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## Introduction

Hey to the RA Leaders and Outdoor enthusiast. This book is a modified version of the RA Cookbook we use at outdoor Dutch Oven cooking demonstrations. We would use a booklet similar to this one, as a witnessing tool and to also help promote interest in Royal Ambassadors.

Every spring we'd set up at our local Sportsman's Warehouse parking lot (with permission from the manager) and cook up a mess of viddles for all the passerbys. We'd cook meal after meal after meal. Folks would drop by and gobble down the goodies while we shared information about RAs and God. We'd also give them a copy of the book which included all of the recipes, scripture verses and the plan of salvation. I would recommend this idea to you. It's a great witnessing too. I guess you could say the cookbook was a witnessing tract. Kind'a hard to throw it away when need it for cooking... ☺

I am excited that we are going to be able to cook for you this weekend, and I hope you will enjoy the grub. Don't be afraid to drop by and ask us questions. Me and the other cooks love to share our hobby, not to mention our testimony!

God Bless,

Mike Freeman

## About Royal Ambassadors...

Royal ambassadors is a Southern Baptist missions education program for boys in grades 1 – 6

### **Purpose**

Royal Ambassadors reaches boys for Christ and leads them to become Ambassadors for Christ through commitments (developing biblical character) and virtues (living the on-mission lifestyle of the Royal Ambassador Pledge). RAs is a Bible-centered, church-related, mission education organization for boys in first through sixth grades, sponsored by the North American Mission Board, and entity of the Southern Baptist Convention.

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### **Benefits of Royal Ambassadors...**

#### **Gets Men Involved with Boys in a Mentoring Context**

It has been said that Christianity is more caught than taught. The spiritual potential of men having a regular weekly time of spiritual with boys is tremendous

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#### **Leads boys to Become Followers of Christ**

Helps boys see their need and the world's need for a Savior. They hear the plan of salvation and have opportunities to respond. They also hear how missionaries carry the gospel around the world.

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#### **Encourages an On-Mission Lifestyle**

As boys are involved in projects, events, and personal study, they learn what it means to be on mission with God. Participation helps them discover ways they can be lay missionaries now.

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#### **Allows Customization and Flexibility**

Royal Ambassador materials can be adapted and customized to fit the needs of the church and boys. RAs can be done:

- With fathers helping their sons to developing godly character.
  - As a church-based organization for boys.
  - By churches needing a customized approach to reach more boys for Christ.
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#### **Provides Spiritual Growth for Your Men**

Nothing catalyzes the growth of men and fathers like leading. They will learn, be challenged in their own relationship with Christ, and be more conscious of the example they are setting for young men.

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## Dutch Oven Heat Control

Heat control is the hardest thing to master when learning to cook with a Dutch oven. Here are a few tips to start you on your way!

- Remember to start with moderate temperatures. You can always add more heat if desired or necessary. Be cautious as most guests don't enjoy burned food!
- High quality briquettes are recommended. Briquettes provide a long lasting, even heat source and are easier to use than wood coals.
- Briquettes will last for about an hour and will need to be replenished if longer cooking times are required. Group the smaller briquettes and add new (hot) as required to maintain the desired temperature.
- If you use wood coals, remember that the flame will be much hotter than the coals! Avoid direct flames on the pot or turn frequently.

### Consider surrounding elements –

It is important to remember that these tips are only a guide to help you get started. You will need to adjust briquettes (or coals) according to your recipe and keep in mind that the weather, ambient temperature, and ground conditions can affect cooking temperature.

- Warm winds or breezes will raise the temperature, but winds directly on coals will burn them out quickly making for a longer cook time
- High humidity will lower the temperature
- Direct sunlight will increase the temperature
- Shade will lower temperature
- Higher air temperature will raise temperature
- High altitude will lower temperature

### Coal Placement –

Each recipe will yield best results if you use the correct heat placement. Stews, soups, chili, and other liquid dishes require more heat on the bottom than on the top.

