jesus' name, Amen.

GROUP LEADER

This is a great time to discuss who brings which ingredients next week. Remember to send an email reminder (a few days before) and text reminder the day of the group meeting.

PIZZA

INGREDIENTS

- 6 Premade Crusts or Pizza dough from the grocery store bakery
- 2 Bottles tomato Sauce
- 4 Bags shredded Mozzarella Cheese
- Sliced Pepperonis
- 1 Tube Jimmy Dean Ground Sausage
- Toppings of Choice

WHAT YOU NEED

- Large Saute pan
- Knife to cut toppings

DIRECTIONS

1. Preheat the oven to 375.
2. Drizzle olive oil in a large saute pan and place on the stovetop over medium heat. Once the pan is warm, place ground sausage in the pan and cook. Once the sausage is fully cooked, remove it from heat and set it aside.
3. Slice, dice, and/or strain all toppings for pizzas.
4. Build your own pizza and bake at 375 for 12-15 minutes. If using pre-made crusts or store-bought dough, follow the directions on the container.

If you would like to make your own pizza crust, try the recipe below. We suggest making the dough at least one hour before your guests arrive as the dough needs time to rise.

INGREDIENTS

- 1 ½ cups of warm water (100- 110 degrees)
- 1 package of instant dry yeast
- 1 tablespoon of sugar
- 2 tablespoons of olive oil
- ¾ teaspoon of salt
- 3 ½ cups of all-purpose flour

DIRECTIONS

1. Whisk the warm water, yeast, and sugar in a large bowl (or use a stand mixer with the paddle attachment to mix for you)
2. Add the olive oil, salt, and flour and mix for 2 minutes at low speed. Turn the dough out onto a lightly floured surface and knead the dough for 3-4 minutes. The dough should be soft and bounce back when you poke it with your finger.
3. Lightly grease a large bowl with olive oil. Place the dough into the bowl to cover it with olive oil. Cover the bowl with aluminum foil, plastic wrap, or a kitchen towel. Allow the dough to sit at room temperature for 60 - 90 minutes or until doubled in size.
4. Preheat the oven to 475 as you shape the dough. Grease your baking sheet with olive oil or nonstick spray.
5. Punch the dough down to release any air bubbles. Divide the dough into equal parts (this recipe calls for 2, 12-inch pizzas but you can make smaller pizzas). On a lightly floured work surface using a rolling pin to roll out the dough. Place the dough on your greased pan.
6. Cover dough lightly while you prepare the toppings.
7. Lightly brush olive oil on the top of the pizza. Top with sauce and toppings of choice.
8. Bake for 12-15 minutes on a baking sheet.

WEEK 2

GIFTS AND TALENTS

Those words can be a little overwhelming. We get it, but it's true. Everyone has unique gifts and talents. In this group, we hope to celebrate each other's gifts and talents. This week don't be afraid to talk about the unique things God has gifted you with. Share with your group and also be encouraging to each other as they share their gifts and talents.

Remember, don't stress out over how to answer the questions. These questions are set to be a guide. As the conversation moves feel free to ask more follow-up questions where you feel they are needed. Keep the conversation natural and moving forward. It's OK if everyone doesn't answer every question or you don't get to every question.

ICEBREAKER QUESTIONS

- If you could have one talent for the rest of your life what would it be and why?
- Who is the most talented person you know? What makes them so talented?

MAIN QUESTIONS

- What do other people always thank you for?
- What do others ask for your help with?
- What are your gifts and talents? Do you think there's a correlation between what people thank you for and ask for your help with?
- How are you currently using your gifts?
- How do your gifts contribute to those around you?
- What gifts have others seen in you?
- Finish this statement: I feel most alive when I am _____.
- Finish this statement: I feel most drained when I am _____.
- Have you ever done a spiritual gifts test? If so, how are you using those gifts?

