





RECIPES & STORIES
FROM
BETH EVERGREEN MEMBERS

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ABOUT THIS BOOK

Hello!

This is a collection of recipes, memories, and photos gathered from CBE members, and benefiting new kitchen appliances for the shul. As is often the case, this book is a collaboration of many. We'd particularly like to thank everyone who provided donations:

Appetizer Course

Elizabeth Moore Jennifer & Dan Goldman Eve Mills

Soup & Salad Course

The Bierbrauer Family
Amy Gendler
Joan & Steve Tarasar

Entree Course

Debra Singer
Sandy & Mike Schneider
Randi & Steve Murray
Jamie & Stephen Bernstein
Audrey & Eric Shaw
Dan Herman & Kristin O'Leske
Judy Sherman

Dessert Course

Sally Korff

We also owe thanks to everyone who contributed stories and recipes. It'd hardly be a cookbook without recipes!

Some of these recipes have appeared at past CBE events, like the chicken soup cookoff and chocolate tasting. You may see some you recognize!

There are high-altitude and other tips scattered through the book. Here's one to get started:

When making candy, subtract the difference between boiling point at your altitude and at sea level to hit close to the same water content remaining (reduce temperatures by around 10 degrees).

- Ben Nitkin & Helen Hutchens, cookbook editors

QUICK REFERENCE

CONVERSIONS

= 5mLl teaspoon $= \frac{1}{2}$ fl. oz. = 15mL 3 teaspoons = I tablespoon = 60mL 4 tablespoons = ¼ cup = 2 fl. oz. = 2½ fl. oz. = 80mL5½ tablespoons = ½ cup = I cup = 8 fl. oz. = 235 mL16 tablespoons = 16 fl. oz. = 475 mL2 cups = | pint = 32 fl. oz. = 950 mL2 pints = | quart 4 quarts = I gallon = 128 fl. oz. = 3.79 L= 8 pints = 4 quarts 16 cups = I gallon

t = teaspoon; T = tablespoon; C = cup; oz = ounce; lb = pound

COMMON WEIGHTS

Flour	l cup	120g	4 1/4 oz
Sugar	l cup	198g	7 oz
Brown sugar	l cup	2l3g	7 ½ oz
Powdered sugar	l cup	ll3g	4 oz
Rolled oats	l cup	qqg	3 ½ oz
Egg	3 tablespoons	50g	1 ¾ oz
Butter	8 tablespoons	ll3g	4 oz (1 stick)
Oil, vegetable	l cup	198g	7 oz
Yeast	l packet	8g	¼ oz (2 ¼ t)

APPETIZERS

Let's start at the beginning; a very good place to start

HOT ARTICHOKE DIP

Chevrah Cooking Group

8oz can artichokes, drained (not in oil)

shakes of ground garlic

1/2 T mayonnaise

3

34 C Parmesan cheese, grated or ground

Italian Bread crumbs

Preheat oven to 350°

Cut artichokes into small pieces. Combine artichokes, mayonnaise, Parmesan cheese and garlic.

Put into a baking dish and sprinkle lightly with bread crumbs, then bake for 20 minutes.

Serve with good table crackers or baguette.

CALIFORNIA BEEF JERKY

Mary Zinn

I beef flank steak, well trimmed Garlic salt

 $\frac{1}{2}$ C soy sauce Lemon pepper, to taste

Cut steak lengthwise with the grain into long strips about ½" thick.

Preheat oven to 150° to 200°.

Toss beef with soy sauce.

Arrange beef strips in a single layer on wire rack placed on a baking sheet. Sprinkle with garlic salt and lemon pepper.

Place a second rack over the beef and flip over. Remove top rack and sprinkle again with seasonings.

Bake the meat overnight about 10 to 12 hours.

Store the jerky in covered container. Beef jerky should not be crisp.

POOR MAN'S CAVIAR (EGGPLANT)

Irene Clurman

2 eggplants

½ C onion, finely chopped

2 T olive oil

2 cloves fresh garlic, finely chopped

I tomato, finely chopped and seeded

2 T sugar

2 T lemon juice

Salt & pepper, to taste

Preheat oven to 425°.