- General rule for stewing: Place 1/3 coals on top and 2/3 on bottom  
Meat, poultry, potatoes, beans, vegetables, and cobblers require even distribution of heat on top and bottom
- Cakes, breads, biscuits, and cookies require most of the heat on top and little heat on the bottom.
- General rule for baking: Place 2/3 coals on top and 1/3 on bottom
- Stacking of Dutch ovens is a convenient way of saving space and sharing heat. This is best used for dishes that require even heating.
- Stacked ovens can become a nightmare if the types of food do not have similar cooking requirements. The bottom pot seems to be the one that always needs attention and requires moving all others to get to it!
- As a general rule of thumb. Take the Dutch oven size, for example a 12 inch. Add three more briquettes to the top for (15), and subtract three from the bottom for (9). Adjust as necessary for local conditions.

## How to Care for your Dutch Oven

Properly cared for cast iron cookware will last more than a lifetime. Here are some tips on maintaining your cookware for generations to enjoy.

### Cleaning

After cooking in your cast iron cookware, clean the utensil with hot water and a stiff brush. Never use harsh detergents to clean iron as it will remove the seasoning. Avoid putting very hot cast iron into cold water. The resulting thermal shock can cause it to warp or crack. Towel dry your cast iron thoroughly. While the utensil is still warm from the hot water wash, wipe a light coat of vegetable oil or spray on all of the interior and exterior surfaces.

### Storage

Store your cast iron in a cool, dry place. If you have a lid for the utensil, place a folded paper towel between the lid and the utensil to allow air to circulate.

### Metallic Taste or Signs of Rust

If you notice a metallic taste or your cookware shows signs of rust, simply wash with soap and hot water, scour off the rust, and re-season the cookware.

### Re-Seasoning Cast Iron Cookware

Seasoning is the process of vegetable oil absorbing into the pores of the iron, turning the gray iron black. Here's how to do it. Preheat the oven to 350° F. Coat all of the interior and exterior surfaces with melted vegetable shortening or vegetable oil.

Place cookware upside down on middle oven rack and place aluminum foil on lower rack to catch drippings. Bake for 1 hour. Turn the oven off leaving the cookware in the oven until cool. When finished the cast iron cookware will look slightly brown, but it is seasoned and ready to use. To turn the cookware darker you may repeat the process 2 or 3 more times.



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In the following table you will see the recommended number of briquettes to give specific temperatures. Again these are only guides.

### TEMPERATURE CONTROL USING BRIQUETTES

Temp. °F	10 inch		12 inch		14 inch	
	Top	Bottom	Top	Bottom	Top	Bottom
300	12	5	14	7	15	9
325	13	6	15	7	17	9
350	14	6	16	8	18	10
375	15	6	17	9	19	11
400	16	7	18	9	21	11
425	17	7	19	10	22	12
450	18	8	21	10	23	12
500	20	9	23	11	26	14

**Rule of thumb:** Each briquette adds between 10 & 20 degrees

- Place the required # of briquettes under the oven bottom in a **circular pattern** so they are at least 1/2" inside ovens edge. Arrange briquettes on top in a checkerboard pattern. Do not bunch briquettes as they can cause hot spots.
- To prevent (minimize) hot spots during cooking, get in the habit to lift and rotate the entire oven 1/4 turn and then rotate just the lid 1/4 turn in the opposite direction. Rotate every 10-15 minutes.



## Friday Dinner

### Cowboy Stew

#### Ingredients (10 – 12 servings)

- 2 lbs cubed stew meat
- 2 tbs vegetable oil
- 2 med onions, coarsely chopped
- 3 celery stalks, sliced
- 2 tsp basil leaves
- 2 tsp rosemary
- 2 tsp oregano
- ½ cup flour
- 2 cups chicken broth
- 1 bag frozen peas
- 1 bag frozen carrots (sliced)
- 3 small red potatoes, cubed
- 1 pkg mushrooms (whole)
- 4 tsp lemon juice
- 1 tsp nutmeg
- salt and pepper (to taste)



