



The Second Miler

Second Baptist Church, 6626 Costner Drive, Falls Church, VA 22042

“Home of the Sweet Sweet Spirit”

July 2022 Issue

Pastor's Corner



Dealing With The Tough Stuff of Life

Contributed by David Dewitt

One of the classic baseball television shots comes from the 1975 World Series, in which NBC captured Carlton Fisk, jumping up and down, waving his arms, trying to coax his hit to stay fair. It did—for a home run. That colorful close-up would have been missed had the cameraman followed the ball with his camera, as was his responsibility. But the cameraman inside the Fenway Park scoreboard had one eye on a rat that was circling him. So instead of focusing the camera on the ball, he left it on Fisk.

Source Unknown.

When life hits you with problems, you have a choice to make; you can either become bitter or you can become better. The Bible is filled with people who endured the tough stuff of life:

- Joseph was sold into slavery by his brothers
- Jeremiah was thrown into a well
- Joseph and Mary fled to Egypt with the infant Jesus
- Jesus was betrayed by His disciples: Judas may have turned Him over to the Jewish leaders, but the rest turned and ran to save themselves
- Peter and John were beaten for preaching the gospel
- Paul was beaten and thrown into prison

What kind of tough stuff have you had to deal with? You experienced the tough stuff of betrayal when your spouse walked out the door and called it quits. You experienced the tough stuff of sorrow when you stood by the grave of a loved one that had passed away. You experienced the tough stuff of illness when you discovered your need for surgery. You experienced the tough stuff of doubt when you felt like God had left you. Every problem is an opportunity to prove God's power. Every day we encounter countless golden opportunities, brilliantly disguised as insurmountable problems. C. Swindoll

Many times, people think that they are the only individuals who are dealing with trials or hardships. While no difficulty is the same for every

person, problems are virtually universal. Everyone has problems. Some people have more problems than others, but everyone has problems. There is no way to deny it or candy-coat it, we are problem people. We experience problems on a regular basis, sometimes even daily. The more problems that we handle help us to be more prepared for the next one. Never think that somehow, you will come to a time in life when you will be free of problems.

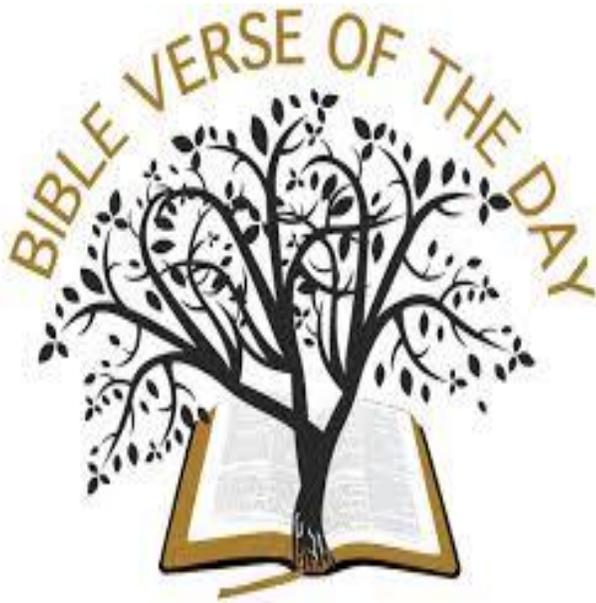
Many people try to hide their true selves through an act or some sort of mask they create. There is no way to hide every truth from every person. There is nothing like a problem to unearth the truth that lies beneath the surface of the facade we try to create. We try to show everyone a brave face and fake it through daily life. Problems push through the pleasantries and make us face the depth of ourselves. Problems hold a mirror up to our face to show us who we really are in our inner being.

Problems have a dual nature to them. They can have two polar opposite effects. Problems can either draw us closer to God or they can repel us from God. The difference in the two effects depends on us. When we start trying to rationalize our problems or blame them on God, we lose the opportunity for increased fellowship with Him. When we give our problems back over to God, we surrender them to His grace and we gain His matchless strength moving within us. The result is that the problems are able to draw us closer to God than ever before.

We need to start viewing our problems as stepping-stones instead of stumbling blocks. The perspective that we view our problems often shapes the manner that we react to them. Seeing problems from the perspective that they can help build our faith helps us to get through them. There is never a promise in the Bible for a life free of problems but rather God promises to see us through our problems.

