

Abyssinia Baptist Church





You are WELCOME in this house. Isaiah 56:7
Pastor Dr. Dewayne & Elect Lady Elizabeth Attical

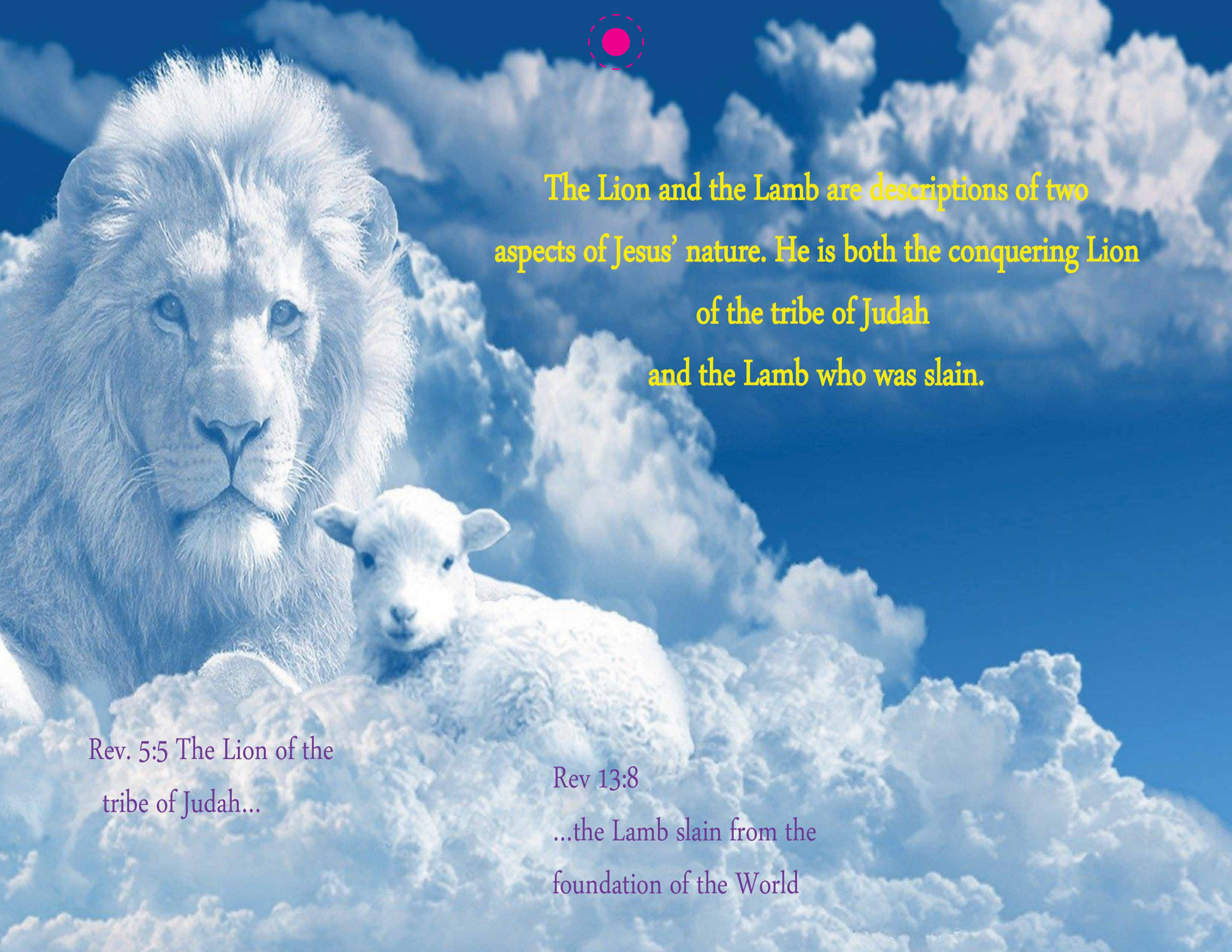
JANUARY2022

| DECEMBER | | | | | | |
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| FEBRUARY | | | | | | |
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| SUNDAY | MONDAY | TUESDAY | WEDNESDAY | THURSDAY | FRIDAY | SATURDAY |
|-------------------------|--------------------------------------|---------|-----------|----------|--------|-------------------------|
| | | | | | | 1 New Year's Day |
| 2 | 3 | 4 | 5 | 6 | 7 | 8 |
| 9 Holy Communion | 10 | 11 | 12 | 13 | 14 | 15 |
| 16 | 17 Martin Luther King Jr. Day | 18 | 19 | 20 | 21 | 22 |
| 23 | 24 | 25 | 26 | 27 | 28 | 29 |
| 30 | 31 | | | | | |

Abysinia Baptist Church
2501 Albany St Brunswick, GA 31520
(912) 264-2376



The Lion and the Lamb are descriptions of two aspects of Jesus’ nature. He is both the conquering Lion of the tribe of Judah and the Lamb who was slain.

Rev. 5:5 The Lion of the tribe of Judah...

Rev 13:8
...the Lamb slain from the foundation of the World

FEBRUARY2022

| JANUARY | | | | | | |
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| MARCH | | | | | | |
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| SUNDAY | MONDAY | TUESDAY | WEDNESDAY | THURSDAY | FRIDAY | SATURDAY |
|--|---------------------------|---------|------------------------|----------|--------|----------|
| | | 1 | 2 Groundhog Day | 3 | 4 | 5 |
| 6 | 7 | 8 | 9 | 10 | 11 | 12 |
| 13 Holy Communion | 14 Valentine's Day | 15 | 16 | 17 | 18 | 19 |
| 20 Reverend Dr. Dewayne Attical 19th Year Pastor Anniversary | 21 Presidents' Day | 22 | 23 | 24 | 25 | 26 |
| 27 | 28 | | | | | |

Bible Study: Thursday 6pm • Men’s Choir: 1st Sunday • A.B.C. Choir: 2nd & 4th Sunday • Children’s Choir: 3rd Sunday

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MARCH 2022

| FEBRUARY | | | | | | |
|----------|----|----|----|----|----|----|
| S | M | T | W | T | F | S |
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| APRIL | | | | | | |
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| SUNDAY | MONDAY | TUESDAY | WEDNESDAY | THURSDAY | FRIDAY | SATURDAY |
|---|--------|---------|-------------------------------|------------------------------------|--------|----------|
| | | 1 | 2 <i>Ash Wednesday</i> | 3 | 4 | 5 |
| 6 | 7 | 8 | 9 | 10 | 11 | 12 |
| 13 <i>Holy Communion</i> <i>Daylight Saving Time Begins</i> | 14 | 15 | 16 | 17 <i>St. Patrick's Day</i> | 18 | 19 |
| 20 <i>Men's Day</i> <i>Spring Begins</i> | 21 | 22 | 23 | 24 | 25 | 26 |
| 27 | 28 | 29 | 30 | 31 | | |

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Living He Loved Us
Dying He saved Us
Buried He carried Our sins far away
Rising He justified Us freed Us forever...