#### Directions

1. Heat oil in Dutch Oven over high fire and low hook
2. Mix pepper with flour in a plastic bag
3. Add stew meat and shake until coated with flour
4. Test oil by sprinkling small amount of flour into oven – oil is ready when flour sizzles.
5. Cook meat in oil until browned
6. Add onion, celery and spices
7. In a separate bowl, stir 4 table spoons of flour into chicken broth, add to oven.
8. Add salt, remaining vegetables, lemon juice and nutmeg to meat mixture and cover.
9. Slow simmer for 2 hours over low heat. Can be cooked over a low flame hanging from a tripod or with coals. For coals, using a 12” Dutch oven – Place 10 coals on the lid and 14 coals under the bottom arranged in a circle below the edge.

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*1 John 1:9, "If we confess our sins, he is faithful and just to forgive us our sins, and to cleanse us from ALL unrighteousness."*

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## Santa Fe Soup

### Ingredients (8 servings)

- 2 lbs ground beef
- 1 onion, chopped coarsely
- 2 pkg ranch salad dressing
- 2 pkg taco seasoning mix
- 1 can black beans
- 1 can kidney beans
- 1 can pinto beans
- 1 can white corn
- 1 can diced tomatoes w/chilies
- 1 can stewed tomatoes
- 2 cups water

(garnish)

- sour cream
- cheddar cheese (shredded)
- green onion (sliced)
- plain white corn tortilla chips



### Directions

1. Sauté ground beef until brown
2. Add onions and cook for 5 minutes
3. Drain fat – if any
4. Add ranch dressing and taco mix to meat, stir well.
5. Add remaining ingredients un-drained and water
6. Simmer for 2 hours. Can be cooked over a low flame hanging from a tripod or with coals. For coals, using a 12” Dutch oven – Place 10 coals on the lid and 14 coals under the bottom arranged in a circle below the edge.

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*John 3:36 "Whoever believes in the Son has eternal life, but whoever rejects the Son will not see life, for God's wrath remains on him."*

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## Pappy's Corn Bread

### Ingredients

- 1 cup butter; melted
- 2 cups cornmeal
- 4 eggs; beaten
- 3 cups all-purpose flour
- 3 cups milk
- 4 tsp. baking powder
- 2 cups sugar
- 1 tsp. salt



### Directions

1. In a large bowl mix together butter, eggs, and milk.
2. In a separate bowl sift together sugar, cornmeal, flour, baking powder, and salt.
3. Mix dry ingredients into wet ingredients 1 cup at a time until well blended.
4. Spoon cornbread mixture into a lightly greased 12" Dutch oven and spread evenly.
5. Cover Dutch oven and bake using 8-10 briquettes bottom and 14-16 briquettes top for 45 minutes or until cornbread turns golden brown.

NOTE: For even browning make sure to turn the oven and lid 1/4 turn in opposite directions every 10 minutes.

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*John 5:24 "I tell you the truth, whoever hears my word and believes him who sent me has eternal life and will not be condemned; he has crossed over from death to life."*

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## Kid's Cuisine

### Dutch Oven Pizza

#### Ingredients

- 1 can refrigerated pizza dough
- toppings (sausage, pepperoni, etc)
- mozzarella cheese (shredded)
- pizza sauce

#### Directions

1. Place baking rack or balled up aluminum foil in bottom of Dutch oven
2. Test fit 12" aluminum pizza pan by placing inside Dutch oven. You may have to bend edges up to make it fit. Pan should rest flat on rack or aluminum foil balls
3. Using the 12" pizza pan, press out pizza dough to form fit the pan (round)
4. Spread pizza sauce on top of pizza dough
5. Put toppings on top
6. Cover with mozzarella cheese
7. Bake in Dutch oven at 350 degrees for 30-45 minutes (check at 30 min). Pizza is done with edges of crust are golden brown.