CLOSING PRAYER

God, thank you that you have gifted each one of us uniquely. Will you help us use our gifts for you and to help others? Where we have gifts lying dormant in our lives will you reveal them to us so we can reignite them? Thank you for the gifts you have given each one of us. In Jesus' name, Amen.

ACTION STEP

If you haven't already done a spiritual gifts test encourage your group to do it over the next few weeks. You can take the test at giftstest.com.

Note: In the last week of the group, we will circle back around on how to use the gifts God has given us, tied with our passion and purpose to serve those around us.

ASADA TACOS

INGREDIENTS

- 1 package Flank Steak
- 1 head of Iceberg Lettuce
- 2 Bags of shredded Mexican Cheese
- 4 Roma Tomatoes
- Sour Cream
- Hot Sauce
- 1 package flour tortillas
- 1 package crispy taco shells
- Cumin, garlic powder, chili powder, salt, pepper

WHAT YOU NEED

- Large Saute pan
- Knife to cut vegetables
- Cutting board

DIRECTIONS

1. Drizzle olive oil in a large saute pan over medium-high heat. Pre-heat oven to 400 degrees.
2. Pat Flank steak dry with paper towels and season with Salt, Pepper, Cumin, Chili powder, and Garlic powder.
3. Place flank steak in a hot saute pan and get a nice sear on both sides.
4. Once both sides have been seared, finish flank steak in the oven. Depending on how thick your flank steak is will determine how long it needs to cook in the oven. I recommend anywhere from 7-12 minutes. Feel free to pull from the oven and slice open to see if the steak is thoroughly cooked. We prefer a medium flank steak.
5. While flank steak is cooking someone can do the following:
 - Warm flour tortillas
 - Dice Roma Tomatoes
 - Julienne Lettuce (thinly slice)
6. Let flank steak rest for a few minutes, then slice and dice.
7. Build tacos and enjoy!

You can serve your tacos with chips and salsa, queso, Spanish rice, and beans.

If you would like to prepare some extra side items, we have a few more recipes you can choose from.

SALSA

INGREDIENTS

- onion (1/4 of a medium-sized onion)
- Sliced Jalapeño (fresh or pickled, base number of slices on your preference of spiciness)
- Fresh Cilantro - as much as you like
- 1 can Rotel
- 1 can diced tomatoes
- Cumin (1-2 tsp or as much as you like)
- Garlic Salt (1-2 tsp or as much as you like)
- Honey or sugar to cut the acidity and cut the spice
- Half a lime squeezed

DIRECTIONS

1. Pulse all of the ingredients in a food processor or blender until you get the desired consistency you want.

EASY SPANISH RICE

INGREDIENTS

- 2 Tablespoons of oil
- 2 tablespoons of chopped onion
- 1 ½ cups uncooked white rice
- 2 cups of chicken broth
- 1 cup of chunky salsa

DIRECTIONS

1. Heat oil in a large skillet over medium heat. Add onions and saute for 5 minutes or until soft.
2. Mix rice into the skillet. Once the rice is browned add chicken broth and salsa.
3. Reduce heat and cover to simmer for 20 minutes or until liquid is absorbed.

WEEK 3

LIFESTYLE

Each of us has a lifestyle we've grown accustomed to. It's how we choose to live our day-to-day lives. What we do and who we hang out with contributes to the lifestyle we lead.

This week we will be taking a look at our lifestyles and discussing what's healthy about them and what may need work.

ICEBREAKER QUESTIONS

- Looking from the outside, who is someone you think has a perfect life? What makes their life so perfect?
- If you could switch lives with anyone for one day who would it be and why?

MAIN QUESTIONS

- What are some healthy rhythms you have in your life?
- What are some unhealthy rhythms you have in your life?
- What would you regret not doing, being, or having in your life?
- Pull out your phones, look at the usage on your phone. What do you spend most of the time on your phone doing? How does that make you feel?
- How do you compartmentalize your life?
- Do you keep your faith compartmentalized from the rest of your life? Talk about that.
- How does your lifestyle vary by who you are spending time with?
- What do you want more of in your life? (you can't say money)
- If you could make one change in your life, no matter how impossible it seems, what would that change be?

