



EL SHADDAI MINISTRIES

TAKING TORAH TO THE NATIONS

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December 2015

Greetings one and all!

Chanukah is fast approaching! It is time for a re-dedication of our families and ourselves. Chanukah is about cleansing the temple and if we are to be a temple for the Living God then we should consider going through our life looking for any signs of defilement. Ask the Lord to search us as the Scripture says to see if there is anything we need to root out. When we see all the turmoil going on in the world we know we are entering a new era. Below are some ideas of how to make this Chanukah a special event. I have listed for each night great Scripture references to read and discuss as well as some great questions to ponder that will bring a real paradigm shift to our thinking.

I also want to thank everyone who has been a part of the El Shaddai family this last year either locally or through our live-streaming. What a blessing all of you are! It is truly humbling to have so many people locally and around the world that want to help us take Torah to the Nations. All of you are lights in this world!

Blessings to all of You and Happy Chanukah!

Pastor Mark

Chanukah Inspiration

First night: Is 51:1-4; Prov 6:23; Matt 25:1-4; Prov 13:9; Lam 2:9; Prov 29:18

Discuss: The importance of the new understanding of what Torah really means.

Question: What was the light Messiah brought to the nations?

Prayer: That God would bring His light into any dark areas in our own lives

Second night: Ps 119:1-24

Discuss: How living out the Torah makes us light in this dark world.

Question: What does Ps 119:18 mean to you?

Prayer: That God would open our eyes to see wonderful things in His Torah!

Third night: Ps 119:25-48

Discuss: Having borders or fences to protect us is a good principle not bad.

Question: What is the significance of Ps 119:44,45?

Prayer: That we may see Torah is what God has given to protect us.

Fourth Night: Ps 119:49-72

Discuss: What should we value more: riches or Torah

Question: What does Ps 119:53 mean to you?

Prayer: That we may learn to put a higher value on what God says.

Fifth Night: Ps 119:73-96

Discuss: The faithfulness and longevity of God's Word.

Question: What does Ps 119:89-91 mean to you?

Prayer: That God would settle His Word in each of our lives.

Sixth Night: Ps 119:97-120

Discuss: How God's Word is what lights our path so we won't fall.

Question: What does Ps 119:103-105 mean to you?

Prayer: That the Messiah would use us to help others.

Seventh Night: Ps 119:121-144

Discuss: Why the servant of God wants God to get working.

Question: What does Ps 119:125,126,135,136 mean to you?

Prayer: That we can comprehend our new identity and respond to the call of being lights to the world.

Eighth Night: Ps 119:145-176

Discuss: How great Peace comes from following Torah

Question: What does Ps 119:165-167 mean to you?

Prayer: That we may fall in love with God's laws and not be led astray.



Recipes

Hanukkah Recipes!

Chocolate-Hazelnut Mini-Sufganiyot

Prep: 45 min.
Rise: 1 hr. 10 min.
Cook: 2 min.



Ingredients:

- 3-1/4 to 3-1/2 cups all-purpose flour
- 2 packages active dry yeast
- 1/2 teaspoon ground cinnamon
- 1 cup water
- 1/3 cup granulated sugar
- 2 tablespoons cooking oil (like olive oil, coconut oil, etc.)
- 1/2 teaspoon salt
- 1 egg
- 1/2 teaspoon vanilla
- 1/4 cup chocolate-hazelnut spread (such as Nutella, or you can use your favorite jam/jelly)
- Cooking oil for deep frying (Peanut Oil works great)
- Sifted powdered sugar

Directions:

1. In a large mixing bowl stir together 1-1/4 cups of the flour, the yeast, and cinnamon; set aside.
2. In a medium saucepan heat and stir water, sugar, cooking oil, and salt just until warm (120 degrees F to 130 degrees F). Add oil mixture to flour mixture; add egg and vanilla. Beat with an electric mixer on low to medium speed for 3 minutes. Using a wooden spoon, stir in as much of the remaining flour as you can. (I use a kitchen aid mixer during this process instead of using a spoon, just mix till the dough comes away from the sides instead of sticking.)
3. Turn dough out onto a lightly floured surface. Knead in enough of the remaining flour to make a moderately soft dough that is smooth and elastic (3 to 5 minutes total). Shape dough into a ball. Place in a lightly greased bowl, turning once to grease the surface of the dough. Cover and let rise in a warm place until doubled in size (about 1 hour).
4. Punch dough down. Turn dough out onto a lightly floured surface. Divide in half. Cover and let rise for 10 minutes.
5. Roll dough, 1 portion at a time, to 1/4-inch thickness. Cut dough with a floured 1-1/2-inch biscuit cutter (or round cookie cutter), dipping cutter into flour between cuts. Place about 1/4 teaspoon chocolate spread (or jam/jelly) onto the centers of half of the circles. Lightly moisten edges of circles; top with remaining circles. Press edges together to seal. Repeat with remaining dough and fillings. Reroll and cut trimmings.
6. Fry filled doughnuts, 3 or 4 at a time, in deep hot oil (365 degrees F) about 1 minute on each side or until golden brown, turning once with a slotted spoon. Remove from oil; drain on paper towels. Sprinkle with powdered sugar. Cool on wire racks.

