

Burnt Offerings

A collection of recipes by priests and bishops of the Archdiocese of Chicago and beyond



Photo provided by Rev. Ken Fleck

After a lifetime of cooking, Rev. Ken Fleck, now pastor emeritus of St. George Parish in Tinley Park, sent out a missive more than 20 years ago to archdiocesan priests asking them to send him their favorite recipes for a cookbook he was planning. He got back 339. In 2005, Rev. Fleck self-published *Burnt Offerings* as a way to “dispel the myth and mystery that sometimes surrounds priests as a ‘breed apart,’” according to the book’s dedication.

“We lead prayer, preach, celebrate the sacraments,

visit the sick, comfort the dying, counsel the troubled, and, at times, trouble the conscience,” he wrote. “I hope that those who try the recipes in the book will be able to reflect on the good priests who are ordinary guys with an extraordinary dream. With their faults and failings, skills and talents, they seek to answer the call heard long ago to help and serve—to be Christ for others.”

SUMMER BBQ RECIPES

Spinach Dip

- 1 pkg. frozen spinach, cooked, chopped and drained
- 1 c. mayonnaise
- 1 c. sour cream
- 1 pkg. Knorr leek soup mix
- 1 bunch green onions, chopped
- A dash Tabasco (optional)
- French bread slices

Mix ingredients. Chill. Serve in hollowed bread loaf with French bread slices around the loaf.

—Rev. Edwin Bohula (Capt., CHS, USN, Ret.)

Calico Coleslaw

- 2 c. green cabbage, shredded
- 2 c. red cabbage, shredded
- 1 tsp. dried chives
- 1 c. lowfat plain yogurt or sour cream
- 3 T. vinegar
- 2 T. sugar
- 1 tsp. salt

Toss shredded cabbage with chives. Combine the remaining ingredients to make the dressing. Mix well with cabbage and serve.

—Rev. Joseph A. Lawler



Barbecue Hamburgers

- 4 lbs. ground chuck or round
- ½ c. breadcrumbs
- 1 egg
- ⅔ c. chopped celery
- 2 T. ketchup
- 2 tsp. mustard
- 2 tsp. pepper
- 1 tsp. garlic salt
- Salt to taste

Blend ingredients with meat and form into patties. Flatten and barbecue over white-hot coals to desired doneness. Apply sauce (right) after turning. Feeds 8–12.

—Rev. Robert Kyfes

Barbecue Sauce

- 1 can condensed tomato soup, undiluted
- 3 T. vinegar
- 2 tsp. mustard
- 2 T. Worcestershire sauce
- 1 tsp. salt
- 1 tsp. onion salt
- ½ tsp. garlic salt
- ½ tsp. cinnamon
- ½ tsp. black pepper
- 1 tsp. paprika
- 1 tsp. chili powder
- 1 tsp. sugar

Blend all ingredients in a saucepan over a low heat. Brush on burgers after turning and before serving.

—Rev. Robert Kyfes

Brownies

- 4 squares unsweetened chocolate
- ⅔ c. butter
- 4 eggs
- 2 c. sugar
- 1 tsp. vanilla
- 1½ c. flour
- 1 tsp. baking powder
- 1 tsp. salt
- ½ c. walnuts (optional)

Melt butter and chocolate in microwave. Cool. Beat eggs in a large mixing bowl and stir in chocolate/butter mixture. Stir in sugar and vanilla. Add flour mixture. Place batter in a greased and floured 9x13 pan. Bake at 350°F for 25–30 minutes.

—Rev. Ken Fleck