CLOSING PRAYER

God, thank you for rhythms that help us draw near to you. Will you show us the unhealthy rhythms in our lives that don't line up with your will for our lives? Will you show us where we aren't living a life that is integrated with our faith and relationship with you? Thank you for loving us and wanting to spend time with us.

ACTION STEP

Take note of the rhythms of your life this week and write them down. Which ones do you need to change? How can you develop a plan to have a healthier lifestyle and develop healthy rhythms in your life?

If you compartmentalize your life, think about how you can intentionally decompartmentalize and live a life where you are the same person in every situation.

GREEK FARRO BOWL

INGREDIENTS

- 5 Chicken Breasts
- 1 Container Cherry Tomatoes
- 1 Jar Kalamata Olives
- 1 package Feta Cheese
- 2 Large Cucumbers
- 1 Bag Uncooked Farro
- 1 Medium Red Onion
- 1 16 oz Container Taziki Sauce

WHAT YOU NEED

- Skillet
- Medium size pot
- Knife to cut vegetables

DIRECTIONS

1. Slice chicken breasts in half, horizontally. Generously sprinkle salt and pepper on both sides of the breasts. Place the skillet on the stovetop and turn to medium heat, drizzle olive oil in a pan, once the skillet is warm place chicken breasts in the pan. Get a nice color on chicken breasts then flip to the other side and finish cooking.
2. Fill a medium-sized pot with water halfway, add salt to the water and bring to a boil. Once the pot comes to a boil add the farro and let cook on medium heat for 15-17 mins.
3. While the chicken and farro are cooking have someone do the following:
 - Crumble Feta
 - Dice Cucumbers
 - Cut Cherry Tomatoes in half
 - Cut Olives in half
 - Julienne (thinly slice) Red Onions
4. Once farro is done cooking, strain water out of the pot.
5. Once all of the chicken is done cooking, thinly slice.

Build your own bowl and enjoy!

You can serve farro bowls warm Naan bread (found in the bakery of most grocery stores and hummus (store-bought or make your own)

HUMMUS

INGREDIENTS

- 2 cans of chickpeas (drained but keep the liquid)
- 2 cloves of crushed garlic
- 2 tablespoons of fresh lemon juice
- ½ cup of tahini (ground sesame seeds found in health section or close to nut butters)
- Olive oil
- Salt
- Paprika

WHAT YOU NEED

- Blender or food processor

DIRECTIONS

1. In a food processor, combine the chickpeas, garlic, lemon juice, and tahini, and puree to a chunky paste. Scrape down the side of the bowl. Add 2 tablespoons of olive oil, salt, and paprika and puree until smooth. If the hummus is too thick, gradually add water or chickpea liquid until desired consistency. Feel free to add more salt or paprika to your taste.

4 WEEK

CHARACTER

Our character encompasses many things, our personality, morals, values, and beliefs. All of which are based on what you think and feel and how you behave.

Your character is experienced by every person you come in contact with within your life. How we treat others and how we handle ourselves in different situations give others a glimpse of our character. We're all human and make mistakes. But rather than letting our mistakes define our character, we should learn and grow from them.

This week as we discuss character, be sensitive to what other people say. These questions are made to be reflective and can be deep and personal. If we choose to be transparent and honest, some things could be difficult for each of us to admit. It's important to really listen and be kind. Be supportive of one another in response to other group members' answers.

ICEBREAKER QUESTIONS

- If you could be any character from a movie or TV show who would you be and why?
- Who is your favorite Disney character and why?
- Who is your favorite villain and why?