Our problems are often far less than anything that Jesus encountered. If God did not spare His own Son from experiencing problems, why do we think that we should be any different? Problems are part of the fabric of life and dealing with them is a universal fact. Problems help us to gain a small understanding of what Jesus went through to secure our salvation. We gain the option of knowing Christ because He sacrificed Himself for us.

Rev. Samuel D. Barnhart, Sr.
Pastor Emeritus



Bible Verse

He who began a good work in you will carry it on to completion until the day of Christ Jesus.

—Philippians 1:6

Thought

God finished his creation work in the world in 6 days. He sustains it with his powerful word. He is still working on us and in us and he will continue to work his will in us to his glory (see Philippians 2:12-13) until Christ comes to take us home!

Prayer

Thank you, Father, for being at work in my life. I confess that at times you seem distant but looking back over the crucial moments of my life, I can see your fingerprints and your grace leading me to where I am today. Dear Father, please make your presence even more powerfully known in my life as I seek your will and commit to live to your glory. In the name of Jesus my Lord I pray. Amen.

SPECIAL PRAYER LIST

- | | |
|---------------------------|--------------------------|
| Deaconess Mildred Bailey | Deaconess Gloria Angel |
| Sis. Claudia Furr | Rev. Samuel Barnhart |
| Sis. Charlotte Allen | Sis. Tynisha Kittles |
| Rev. William Ward | Sis. Leea Lynch |
| Bro. John Taylor | Sis. Gloria Costner |
| Sis. Monica Battle | Trustee Ray Burns |
| Sis. April Dixon | Bro. George Owens, Jr. |
| Sis. Wynona Thomas | Sis. Judy Clements |
| Sis. Judy Marshall | Sis. Trois Stuart |
| Sis. Mary White | Sis. Lisa Chamberlain |
| Sis. Rose Chavis | Sis. Carolyn Walker |
| Sis. Linda Hargrove | Sis. Alice Faye Williams |
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| Sis. Lucille Stallings | Sis. Trinette Williams |
| Rev. Marvin Hargrove | Bro. John White |
| Sis. Jean Alexander | Rev. Clyde Nelson |
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| Trustee JoAnn Brooks | Sis. Clara Welch |
| Dr. Joseph Welch | Sis. Terenda Thomas |
| Sis. Ursala Ward | Trustee Ronnie Inge |



BIRTHDAY WISHES – JULY



On your birthday we wish you much pleasure and joy;
We hope all of your wishes come true.
May each hour and minute be filled with delight,

- | | |
|------------------------|-----------------------|
| 05 – Gary Robinson | 20 – Aaron Bibbs |
| 05 – Lucille Johnson | 26 – Salonie Turner |
| 10 – Lisa Chamberlain | 26 – T. Earleen |
| 12 – Frances Stallings | Washington |
| 13 – Eldridge Jones | 31 – Iris Robinson |
| | 31 – LaTonya Montella |



10: Mr. & Mrs. Gary and Iris Robinson
 31: Rev. & Mrs. Marvin and Linda Hargrove

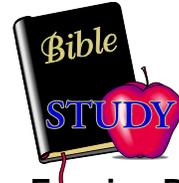


Trustee Ronnie Inge and Family
 Loss of Aunt, Joan Inge



It's not complete without you.
 Please join us every Sunday morning at
 9:30 a.m.
 You are never too old or
 too young to learn of the goodness of
 Jesus!

Wednesday Noon Prayer Service
 12:00 p.m.