Prick eggplant with a fork several times. Bake for 45 minutes to one hour until the skin has blistered and can be easily peeled.

Cool, then scrape eggplant flesh into a bowl with a fork. Salt lightly and drain eggplant in colander.

Cook onions in olive oil 6-8 minutes until soft but not brown. Add garlic and tomato, cook until tomato is soft.

Mix onion and tomato mixture into the eggplant in a bowl and stir in sugar, lemon juice, salt and pepper. If too tart or sweet add a little olive oil.

Serve with pumpernickel or rye bread or sesame crackers.



CHOPPED CHICKEN LIVER

David Froman

Ilb chicken liver

I large yellow onion, sliced

4 hard boiled eggs

IT schmaltz (chicken fat) or vegetable oil

Salt to taste

Heat schmaltz or oil in a frying pan.

Sauté chicken liver with $\frac{1}{4}$ sliced onion and a dash of salt until cooked thoroughly. Livers should be firm. Bring to room temperature.

Cut the rest of the onion into pieces small enough to fit into your meat grinder. Grind the chicken livers, onion and eggs. Mix together.

Add to taste: salt, onions (add moisture), and eggs (lighten the texture).

Place the mixture in a serving dish and refrigerate until ready to serve.

Sprinkle with paprika and serve with cocktail rye, mini bagels or matzos.

CHOPPED LIVER

Nancy Larner

There is an antique rectangular dish with a green pattern around the edge in my china cabinet. Every time I see this dish, the sweet aroma of onions frying in chicken fat rise up to meet me. At that moment I am transported to my painted, yellow, childhood kitchen where blue and yellow, plaid curtains hang crisply. It is fall and mom is getting an early start on Rosh Hannah dinner where fourteen family members will enjoy each other and a glorious array of delicious dishes; chopped liver on crackers, potato-filled knishes, chicken soup, brisket, tsimmes, (there was always a vegetable but I don't remember much about that) and sponge cake with strawberries over the top.

Mom, aproned, over a purple, plaid, housedness and comfortable shoes is ready for a full day of cooking. She adds about three pints of chicken liver to three medium onions and fries them until completely done. When the liver and onions has cooled, she adds 5 or 6 chopped, hard-boiled eggs, (Oy, I'm lucky to have lived this long to tell you about it!), salts to taste, scrapes the liver into the rectangular dish with the green-pattered edge, covers it with a plate and stores it in the refrigerator. After a short break she makes herself a small lunch of coffee, made in a Farberware percolator, and a half, toasted bagel with cream cheese. She then gets started on the soup. Mom works long hours preparing these memorable meals. When the sun slips sideways through the west window over the kitchen sink, she starts preparing our evening meal.

The above description stands but I now substitute olive oil (not chicken fat) and for a bit of crunch (because my mother-in-law made her chopped liver this way AND to keep the peace with my husband), I add some raw onion. You can then put the chopped liver in any shaped dish you choose! May the aromas bring back pleasant memories for you as well.

GRANDMA ESTELLE'S CHOPPED CHICKEN LIVER

Jodi Holman

I onion, chopped
Cooking oil (grape seed oil)
I lb chicken livers, cleaned and

3 eggs, hard boiled Salt and pepper, to taste

Preheat oven to 350°.

Tightly wrap the chicken livers in foil and bake them for about 20–30 minutes

In a frying pan, sauté the chopped onion in enough oil to cover the pan, on low heat until slightly brown.

Remove the onions from the pan and set aside. Save the residual oil.

Remove the livers from the oven and mash on a plate with a fork. In a medium bowl, using a fork, mash the hard boiled eggs. Add the liver and onions to the eggs and combine.

Drizzle the drained oil into the mixture until you have the right consistency, slightly chunky.

Season the mixture with salt and pepper.

POTATO KHISHES

Fran Gibson

Dough

IC unsalted butter, cubed

2 C flour, scooped

½ C ice water

IT vinegar

Filling

2 medium large onions, finely diced

¼ C oil

Salt, pepper, and paprika, to taste

 $2\frac{1}{2}$ lb potatoes, peeled and cubed

Filling

Use a food processor to finely dice the onions. In a large frying pan, brown onions in oil. Season the onions with salt, pepper and paprika.