MAIN QUESTIONS

- Do you consider yourself an optimist or a pessimist? What do you think are the contributing factors to your answer?
- When do you know you are being completely authentic? When was the last time you felt this way?
- What are some values your parents introduced to you as a child? Do you still live by those values?
- What is the strongest moral you live by?
- What is one value that has changed over the last 10 years of your life and why?
- If an acquaintance were to talk about your character, what do you think they would say?
- Would you agree with their assessment of your character? Why or why not?
- What would your closest friend say about your character?
- How does your character change based on the groups of people you are spending time with? Why does it change?
- What is one thing about your character you want to work on? How can you work on it?

CLOSING PRAYER

God thank you that you created us uniquely. That our personalities and character are things we can develop to better ourselves. Will you help show us where our values don't align with yours? Will you help us have a character that is a reflection of the love you have for each of us? In Jesus' name, Amen.

ACTION STEP

Make a list of your values. Are you living these values out? Where can you be more intentional with how you live out your values.

SPAGHETTI

INGREDIENTS

- 2 Boxes Spaghetti Noodles
- 2 Pounds Ground Beef
- 2-3 Jars Spaghetti Sauce
- Parmesan Cheese
- Garlic Bread (found in your local grocery bakery aisle or in the frozen bread section)

WHAT YOU NEED

- Large pot to boil spaghetti noodles
- Large saute pan

DIRECTIONS

1. In a large pot, fill halfway with water and turn on to medium-high heat, drizzle olive oil in a pot of water and add 2 Tablespoons of Salt. Once the pot comes to a boil, turn down the heat to a medium temperature and add spaghetti noodles. Follow instructions on the box on the cooking time for the noodles. Strain noodles once done.
2. In a large saute pan, drizzle with olive oil and turn on to medium heat. Once the pan is warm, add ground beef and a choice of seasonings. (Recommended seasonings: Salt, Pepper, Garlic Powder, Oregano). Once it is done cooking, strain excess grease.
3. Add spaghetti sauce (see below for a make your own sauce recipe) to saute pan of beef and let it warm.
4. Warm garlic bread in the oven.
5. Once all ingredients are ready, build your spaghetti bowl and garnish lightly or heavily with parmesan cheese!

If you want to make your favorite spaghetti sauce recipe feel free to do so or use the one below.

INGREDIENTS

- 2 cloves of crushed garlic
- ½ cup of minced onion
- 1 (28 ounces) can of crushed tomatoes
- 2 (6 ounces) cans of tomato paste
- 2 (6.5 ounces) cans of canned tomato sauce
- ½ cup water
- 2 tbsp brown sugar
- 1 ½ tsp dried basil leaves
- ½ tsp fennel seeds
- 1 tsp of Italian seasoning
- 1 tsp salt
- 1 tsp pepper
- 2 tbsp fresh chopped parsley

DIRECTIONS

1. Add all ingredients together in a large pot and bring to a boil.
2. Reduce heat and let simmer for up to 1.5 hours.
3. Brown your ground beef in a separate pan and drain. Add meat to the sauce.

Serve with a salad of your choice and warm garlic bread.

5 WEEKS

PURPOSE

We all have a purpose in life. Some people feel their purpose is based on how much power and prestige they have. Some feel their purpose is tied to how much money or fame they have. Others feel their purpose is tied to the significance of their work or by making a difference in the world. When those things are shaken, it can make us pause and question our purpose.

This week we are going to talk about our purpose. If you consider yourself a follower of Jesus, your purpose probably has something to do with what it looks like to follow Him.

ICEBREAKER QUESTIONS

- What did your 15-year-old self imagine you would be doing right now?
- What would you do if no one needed (insert your job here) anymore?
- Why are you doing what you are currently doing?
(pertaining to your job or career)

MAIN QUESTIONS

- What would you regret not doing, being, or having in your life?
- What desires keep tugging at your heart?
- What would you do if you knew you couldn't fail? What keeps you from trying it?
- What do you believe are some things that contribute to someone's life purpose?
- Do you have a purpose statement? If so, would you be willing to share it with the group? If you don't have one, what do you think it would be?
- Have you ever done training on discovering your purpose in life? What did you learn about yourself through that process?
- How is your faith tied to your purpose in life?
- How has your purpose in life changed over the years?
- What is currently tied to your purpose in life that needs to change?
- If you could rewrite your life's purpose today, what would it be?

