



# A CLOSER LOOK

YOUR GUIDE TO THE FACTS

## KING FAMILY EASTERTIME FAVORITES

Alveda King shares that for seven generations, members of the Williams King Family Legacy—the family of Martin Luther King Sr. and his wife, Alberta Williams King—have been preaching and cooking, providing ministry and hospitality in the midst of tragedy and triumph, trials and victories. Her most recent cookbook, ***GG's Home for the Holidays Cookbook***, third edition, by Alveda C. King with Jan Horne (Copyright © 2021 by Alveda C. King; self-published, 2021) is a collection of the memories of those times blended in with favorite holiday recipes inspired by family members and friends.

Alveda believes that the Easter season should always be a time of healing and renewal. It is important for the joy of the Lord to shine through you despite your circumstances so you can show God's love. She encourages believers to ask God to help you, to remember each day that God is good, and to take time to reflect on the sacrifice and gifts of Christ.

Any holiday is reason enough to gather with friends and family around a festive dinner table. In *GG's Home for the Holidays Cookbook*, Alveda shares recipes to enjoy at Thanksgiving, Christmas, Easter, and anytime friends or family get together to fellowship. In *The 700 Club* kitchen, Alveda shared special recipes that you may want to use this Easter when celebrating. She recommends serving fresh lemonade and your choice of dinner rolls with your meal.

### Lovely Rack of Lamb

This tasty recipe is easy to prepare with a five-minute Worcestershire sauce marinade followed by a dusting of garlic and onion powders and a generous sprinkle of sea salt and pepper. Next, it's into a hot pan for a hard sear on each side. Then it's into a 450 degree F oven for three to five minutes depending on your desired temperature.

## GG's Sauteed Garlicky Green Beans

### Ingredients:

16 oz fresh green beans, whole                      ¼ cup olive oil  
¼ cup chopped garlic                                      Pinch of pink Himalayan salt

This popular side dish is colorful, delicious, and quick and easy. Simply heat a frying pan, pour in olive oil, and add green beans, salt, and garlic. Stir beans as they cook for about four minutes. Allow beans to become tender, but not soggy. Ready, set, yummy. Enjoy!

## “Angel Eggs”

This is a dish Alveda’s mother, Dr. Naomi King, also known as “The Butterfly Queen,” would prepare. As the First Lady of the churches where her husband, Rev. A. D. King, would pastor, she was often known as the “hostess with the mostess” for her hospitality and well-set tables.

### Basic Ingredients:

1 dozen eggs    Salt to taste  
½ cup mayo    Dash of paprika  
⅓ cup pickle relish    Parsley, chopped

### Optional Additions:

Bacon bits    Shredded cheese  
Crabmeat

Boil raw eggs in salted water for 3-4 minutes or until desired firmness is reached. Peel while warm. Cut eggs in half and remove yolks and place in a mixing bowl. Set egg white halves on a serving platter. Spoon remaining ingredients, except paprika and parsley, into the bowl with the yolks. Blend by hand with a fork until mixture is smooth and creamy. Spoon mixture into egg white caps. Garnish with paprika and chopped parsley. Enjoy!

## Leafy Salad with Berries or Tomatoes

Alveda likes to add a salad to any meal. Today, fresh salad greens come in many varieties. A popular choice is arugula. Watercress is tasty and peppery! Alveda believes the secret to a good salad is texture and color. You can add strawberries or tomatoes or whatever fruit or vegetable is in season. For those who shy away from tomatoes, strawberries, blackberries, blueberries, or raspberries are delicious in season.

## GG's Quick & Tasty Tangy Salad Dressing

An easy recipe you can usually make with what you have in your refrigerator.

### Ingredients:

½ cup olive oil    Dash of ginger  
2 tablespoons fresh lemon juice                      1 tablespoon honey  
½ tablespoon Dijon mustard                              Pinch of Himalayan salt and white pepper

### Optional:

Substitute white balsamic vinegar for the lemon juice

Stir, mix, or shake ingredients together and pour over your favorite salad. Enjoy!

