

Hibachi With Him

Daughters of Sarah- At Home Date Ideas

Jeremiah 29:5-7

5 Build ye houses, and dwell in them; and plant gardens, and eat the fruit of them;

6 Take ye wives and beget sons and daughters; and take wives for your sons, and give your daughters to husbands, that they may bear sons and daughters; that ye may be increased there, and not diminished.

7 And seek the peace of the city whither I have caused you to be carried away captives and pray unto the Lord for it: for in the peace thereof shall ye have peace.

Create an environment of love, unity, and peace at home

The Most High , graciously granted us spouses in this time , and homes to safely dwell in . We should exert concerted effort to create an environment that feels peaceful to return to. We should create a space that allows fun, intimacy, and unity. Home is our personal sanctuary. There are many ways to create this environment but let's focus on one, creating an in-home date experience: "Hibachi With Him" .

Ecclesiastes 9:9 Live joyfully with the wife whom thou lovest all the days of the life of thy vanity, which he hath given thee under the sun, all the days of thy vanity: for that is thy portion in this life, and in thy labour which thou takest under the sun.

What is "Hibachi With Him"?

For starters, the "him" is your lord. The hibachi is more than simply cooking dinner for or with your lord. This concept is friendly competition, or a unified effort, an opportunity to communicate, and make fun of the mundane.

You would buy and prep all the supplies needed to cook a hibachi style dinner and set up a station for both of you to work. A separate or additional table works great for those who don't like to share the kitchen or counter space. Select tasks that you feel comfortable with and have a little fun with your individual recipes. In my personal experience, the male typically does well grilling or pan searing the meat while the wife prepares sides such as fried rice, egg rolls, or wontons. Collaborate and assist one another as you see fit.

How do you make "Hibachi With Him" fun?

This should be a minimal effort project for the two of you. Pre-clean and marinate your meats, pre-chop or buy frozen vegetables, use a rice cooker, or cook rice in advance. Chilled rice makes the best fried rice anyway. Invite him into the effort as a fun activity, start with a gift.

Here's a gift bag idea:

Sarah

Something he wants : A new Biblical study book

("Understandest Thou, What Thou Readest?": A Pictorial Guide of Bible Secrets
by Bishop Nathanyel Ben Israel

Learn more:

https://www.amazon.com/dp/1412080517/ref=cm_sw_em_r_mt_dp_CV0H9FXPC8BQP38JEBJG)

Something he needs : New camp pants

(CQR Men's Tactical Pants, Water Resistant Ripstop Cargo Pants, Lightweight EDC Hiking Work Pants,
Outdoor Apparel

https://www.amazon.com/dp/B08V8PLPY?ref=cm_sw_r_cp_ud_dp_YYP5DGHBEREHHFBDXPHA)

Something for the date : Chef hat & masculine chef/grill jacket/apron

(Men's Chambray Chef Coat with Mesh Side Panels (XS-3X, 3 Colors)

https://www.amazon.com/Chambray-Panels-Colors-Medium-Black/dp/B07QDPDZTS/ref=sr_1_16?crd=27JFYHU8VZDGY&keywords=men+chef+jacket&qid=1651780061&sprefix=men+chef+jacket+%2Caps%2C107&sr=8-16)

Now that you have him on board, turn on some tunes, put on your apron , along with something attractive underneath , and get to work .

Ecclesiasticus 36:22

"The beauty of a woman cheereth the countenance, and a man loveth nothing better."

The meal preparation should be quick. The date is less about the actual meal, and more about slowing down and doing something together. In this case, something affordable and enjoyable. If you have kids, try booking a sitter. This large meal can be eaten throughout the day while you two take it slow, relax, enjoy each other's company, make cocktails, whatever suits your interest. You could also make it a family affair.

Proverbs 5:18

Let thy fountain be blessed: and rejoice with the wife of thy youth

Hibachi Shopping List:

Meat of choice

For the Hibachi Chicken or Steak:

1 tablespoon vegetable oil.

1 pound chicken breast or thighs or sirloin steak, cut into bite-sized pieces.

1 tablespoon unsalted butter.

3 tablespoons low sodium soy sauce.

½ teaspoon sesame oil.

½ teaspoon fresh ginger.

Sarah

1 clove garlic , finely minced.
2 teaspoons fresh lemon juice
Vegetable of choice

Zucchini and squash are staples

Rice

White rice – previously cooked and chilled

Butter – unsalted

Eggs – beaten

Onion – chopped

Carrot – diced and finely chopped

Garlic – minced

Fresh ginger – grated

Soy sauce – low sodium is recommended

Rice wine – cooking sherry

Sesame oil – or other high heat neutrally flavour cooking oil

Frozen peas – Or skip the fresh carrot listed above and use a bag of frozen peas and carrots

Scallions – chopped, optional as a garnish

Egg Rolls, Spring Rolls, or Stuffed Wontons

Seasoned coleslaw mix – If you want, you can use shredded cabbage and carrots.

Egg roll (spring roll, or wonton) wrappers – seal with a dab of water

Don't forget to pick up his drink of choice.