In a large pot of boiling salted water, cook cubed potatoes until tender. Drain potatoes and return to the pot to dry potatoes by shaking them in the hot pot.

Mix potatoes with sauteed onion, to taste. Adjust seasonings. Filling can be made ahead and refrigerated.

Dough

Place the flour and cubes of butter in the food processor. Process until slightly mixed. Add ice water and vinegar slowly until a ball begins to form. Refrigerate for one hour.

Roll out into a I4" square, and using a pastry lifter, fold into thirds, first from the top and then from the bottom. Fold into thirds from the right side and then the left. Place in plastic wrap and refrigerate for one hour.

Repeat rolling and folding and refrigerate for $\frac{1}{2}$ hour, then repeat the rolling and folding again.

Cut dough into thirds, wrap pieces, and refrigerate for 15 minutes.

Assembly

Preheat oven to 400°.

One at a time, roll each third of the dough into a rectangle around $\frac{1}{4}$ " thick and place a third of the potato mixture in a log a third of the way from the lengthwise edge.

Wrap the potato mixture in dough. Put the seam side down and place on a cookie sheet (without sides).

Prick the log with a fork horizontally every 1/2". Using a knife, score the log diagonally about every 1/2".

Bake for 30 minutes, or until knishes are browned.

CHEVRE FILLED MUSHROOMS

Jim Ottinger

24 large fresh mushrooms

1/3 C unsalted butter

2 t minced onions

2 T parsley

4 C bread crumbs

2 T fresh lemon juice

It salt

2oz crumbled blue cheese

3oz crumbled Chevre cheese

Preheat the oven to 450°. Melt butter in a medium skillet.

Separate the mushroom stems from the caps. Mince the stems. Add minced stems and onions and sauté over medium heat until soft.

Remove from heat and add bread crumbs, parsley, lemon juice and salt. Mix well then cool to room temperature.

Stir in cheeses until combined. Place mushrooms, cap hollow side up in a 9x13" baking dish. Spoon the cheese mixture into mushrooms caps and form a peak.

Brush with melted butter and bake for 6 to 10 minutes until lightly browned. Serve hot.

Notes

May be prepared 4 hours ahead and stored covered in the refrigerator, then baked before serving. Increase baking time to obtain lightly brown results.

GRAHNY'S KHISHES

Mindy Nitkin as learned from Sabina Lever

Dough	Filling
5 C flour I t salt ½ C oil 3 eggs 2 t baking powder I C water (approx)	 5 lb potatoes - cooked, peeled, and mashed ½ lb margarine - for onions 2 lb onions - chopped and sautéed salt and pepper to taste
Cillina	

Filling

Lightly caramelize the onions in butter or margarine, mash the potatoes, mix together, season, and let cool.

Dough

Mix dry ingredients well. Add eggs, oil and water to the well and mix to form a pasta-like dough.

Cut dough into 4 pieces and cover to keep from drying out.

Assembly

Generously flour an untextured towel or pillowcase – fine woven fabric works best. It makes rolling *much* easier.

Take a quarter of the dough and roll it as thin as possible. Aim for around a 18x24" rectangle.

Spread $\frac{1}{4}$ of the filling into a log on the long side of the rectangle, leaving $\frac{1}{2}$ " on the left and right empty.

Roll the dough up around the filling, like when making cinnamon rolls. This forms a flaky crust.

Using your hand, pinch the end of the roll shut, then karate-chop the roll I-2" from the end to create a small "ravioli" pocket. Cut the pocket from the roll and pinch both ends to form a knish. Repeat pinch/chop/pinching for the whole roll. Bake at 350° for around 30 minutes – until golden brown.

MRS. SLATE'S CHEESE KNISHES

Sandy & Michael Schneider

Mrs. Slate was the mother of one of my mother's best friends. This was a favorite dish of my mother's that she would serve as an appetizer during Chanukah.

Pastry	Filling		
2½ Cflour	I lb farmer's cheese		
½ C butter	lambda lb cream cheese		
IC sour cream	IT melted butter		
	2 eggs		
	dash of salt		
	a little sugar		

Pastry

Cream together the flour and butter (or margarine), and then add in one cup of sour cream.

Leave in the refrigerator overnight.