APRIL 2022

| MARCH | | | | | | |
|-------|----|----|----|----|----|----|
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| MAY | | | | | | |
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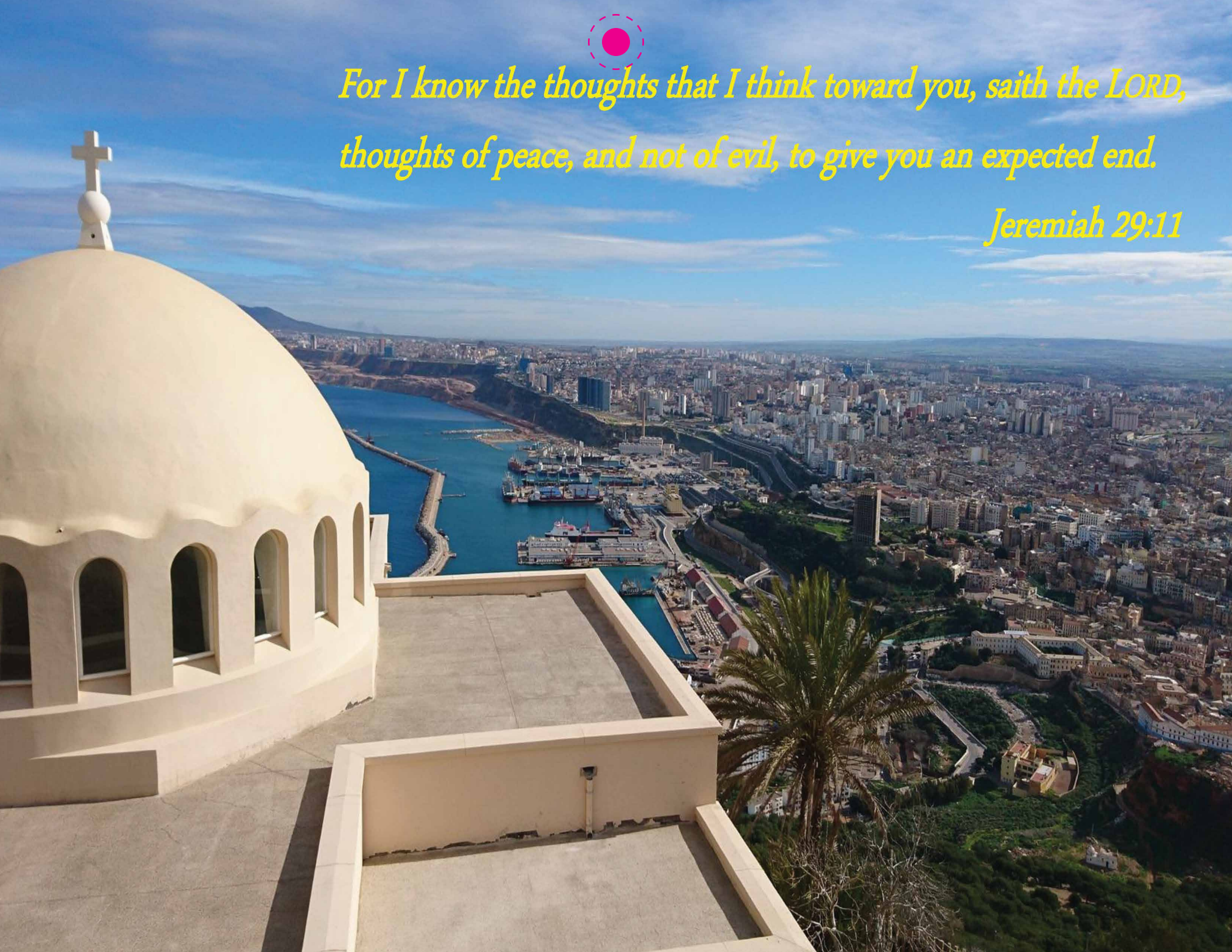
| SUNDAY | MONDAY | TUESDAY | WEDNESDAY | THURSDAY | FRIDAY | SATURDAY |
|---|---|---------|-----------|----------|---|----------|
| | | | | | 1 <i>April Fools' Day</i> | 2 |
| 3 | 4 | 5 | 6 | 7 | 8 | 9 |
| 10 <i>Holy Communion</i> <i>Palm Sunday</i> | 11 | 12 | 13 | 14 | 15 <i>Good Friday</i> <i>Passover</i> | 16 |
| 17 <i>Youth Day</i> <i>Easter Sunday</i> | 18 <i>Tax Day</i> <i>Easter Monday (Canada)</i> | 19 | 20 | 21 | 22 <i>Earth Day</i> | 23 |
| 24 | 25 | 26 | 27 | 28 | 29 | 30 |

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For I know the thoughts that I think toward you, saith the LORD,
thoughts of peace, and not of evil, to give you an expected end.
Jeremiah 29:11

