



READER GROUP GUIDE

- Discussion Questions
- Francine's Favorite Recipes

REDEEMING LOVE

Discussion Questions

1. The novel's primary theme—maintaining faith during difficult times—is one that still powerfully resonates today. How do you reconcile what you know about God with the fact that bad things happen?
2. How does the movie compare to the book? What are the major differences and similarities?
3. What insights did Angel's struggle offer you about your own faith journey?
4. Michael Hosea prayed all his adult life for God to send him the right woman, the woman worth waiting for. And God sent him Angel. Have you had a prayer answered in a way you didn't expect?
5. What finally draws Angel to Michael? What is it that ultimately breaks down the walls she's put up around her heart? What does that teach us about sacrificial love?
6. What experience did Michael have with rejection and betrayal? Contrast Michael's and Angel's examples of coping with life's circumstances. Describe a time when you were rejected or betrayed. To whom did you turn and why?
7. How did Angel's most difficult experiences affect her faith and the direction of her life? How were they transformative? How did her deepest wound become transformed into her greatest strength?
8. To which character in *Redeeming Love* did you relate the most? What was it about that character that spoke to you?
9. In the epilogue, Sarah says, "I never want to forget where I came from and all God has done for me." Why would this be important? Do you feel it's something you should do too? How can you keep where you came from and all that God has done for you in the forefront of your mind? If you were asked to share the heart of what God has done for you, what would you say?
10. In the author's note, Francine Rivers writes, "I used to believe the purpose in life is to find happiness. I don't believe that anymore." What do you believe is the purpose in life?

Recipes From Francine

CLAM CHOWDER

- 5 lbs. of red jacket potatoes peeled and diced
- 1 large white onion, diced
- 1 pound of bacon, cut up and fried, grease drained
- 1 carrot, shredded
- 1 3 lb. 3 oz. can restaurant quality chopped sea clams
- 1 half-gallon of half-and-half milk
- 2 tbs. flour mixed in a little water (to thicken the chowder)
- Salt to taste preference (I use Lawry's season salt)

Bring to gentle boil, then simmer until potatoes are cooked. ENJOY!

CHOCOLATE CHIP COOKIES

- 1 cup (2 sticks) of real butter, softened
- $\frac{3}{4}$ cup granulated sugar
- $\frac{3}{4}$ cup packed brown sugar
- 2 eggs
- 1 tbsp. vanilla extract
- 1 tsp. baking soda
- 1 tsp. salt
- 2 $\frac{1}{4}$ cups all-purpose flour
- 1 cup semisweet chocolate chips
- $\frac{1}{2}$ cup white chocolate chips
- 1 heaping tbsp. of toffee bits

Combine butter, sugars, eggs, and vanilla extract in large bowl. Stir until creamy. Mix baking soda and salt with flour and add to the large bowl. Stir everything together. Fold in dark and white chocolate and toffee bits. You can add nuts as you want—chopped macadamia nuts, pecans, walnuts, or almonds.

Drop cookie dough by spoonful onto baking sheet (I use stoneware). Bake at 350°F until golden brown.