The next day, roll out the pastry dough, kind of thin, like you would for a strudel.

Filling

Mix together farmer's cheese and cream cheese with a little melted butter, eggs, salt, and a little sugar.

Place a one inch wide strip of filling in a 2 inch wide strip of the pastry. Fold the pastry over the filling, press the edge together, and then cut off that strip. Repeat until all of the pastry is used up.

Place strips in a baking pan. When in the pan, make dents like in strudel, but not way down to the bottom of the pan.

Bake at 400° for 35 to 40 minutes or until brown.

To serve, cut into one inch squares.

QUICHE AU FROMAGE

Ellen Diesenhof

2 C	(½ lb.) Swiss cheese, grated	4	eggs
ΙT	flour	¼ †	salt
q»	pastry shell, baked 10	2 C	liaht cred

minutes and cooled 2 T butter

Preheat oven to 375°.

Toss cheese with the flour and spread into pastry shell.

Beat together the eggs and salt and then add cream and continue to beat. Slowly pour mixture into the shell.

Dot with butter and bake for 25 minutes or until a knife inserted in the middle comes out clean.

SALADS

AVOCADO AND CITRUS SALAD

Chevrah Cooking Group

3 avocados, sliced

3 C grapefruit sections, (3 large grapefruits)

Bibb lettuce

Watercress

Spiced Clear Salad Dressing

4 C honey

2 T wine vinegar

½ tonion salt

14 t cardamom

½ C grapefruit juice

Slice avocados into rings. Arrange grapefruit on lettuce leaves. Garnish with watercress.

Blend and chill grapefruit juice, honey, vinegar, onion salt, and cardamom.

Dress avocados and grapefruit with Spiced Clear Salad Dressing.

AVOCADO AND ORANGE SALAD

Chevrah Cooking Group

I head Boston lettuce or butter lettuce

l avocado

ll oz can mandarin oranges, reserve juice

2-3 slices of red onion

1/8 C slivered almonds

Dressing

I pkg Italian salad dressing mix

2 T mandarin orange juice

4 C white champagne vinegar

3/3 C salad oil

Assemble salad. Dress just before serving.

Salads 21

BOW TIES, SMOKED SALMON & ASPARAGUS

Mindy Peckar

¾ C pistachio, shelled
I t canola oil
Salt, to taste
Pinch of cayenne pepper
8oz farfalle (bow-tie) pasta
6-8 stalks fresh asparagus, trimmed

Hoz smoked salmon, cut into bite-size pieces
Freshly ground pepper, to taste
½ C fresh cilantro, chopped
½ T extra-virgin olive oil

Sauté pistachio nuts in canola oil on medium heat for one minute, stirring constantly. Drain the nuts on paper towel to remove excess oil. Place pistachio nuts in a small bowl and sprinkle lightly with salt and a pinch of cayenne pepper.

Cut asparagus into 2" lengths. Boil water and cook pasta for 2 minutes before adding asparagus. Cook pasta until al dente about 5-8 minutes.

Drain pasta and asparagus and place in a large bowl. Add the salmon pepper, cilantro, pistachio and olive oil.

Toss lightly and serve warm.

CAULIFLOWER SALAD

Betty Ann Taylor

1/2 cauliflower

½ head iceberg lettuce

½ med. onion, thinly sliced

5oz pimento stuffed green olives, sliced

I clove of garlic, crushed

3oz Roquefort cheese

²/₃ C olive oil

⅓ C wine vinegar or white balsamic vinegar

Black pepper, to taste

Break the cauliflower into florets, slice the florets and place in a large bowl. Add olives and onions. Grind black pepper over the mix and toss.

In a separate bowl, mix the oil, vinegar, and crushed garlic. Beat well and pour over the sliced vegetables, toss, and marinate overnight.

Just before serving, tear the lettuce bite-size pieces in a large bowl.

Pour the marinated mix over it. Crumble the cheese over the salad. Toss and serve.