**Wednesday Evening Bible Study
 and Prayer Service**
 7:00 p.m.

Please join us for another
 opportunity to grow in grace
 and knowledge of Jesus Christ.
PLEASE JOIN OUR CONFERENCE CALLS
Call in number: (410) 886-7188
PIN: 42071

SECOND BAPTIST CHURCH
 Building Fundraising Project
DONOR RECOGNITION TREE

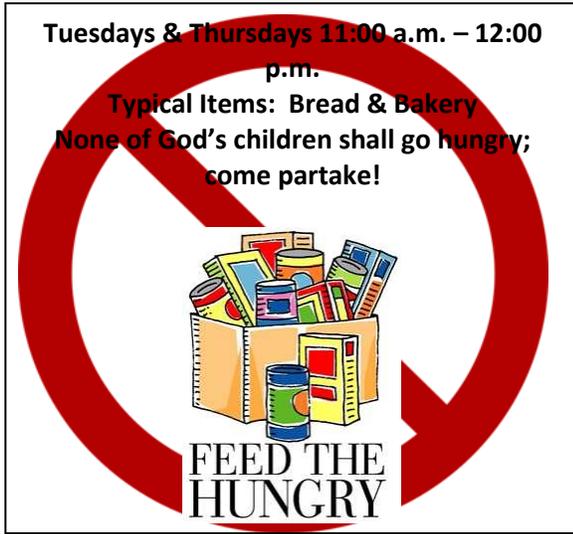


- Gold Leaf \$1,500
- Large Rock \$3,000
- Silver Leaf \$1,000
- Medium Rock \$2,500
- Bronze Leaf \$ 500
- Small Rock \$2,000

- Don't miss this lifetime opportunity to have your name / family name / auxiliary name permanently engraved in the history of Second Baptist Church

If you are pledging to our building fund when your contribution reaches \$500.00, you will have the option of choosing a Bronze Leaf or continue contributing until you reach the level you desire. However, your contribution of \$500.00 will automatically guarantee you a Bronze Leaf to be placed on the tree.

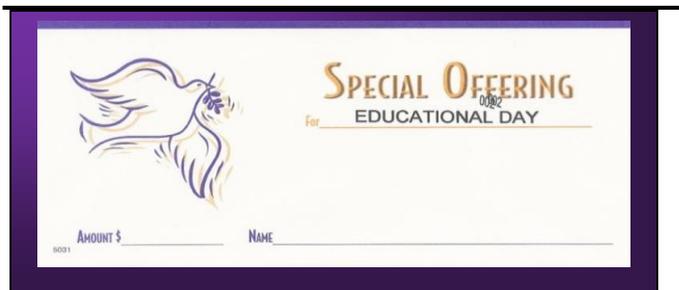
**FOOD BANK OPERATING HOURS
SUSPENDED UNTIL FURTHER
NOTICE**



CLYDE LEE HUNTER SBC EDUCATION FUND COMMITTEE

This committee seeks to provide financial assistance to young Second Baptist Church congregants heading for college or a university. It has not been set up as a scholarship program. It is funded through personal donations and the occasional fundraiser. We thank God for each donation and the ability to help our church family as they pursue higher education. For an application, please see any one of the members:

- | | |
|---------------------|-----------------------|
| President | Lita F. Stallings |
| Vice-President | Devera Barnhart |
| Financial Secretary | Bernice Dawson |
| Member | Susan Norwood |
| Member | T. Earleen Washington |



GOT ENVELOPE?

PLEASE DON'T FORGET TO USE YOUR SPECIAL OFFERING ENVELOPE TO SUPPORT THE EDUCATION FUND!!!!!!!!!!



As we continue in our virtual worship environment, stay tuned for some new innovative ways to worship the Lord in song.

“Prepare to be amazed!”

Please contact Minister of Music, Rev. Kevin D. Thompson, Sr. with any questions!



If you would like a CD or DVD of any of the programs, please see First Lady Devera Barnhart, Trustee JoAnn Brooks or Sister Lita Stallings

Cost:	Single CD	-	\$3.50
	Double CD	-	\$6.00
	DVD	-	\$10.00

NEW ADDITIONS:

- 06/12/2022 **The Power of Grace**
Rev. Kevin D. Thompson, Sr.
- 06/19/2022 **A Father's Love**
Rev. Kevin D. Thompson, Sr.
- 06/26/2022 **Through The Valley**
Rev. Kevin D. Thompson, Sr.
- 07/03/2022 **God's Plan Is Not Our Plan**
Evangelist Smith
- 07/10/2022 **A Reason To Shout**
Rev. Kevin D. Thompson, Sr.

HOME BIBLE STUDY



Moses

1.) Moses was hidden among the bulrushes in what river:

- Euphrates
- Jordan
- Nile
- Tigres

2.) Who found Moses and adopted him?