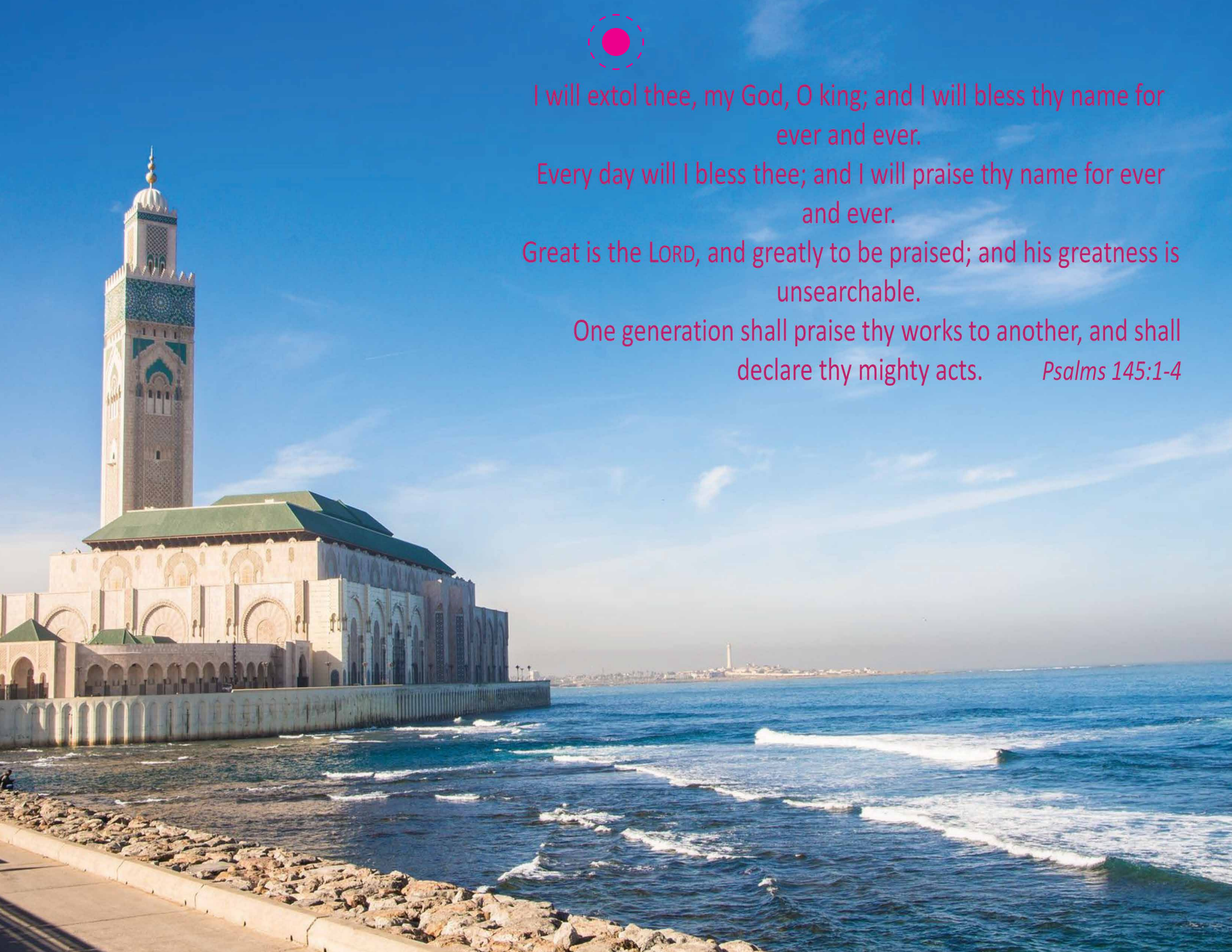
MAY 2022

| APRIL | | | | | | | JUNE | | | | | | |
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| 17 | 18 | 19 | 20 | 21 | 22 | 23 | 19 | 20 | 21 | 22 | 23 | 24 | 25 |
| 24 | 25 | 26 | 27 | 28 | 29 | 30 | 26 | 27 | 28 | 29 | 30 | | |

| SUNDAY | MONDAY | TUESDAY | WEDNESDAY | THURSDAY | FRIDAY | SATURDAY |
|---|---------------------------------|---------|-----------|-------------------------|--------|----------------------------|
| 1 Women's Day | 2 | 3 | 4 | 5 | 6 | 7 |
| 8 Holy Communion Mother's Day | 9 | 10 | 11 | 12 | 13 | 14 |
| 15 New Vision Day (Young Adults) | 16 | 17 | 18 | 19 | 20 | 21 Armed Forces Day |
| 22 | 23 Victoria Day (Canada) | 24 | 25 | 26 Ascension Day | 27 | 28 |
| 29 | 30 Memorial Day | 31 | | | | |

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I will extol thee, my God, O king; and I will bless thy name for
ever and ever.
Every day will I bless thee; and I will praise thy name for ever
and ever.
Great is the LORD, and greatly to be praised; and his greatness is
unsearchable.
One generation shall praise thy works to another, and shall
declare thy mighty acts. *Psalms 145:1-4*

JUNE 2022

| MAY | | | | | | | JULY | | | | | | |
|-----|----|----|----|----|----|----|------|----|----|----|----|----|----|
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| 15 | 16 | 17 | 18 | 19 | 20 | 21 | 10 | 11 | 12 | 13 | 14 | 15 | 16 |
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| SUNDAY | MONDAY | TUESDAY | WEDNESDAY | THURSDAY | FRIDAY | SATURDAY |
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| | | | 1 | 2 | 3 | 4 |
| 5 | 6 | 7 | 8 | 9 | 10 | 11 |
| 12 | 13 | 14 | 15 | 16 | 17 | 18 |
| Holy Communion | Elect Lady Attical Birthday | Flag Day | | | | |
| 19 | 20 | 21 | 22 | 23 | 24 | 25 |
| Father's Day | | Summer Begins | | | St. Jean-Baptiste (Canada) | |
| 26 | 27 | 28 | 29 | 30 | | |

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St. Matthew 18:18-20

Verily I say unto you, Whatsoever ye shall bind on earth shall be bound in heaven: and whatsoever ye shall loose on earth shall be loosed in heaven.

Again I say unto you, That if two of you shall agree on earth as touching any thing that they shall ask, it shall be done for them of my Father which is in heaven.

For where two or three are gathered together in my name, there am I in the midst of them.