Makes about 42 mini-sufganiyot. (I have never gotten that many out of this recipe.) Nutrition facts are given per sufganiyot.

Nutrition Facts:

Calories 60, Total Fat (g) 2, Saturated Fat (g) 1, Cholesterol (mg) 5, Sodium (mg) 24, Carbohydrate (g) 10, Fiber (g) 1, Protein (g) 1, Percent Daily Values are based on a 2,000 calorie diet.

<http://www.bhg.com/recipes/printRecipe.jsp?recipeId=37327&adCategory=>

Potato Latkes I

Recipe by Rachel

Ingredients:

Original recipe makes 10 to 12 latkes

- 2 cups peeled and shredded potatoes
- 1 tablespoon grated onion
- 3 eggs, beaten
- 2 tablespoons all-purpose flour
- 1 1/2 teaspoons salt
- 1/2 cup peanut oil for frying

Directions:

1. Place the potatoes in a cheesecloth and wring, extracting as much moisture as possible.
2. In a medium bowl stir the potatoes, onion, eggs, flour and salt together.
3. In a large heavy-bottomed skillet over medium-high heat, heat the oil until hot. Place large spoonfuls of the potato mixture into the hot oil, pressing down on them to form 1/4 to 1/2 inch thick patties. Brown on one side, turn and brown on the other. Let drain on paper towels. Serve hot!



Suggested Toppings: Applesauce or Sour Cream are popular options.

Allrecipes.com

A Jewish Grandma's Best Beef Brisket

Recipe by FRIENDLYFOOD

PREP 20 mins

COOK 4 hrs

READY IN 4 hrs 20 mins

Ingredients:

Original recipe makes 1 beef brisket

- 1 tablespoon vegetable oil
- 1 (4 pound) beef brisket
- ground black pepper to taste
- 2 onions, thickly sliced
- 2 cloves garlic, peeled and cut in half
- salt and pepper to taste



Directions:

1. Heat the oil in a large deep skillet or pot over medium-high heat. Season the brisket generously with black pepper. Place in the pan and cook until the surface is a rich brown color, not burnt, but dark. Lift the roast and scatter the onions in the pan. Place the uncooked side of the roast down onto the onions. Repeat the browning process.
2. Add the garlic to the pan, and fill with enough water to almost cover the roast. Bring to a simmer. Reduce heat to low and cover with a lid or tight-fitting aluminum foil. Simmer for 4 hours, turning the roast over once halfway through. The roast should be fork tender.
3. Remove the brisket to a serving platter. Bring the broth in the pan to a simmer, scraping the bottom to loosen any browned bits. Cook until reduced to a thin gravy. Taste and season with salt and pepper if needed.

Allrecipes.com

Hanukkah Star Challah

Recipe by AMG

PREP 1 hr
COOK 35 mins
READY IN 2 hrs 5 mins

Ingredients:

Original recipe makes 1 loaf

- 1 cup water
- 2 eggs
- 1 1/4 teaspoons salt
- 3 tablespoons white sugar
- 3 2/3 cups bread flour
- 1 teaspoon active dry yeast
- 1 egg yolk
- 1 tablespoon water
- 1 tablespoon sesame seeds, or more if desired



Directions:

1. Place 1 cup of water, eggs, salt, sugar, bread flour, and yeast into the pan of a bread machine in the order recommended by the manufacturer. Select the Dough setting, and start the machine.
2. When cycle is completed, remove dough from the machine, and set onto a floured work surface for 15 minutes to rest. Cover dough with a towel or large bowl to prevent drying out.
3. Knead the dough several times, and cut into 6 equal pieces. Roll each piece out into a rope about 10 inches long and 1 inch in diameter.
4. Line a baking sheet with parchment paper. Lay 3 ropes of bread onto the prepared baking sheet, and pinch ropes together firmly at the ends to form a pointed triangle. Weave 3 more ropes over and underneath each point of the first triangle to make a second, interwoven triangle. Pinch it closed tightly at the edges to make a 6-pointed star. Set the baking sheet in a warm place, and allow to rise until doubled, 30 to 45 minutes.
5. Preheat the oven to 375 degrees F (190 degrees C). Whisk egg yolk with 1 tablespoon of water, and brush the mixture over the loaf; sprinkle with sesame seeds.
6. Bake in the preheated oven until the challah is shiny, golden brown, and sounds

hollow when tapped, about 35 minutes.

Allrecipes.com

This Day in Jewish History

Kislev-Tevet

[19 Kislev]

- Yahrzeit of the Magid of Mezrich, early leader of Chasidut, 1771.
- Rabbi Shneur Zalman, the Baal HaTanya, was released from prison, 1798. YUD-TET KISLEV is celebrated by Chabad chasidim.