- The Pharaoh's wife
- The Pharaoh's daughter
- The Pharaoh's sister
- The Pharaoh's maid-servant

3.) The sister of Moses was named:

- Rachel
- Miriam
- Leah
- Rebecca

4.) The brother of Moses was named:

- Aaron
- Levi
- Joshua
- Abraham

5.) Moses' brother and sister were upset with Moses because he married a woman who was an:

- Egyptian
- Ethiopian
- Israelite
- Hittite

Signs From Above

"For the Lord gives wisdom and from His mouth comes Knowledge and understanding." ---Proverbs 2:6



Nuggets For The Journey

As we rise to face the events of a brand-new day
We must first thank God for waking us without delay
For to us what lies ahead in each new day is a
mystery

The details of the new day cannot be located
anywhere in history

Only God knows minute by minute what each day
will entail

He planned long ago for us to be successful and not
to fail

To get through a new day requires just a little faith
in God.

For God has the power to make our day a lot less
hard

We must do our part by learning our lessons from
yesterday

And recognizing them as valuable nuggets to carry
on our way

A new day can bring happiness, sadness,
enjoyment or sorrow

Each nugget we collect will help us deal with our
tomorrow

We must carry our nuggets on our journey so we
can travel light

And have the comfort and assurance of knowing we
will get to the end all right

Phoebe's Corner

Sponsored by the Deaconess Ministry

Obedient to God's Vision

Written By: **Boyd Bailey**

King Agrippa, I was not disobedient to the vision from heaven. Acts 26:19

Are you obedient to God's vision for your life? His vision for your family? His vision for your health? His vision for your relationships? His vision for your work/calling? When you follow God's vision your desires are compliant with heaven—aligned with an eternal agenda. Heaven's vision may become blurry from time to time—but it's in these times of testing that your humility and faith grow the most. Just as human eyes need testing from time to time, to adjust for clearer vision, so is the Lord's routine of bringing His perspective into focus with your eternal eyes. Slow down, engage God's test—re-evaluate His heavenly vision, and stay dialed in with eyes of faith.

Perhaps in his explanation of his heavenly vision, Paul was attempting to illustrate to King Agrippa the need for submission to a higher authority—King Jesus. With all power at his disposal this earthly king could easily forget at best and reject at worse that he was accountable to God. *Every knee shall bow*, not even Kings stayed seated on their thrones in the presence of divine royalty. The Father, Son and Holy Spirit hold the scepter of salvation for all. Paul's obedience to heaven's kingdom trumped any allegiance or worship of an earthly kingdom. ^[L:L]_[SEP:SEP] It is written: "As surely as I live," says the Lord, "every knee will bow before me; every tongue will acknowledge God" (Romans 14:11).

Be wise not to run ahead of the Lord out of fear. Fear an opportunity may go away. Fear finances might not be available later. Fear someone may change their mind. Fear is the worse frame of mind to discern God's best, while peace of mind tends to clearly see what Christ has in store for those who wait on Him.

Also, be wise not to stay stuck in indecision—do nothing and miss following Jesus in the next season of His vision for your life. An overcautious faith can factor God's ways right out of the equation for His will. Like Moses, follow daily God's cloud of His presence and His Spirit will direct you in the way you should go. Next step, not too many steps. ^[L:L]_[SEP:SEP] Stay true to the heavenly vision the Lord has put into your heart, mind and soul. His present provision is one piece of the puzzle that will become clearer as time passes. When you look back on experiences—good and bad—it makes more sense that God's ways were to guarantee He was glorified through your life. And, make sure not to dismiss the power of saying "no" to something good, so you can say "yes" to God's best. If your "no" is broken for lack of faith, you may delay your heavenly vision's culmination, until your life has passed. Focus with joyful obedience! ^[L:L]_[SEP:SEP] "For the revelation awaits an appointed time; it speaks of the end and will not prove false. Though it linger, wait for it; it will certainly come and will not delay" (Habakkuk 2:3).