JULY2022

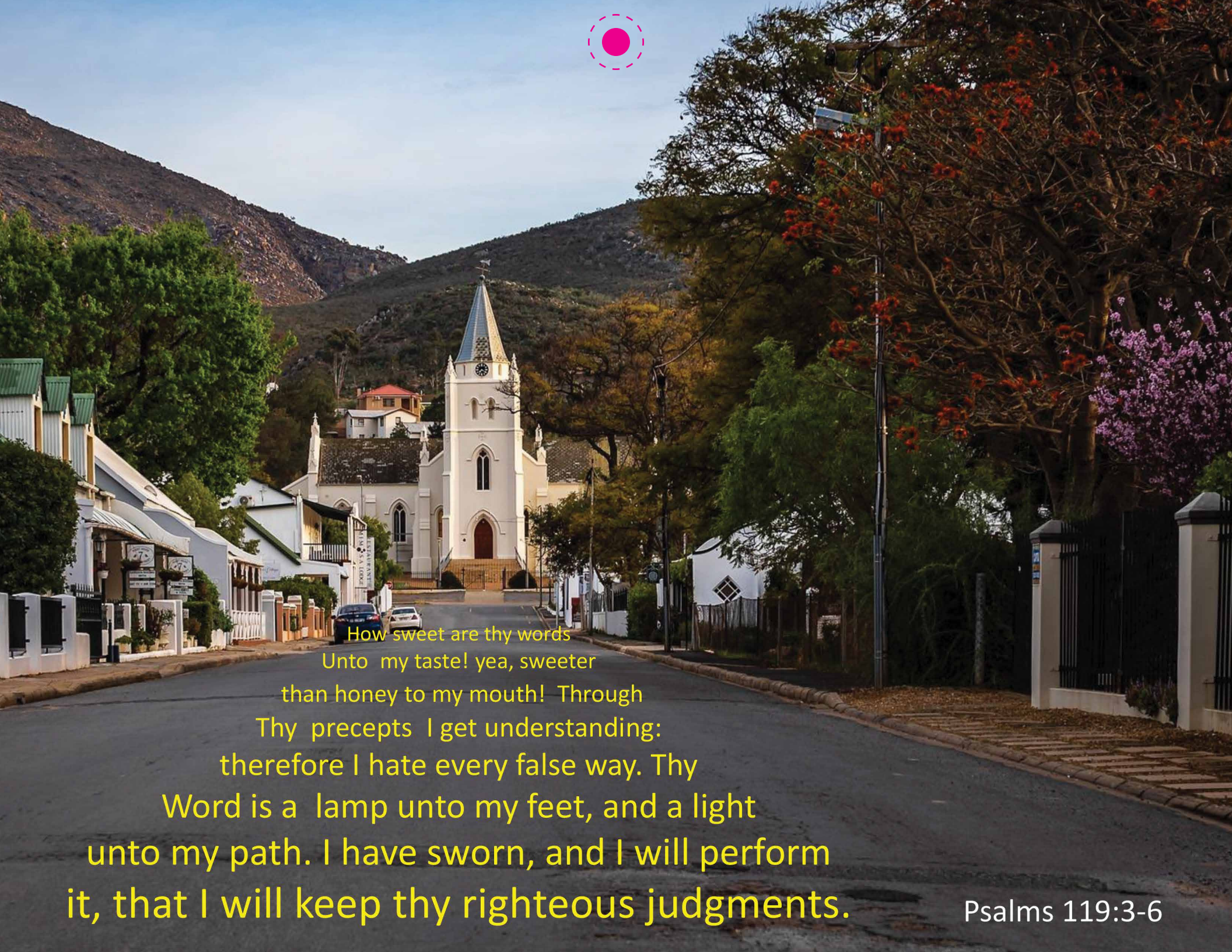
| JUNE | | | | | | | AUGUST | | | | | | |
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| SUNDAY | MONDAY | TUESDAY | WEDNESDAY | THURSDAY | FRIDAY | SATURDAY |
|--|---------------------------|---------|-----------|----------|------------------------------|----------|
| | | | | | 1 Canada Day (Canada) | 2 |
| 3 | 4 Independence Day | 5 | 6 | 7 | 8 | 9 |
| 10 Holy Communion Abysinia Baptist Church 77th Year Anniversary | 11 | 12 | 13 | 14 | 15 | 16 |
| 17 | 18 | 19 | 20 | 21 | 22 | 23 |
| 24 | 25 | 26 | 27 | 28 | 29 | 30 |
| 31 | | | | | | |

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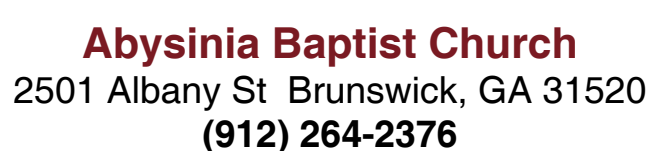