### Foil Meals or Hobo Meals

#### Ingredients

- ¼ lb hamburger meat
  - seasoning salt
  - salt and pepper
  - small red potato cubed
  - diced celery
  - diced bell pepper
  - diced onion
- (Basically, any veggie that will cook)



#### Directions

1. Using a large square sheet of heavy duty aluminum foil, lay flat on table and spray with butter flavor (non-stick) spray
2. Start adding any of the ingredients above (some or all)
3. Fold foil to create a sealed pouch
4. Place pouch in coals and cook 10 min. on each side (total 20 min)

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*John 3:36 "Whoever believes in the Son has eternal life, but whoever rejects the Son will not see*

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## Campfire Banana Split

### Ingredients

- 1 banana (not too ripe)
- toppings (plain M&Ms, colored miniature marshmallows)

### Directions

1. Slice banana lengthways while still in peeling
2. Spread open banana and stuff marshmallows in crevice
3. Top with M & Ms
4. Wrap securely with heavy aluminum foil
5. Bake in coals for 15 minutes
6. Remove from coals and let cool, just until it is warm.
7. Unwrap from foil and eat with spoon right out of banana peel



## Donuts on a Stick

### Ingredients

- refrigerated canned biscuit (get the good ones!)
- butter (melted in a bowl)
- toppings (brown sugar and cinnamon mixed, powdered sugar)
- (1/4" wooden dowels – soaked in water)

### Directions

1. Pour melted butter in a bowl
2. Pour brown sugar and cinnamon mixture in another bowl
3. Pour powdered sugar in another bowl
4. Take a single biscuit and roll it out like a rope
5. Spiral-wrap single layer of biscuit down the wooden dowel starting at the wet end of dowel.
6. Pinch dough together firmly at each end of the wrap to prevent it from falling off dowel.
7. Roast "OVER" not "IN" the campfire, turning slowly.
8. Donut is done when golden brown
9. Dip donut in bowl of melted butter, coating all over crust
10. Dip donut in your choice of sugar toppings and eat!



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*John 10:28 "And I give unto them eternal life; and they shall never perish, neither shall any man pluck them out of my hand."*

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## Ice Cream in a Bag

### Ingredients

- 1 tablespoon Sugar
- 1/2 cup Milk or half & half
- 1/4 teaspoon Vanilla
- 6 tablespoons Rock salt
- 1 pint-size Ziploc plastic bag
- 1 gallon-size Ziploc plastic bag  
(GET GOOD BAGS TO AVOID LEAKS)
- Ice cubes



### Directions

1. Fill the large bag half full of ice, and add the rock salt. Seal the bag.
2. Put milk, vanilla, and sugar into the small bag, and seal it.
3. Place the small bag inside the large one and seal again carefully.
4. Shake until mixture is ice cream, about 5 minutes.
5. Wipe off top of small bag, then open carefully and enjoy!

## Friday Desserts

### Peach Cobbler

#### Ingredients

- 1 box of yellow cake mix
- 1/3 cup vegetable oil
- 3 eggs
- 1 large can sliced peaches in heavy syrup. Usually around 13 oz. You can add an extra small can of the same if you like lot's of peaches. Both are good.



#### Directions

1. In a large mixing bowl, mix together cake mix, eggs, vegetable oil and syrup from peaches until smooth.
2. Pour batter into 12" Dutch oven.
3. Arrange peach slices over top of batter (DO NOT STIR!)
4. Cover and bake at 350 degrees for 60 min. or until top is a light golden brown and bounces back when touched. For a 12" Dutch Oven – Place 14 coals on the lid and 10 coals under the bottom arranged in a circle below the edge.

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*Philippians 4:7 "And the peace of God, which passeth all understanding, shall keep your hearts and minds through Christ Jesus."*

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## Old Fashioned Bread Pudding w/ Vanilla Sauce

Thanks to my wonderful Grandma!