Prayer

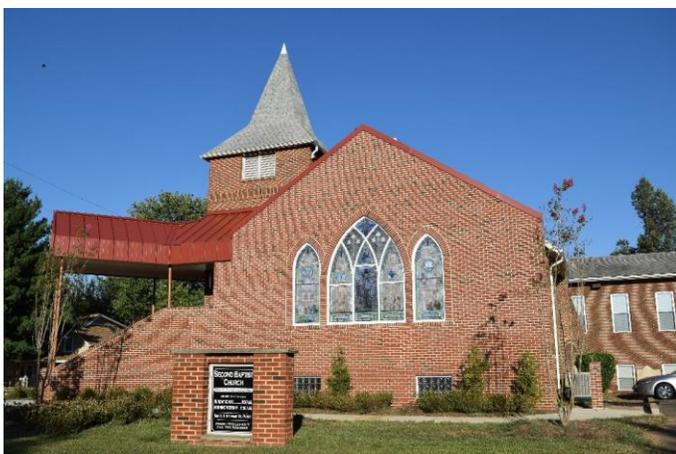
Heavenly Father, make my eyes of faith see clearly your heavenly vision, through Christ's love and in Jesus' name, amen.

Homecoming at Church

Once a year we have Homecoming
At our church and we celebrate
With relatives, friends, and neighbors,
Whom we have not seen of late!
What joy just sitting together
Singing the songs of long ago,
Worshipping God and praising Him—
The one from whom all blessings flow!
O, the beauty of tables laden
With a feast from God's bountiful store,
And what a delight partaking—
Filling our plates with more and more!
It's a wonderful time of year
When we renew the ties that bind,
While worshipping God, and fellowshiping
With friends...what amazing peace we find!

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Join the Hospitality and
 Friendship Ministries
 In Praise/Celebration of
 SBC's Post-Pandemic
 Re-opening,
 the Friendship
 Ministry's Annual
 Anniversary,
 and our
 Annual Homecoming



When: Sunday, July 21, 2022
 Immediately following service

Where: Hattie Williams Conference
 Room

How To Participate:
 Wave, elbow-bump and smile at fellow
 church family members, as you pick up
 your carry-out lunch

Continue to pray for our church and
 each other as we navigate post-
 pandemic living.

Bible Word Search

Psalm 61:1-4

R	O	V	E	R	W	H	E	L	M	E	D	Y	N	M	W
Y	O	U	F	H	I	G	H	E	R	E	T	L	E	H	S
D	D	C	T	R	A	E	H	B	H	Y	Q	L	E	H	O
S	I	H	K	C	O	V	E	R	R	T	C	N	B	A	P
T	R	O	L	Z	H	M	E	C	A	A	B	B	T	N	B
R	K	Y	Y	Y	D	W	Y	T	N	U	U	T	S	D	Z
O	W	G	M	A	O	M	T	R	F	M	H	O	A	T	I
N	I	E	E	T	R	E	E	O	E	A	R	T	H	W	T
G	L	L	N	A	N	B	R	W	N	G	O	S	I	T	J
D	L	R	E	D	A	E	D	I	B	A	L	L	I	W	I
G	I	H	O	T	V	D	H	N	Q	D	L	J	A	U	P
B	P	F	I	E	J	J	W	G	Y	T	B	X	G	X	R
C	C	F	R	Y	O	V	B	S	R	O	H	M	T	O	A
X	C	T	A	H	T	T	E	U	N	J	H	M	S	Q	Y
D	R	F	U	E	N	H	S	O	G	O	D	U	L	W	E
T	Z	O	D	D	U	T	D	V	D	S	S	Y	W	Y	R

HEAR MY CRY,

O GOD;

ATTEND

UNTO my

PRAYER.

FROM the

END OF

the EARTH

WILL I cry

unto THEE,

WHEN my

HEART is

OVERWHELMED,

LEAD ME to

the ROCK

THAT is

HIGHER

THAN I.

For THOU

HAST BEEN a

SHELTER for

me, AND

a STRONG

TOWER from

the ENEMY.

I WILL ABIDE in

Thy TABERNACLE

FOREVER.

I WILL TRUST

in the COVER

of Thy WINGS.

Just For Laughs

A cheerful heart is good medicine...Proverbs 17:22

The temporary Sunday School teacher was struggling to open a combination lock on the supply cabinet. She had been told the combination but couldn't quite remember it.

Finally she went to the pastor's study and asked for help. The pastor came into the room and began to turn the dial.

After the first two numbers he paused and stared blankly for a moment.