Salads 23

CHINESE CHICKEN SALAD

Tami Kleban / Joe's Stone Crab Restaurant

- 3 chicken breasts, cooked, cooled and cubed
- l head iceberg or romaine lettuce, shredded
- ½ C sliced or slivered almonds, togsted
- 2 green onions, finely sliced Chinese noodles (chow mein, or crispy rice)

Mandarin orange slices (canned)

Dressing

- ½ C sugar
- 2 T soy sauce
- 1/4 C white wine vinegar
- 1/4 t white or black pepper
- ½ C light vegetable oil (canola works well)

optional - ginger and cilantro

Combine all salad ingredients (chicken, lettuce, almonds, green onion, Chinese noodles and mandarin oranges).

Dressing

Combine the sugar, soy sauce, white wine vinegar, pepper and ginger. Microwave until the sugar dissolves. Cool, and then use a whisk to slowly add the oil into the dressing.

Add chopped cilantro before serving.

Toss the salad with the dressing and serve.

CURRIED CHICKEN SALAD

Jackie Mohr

4	boneless skinless chicken breasts	½ C chopped almonds (roasted or plain)
l+	seasoning salt mix	½ C light ranch dressing
2	scallions diced	¼ С light mayo or salad dressing
1/2	apple, peeled and chopped	l½ T curry powder
2	celery stalks diced	Salt and pepper to taste
½ C	chopped grapes	

Boil chicken breast with seasoning salt mix until chicken is cooked thoroughly.

When chicken is cool, cube and place in a medium bowl. Add seasoning salt, scallions, apple, celery, grapes, almonds, ranch dressing, mayo curry powder, salt and pepper.

Mix and refrigerate for 20 minutes to chill and let the curry settle.

Stir again before serving.

Serve with croissants or fresh bread! Enjoy!

Salads 25

COLE SLAW

Sally Korff Bergstedt

Green and red cabbage, shredded

Carrots, shredded (for color)

Dressing

½ C mayonnaise

1/4 C sour cream

⅓ C sugar

Shred cabbage, some green and some purple, and shred carrots in for color.

In a separate bowl, mix well mayonnaise, sour cream, and sugar.

Stir dressing into cabbage and carrot mixture.

ISRAELI SALAD

Chevrah Cooking Group

2 large tomatoes

2 cucumbers

I large onion

4 C finely chopped parsley

½ lemon

4 C olive oil

Salt and pepper, to taste

Chopped mint (optional)

Dice the vegetables with a very sharp knife. They should be very small and evenly cut.

You can add one of the following to the standard recipe: Red cabbage, green bell peppers or garlic (only one at a time).

Squeeze the strained lemon juice over the vegetables then add the other ingredients: olive oil, salt and pepper and chopped mint.

Toss well before serving.

ORZO SALAD. FETA & SUN-DRIED TOMATOES

Susan Lehman

Serves 12-14

llb orzo

場 C balsamic vinegar

½ red onion

I small red pepper, chopped

34 C basil, chopped

34 C rehydrated tomatoes, sliced (around 20)

IC tightly packed fresh spinach leaves, cut into strips (3 oz trimmed)

6oz feta cheese

It each of salt and pepper, or to taste

Cook orzo according to package directions. Drain well and place in a large bowl. Add balsamic vinegar and stir well.

Add feta, basil, tomatoes, spinach, onion, red pepper, salt, pepper and oil.

Toss well. Refrigerate until serving.

Salad may be refrigerated overnight.

Salads 27

PASTA SALAD

Judi Sherman

- l lb. tri-color rotini or tortellini, cooked
- IT olive oil
- 8oz fresh mozzarella cheese, diced (variation, use smoked mozzarella cheese)
- ½ C grated Parmesan or Romano cheese
- l pt cherry tomatoes, cut in half

- yellow bell pepper, diced
- I small can sliced black olives, drained
- 2 scallions, diced
- handful fresh basil leaves, chopped (optional)
- l bottle *Cracked Pepper Parmesan or Balsamic Vinegar* salad dressing

Cook the pasta according to the package directions.

Toss with olive oil. Add all other ingredients: cheese, cherry tomatoes, yellow peppers, black olives, scallions, and basil leaves.

Toss well to coat. Chill until ready to serve.

The balsamic vinegar dressing works well at summer picnics.