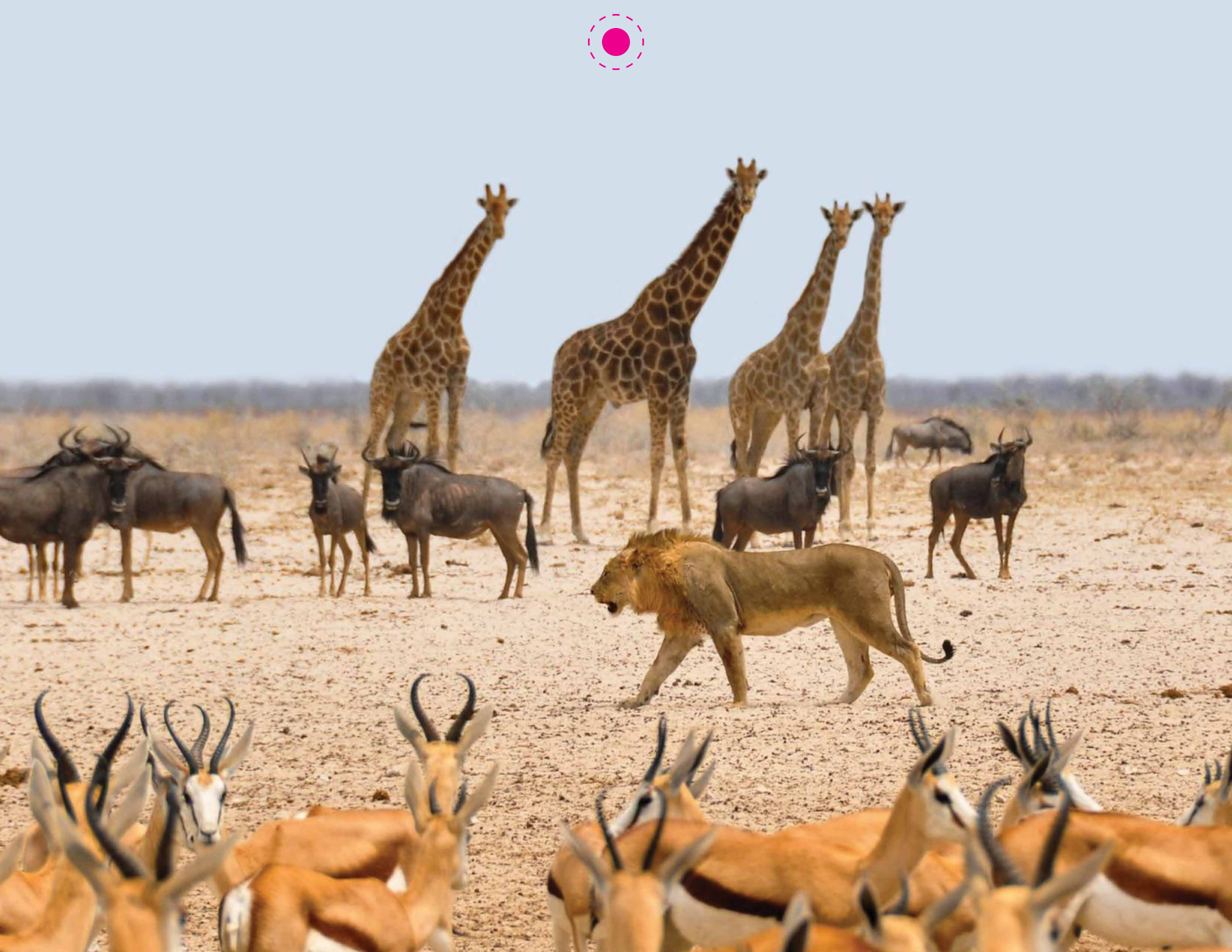
Psalms 119:3-6

| JULY | | | | | | | SEPTEMBER | | | | | | |
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| JULY | | | | | | | SEPTEMBER | | | | | | |
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SEPTEMBER2022

| AUGUST | | | | | | |
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| OCTOBER | | | | | | |
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| SUNDAY | MONDAY | TUESDAY | WEDNESDAY | THURSDAY | FRIDAY | SATURDAY |
|---|---|---------|-----------|--------------------------------|--------|----------|
| | | | | 1 | 2 | 3 |
| 4 | 5 <i>Labor Day Labour Day (Canada)</i> | 6 | 7 | 8 | 9 | 10 |
| 11 <i>Holy Communion Patriot Day</i> | 12 | 13 | 14 | 15 | 16 | 17 |
| 18 | 19 | 20 | 21 | 22 <i>Autumn Begins</i> | 23 | 24 |
| 25 <i>Rosh Hashanah</i> | 26 | 27 | 28 | 29 | 30 | |

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And no man hath ascended up to heaven, but he that came down from heaven, even the Son of man which is in heaven.

And as Moses lifted up the serpent in the wilderness, even so must the Son of man be lifted up: That whosoever believeth in him should not perish, but have eternal life.

For God so loved the world, that he gave his only begotten Son, that whosoever believeth in him should not perish, but have everlasting life.

For God sent not his Son into the world to condemn the world; but that the world through him might be saved.

St. John 3:13-17

GOD BLESS THE WORLD

OCTOBER 2022

| SEPTEMBER | | | | | | |
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| NOVEMBER | | | | | | |
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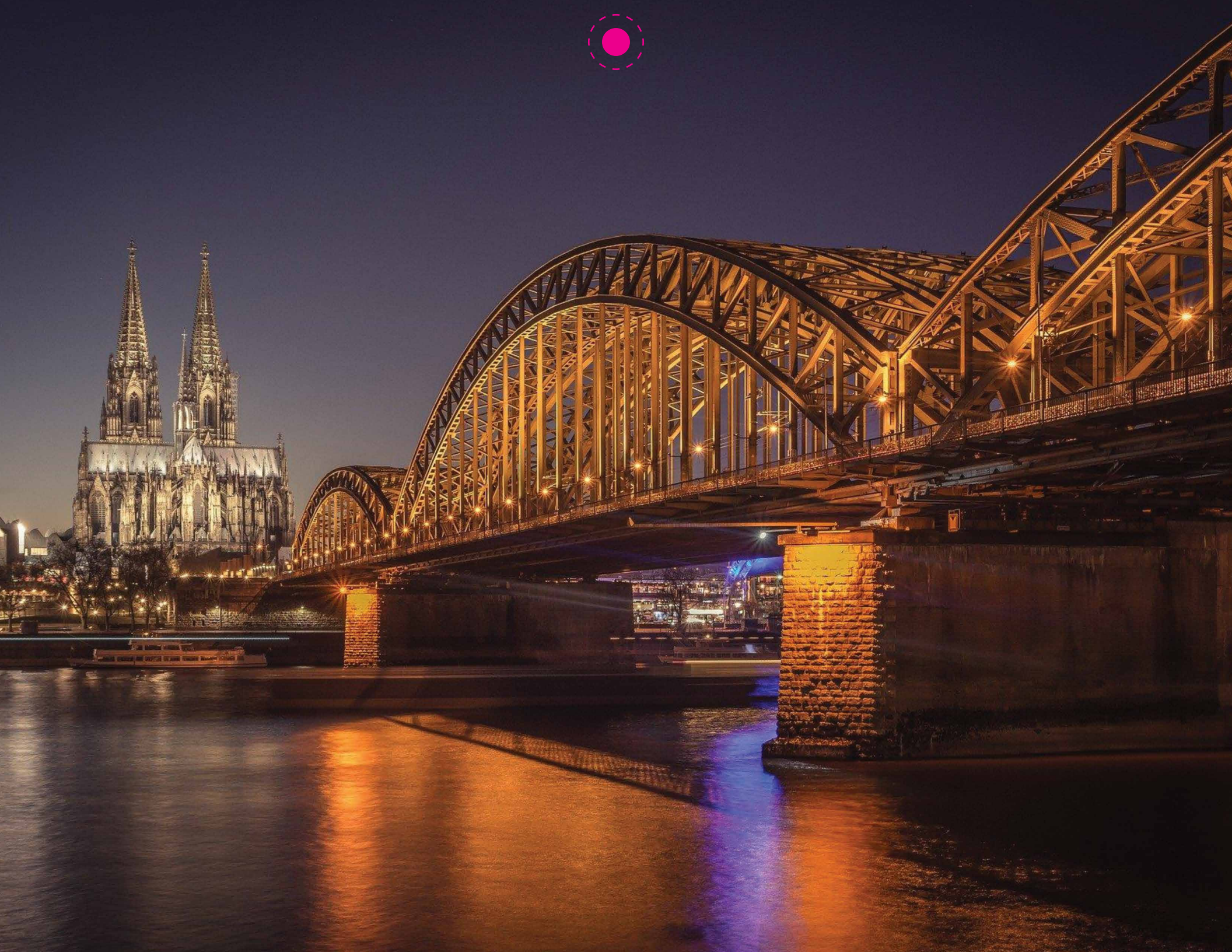
| SUNDAY | MONDAY | TUESDAY | WEDNESDAY | THURSDAY | FRIDAY | SATURDAY |
|------------------------------------|---|--------------------------------|--|----------|--------|----------|
| | | | | | | 1 |
| 2 | 3 | 4 <small>Yom Kippur</small> | 5 | 6 | 7 | 8 |
| 9 <small>Holy Communion</small> | 10 <small>Columbus Day Thanksgiving Day (Canada)</small> | 11 | 12 | 13 | 14 | 15 |
| 16 | 17 | 18 | 19 <small>Pastor Attical Birthday</small> | 20 | 21 | 22 |
| 23 | 24 | 25 | 26 | 27 | 28 | 29 |
| 30 | 31 <small>Halloween</small> | | | | | |