Finally he looked serenely heavenward and his lips moved silently.

Then he looked back at the lock, and quickly turned to the final number, and opened the lock.

The teacher was amazed. "I'm in awe at your faith, pastor," she said.

"It's really nothing," he answered. "The number is on a piece of tape on the ceiling."

One day, Joe, Bob and Dave were hiking in a wilderness area when they came upon a large, raging, violent river. They needed to get to the other side, but had no idea of how to do so.

Joe prayed to God, saying, "Please God, give me the strength to cross this river."

Poof! God gave him big arms and strong legs, and he was able to swim across the river in about two hours, although he almost drowned a couple of times.

Seeing this, Dave prayed to God, saying, "Please God, give me the strength and the tools to cross this river."

Poof! God gave him a rowboat and he was able to row across the river in about an hour, after almost capsizing the boat a couple of times.

Bob had seen how this worked out for the other two, so he also prayed to God saying, "Please God, give me the strength and the tools, and the intelligence, to cross this river."

Poof! God turned him into a woman. She looked at the map, hiked upstream a couple of hundred yards, then walked across the bridge.

There was a Christian lady who lived next door to an atheist. Every day, when the lady

prayed, the atheist guy could hear her. He thought to himself, "She sure is crazy, praying all the time like that. Doesn't she know there isn't a God?"

Many times while she was praying, he would go to her house and harass her, saying "Lady, why do you pray all the time? Don't you know there is no God?" But she kept on praying.

One day, she ran out of groceries. As usual, she was praying to the Lord explaining her situation and thanking Him for what He was gonna do.

AS USUAL, the atheist heard her praying and thought to himself. "Hmph . . .I'll fix her."

He went to the grocery store, bought a whole bunch of groceries, took them to her house, dropped them off on the front porch, rang the doorbell and then hid in the bushes to see what she would do. When she opened the door and saw the groceries, she began to praise the Lord with all her heart, jumping, singing and shoutin' everywhere!

The atheist then jumped out of the bushes and told her, "You ol'crazy lady, God didn't buy you those groceries, I bought those groceries!"

Well, she broke out and started running down the street, shouting and praising the Lord. When he finally caught her, he asked what her problem was . . .

She said, "I knew the Lord would provide me with some groceries, but I didn't know he was gonna make the devil pay for them!"

A 4-year-old boy who was asked to return thanks before Christmas dinner. The family members bowed their heads in expectation. He began his prayer, thanking God for all his friends, naming them one by one. Then he thanked God for Mommy, Daddy, brother, sister, Grandma, Grandpa, and all his aunts and uncles. Then he began to thank God for the food. He gave thanks for the turkey, the dressing, the fruit salad, the cranberry sauce, the pies, the cakes, even the Cool Whip.

Then he paused, and everyone waited--and waited. After a long silence, the young fellow looked up at his mother and asked, "If I thank God for the broccoli, won't he know that I'm lying?"

Ladies Cuisine Corner

Pico de Gallo



Ingredients

- 6 roma (plum) tomatoes, diced
- ½ red onion, minced
- 3 tablespoons chopped fresh cilantro
- ½ jalapeño pepper, seeded and minced
- ½ lime, juiced
- 1 clove garlic, minced
- 1 pinch garlic powder
- 1 pinch ground cumin, or to taste
- salt and ground black pepper to taste

Directions

Stir tomatoes, onion, cilantro, jalapeño pepper, lime juice, garlic, garlic powder, cumin, salt, and pepper together in a bowl.

Watermelon Tomata Salsa



Ingredients

- 1 ½ cups chopped red onion
- 1 cup chopped cantaloupe
- 1 cup chopped watermelon
- 1 tomato, seeded and chopped
- 1 jalapeno pepper, seeded and chopped
- ¼ cup fresh lime juice
- ¼ cup chopped fresh cilantro
- salt and ground black pepper to taste

Directions

Mix red onion, cantaloupe, watermelon, tomato, jalapeno pepper, lime juice, and cilantro in a large bowl; season with salt and black pepper. Refrigerate at least 4 hours before serving.

