

APRIL

women's newsletter



Upcoming Events

- **May 3rd**

Sunday May 3rd - Immediately Following
Second Service
Taylor's Bar & Table
8015 S. Indiana 13
Ingalls, IN 46064

The Women of Catalyst

Meet Jill Amrine!

I serve at Catalyst on the Women's Ministry Team, and you might also see my husband, Gary, and me greeting you on Sunday mornings. Gary and I have been married for 34—almost 35—wonderful years, and we feel so blessed to be part of this church family. During the week, I teach first grade at East Elementary, which brings me so much joy. I love spending time with my family—our son Daniel is 30 and lives and works in Abu Dhabi as a senior investment manager, and our daughter Kristen is 26 and lives in Fishers, where she works as a customer success manager. Some of my favorite things include being with family, enjoying the summer and the Christmas season, reading on the beach, relaxing by the pool, and, of course, a good Diet Coke!



This Month's Recipe

Cheddar Ranch Pork Chops

- 4 boneless pork chops, about 1-inch thick
- 1/2 cup mayonnaise
- 1 packet (1 ounce) ranch dressing mix
- 1 teaspoon garlic powder
- 1/4 teaspoon freshly ground black pepper
- Pinch of salt, to taste
- 1 cup shredded sharp cheddar cheese
- Chopped fresh parsley, for garnish (optional)



1. Preheat the oven to 400°F (200°C). Lightly grease a 9×13-inch baking dish or rimmed baking sheet.
2. Pat the pork chops dry with paper towels and arrange them in a single layer in the prepared baking dish.
3. In a medium bowl, stir together the mayonnaise, ranch dressing mix, garlic powder, black pepper, and a pinch of salt until smooth and well combined.
4. Spread the ranch mixture evenly over the tops of the pork chops, coating each chop with a thick layer.
5. Sprinkle the shredded cheddar cheese over the coated pork chops, dividing it evenly among them.
6. Bake for 22–28 minutes, or until the pork chops reach an internal temperature of 145°F (63°C) in the thickest part and the cheese is melted and bubbly. If you like a deeper golden top, broil for 1–2 minutes at the end, watching closely so the cheese does not burn.
7. Remove the pork chops from the oven and let them rest for about 5 minutes so the juices can redistribute.
8. Garnish with chopped fresh parsley, if desired, and serve warm with your favorite sides.