CURRIED SALMON PASTA SALAD

Mindy Peckar

Serves 8

IC dried pasta

8oz salmon cooked and skin removed, or 7.5 oz can Red salmon cut into chunks

 $\frac{1}{2}$ C minced red or green onion

IC celery, diced

Dressing

6oz fat-free yogurt (¾ C)

2 T olive oil

IT curry powder

2t fresh lemon juice

2 cloves garlic, crushed

It Dijon mustard

Salt & pepper, to taste

Cook pasta according to package directions. Drain and rinse.

In a large bowl, combine pasta with salmon, onions, and celery.

In a small bowl, combine dressing ingredients: yogurt, olive oil, curry powder, lemon juice, garlic, mustard, salt and pepper.

Pour dressing over salad and toss. Refrigerate or serve at room temperature.



Salads 29

VINAIGRETTE DRESSING

Beth Miller / Joe's Stone Crab Restaurant

4 C chopped onion It salt

3 T minced parsley It red pepper

2 T chopped pimento ½ C capers
I hard boiled egg, chopped ½ C vinegar

2 T minced chives 34 C olive oil

 $1\frac{1}{2}$ t sugar

Mix onion, parsley, pimento, hard boiled egg, chives, sugar, salt, red pepper, capers, vinegar and olive oil together.

Spoon the dressing over a salad of your choice.

SOUPS

Soups 31

"END OF THE WORLD" CHICKEN SOUP

Steve Tarasar

This recipe won first place at the 2012 CBE Chicken Soup Cook-off. It was served at DaKind Soups restaurant on 21 Dec 2012 (which is the last day of the Mayan Calendar and predicted to be the end of the world – hence the name.)

Yields about 6 quarts.

- I C raw wild rice (prefer premium wild rice, NOT bits and pieces)
- II C chicken stock (can use store bought "organic low salt" or homemade. I used both)
- 2 chickens (organic seem to work best)

- IC celery, chopped
- ½ C onions, chopped
- 4 C carrots, chopped
- IC fresh mushrooms, roughly sliced (button, cremini or baby portobella)
- ½ C roasted green chili pepperss

Add the birds to a stockpot with a mixture of water/stock and 2 carrots, one onion (cut in half) and 3 sticks of celery and bring to a boil for a long time, 4 to 5 hours.

Remove chicken, set aside, strain stock and throwaway the cooked vegetables. Add the stock back into the large pot. Rinse wild rice until water clear. Add rice to chicken stock. Bring to a boil, reduce heat and simmer 45 minutes. (I used this as a guide and test until rice is the way I like, just splitting and not hard.)

In a large skillet, sauté all vegetables, celery, onions, carrots, peppers and mushrooms in butter until onions are transparent but vegetables still crisp.

Put sautéed vegetables into a blender or processor and blend, adding chicken stock to thin. Set aside.

In the same pan, make the roux; Add flour and cook one to 2 minutes, stirring constantly. (I use a large whisk to do this and shake it out as I blend, then when I begin to add the roux to the pot of broth and rice, I scoop the roux up with the whisk and stir into the pot.)

Slowly add one cup of the chicken broth to the roux and stir until smooth. Add this mixture a bit at a time to the broth and rice, stirring to combine.

Add the blended vegetables and the cream to the mixture. Shred the chicken and add at this point.

Season the soup with the curry powder

(I added the chili peppers at the end, but I guess they could be blended with the sautéed vegetables).

Soups 33

LESLIE'S CHICKEN SOUP

Leslie Lipstein

This is my Mom's basic soup recipe. It's a wonderful stock. See end of recipe for other variations.

l large stewing hen or large roasting chicken

4 onions, pealed

4 large whole carrots

l large turnip, halved

l parsnip, peeled

3 celery stalks w/ leaves

3 cloves garlic

6 at water (enough to cover chicken & veggies)

Salt and pepper, to taste

Rinse chicken and quarter or cut into large pieces. (For a rich, darker broth, brown the chicken first in the same pot you are going to cook it in-the result is worth the effort)

Cover the chicken with the water and bring to a boil, skimming foam with a small strainer or spoon as it forms.

When the water is boiling and the foam has subsided, add the vegetables, salt and pepper. Cover and simmer for at least 4 hours.

Cool (over night is preferable), remove fat, discard veggies and save soup meat if you wish.