Awesome Pasta Salad



Ingredients

- 1 (16 ounce) package fusilli (spiral) pasta
- 3 cups cherry tomatoes, halved
- ½ pound provolone cheese, cubed
- ½ pound salami, cubed
- ¼ pound sliced pepperoni, cut in half
- 1 large green bell pepper, cut into 1 inch pieces
- 1 (10 ounce) can black olives, drained
- 1 (4 ounce) jar pimentos, drained
- 1 (8 ounce) bottle Italian salad dressing

Directions

- Bring a large pot of lightly salted water to a boil. Add pasta, and cook for 8 to 10 minutes or until al dente. Drain, and rinse with cold water.

- In a large bowl, combine pasta with tomatoes, cheese, salami, pepperoni, green pepper, olives, and pimentos. Pour in salad dressing, and toss to coat.

Roasted Moroccan-Inspired Tilapia



Ingredients

- 1 ½ cups water
- 1 cup long grain white rice
- ¼ cup extra-virgin olive oil
- 4 cloves garlic, pressed
- 1 tablespoon ground paprika
- 1 teaspoon ground cumin
- ½ teaspoon cayenne pepper
- ½ cup plain yogurt
- salt and ground black pepper to taste
- 4 (5 ounce) fillets tilapia
- 1 (15 ounce) can chickpeas, rinsed and drained
- 2 medium Roma tomatoes, coarsely chopped
- 1 cup chopped fresh cilantro, divided

Directions

- Preheat the oven to 400 degrees F (200 degrees C). Line a large, rimmed baking sheet with parchment paper.
- Bring water and rice to a boil in a medium saucepan. Cover and reduce heat to low. Simmer until tender, about 20 minutes.
- While the rice is cooking, mix olive oil, garlic, paprika, cumin, and cayenne pepper in a medium bowl. Pour 1 tablespoon spiced oil into a small bowl; whisk in yogurt and season with salt and pepper. Set yogurt sauce aside.

- Place tilapia fillets on the prepared baking sheet and rub with 2 tablespoons spiced oil.
- Add chickpeas, tomatoes, and 1/2 cup cilantro to the remaining spiced oil mixture; toss to coat. Pour onto the baking sheet around the tilapia. Season everything generously with salt and pepper.
- Roast in the preheated oven until tilapia is cooked through and flakes easily with a fork, 10 to 15 minutes, depending on size.
- Fluff cooked rice with a fork and divide onto 4 plates. Place tilapia on rice and spoon chickpea mixture over top. Top with yogurt sauce and remaining cilantro.

Quick Salmon Piccata



Ingredients

- 4 (3 ounce) salmon fillets, skin removed
- salt and ground black pepper to taste
- ¼ cup all-purpose flour
- 2 tablespoons vegetable oil
- ¼ cup dry white wine
- 1 teaspoon finely minced garlic
- ½ cup chicken broth
- 2 tablespoons lemon juice
- 1 tablespoon capers, drained
- 2 tablespoons butter
- ½ lemon, sliced

Directions

- Season salmon fillets with salt and pepper. Pour flour in a bowl and dredge salmon, shaking off the excess.

- Heat oil in a skillet over medium heat and cook salmon fillets until browned on both sides, about 3 minutes per side. Transfer to a plate and keep warm.
- Pour wine into the skillet and scrape browned bits from the bottom. Add garlic and cook until garlic is fragrant and slightly brown and liquid is reduced by half, about 1 minute. Add chicken broth, lemon juice, and capers. Bring to a boil while stirring. Stir in butter until melted. Return salmon fillets to skillet and spoon sauce over them.
- Cook, turning fillets once, until salmon is cooked through and flakes easily with a fork, about 4 minutes. Serve salmon with sauce poured over it and garnish with lemon slices.