### pudding Ingredients

- 4 cups (8 slices) cubed white bread
- 1/2 cup raisins
- 2 cups milk
- 1/4 cup butter (I prefer Land O Lakes)
- 1/2 cup sugar
- 2 Large Eggs, slightly beaten
- 1 teaspoon vanilla
- 1/2 teaspoon ground nutmeg



### Sauce Ingredients

- 1/2 cup butter (I prefer Land O Lakes)
- 1/2 cup sugar
- 1/2 cup firmly packed brown sugar
- 1/2 cup Heavy Whipping Cream
- 1 teaspoon vanilla

### Directions

1. Combine bread and raisins in large bowl.
2. Combine milk and 1/4 cup butter in 1-quart saucepan and cook over medium heat until butter is melted (4 to 7 minutes).
3. Pour milk mixture over bread; let stand 10 minutes.
4. Stir in all remaining pudding ingredients. Pour into greased Dutch Oven
5. Cover and bake at 350 degrees for 60 min. or until top is a light golden brown and bounces back when touched. For a 12" Dutch Oven – Place 14 coals on the lid and 10 coals under the bottom arranged in a circle below the edge.

### Sauce Preparation for topping

1. Combine all sauce ingredients except vanilla in 1-quart saucepan.
2. Cook over medium heat, stirring occasionally, until mixture thickens and comes to a full boil (5 to 8 minutes).
3. Stir in vanilla

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*Matthew 5:16 "Let your light so shine before men, that they may see your good works and glorify your Father in heaven."*

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## Pineapple Upside-down Cake

### Ingredients (serves 8)

- 4 Tbs. butter
- 1 cup brown sugar
- 8 pineapple rings
- 8 maraschino cherries
- 1 yellow cake mix
- 1 cup pineapple juice
- 1/3 cup water
- 1/3 cup oil
- 3 eggs



### Directions

#### (Topping Instructions)

1. Melt butter in bottom of a 12" Dutch oven.
2. Sprinkle brown sugar evenly over butter being careful not to touch the sugar once it has begun to dissolve into the butter.
3. Carefully place pineapple rings on top of the brown sugar, 7 around the outside and 1 in the center.
4. Place a maraschino cherry in the center of each pineapple ring.

*1 Cor. 16:14  
"Let all that you  
do be done with  
love."*

#### (Final Preparations)

5. In a mixing bowl combine cake mix, pineapple juice, water, eggs and oil; mix well.
6. Spoon cake batter carefully over the top of pineapple rings.
7. Spread batter evenly to edges.
8. Cover and bake at 350 degrees for 45 min. or until top is a light golden brown and bounces back when touched. For a 12" Dutch Oven – Place 14 coals on the lid and 10 coals under the bottom arranged in a circle below the edge.
9. Done when top of cake springs back when touched.
10. Let the cake cool for 10 minutes or so in the oven with the lid cracked.
11. Next run a rubber spatula around the inside edge of the oven to loosen the cake.
12. To turn the cake out, first lay a piece of parchment paper across the top of the oven so it lays flat and replace the lid so that it holds the paper in place.
13. Make sure you have an available lid stand resting on your table for the next step.
14. Using gloved hands place one hand on the lid and the other hand under the oven and carefully lift and flip the oven over so the cake falls onto the lid.
15. Rest the oven upside down on the lid stand and tap the bottom and sides of the oven lightly with your hand to make sure the cake didn't stick.
16. Then lift the oven off the lid.
17. The cake will be resting on the parchment lined lid and can be cooled this way or slid off the lid using the parchment paper.
18. Allow cake to cool slightly before service.