CLOSING PRAYER

God thank you for creating us for a purpose. Will you show us where we place our purpose on things that we shouldn't let define us? Will you show us how to live out the purpose you have for us? In Jesus' name, Amen.

ACTION STEP

How are you living your life on purpose? Where do you need to adjust your lifestyle to live a life on purpose? What steps can you take to accomplish this?

BUTTER CHICKEN

INGREDIENTS

- 4 boneless, skinless chicken breast, cubed
- salt, to taste
- pepper, to taste
- 3 teaspoons chili powder, divided
- 1 teaspoon turmeric
- 9 tablespoons butter, divided
- 2 cups yellow onion, diced
- 4 teaspoons garam masala
- 2 teaspoons cumin
- 2 teaspoon cayenne pepper
- 1 tablespoon ginger, grated
- 3 cloves garlic, minced
- 1 cinnamon, 3 inches (8 cm) stick
- 16 oz tomato sauce
- 1 ½ cup water
- 1 ½ cup heavy cream
- rice (follow the directions on the container)

WHAT YOU NEED

- Large bowl to mix ingredients
- Large pot to cook the meal
- Small pot to make rice

DIRECTIONS

1. In a large bowl, season the chicken breast with salt, pepper, 1 ½ teaspoon chili powder, and turmeric. Let sit for 15 minutes to marinate.
2. Melt 3 tablespoons of butter in a large pot over medium heat. Brown the chicken, then remove it from the pot.
3. Melt another 3 tablespoons of butter in the pot, then add the onion, garam masala, remaining chili powder, cumin, ginger, garlic, cayenne, cinnamon, salt, and pepper. Cook until fragrant.
4. Add the tomato sauce and bring to a simmer.
5. Add the water and cream and return to a simmer.
6. Return the chicken to the pot, cover, and simmer for another 10-15 minutes.
7. Stir in the last 3 tablespoons of butter and season with more salt and pepper to taste.
8. Remove the cinnamon stick. Serve the chicken over rice and garnish it with cilantro.

This dish is best served with warm Naan, found in the bakery section of the grocery store.

You can add steamed broccoli as a side as well to get your veggies in!

WEEK 6

LEGACY

Over the last few weeks, we've talked about big building blocks of our lives that make us the people we are today. Our gifts and talents, lifestyle, character, and purpose all contribute to the way we live our lives and the legacy we want to leave behind after we die.

Legacy is taking the long view of your life. The longer the view we take, the better decisions we make. How we choose to engage our gifts and talents, live our life, develop our character and have a life purpose based on eternal things all contribute to the legacy we are leaving behind.

This week we're going to discuss the legacy we want to leave behind.

Leader Note: We won't have icebreaker questions this week. Instead, we will talk about what we have learned from the last 6 weeks and how to apply it to our lives.

MAIN QUESTIONS

- When you hear the word legacy what does it make you think about?
- What are some things you think contribute to leaving a legacy behind?
- Whose legacy has impacted your life and why?
- What can you take from their legacy and implement it into your life?
- What kind of legacy do you want to leave behind?
- What can you currently do to ensure you are living the legacy you want to leave behind?
- Who shares the same legacy values as you? How can you invite them into living the legacy you desire?

FOLLOW UP QUESTIONS FROM THE LAST 6 WEEKS

- Which week has had the most impact on you through the Dinner Club?
- What have you learned in the last few weeks that you want to apply to your life?
- Which do you want to work on the most: using your gifts and talents, lifestyle changes, developing your character, living out your purpose more effectively, creating a legacy you can be proud of.
- Where can you see your gifts and talents, lifestyle, character, and purpose create a legacy you can leave after you are gone?