One-Pot Cilantro Lime Chicken Thighs and Rice



Ingredients

Marinade:

- ¼ cup chopped fresh cilantro
- 2 tablespoons olive oil
- 2 tablespoons freshly squeezed lime juice
- 1 tablespoon grated lime zest
- 2 cloves garlic, minced
- 1 teaspoon chili powder
- 1 teaspoon ground cumin
- 1 teaspoon salt
- ½ teaspoon freshly ground black pepper

Chicken and Rice

- 5 (4 ounce) bone-in, skin-on chicken thighs
- 1 ½ cups chicken stock
- 1 tablespoon olive oil
- 1 ¼ cups water
- 1 ½ cups long-grain white rice
- 1 ½ tablespoons freshly squeezed lime juice
- ½ teaspoon salt
- 2 tablespoons finely chopped fresh cilantro
- 1 ½ teaspoons lime zest

Directions

- Combine cilantro, olive oil, lime juice, lime zest, minced garlic, chili powder, cumin, salt, and pepper in a bowl or plastic storage container. Add chicken and coat well in the marinade. Cover and refrigerate for at least 2 hours, turning chicken occasionally.
- Preheat the oven to 350 degrees F (175 degrees C).
- Heat olive oil in a Dutch oven over medium-high heat. Remove chicken thighs from the marinade, rubbing garlic onto both sides of the chicken. Add chicken to the hot oil and cook until browned, about 4 minutes per side. Turn off burner and transfer chicken to a plate; set aside.
- Pour chicken stock and water into the Dutch oven, scraping the bottom of the pot with a wooden or plastic spoon to loosen any browned bits. Stir in rice, lime juice, and salt. Place chicken on top of the rice and cover with a lid.
- Bake in the preheated oven for 30 minutes. Uncover and remove chicken to a plate using tongs. Stir rice from bottom to top then place the chicken back on top of the rice.
- Return to the oven and cook, uncovered, until all the liquid is absorbed, and the rice is soft, 15 to 18 more minutes.
- Transfer cooked chicken to a plate and stir 2 tablespoons chopped cilantro and 1 1/2 teaspoons lime zest into the rice. Fluff with a fork and serve with the chicken.

Cherry Cheesecake Brownies



- Separate cherries from the jelled filling and dollop them over the cream cheese mixture, saving leftover jelly for another use if desired. Swirl together using a knife.
- Bake in the preheated oven until brownies are set and edges pull away from the sides of the pan, 35 to 45 minutes. Remove from the oven and cool thoroughly before cutting into bars.

Cook's Note:

These can be made with regular all-purpose flour instead of gluten-free flour. The baking time may need to be adjusted slightly.

Ingredients

Brownies:

- 1 cup butter
- 2 cups white sugar
- $\frac{2}{3}$ cup cocoa powder
- 4 eggs
- 2 teaspoons vanilla extract
- 1 cup gluten-free all-purpose baking flour
- $\frac{1}{2}$ teaspoon gluten-free baking powder
- $\frac{1}{4}$ teaspoon salt

Cheesecake Mix:

- 1 (8 ounce) package cream cheese, softened
- $\frac{1}{3}$ cup white sugar
- 1 egg
- 1 (21 ounce) can cherry pie filling

Directions

- Preheat the oven to 350 degrees F (175 degrees C). Grease a 9x13-inch baking pan.
- Melt butter in the microwave, about 1 minute. Stir in sugar and cocoa powder. Blend in 4 eggs, one at a time, using an electric mixer; add vanilla extract. Combine flour (see Cook's Note), baking powder, and salt in a small bowl, and add to the batter. Mix until well combined and pour into the prepared baking pan. Level with a knife or spatula.
- Beat together cream cheese, sugar, and 1 egg in a second bowl until smooth. Dollop the cream cheese mixture on top of the brownie batter.

Best Chocolate Chip Cookies

Ingredients

- 1 cup butter, softened
- 1 cup white sugar
- 1 cup packed brown sugar
- 2 eggs
- 2 teaspoons vanilla extract
- 1 teaspoon baking soda
- 2 teaspoons hot water
- $\frac{1}{2}$ teaspoon salt
- 3 cups all-purpose flour
- 2 cups semisweet chocolate chips
- 1 cup chopped walnuts

Directions

- Preheat oven to 350 degrees F (175 degrees C).
- Cream together the butter, white sugar, and brown sugar until smooth. Beat in the eggs one at a time, then stir in the vanilla. Dissolve baking soda in hot water. Add to batter along with salt. Stir in flour, chocolate chips, and nuts. Drop by large spoonfuls onto ungreased pans.
- Bake for about 10 minutes in the preheated oven, or until edges are nicely browned.

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Please Note:

Items submitted for publication in The Second Miler MUST be received BEFORE the 25th of each month to be printed in the next month's edition. Thank you.