## Coconut Macaroon Cake

### Ingredients (serves 8)

- 1 cup butter
- 2 cups sugar
- 5 eggs
- 1 tsp coconut extract
- 2 cups self –rising flour
- 1 cup buttermilk
- 1 cup coconut, shredded
- 1 cup sugar
- ½ cup water
- 1 tsp coconut extract



### Directions

1. Cream butter and sugar.
2. Add eggs, one at a time, and beat for 2 minutes each time
3. Add extract
4. Add flour alternately with buttermilk to the egg mixture
5. Stir in coconut
6. Pour batter into foil-lined Dutch oven and bake for 20 minutes over low heat
7. Remove from fire after 20 minutes add top coals and continue baking for additional 20 minutes

### (Glaze)

8. Combine 1 cup sugar, ½ cup water and 1 tsp extract
9. Boil for 2 minutes
10. Pour over warm cake
11. Top cake with coconut

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*John 14:3 "And if I go and prepare a place for you, I will come again and receive you to Myself; that where I am, there you may be also."*

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## Saturday Morning

### Hungry Man's Breakfast

#### Ingredients (serves 12 – 14 w/tortillas)

- 1 doz. Eggs
- Optional seasonings (salt, pepper, etc...)
- 2 lb bag hash brown potatoes w/onions and peppers
- ½ lb of grated cheddar cheese
- 1 ½ lb of ground sausage (I like to include 1 lb mild and ½ hot)
- Large pack (10 – 12) burrito size tortillas
- 1 jar of salsa
- Tabasco sauce (for real spicy food lovers)



*1 John 2:25 "And this is the promise that He has promised us—eternal life."*

#### Directions

1. Preheat Dutch oven (12 coals underneath)
2. Cook sausage and drain grease
3. Add Hash browns, seasonings and mix well
4. Cover oven with Lid and add 14 coals on top for baking
5. Occasionally remove cover and stir to brown and heat potatoes evenly.
6. While hash browns are cooking, scramble eggs in a bowl
7. After hash browns are done pour egg mixture over top and replace lid. Keep covered until eggs set.
8. When eggs appear to be done, sprinkle cheese and replace lid and continue to cook until cheese has melted.
9. Remove from coals and break out the tortillas! (see my note below on tortillas)

#### Tortillas

I started serving this dish with tortillas and salsa a long time ago. Man oh man (2 thumbs up)! It really adds to an already great meal, plus it makes the dish go from 8 servings to 12!

1. Remove your Dutch oven lid and cover your Mountain Man breakfast with heavy aluminum foil (shiny side down to reflect heat)
2. Take your remaining coals and spread them evenly across a cooking surface (I use a Dutch oven table).
3. Use a tall trivet, Dutch oven lid holder or 3 stones to create an elevated surface above the coals. Some Dutch oven lids have legs (camp chef) so this may not be necessary.
4. Turn your Dutch oven lid upside down and place it on elevated stand.
5. Let lid heat up and then place tortillas one at a time in lid. Cooking is quick, so be careful not to burn tortillas. Watch for bubbles to appear then flip tortilla. I like mine with brown freckles

## Saturday Lunch

### Slow Cooked Ribs, Dutch Oven Roasted Corn

#### Dry Rub Ingredients (8-12 servings)

- 2 tbs paprika
- 1 tbs garlic powder
- 1 tbs coarse ground black pepper
- 1 tbs dried thyme
- 1 tbs dried basil
- 1 tbs dried parsley
- ¼ tsp nutmeg



#### Directions

1. Remove membrane from back of rib slab
2. Wash ribs and pat dry
3. Rub dry-rub ingredients over both sides of ribs
4. Wrap in plastic wrap and chill overnight
5. Remove ribs from plastic wrap and wrap ribs securely in heavy duty foil
6. Cook on charcoal grill using indirect heating for 5-6 hours at 200 degrees
7. Before serving, remove from foil and brush with BBQ sauce of choice then cook over hot coals for 5 min. each side.

#### Roasted Corn Ingredients

- Extra Virgin Olive Oil
- Salt and Pepper

#### Directions

1. Either use baking wracks that fit inside a Dutch oven or make balls of foil to raise corn off of the bottom the Dutch oven.
2. Rub each ear of corn with olive oil
3. Salt and Pepper to taste
4. Stack ears of corn in a criss-cross style (about 3 layers high)
5. Bake at 350 degrees for 25 min or until corn starts to show signs of browning

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*Acts 16:31 So they said, "Believe on the Lord Jesus Christ, and you will be saved, you and your household."*

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## How to Find a Relationship with Christ

Have you come to a place in your life that you know for certain you have eternal life and will go to heaven when you die?