Leader - please go over the action steps for the end of the group

If your group wants to continue meeting, please let us know. All of our community group directors would be happy to help you with your next steps.

ACTION STEP

Over the last few weeks, we have spent time talking about how to live our lives on purpose and live fully the way God created us to live. We've intentionally based the recipes to have an international flair. In fact, the recipes were specifically tied to countries where Cross Point has global and local partners.

6 WEEKS

GLOBAL

MEXICO - Caring Hearts; serving the vulnerable in San Luis through various programs including a boys and girls home, projects in the dump, and rehab centers

INDIA - Seed India; we help meet basic physical needs as well as introduce people to Jesus through projects in the slum, boy's and girl's dream homes, and church plants in more rural communities.

LEBANON - Heart for Lebanon; serving refugees families who have fled their homes in the middle east in search of a better life in Lebanon. We build relationships with these families while meeting their basic needs, and facilitating bible studies and worship gatherings.

LOCAL

THE HIGHLANDS - We hang with refugee and immigrant families who have settled in this apartment complex. We help meet some of their physical needs but more than that we do life together.

PATH PROJECT - We build relationships through tutoring and mentoring with the immigrant youth of this mobile home community.

QUESTIONS

- Have you found purpose in serving globally or locally before? Share with the group your experience.
- We can serve our global and local partners and support their purpose by praying, giving, or going.
Of these 3, which do you feel aligns with your purpose?
- What could be the next step to connect your purpose to a cause globally or locally?

We would love to connect with anyone interested in the opportunities we have at Cross Point. To do so email Jeff jeff@crosspoint.tv for Global and Sarah sherrick@crosspoint.tv for Local opportunities.

Whether you are drawn to serving locally or internationally, there are multiple ways to use your gifts and talents at Cross Point to help people find and follow Jesus. Whether it's the gift of hospitality (guest experience) helping (kids and students) or leadership (groups), we are always ready to add to our teams to further what God has for the church. Email groups@crosspoint.tv if you have more questions on how / where you can get involved in the church.

CLOSING PRAYER

God, we spent the last six weeks looking into our lives and the way we live them. Thank you for the opportunity to have these conversations with others. Thank you for loving us and helping us take the time to be more like you. Will you help guide us to a life that honors you with our gifts and talents, lifestyle, character, and purpose. Help us create a lifestyle of honor. In Jesus' name, Amen.

CHICKEN RAMEN

THIS WEEK YOU CAN CHOOSE BETWEEN A GLOBAL OR LOCAL RECIPE. WE CHOSE ONE OF EACH TO TIE INTO THE OPPORTUNITIES CROSS POINT HAS TO SERVE BOTH OUR LOCAL AND GLOBAL COMMUNITIES WE PARTNER WITH.

INGREDIENTS

- 2 lb package of Ground Chicken
- 3 containers Chicken Broth
- 2 packages Egg Noodles
- 16 oz package White Button Mushrooms
- 6 Eggs
- 1 package Baby Bok Choy
- Salt and pepper to taste
- 2 bundles Green Onion

WHAT YOU NEED

- Pot to boil noodles
- Large Saute pan
- Stockpot
- Knife to cut vegetables

DIRECTIONS

1. Fill a large pot with water halfway, bring to a boil. Place egg noodles in the pot and cook until al dente.
2. In a large saute pan, place on medium heat and add olive oil. Once the pan is warm, place ground chicken in the pan and season with salt and pepper.
3. While Noodles and ground chicken cook, place chicken stock in a large pot on medium-low heat.
4. Cut mushrooms in half and add to the pot of stock.
5. Once noodles are done cooking, strain and set aside. Save water that you boiled noodles in.
6. Place the pot back on the stovetop on medium heat and bring water back to a boil. Once water is boiling add Eggs to the water and boil, 12-15 minutes.
7. Once the ground chicken is done cooking, transfer to the serving dish.
8. Place the pan that you cooked chicken in back on the stovetop and add olive oil to the pan.
9. Cut bok choy in half and add to a warm saute pan (the pan that chicken was cooked in). Saute bok choy, once cooked remove from heat and set aside.
10. Dice Green Onions and set aside.
11. Build your ramen bowl and enjoy.

