

Modaks of India



This Hindu group of 158,000 people in the eastern states of West Bengal and Jharkhand make sweets for a living. God's Word invites us to "taste and see that the Lord is good" (Psalm 34:8) and tells us of the sweetness of His teachings. The Bible is in their language, but they have not tasted of the Lord's goodness or been nourished by the living Word of God. There are no known believers among them.

The fear of the LORD is clean, enduring forever; the rules of the LORD are true, and righteous altogether. More to be desired are they than gold, even much fine gold; sweeter also than honey and drippings of the honeycomb.

Psalm 19:9-10

RECIPE

Fried Sweet Dumpling (Modak): Mix 1 cup flour and 2 Tbsp. hot ghee. Add hot water and knead until dough is firm. Cover. Let rest 10 mins. Roll dough and cut into thin biscuit sized discs. Mix 1 cup coconut, 1/2 cup jaggery, 1/4 tsp. cardamom, and 8 chopped cashews. Add water until sticky. Roll into balls. Fill dough discs with balls. Pinch to close. Fry.

LET'S PRAY

Pray that God will send Christians to proclaim the gospel among Modaks so that they might believe in His words that are "sweeter than honey" and have new life.