

Kosher Bread

Ingredients

2 cups Organic Whole Wheat flour
or Organic White flour
1 cup Hot Water
White flour, for rolling surface
*recipe can be halved or doubled
as needed.

Directions

1. Mix flour and water. Start with 1/2 cup of hot water and add tablespoons at a time until formed to a soft dough (by hand or by a mixer).
2. The dough is kneaded slightly. Roll out very thin on a floured surface.
3. Pierce dough three or four times with a fork, so that it will remain flat as it cooks. Place the rolled dough on a baking sheet lined with parchment paper. Bake bread for 15 minutes in a preheated oven at 400F. Or place the rolled dough in a heavy skillet that has been pre-heated. Turn the dough once to allow both sides to cook in the skillet. No oil is necessary.

"This kosher bread, it's made by a Christians. It's unleavened bread. And if you'll notice it, when you place it in your mouth, it's very rugged, to be bitter. It's wrinkled and broken, mingled, that means the broken, mangled body of our Lord Jesus. Oh, when I even think of it, my heart seems to skip a beat! When I think that He was mingled and bruised and smitten, the innocent Son of God! Do you know why He did that? Because I was guilty. And He become me, a sinner, that I by His Sacrifice might become likened unto Him, a son of God. What a Sacrifice!" - Brother Branham

Communion Wine

Ingredients

1 bushel of Concord grapes large stone jar
cheesecloth bottles to hold the finished wine
sugar

Directions

1. Wash grapes thoroughly. Squeeze the grapes out of their hulls into the stone jar. Mash grapes and hulls.
2. Add water to the jar, just until the grapes are covered. Cover the jar with several layers of cheesecloth and leave for 2 days.
3. After 2 days, strain the grapes and juice through a sieve. Save the pulp in a separate container.
4. Strain the juice from step #3 through cheesecloth, and return it to the stone jar.
5. Cover the reserved pulp from step #3 with water and stir. Then squeeze pulp through the cheesecloth and add this juice to the juice in the stone jar.
6. Add 1 pound of sugar per gallon of juice. Replace the cheesecloth cover on the jar, and place the jar on a tray. Unless the jar is very deep, there is a chance of an overflow once the juice begins to 'work.'
7. Each day, for the next 3 days, skim off the foam and grape residue which will come to the top of the juice, then sprinkle in 1 cup of sugar and replace the cheesecloth cover.
8. After the third day, do not add more sugar, but continue to skim the juice each day. After several days, the juice will quit 'working' and there will be nothing to skim from the top.
9. Strain the finished juice (wine) once again through cheese cloth and bottle it. The yield should be 1½ to 2 gallons.

"And the wine, I said, which come to me, that the wine symbolizes that it was the power of—it was the power of stimulation by revelation. See? And that's when something has been revealed. It gives stimulation to the believer, because it's presented by revelation. See? It's something that God has said. It's a mystery; they can't understand It, see. And, after a while, God comes down and reveals It, and then vindicates It." - Brother Branham