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NOVEMBER2022

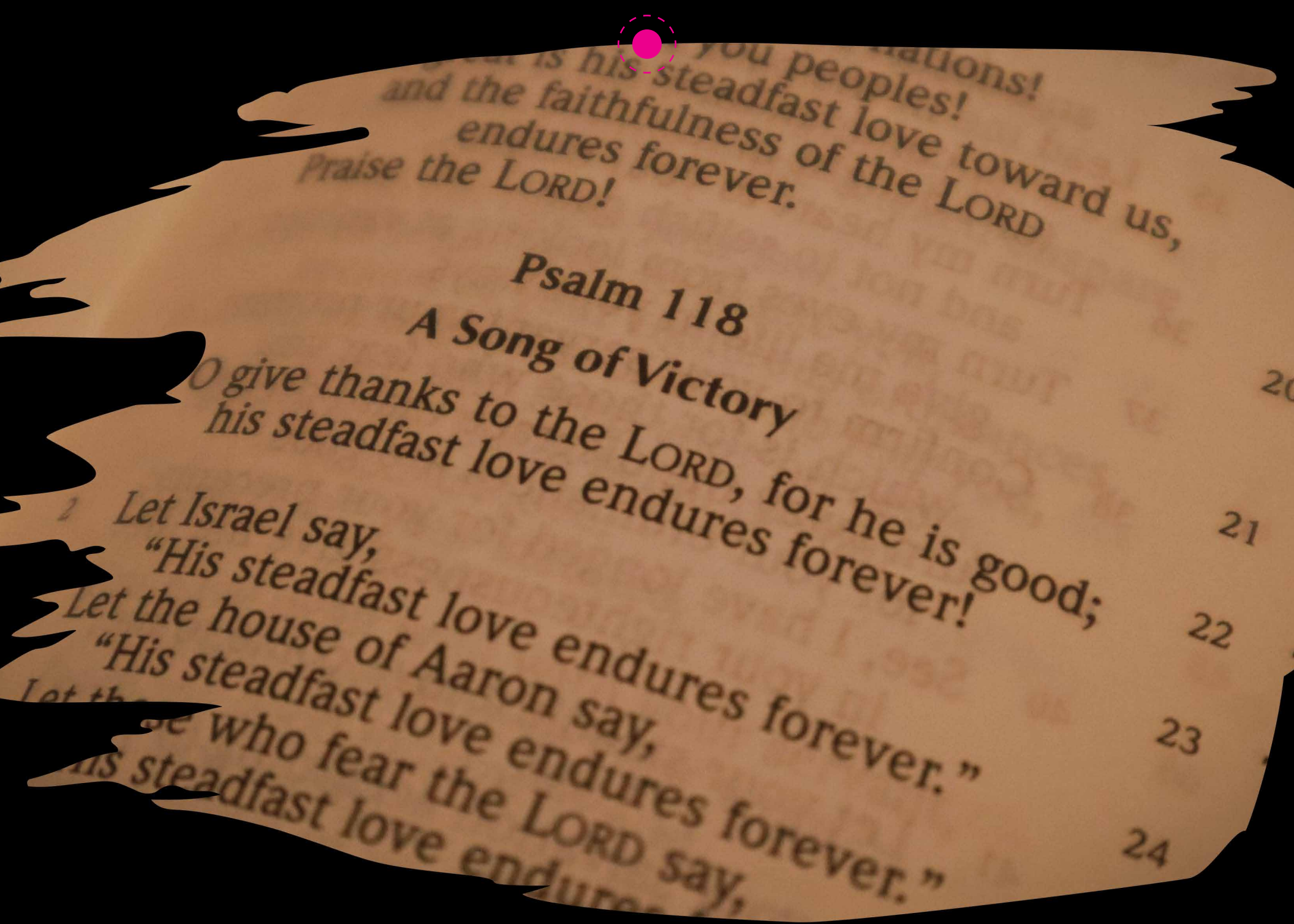
| OCTOBER | | | | | | |
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| DECEMBER | | | | | | |
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| SUNDAY | MONDAY | TUESDAY | WEDNESDAY | THURSDAY | FRIDAY | SATURDAY |
|------------------------------------|--------|--|-----------|----------------------------|--|----------|
| | | 1 | 2 | 3 | 4 | 5 |
| 6 Daylight Saving Time Ends | 7 | 8 Election Day | 9 | 10 | 11 Veterans Day Remembrance Day (Canada) | 12 |
| 13 Holy Communion | 14 | 15 Pastor and Elect Lady Wedding Anniversary | 16 | 17 | 18 | 19 |
| 20 | 21 | 22 | 23 | 24 Thanksgiving Day | 25 | 26 |
| 27 | 28 | 29 | 30 | | | |

