

Taste and See: A Sweet & Spicy Devotional for Homemakers

Inspired by Psalm 34:8



She didn't plan to make a gourmet-worthy sauce that day.

It started with a ripe pineapple, a few fiery red chili peppers, and a heart that needed quiet. What began as a pantry experiment turned into something beautiful--a rich, spicy-sweet sauce, perfect for holiday charcuterie boards and Christmas gift baskets.

But more than that, it became a reminder: even in the heat of life, God is preserving something good.

SCRIPTURE REFLECTION

"Taste and see that the Lord is good; blessed is the one who takes refuge in Him." --Psalm 34:8
(NIV)

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"Drink deeply of the pleasures of this God. Experience for yourself the joyous mercies He gives to all who turn to hide themselves in Him." --Psalm 34:8 (TPT)

A KITCHEN LESSON IN GRACE

Homemaking often blends the ordinary with the sacred. Stirring a pot of something homemade while reflecting on God's Word has a way of anchoring the soul. In this case, the pineapple and peppers were more than ingredients--they became symbols.

The pineapple: sweet, golden, full of warmth and grace.

The pepper: bold, hot, a little unpredictable.

Together, they reflect the contrast we often face in life--moments of blessing mixed with trials that burn. Yet when simmered together with love, patience, and a little time, the result is something deeply nourishing.

So it is with our walk of faith. The sweetness of God's love, expressed through the gift of His Son, Jesus, meets the fiery trials we endure in this world. And in those moments, the Holy Spirit becomes our Comforter--stirring truth into our hearts, drawing us closer to the Father, and teaching us how to remain rooted in grace.

The pineapple reminds us of the sweetness of salvation--God so loved the world that He gave His only Son.

The pepper symbolizes the refining fire--our trials that test and purify.

The blending of the two is the work of the Spirit--transforming heat into healing and flavor into faith.

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CANNING FAITH

Canning is a process of heat, pressure, and patience. You take something fresh, expose it to intense conditions, and trust that what comes out will be ready to nourish later. It's a sacred act, in its own way.

God does the same with our hearts. The spicy seasons? They're not wasted. He's sealing up lessons, healing, and hope--gifts that will nourish someone in the future.

When you place a ribbon around the lid and tuck it into a Christmas basket, you're offering more than flavor. You're offering a story. A reminder that God brings sweetness even from the heat.

So pause and consider: What is God preserving in you right now? What lesson, comfort, or healing is He sealing up for a season still to come?

Journaling Prompts - Taste and See

Scripture for Reflection:

"Taste and see that the Lord is good; blessed is the one who takes refuge in him." -- Psalm 34:8
(NIV)

"Drink deeply of the pleasures of this God. Experience for yourself the joyous mercies He gives to all who turn to hide themselves in Him." -- Psalm 34:8 (TPT)

"He comforts us in all our troubles so that we can comfort others." -- 2 Corinthians 1:4 (NLT)

1. What spicy season in your life has God used to preserve something sweet?
2. What is He teaching or sealing up in your heart today?
3. Who might be blessed by the "jarred-up" testimony you're carrying?
4. What blessings have come from the refining heat of your trials?
5. What "ingredient" in your life symbolizes the grace of Jesus right now?

Closing Prayer:

Lord, when life gets spicy, help me remember that You are still sweet. Thank You for preserving what matters most, even when the heat rises.

Let my kitchen be a place where Your presence dwells, and may everything I prepare be seasoned with Your grace. Amen.

SPICY PINEAPPLE-PEPPER SAUCE

TO WATER BATH CAN

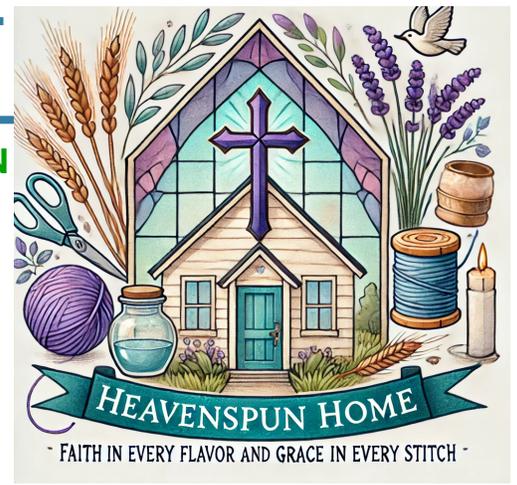
INGREDIENTS

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Makes 5-6 pints

Cook time 80 minutes

Canning time 20 minutes

6-7 large red hot chili peppers diced fine
1 large sweet pepper
1 large Vidalia onions 1/4 in dice
1/2 cup finely sliced leeks
1 ripe pineapple peeled and cored
1/3 c apple cider vinegar
1/3 c sugar
1 T sea or pink salt
2 cloves fresh garlic minced
6- 7 1/2 pint jars, lids, rings



DIRECTIONS:

In a Dutch oven or large pan place all ingredients: Bring to a boil, reduce heat and simmer, uncovered, 30 minutes, stirring frequently. When hot, use an immersion blender to pulverize to desired consistency : I like medium chunky but also smooth and not too runny. Remove excess liquid

Meanwhile, Prepare canning supplies: place 7 clean pint jars, rings and lids in the oven in a 9X13 pan filled 1/2 inch with water. Set oven at low (150- 200) and allow to heat while cooking, remove from oven and dry jars, place on clean towel.

Measure water to cover the pint jars by one inch, into the canner, add 1/2 cup white vinegar, heat to nearly boiling.

Ladle hot mixture into 6 -7 hot, One pint jars, leaving 1/2 inch head space. Remove air bubbles, adjust head space. Wipe rims with water/vinegar, center hot lids on jars, screw on bands, finger tighten.

Place jars into canner in simmering water, ensuring they are covered @ 1 inch under water. Add remaining vinegar to the canner! Bring to a boil, process for ten minutes. Remove jars to cool. Test lids for seal, eat and enjoy any that don't seal, store sealed jars in cool dark place until serving. Well done!
