

Youth Refreshment Ideas **For Use in the 2009 Youth North American Mission Study**

Check for food allergies before providing these snacks. Some contain nut or wheat products. Clean or cover snack serving areas, and provide hand sanitizer, disposable plates, and napkins.

Trail Mix

You need: Peanuts, M&Ms, raisins, small pretzels, bite-size graham crackers (like Teddy Grahams), and/or other trail-mix-type ingredients, zip-top snack baggies, serving or mixing bowls and small measuring cups for each ingredient

You do: Pour ingredients into bowls. Place a small measuring cup in each bowl. Give each student a baggie. Instruct students to choose the items they want in their Trail Mix and to carefully fill and shake their bags; encourage orderliness. Talk about how people who participate in the Iditarod need quick snacks that give them energy.

Pray for people involved in the Iditarod to hear about Jesus from missions volunteers. Pray for more missionaries and church planters in Alaska.

Native American Chip Dip

You need: 1 32-ounce box pasturized process cheese, 1-2 cups black beans (drained), 1 ½ cups salsa, 1 11-ounce can fiesta corn (drained), 1 packet chili seasoning mix, 1 10 ½-ounce can chicken gravy, 1 cup water, ladle, large stirring spoon, tortilla chips

You do: About an hour before the session, spray a slow cooker with non-stick cooking spray. Pour all ingredients, except for chips, into a slow cooker. Turn on high, stirring every 10 minutes, until cheese sauce is melted together and smooth. Turn slow cooker on low for serving.

Pray for Native Americans to hear about Jesus Christ and become willing to accept His loving invitation. Pray that long-term volunteers will befriend, meet needs, and connect with Native Americans on reservations.

Chilly Pig in a Blanket

You need: five hot dogs, refrigerated french bread dough, 1 15-ounce can chili, and 1 cup shredded cheddar cheese

You do: Preheat oven to 350 degrees. Line a cookie sheet with foil or parchment paper. Spray with non-stick cooking spray. Unroll the bread dough onto the cookie sheet. Slice the hot dogs into little rounds. Place them generously down the middle of the dough (long way). Spoon the chili (drain some of the liquid off) atop the dogs. Sprinkle cheese generously atop the chili. Carefully fold the bread dough over the center (long way) and roll slightly to get the seam just on the bottom (sort of like you are rolling sweet rolls, but leave the doubled-over dough on top as much as possible). Make 4 or 5 pierces along the blanket (dough) to allow steam to escape. Bake 30-45 minutes until bread is done all the way through. Cover the top with foil if the top of the

bread seems to be getting too brown. Wrap in foil after baking to transport. Before serving, slice into 2-inch pieces and loosen from foil.

Pray that the physical needs of Alaskan Natives and Native Americans living on reservations will be met. Both people groups struggle to make ends meet and have basic necessities provided for. Pray that Christians will reach out with compassion and the good news of Jesus.