Suppose you were standing before God right now and He asked you, "Why should I let you into my heaven?" What would you say?

### God's Purpose

God loves us and has a purpose for our lives. The Bible states it this way: "For God so loved the world that he gave his one and only Son, that whoever believes in him shall not perish but have eternal life" (John 3:16). God's purpose is that we have eternal life.

- God gives eternal life as a gift (Romans 6:23).
- We can live a full and meaningful life right now (John 10:10).
- We will spend eternity with Jesus in heaven (John 14:3).

### Our Need

As we search for meaning in life, we discover our sinful nature keeps us from fulfilling God's purpose for our lives.

- We are all sinners by nature and by choice: "For all have sinned and fall short of the glory of God" (Romans 3:23).
- We cannot save ourselves. "It is by grace you have been saved, through faith – and this not from yourselves, it is the gift of God – not by works, so that no one can boast" (Ephesians 2:8-9).
- We deserve death and hell. "The wages of sin is death, but the gift of God is eternal life in Christ Jesus our Lord" (Romans 6:23).

### God's Provision

God is holy and just and must punish sin. Yet He loves us and provides forgiveness for our sin. Jesus said, "I am the way and the truth and the life. No one comes to the Father except through me" (John 14:6).

- Jesus is God and became man (John 1:1, 14).
- Jesus died for us on the cross (1 Peter 3:18).
- Jesus was resurrected (arose) from the dead and is alive today (Romans 4:25 and 6:9-10).

## **Our Response**

- The only way Jesus can affect our lives is for us to receive Him. The Bible says, "Yet to all who received him, to those who believed in his name, he gave the right to become children of God" (John 1:12).
- We must repent of our sin. "Repent, then, and turn to God, so that your sins may be wiped out" (Acts 3:19).
- Repentance is not just feeling sorry for our sin (Acts 26:20).

## **Repentance is turning away from our sin and turning to God through Jesus.**

- We must place our faith in Jesus. "For it is by grace you have been saved, through faith – and this not from yourselves, it is the gift of God" (Ephesians 2:8).
- Faith is not just believing facts about Jesus (James 2:19).
- Faith is trusting in Jesus (Romans 10:11).
- We must surrender to Jesus as Lord. "That if you confess with your mouth, 'Jesus is Lord,' and believe in your heart that God raised him from the dead, you will be saved. For it is with your heart that you believe and are justified, and it is with your mouth that you confess and are saved" (Romans 10:9-10).
- Surrendering to Jesus as Lord is not just saying we give our lives to Jesus (Matthew 7:21). Surrendering to Jesus as Lord is giving Jesus control of our lives.

## **My Commitment**

- Giving Jesus control is something each person must do for himself or herself. No one else can make this decision for you. Jesus says, "Here I am! I stand at the door and knock. If anyone hears my voice and opens the door, I will come in and eat with him, and he with me" (Revelation 3:20).
- Does what you have been reading make sense to you?
- Is there any reason you would not be willing to receive God's gift of eternal life?
- Are you willing to turn from your sin, place your faith in Jesus, and give Him control of your life right now?

If you are willing to receive Jesus into your life now, you can invite Him in by prayer. You may use the following prayer or a similar one using your own words:

"Dear Lord Jesus, I believe You are the Son of God and died to forgive me of my sins. I know I have sinned. I ask You to forgive me. I turn from my sins, and I receive You as my Lord and Savior. Thank You for saving me. I want to live for You the rest of my life. Amen."

We urge you to seriously consider what God is trying to say to you right now. Will you accept His gift of salvation in Jesus Christ? Will you pray right now?

If you have prayed just now to receive Jesus Christ into your life, we want to affirm that you have done the right thing. Nothing, not even death, can take away God's gift to you. There is much to learn about what Jesus has given you today.