

Food and the Fall

Featuring Theologian Josh Damsgaard

Before the Fall, God made it so that food would be in abundance. After the Fall God made it so that there would be obstacles and dangers to getting food. How does this picture help us understand the consequence of sin?

What does Natural Revelation teach us about God, specifically when it comes to God's creation of food? His Creativity? His Character?

What are the two categories that Josh talks about when it comes to sins involving food? What were some Biblical examples he gave?

How does God use food to teach us the difference between animals and people in Genesis 9?

Where do we glimpses of the Gospel in the human diet?

Shrimp Tortilla Soup

1 (15-ounce) can black beans drained and rinsed

1 (15-ounce) can pinto beans drained and rinsed

1 Tablespoon of tomato paste

1 (28-ounce) can green enchilada sauce

2 cups Seafood Stock

2 tablespoons Mexican spice or taco seasoning

½ teaspoon cumin

½ teaspoon New Mexico Chile powder

½ teaspoon garlic powder

2 tablespoons lime juice

For the Shrimp

- 1 tablespoon avocado oil
- 1 tablespoon salted butter
- 2 cloves minced garlic
- 1 teaspoon cumin
- 1 teaspoon chile powder
- 1 pound shrimp medium

Garnishes

Sour cream, Mexican cheese blend, chopped avocado, tortilla chips, etc.

For the Soup

1. Dump the soup ingredients into a large pot, stir to mix, and bring to a boil over medium-high heat.
2. 1 (15-ounce) can black beans, 1 (15-ounce) can pinto beans, 1 tablespoon tomato paste, 1 (28-ounce) can green enchilada sauce, 2 cups Seafood Broth, 2 tablespoons Mexican spice or taco seasoning, ½ teaspoon cumin, ½ teaspoon New Mexico chile powder, ½ teaspoon garlic powder, 2 tablespoons lime juice
3. Lower the heat and let it simmer for 20 to 25 minutes.
4. Meanwhile, heat the oil and butter in a pan over medium-high heat. Add the garlic and sauté for 1 minute. Drop the heat to medium and continue stirring until they become translucent.
5. 1 tablespoon avocado oil, 1 tablespoon butter, 2 cloves minced garlic
6. Add the spices and stir for about a minute until they are fragrant and incorporated into the oil.
7. 1 teaspoon cumin, 1 teaspoon New Mexico chile powder
8. Add the shrimp to the pan and sauté for 4 to 5 minutes, until they turn pink.
9. 1 pound shrimp
10. Ladle into bowls, add a scoop or two of shrimp on top, and serve with your favorite garnishes.
11. Add Garnishes as desired