Can be served with edamame as an appetizer.

CHICK-FIL-A SANDWICH

YOU MAY NEED TO DOUBLE OR TRIPLE THIS RECIPE BASED ON HOW MANY PEOPLE ARE IN YOUR GROUP.

INGREDIENTS

- 4 chicken breast halves
- 1/2 cup pickle juice
- 1/4 cup water
- 1/2 cup milk
- 1 large egg
- oil for frying
- 4 hamburger buns
- Pickle, lettuce, tomato and cheese slices , for topping

BREADING

- 1 cup all-purpose flour
- 3 Tablespoons powdered sugar
- 1/2 teaspoon paprika
- 1 teaspoon freshly ground black pepper
- 1/2 teaspoon chili powder
- 1/2 teaspoon salt
- 1/2 teaspoon baking powder
- 1-2 teaspoons cayenne pepper *optional, for a spicy chicken sandwich

CHICK-FIL-A SAUCE

- 1/2 cup mayonnaise
- 1 teaspoon dijon mustard
- 3 teaspoons yellow mustard
- 2 teaspoon barbecue sauce (hickory tastes the best)
- 2 Tablespoons honey
- 1/2 teaspoon garlic powder
- 1/2 teaspoon paprika
- 1 teaspoon lemon juice

DIRECTIONS

1. Marinate the chicken: combine the pickle juice and water in a ziplock bag. Add the chicken breast halves and marinate for 30 minutes.
2. Make the sauce: Make the Chick-fil-A sauce by combining all ingredients in a bowl. Mix well and set aside.
3. Next, in a large bowl mix the breading ingredients together: flour, powdered sugar, paprika, black pepper, chili powder, salt, and baking powder.
4. In another bowl mix the milk, and egg.
5. Add 2-3 cups of oil to a large saucepan and heat oil to about 350 degrees F.
6. Coat the chicken: Dip the marinated chicken into the egg mixture, and then coat in the flour breading mixture. Now “double-dip” by repeating this step and dipping that same chicken tender back into the egg mixture and then back into the flour again!
7. Pan fry: Place chicken in hot oil and fry for 3-4 minutes on each side. Remove to paper towel to dry.
8. Assemble Sandwich: Toast the sandwich buns. Grab the Chick-fil-A sauce and smooth it on both sides of the buns. Top with lettuce, cheese, and crispy chicken!

CHICK-FIL-A SANDWICH

AIR FRYER CHICK-FIL-A SANDWICH

Preheat fryer to 370°F. Grease the inside basket/rack of the air fryer and place two coated chicken breasts in the air fryer. Lightly spray the top of the chicken. Cook the chicken for 11-13 minutes, flipping halfway through cook time. Assemble sandwich as instructed below.

BAKED CHICK-FIL-A SANDWICH

Preheat oven to 450°F. Place a wire cooling rack on top of a baking sheet. Place your coated chicken breasts on the wire rack and spray both sides lightly with olive oil. Bake the chicken for 12 minutes, flip and bake for another 15 minutes or until it's cooked through.

FOR A SPICY CHICK-FIL-A CHICKEN SANDWICH

If you'd like to add a little heat to your chicken sandwich, add 1-2 teaspoons of cayenne pepper to the flour mixture when making the breading. If you want to make normal and spicy, bread the chicken without cayenne in your first batch. Then add the cayenne to the breading mixture for the rest of the chicken spicy sandwiches. Cook according to instructions.