## FACT RESOURCES

Information and recipes in this edition of *A Closer Look* are taken exclusively from the cookbook, *GG's Home for the Holidays Cookbook*, third edition, by Alveda C. King with Jan Horne (Copyright © 2021 by Alveda C. King; self-published, 2021). All rights reserved. Used with permission. Available in print and as an e-book.

Additional comments are taken from *Easter Blessings in the Midst of the Storms* by Alveda King (April 15, 2022) [truthpr.com/easter-blessings-in-the-midst-of-the-storms-by-evangelist-alveda-king/](http://truthpr.com/easter-blessings-in-the-midst-of-the-storms-by-evangelist-alveda-king/).

### About the Authors

**Alveda C. King** is the daughter of the late slain civil rights activist, Rev. A. D. King and Mrs. Naomi King, the granddaughter of Rev. Martin Luther King Sr. and Mrs. Alberta Williams King, and the niece of Dr. Martin Luther King Jr. She is a Christian evangelist and civil rights activist and is also known for her creative contributions in film, music, politics, education, and journalism. She is an accomplished actress, singer, songwriter, blogger, author, and a television and radio personality. Founder, Alveda King Ministries; Founder of Speak for Life. For more information visit: [AlvedaKing.com](http://AlvedaKing.com).

**Jan Horne** has been creating videos since 1996 and shortly after founded Studio 25 Productions. In addition to producing corporate videos, local TV programming, and political videos, she creates cinematic-style wedding movies. Horne is also actively involved in numerous local and national associations.

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## C388

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## GG's Yummy Gluten-Free Holiday Cornbread Stuffing

This recipe is gluten free and a favorite with Alveda's family during the holidays.

### Ingredients:

2 cups self-rising gluten-free cornmeal (or box of gluten-free cornbread mix)	3 stalks celery, chopped finely
1 cup buttermilk	½ bell pepper, chopped finely
2 eggs	¾ cup golden raisins
¾ cup olive oil, divided	½ teaspoon nutmeg
½ stick butter	2 tablespoons fresh rosemary leaves
Pinch of Himalayan sea salt	3 tablespoons fresh sage, chopped
	2 cups turkey broth

Preheat oven to 375 degrees F. Add butter to an 8x8x2 inch baking pan. When oven is hot, put the pan into the oven to melt butter while preparing the stuffing. Bake the cornbread mix as directed on package or make the cornbread in a pan after mixing cornmeal, eggs, buttermilk, salt and ½ cup olive oil before preparing the stuffing. Once the cornbread is ready with a brown crust, crumble the cornbread in a large mixing bowl. Add the celery, bell pepper, raisins, nutmeg, rosemary, sage, ¼ cup olive oil, and turkey broth. Stir to mix well. Bake in hot oven for 20 minutes or until brown. Serve with some of the remaining gravy from the turkey.

## Jan's Delish Carrot Cake

A simple and delicious dessert for the Easter holiday. Alveda suggests serving this cake with ice cream or coffee.

### Ingredients:

2 cups sugar	4 eggs
2 cups all-purpose flour	3 cups grated carrots
2 teaspoons baking soda	2 teaspoons cinnamon
1 teaspoon salt	Sprinkle of nutmeg and allspice
1 cup vegetable oil	

Sift dry ingredients together into a large mixing bowl. Add oil, mixing thoroughly. Add eggs, beating well. Stir in carrots and cinnamon. Pour batter into two 9-inch round baking pans. Bake at 350 degrees F for 35 minutes. Cake is very moist; let stand uncovered for about an hour or until cooled.

## Frosting

### Ingredients:

1 (8 oz) package cream cheese, softened	1 teaspoon vanilla
½ cup butter, softened	1 cup chopped nuts
1 (16 oz) package powdered sugar	

Prepare frosting by blending cream cheese and butter until smooth. Add sugar and vanilla and beat well. Spread on cooled cake and sprinkle with nuts. Serve with ice cream or coffee. Enjoy!