[20 Kislev]

- Ezra urged the Jews in Jerusalem to dissolve all intermarriages and to purge the Jewish community of foreign elements and influence, 456 b.c.e.

[21 Kislev]

- Har G'rizim Day, ancient festival celebrating victory over the Samaritans, 331 b.c.e.
- Austrian forces kill many Jews in Prague, 1744.

[22 Kislev]

- Charles IV issued letters of protection for the Jews of Strasbourg in 1357. Two years later, mobs burned 1000 Jews and baptized many others.
- King of Denmark invited Amsterdam Jews to settle in Norway and have religious freedom, 1622.

[23 Kislev]

- Year of Terror against Jews of Alsace began (with a well-poisoning accusation), 1348.
- Massacre of the Jews of Nuremberg in Black Death riots, 1349.

[24 Kislev]

- Foundation of second Beit HaMikdash was completed.
- Chaggai prophesied the downfall of Persia and the salvation of the Jews.
- British captured J'lem from the Turks, 1917.

[25 Kislev]

- First day of Chanuka.
- Cain killed Abel.
- Construction of the Mishkan was completed.
- Yahrzeits of the Vilna Gaon's father and son, 1758, 1808.
- Jews ordered expelled from Tennessee by Gen. Ulysses S. Grant.
- Zichron Yaakov founded, 1882.

- The order of the expulsion of the Jews of Spain (associated with Tish'a b'Av 1492) was officially voided on the first day of Chanuka 1968.

[26 Kislev]

- First Crusade proclaimed, 1095.

[27 Kislev]

- The Flood rains stopped.
- Agnon wins Nobel prize for literature, 1966.

[7 Tevet]

- Three leaders of Babylonian Jewry were arrested by Persian officials, 468, sparking a wave of persecution of the Jews of Babylonia.
- Supposed liberties granted Russian Jews by the Czar in 1804, actually spelled economic ruin for much of the Jewish community.
- The Prussian government decreed that Jewish services must be conducted in strict adherence to Jewish Tradition, 1823. The decree was "solicited" by the Traditional Jewish community in order to fight against the new Reform movement. Ultimately, however, we suffer much more harm from governmental intervention than good.

[8 Tevet]

- First translation of the Torah into a foreign language (Greek). Considered a tragic event; ancient fast day.
- Eichmann sentenced to death, 1961.

[9 Tevet]

- Yahrzeit of Ezra Hasofer and Nechemia. Ancient fast day.
- Yahrzeit of Rabbi Ezra HaNavi, Tosafist, Kabbalist, Teacher of the Ramban, 1227.

[10 Tevet]

- Asara B'Tevet, one of the four commemorative fasts mentioned by Zecharia HaNavi.
- Beginning of the siege around Jerusalem, 588 b.c.e.
- Yirmiyahu bought a field and prophesied that we will once again buy homes and land in Eretz Yisrael, 587 b.c.e.
- Yahrzeits of Zecharia and Malachi.
- King Herod captured Jerusalem, 37 b.c.e.
- 3,000 Jews killed in Bucharest riots, 1941.
- Memorial day for the six million Jews killed by the Nazis.

[11 Tevet]

- 100,000 Jews of Sicily expelled, 1492.

[12 Tevet]

- Yechezkial prophesied the downfall of Egypt and the triumph of Bavel, 587 b.c.e.
- A violent earthquake rocked Eretz Yisrael seriously damaging the walls of Jerusalem and Tower of David, 1033.
- Another Mordechai and Esther (of Medzibezh) saved the Jews from Chmielnicki's army, 1648.

[13 Tevet]

- First issue of the Hebrew printing press of Amsterdam (the Siddur), 1627.
- Rumanian Jews were excluded from the medical profession, 1868.

[14 Tevet]

- Jews of Laibach, Austria expelled, 1515.
- Window Purim. celebrated by the S'fardic community of Hebron.
- Population of Israel reached three million, 1971.

[15 Tevet]

- First printed edition of Sefer Mitzvot Gadol, Soncino, Italy, 1488.

[16 Tevet]

- Emperor Joseph II of Austria issued an Edict of Toleration in 1782 which repealed most restrictions on Jews that had been imposed by the Church.

[17 Tevet]

- The organization of the Jewish community of Rome was approved by the pope, 1524.
- Frederick William of Brandenburg issued a decree safeguarding the privileges of the Jews of Berlin, 1676.
- The yahrzeit of the Dubno Maggid, 1804.

[18 Tevet]

- Rabbi Huna Mori bar Mar Zutra, the head of Babylonian Jewry, and Mesharshya b. Pekuda were executed in Pumpedita, 468 c.e.
- Two ships with "illegal" immigrants were taken by the British to Cyprus, 1947.
- Two years later - to the day - the British announced their intention to release the Cyprus internees.

[19 Tevet]

- The Catholic Church in Recife, Brazil closed the two shuls then in existence there, 1638.