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DECEMBER2022

| NOVEMBER | | | | | | |
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| JANUARY | | | | | | |
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| SUNDAY | MONDAY | TUESDAY | WEDNESDAY | THURSDAY | FRIDAY | SATURDAY |
|--|--|---------|--|----------|--------|---|
| | | | | 1 | 2 | 3 |
| 4 | 5 | 6 | 7 <small>Pearl Harbor Day</small> | 8 | 9 | 10 |
| 11 <small>Holy Communion</small> | 12 | 13 | 14 | 15 | 16 | 17 |
| 18 <small>First Day of Hanukkah</small> | 19 | 20 | 21 <small>Winter Begins</small> | 22 | 23 | 24 |
| 25 <small>Christmas Day</small> | 26 <small>Boxing Day (Canada)</small> | 27 | 28 | 29 | 30 | 31 <small>New Year's Eve</small> |

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VANILLA WAFER CAKE

Submitted by: Maggie Wilcox

| Ingredients | Instructions |
|--|--|
| <ul style="list-style-type: none">• 2 cups of white sugar• 8 ounces of flaked coconut• 1 cup of chopped pecans• ½ cup of milk• 12 ounces of vanilla wafer cookies (crushed)• 6 eggs• 1 cup of butter | <ol style="list-style-type: none">1. Pre heat oven to 300 degrees2. Grease and flour a bundt pan3. Cream butter or margarine, add sugar, beat until smooth4. Add eggs (one at a time) beat well after each adding5. Stir in crushed vanilla wafers, alternating with adding milk6. Add coconut and pecans, mix until blended7. Pour batter into prepared pans8. Bake for 90 minutes |

CRACKING CORNBREAD

Submitted by: Willie McCullers

| Ingredients | Instructions |
|--|---|
| <ul style="list-style-type: none">• 2 cups of self-rising corn meal• 1 cup of pork crackling• 1 cup of buttermilk• 2 tablespoons of bacon grease• 2 eggs | <ol style="list-style-type: none">1. Preheat oven to 450 degrees2. Place bacon grease in a cast iron skillet, place over medium heat, let melt3. Place corn meal in a medium size mixing bowl4. Add egg and butter milk5. Stir ingredients (add more buttermilk to make a slightly thin batter)6. Add crackling, stir well to combine7. Pour the melted bacon grease into the batter and stir to combine8. Pour batter into hot skillet, spread out evenly9. Bake for 20 -25 minutes (as needed) until lightly browned on top10. Remove from the oven and run a butter knife around the edges of the cornbread to loosen it from the skillet11. Flip bread onto a plate and top with butter12. Serve warm and Enjoy! |

BEEF STROGANOFF

Submitted by: Faye Attical

| Ingredients | Instructions |
|---|---|
| <ul style="list-style-type: none">• 1 ½ lbs of beef sirloin steak, cut 1/2” thick• 8 ozs of fresh sliced mushrooms (2 ½ cups)• 2 medium onions (thickly sliced)• 1 garlic clove (finely chopped)• ¼ cup of butter• 1 ½ cups of Progresso beef flavored broth from 32oz carton)• ½ teaspoon of salt• 1 teaspoon of Worcestershire sauce• ¼ cup of Gold Medal all purpose flour• 1 ½ cups of sour cream• 3 cups of hot cooked egg noodles | <ol style="list-style-type: none">1. Cut beef across grain into about 1 ½ x ½” strips2. Cook mushrooms, onions and garlic in a 10” skillet, over medium heat, stirring occasionally, until onions are tender; remove from skillet3. In the same skillet, brown beef sirloin4. Stir in 1 cup of broth, salt and Worcestershire sauce, heat to boiling, reduce heat5. Cover and simmer for 15 minutes6. Stir remaining ½ cup of broth into flour, stir into beef mixture7. Add onion into mixture, heat to boiling, stir constantly, boil and stir 1 minute8. Stir in sour cream, heat until hot (do not boil)9. Serve over noodles |

RICE CASSEROLE

Submitted by: Minister Stella and Maurice Wilson
“In memory of our mother Mrs. Angeline T Wilson”

| Ingredients | Instructions |
|--|--|
| <ul style="list-style-type: none">• 1 Cup of uncooked rice• 1 can of chicken rice soup• 1 and 1/3 cups of water• 3 tablespoons of chicken stock• 2 green bell Peppers (diced)• 1 large onion (diced)• 1 stick oleo• 1 can of mushrooms• 1 tablespoon of Worcestershire sauce | <ol style="list-style-type: none">1. Saute onions, Peppers in oleo2. Combine all remaining ingredients in a deep oven approved covered dish3. Stir well and cook covered at 350 degrees for 1 hour4. Serves up to 4 |

SEAFOOD SALAD

Submitted by: Sister Laverne Cooper

| Ingredients | Instructions |
|---|---|
| <ul style="list-style-type: none">• 1 lb. shrimp (boiled and seasoned)• 1 lb. claw crab meat• ½ each red, yellow and green bell pepper• 3 boiled eggs• 3/4 cup cube sweet pickles• 1 box tri color pasta (boil according to directions)• Old Bay seasoning (to taste)• Creole Seasoning (to taste)• Mayonnaise (to taste) | <ol style="list-style-type: none">1. Mix all ingredients2. Refrigerate several hours, better if refrigerated overnight3. Serve cold |

