



bloom; verb

- (1): to mature into achievement of one's potential
- (2): to flourish in youthful beauty, freshness, or excellence.

Welcome to **Bloom!** Our monthly Newsletter will keep you up to date as well as in the loop and connected!

MEET CARRIE HANSEN



I AM CARRIE HANSEN, A SAN ANTONIO RESIDENT OF 7 YEARS, AFTER LIVING IN MINNESOTA FOR MANY DECADES. I LIVE NEAR BRACKENRIDGE PARK NEAR MY DAUGHTER AND HER FAMILY. I AM SO GRATEFUL TO HAVE FOUND THE AHBC COMMUNITY AND ESPECIALLY THE WOMEN IN THIS CHURCH. I WAS RAISED IN A CHURCH HOME AND MADE A PROFESSION OF MY FAITH AS A TEEN. I HAVE HAD A WINDING JOURNEY OF LIVING OUT MY FAITH. I HAVE SEEN GOD'S MIRACLES THROUGH PARTS OF MY JOURNEY AND KNOW ANEW HIS COMPASSIONATE, MERCIFUL, LOVING HAND GUIDING MY LIFE.

SEPTEMBER CALENDAR

GABRIELLE NEWTON BIRTHDAY	4TH
RICK/ MAGGIE GOMEZ ANNIVERSARY	16TH

Women's Ministry Leaders

If in need of prayer, meals, comaraderie or guidance, please contact us!
We're here to help!

HANNAH CONTRERAS

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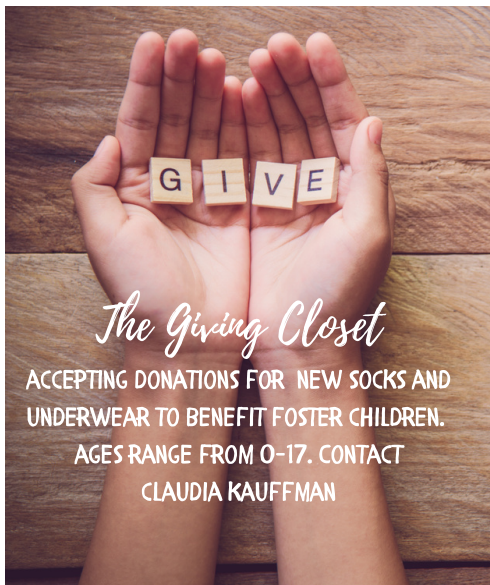
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GABRIELLE NEWTON

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**IDEAS FOR
NEWSLETTER,
RECIPES, OR
BIRTHDAYS
CONTACT
EVE SMITH
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Caponata pasta

Ingredients

4 tbsp olive oil (or use the oil from your chargrilled veg, see below)

1 large onion, finely chopped

4 garlic cloves, finely sliced

250g chargrilled Mediterranean veg. (peppers and aubergines, if possible) from a jar, pot or deli counter, drained if in oil (you can use this oil in place of the olive oil) and roughly chopped

400g can chopped tomatoes

1 tbsp small capers

350g rigatoni, penne or another short pasta shape

bunch basil leaves, picked

parmesan (or vegetarian alternative), shaved, to serve

Method

STEP 1

Heat the oil in a large pan and cook the onion for 8-10 mins until starting to caramelise (or for longer if you have time - the sweeter the better). Add the garlic for the final 2 mins of cooking time.

STEP 2

Tip in the mixed veg, tomatoes, capers and raisins. Season well and simmer, uncovered, for 10 mins, or until you have a rich sauce.

STEP 3

Meanwhile, boil the kettle. Pour the kettleful of water into a large pan with a little salt and bring back to the boil. Add the pasta and cook until tender with a little bite, then drain, reserving some of the pasta water. Tip the pasta into the sauce, adding a splash of pasta water if it needs loosening. Scatter with the basil leaves and parmesan, if you like, and serve straight from the pan