EASY PEACH COBLER

Submitted by: D Cash

| Ingredients | Instructions |
|--|--|
| <ul style="list-style-type: none">• 2 cups of sliced Peaches• 1 ½ cups of granulated sugar• 1 stick of butter• ¾ of a cup of all-purpose flour• 2 teaspoons of baking powder• 1/8 teaspoon of salt• ¾ of a cup of milk• ½ teaspoon of vanilla | <ol style="list-style-type: none">1. Preheat oven to 350 degrees2. Drain peaches and mix with ½ cup sugar3. In a medium bowl, mix together 1 cup of sugar, flour, baking powder, salt, milk and vanilla to form a batter4. Melt butter in 8x8 inch glass baking dish or 2 quart casserole dish Want to quote casserole dish5. Pour batter over the top of melted butter (do not stir)6. Play speeches on top of batter7. Bake for 1 hour or until crust is golden brown8. Batter will rise to the top during baking9. Up to 9 servings |

CANDIED YAMS

Submitted by: Josephine Wilcox

| Ingredients | Instructions |
|---|--|
| <ul style="list-style-type: none">• 3 pounds of sweet potatoes• 1 stick of butter• 1 Cup of white or packed brown sugar• Cinnamon (optional) | <ol style="list-style-type: none">1. Preheat oven to 450 degrees2. Wash and peel potatoes3. Cut to desired size and shape4. Place potatoes in baking dish, add sugar and butter5. Bake for 45 minutes to 1 hour6. (Optional) Yams can be cooked on stove top, on medium heat for 45 minutes. Check frequently7. Sprinkle cinnamon on top |

CHICKEN CASSEROLE

Submitted by: Lula Mills

| Ingredients | Instructions |
|--|---|
| <ul style="list-style-type: none">• 2 chicken breasts• 1 medium onion• 2 teaspoons of garlic• 2 teaspoons of onion powder• 1 teaspoons of Italian seasoning• 1 can of cream of chicken soup• 2 cans of cream of mushroom soup• 8 ounces of sour cream• 2 cups of cheese of choice• 1 box of penne noodles | <ol style="list-style-type: none">1. Preheat oven to 425-450 degrees2. Cook noodles to texture and taste (save ½ cup of water)3. Slice and sauté onions until transparent (set aside)4. Cut chicken into chunks and cook until no pink is seen (save chicken stock)5. In a mixing bowl add soup, stir well6. Add garlic, onion powder an Italian seasoning, stir well7. Add onion and cheese, stir well8. Add sour cream, stir well9. Add noodles and chicken, mix well10. Add chicken stock and ½ cup of saved water, make sure mixture is soupy11. Place in baking pan, cover with foil and bake for 45 minutes12. Remove foil, reduce heat and cook for 20-30 minutes, until mixture is bubbling and cheese is melted |

CHOCOLATE POUND CAKE

Submitted by: Minister Stella Wilson

Ingredients

- ½ a pound of butter
- ½ a cup of Crisco
- 3 cups of sugar
- 5 eggs
- 3 cups of flour (plain)
- 1/2 teaspoon of baking powder
- 1/2 teaspoon of salt
- 4 tablespoons coca
- 1 cup of milk
- 1 teaspoon of vanilla

Instructions

1. Preheat oven to 350 degrees
2. Cream butter and Crisco, add sugar and eggs
3. Sift dry ingredients together
4. Add vanilla to creamed mixture
5. Add milk to dry ingredients alternating with creamed mixture
6. Pour into greased, paper lined cake pans, three to four inches deep
7. Bake 1 ½ hours or until cake test confirms its done

Icing

1. Melt one stick of butter with one half block of German chocolate
2. Add one box of confectioner sugar and 1 teaspoon of vanilla
3. Add Carnation milk until it's the right consistency to spread

SHRIMP-WILD RICE CASSEROLE

Submitted by: Sister Laverne Cooper

Ingredients

- 1 large bell pepper, chopped
- 1 tablespoon lemon juice
- 1 teaspoon Worcestershire sauce
- 2 lbs. shrimp, cooked and seasoned
- 1 cup grated cheddar cheese
- 1 large onion, chopped
- 2 cans undiluted cream of mushroom soup
- 1 teaspoon mustard
- ½ teaspoon black pepper
- 2 (6) oz boxes Uncle Ben Long Grain an Wild Rice
- ½ cup butter or margarine

Instructions

1. Preheat oven to 375 degrees
2. Cook rice according to package directions
3. Melt butter and saute' peppers and onion until tender (3-5 mins)
4. Mix remaining ingredients
5. Bake at 375 for 40 minutes
6. Serves up to 12

CREAMY BUTTERNUT SQUASH CASSEROLE

Submitted by: D Cash

Ingredients

- 2 medium butternut squash, peeled and cut into chunks
- ½ cup of sugar two large eggs
- ¼ cup of milk
- 2 tablespoons of butter
- 1 teaspoon of vanilla extract
- 1/4 teaspoon of ground cinnamon
- 1/4 teaspoon of ground nutmeg

Instructions

1. Preheat oven to 350 degrees
2. Place squash in a large saucepan, cover with water, bring to a boil an reduce heat, simmer for 12 to 16 minutes or until tender, then drain water
3. In a small mixing Bo beat squash until smooth
4. Add remaining ingredients and beat well
5. Spoon into a 1 1/2 quart baking dish coated with cooking spray
6. Bake for 30 to 35 minutes or until a thermometer inserted in the center reads 160 degrees

CURRY CHICKEN

Submitted by: Josephine Wilcox

Ingredients

- 4 chicken breast
- 1 medium onion
- 1 can of coconut milk
- 1 can of chicken broth
- 2 tablespoons of Curry powder
- ¼ cup of flour
- 2 to 4 tablespoons of oil
- Salt and pepper (to taste)

Instructions

1. Cut chicken into desired size chunks
2. In a skillet, cook chicken until no pink is seen, set aside
3. Saute onions for 3 minutes, add flour to make a rue (do not brown)
4. Mix in curry powder, chicken, coconut milk and chicken broth, sir and bring to a boil (add salt and pepper to taste)
5. Reduce heat to medium and cook for 20 minutes
6. Serve over white rice