To serve, add cubed or julienne carrots and simmer until carrots are tender. Add diced soup chicken, noodles, matzo balls or what ever you like in your soup. (I save the chicken and cook it down with taco sauce for chicken tacos at another time)

Beef Barley Soup

Substitute chicken with one lb. beef and a large beef bone. Add one cup rinsed barley and sliced mushroom with the other vegetables and simmer 4 hours. Discard the vegetables as above and add chunks of meat to the soup when you reheat it.

Vegetable Beef Soup

Cook stock as above using either beef or chicken. Discard the veggies and add pieces of your favorite vegetables and chunks of meat when reheating. Simmer until the vegetables are tender. For a thick hearty soup, you can add barley or dried white beans while the stock is cooking.

CHICKEN & MATZO BALL SOUP

Bubbe Karen Brass

4 lb chicken, cut in half

4 C lowfat chicken broth

Ilb carrots, cut up

I turnip, cut up

¼ С parsley

3 cloves garlic, minced

3 celery stalks, cut up Manichewitz Matzo Ball Mix

I egg white

2 T parsley, chopped

It garlic powder

Salt and pepper, to taste

Bring chicken broth to a boil and add the baking chicken, carrots, turnip, parsley, garlic, celery, pepper and salt into the pot.

Reduce heat and simmer for at least 2-3 hours or until chicken is cooked and vegetables are tender.

While soup is cooking, use Manichewitz Matzo Ball Mix, follow directions except add an additional egg white, parsley, garlic, salt and pepper to taste before refrigerating. This makes for exceptionally light, yet firm matzo balls!

Wet your hands with water before making matzo balls to the size of golf balls.

Remove chicken from the soup and set aside to cool.

Add matzo balls to the simmering soup.

Once the chicken has cooled, remove bones and cut to chicken pieces before returning chicken to the pot.

You may add noodles and potatoes on day two! Enjoy!

JACKIE'S CHICKEN SOUP

Jackie Mohr

This is Jewish Penicillin!

4	boneless skinless chicken breasts	I	turnip cubed into ¾-l' pieces
4 C	water	Ю	stems of parsley
4	cans chicken broth	1	large onion diced
3 C	chopped celery	l +	chopped garlic
3 C	chopped carrots	Salt	and pepper to taste
1	parsnip cubed ¾"-l"		

In a stock pot, boil chicken breast in water and chicken broth until chicken is fully cooked.

Remove chicken and set aside. Add everything else, bring to a boil, and then reduce to a simmer until veggies are cooked.

My dad sometimes adds liquor for a kick. The longer the soup sits the better it is!

When serving dice the chicken and add it to your soup!

A sure kick for whatever ails you! Enjoy!

TARA'S CHICKEN SOUP

Tara Saltzman

I soup chicken Fresh sliced mushrooms

4 chicken bouillon cubes Lots of fresh dill

2 onions, quartered (more or Parsley less, to your taste) Salt and pepper, to taste

4-5 carrots - peeled and 1/2 t cumin

chopped ½ † powdered garlic

2-3 stalks celery - chopped ½ t curry powder

Boil a big pot of water with bouillon. Add the chicken (skin on, skin off, chunks, bones, etc.) and cook about 20 minutes, skim off the fat from water surface.

Add salt, pepper, cumin and curry powder and let cook about 15 minutes.

Add onions, carrots and dill weed. Cook another 20 minutes or so.

Add celery, parsley and garlic. Taste in about $\frac{1}{2}$ an hour.

Add more seasonings as needed or desired. Remove the dill and the parsley stems and add finely chopped dill and parsley or dill and parsley flakes, then add mushrooms.

Variation

Butter beans are nice to add the next day to change the style.

THAI CHICKEN SOUP

Marti Arnold

Serves 4

- 2 stalks fresh lemon grass
- 6 coin-sized slices of fresh ginger
- 2 cloves of garlic, unpeeled
- 2 fresh chili peppers

28oz can chicken broth

½ lb chicken breasts, boneless, skinless 1/2 C unsweetened coconut milk

3 T cornstarch

3 T fresh lime juice

2 t soy sauce

4 thin lime slices for garnish

Remove root ends, outer leaves and grassy tops from lemon grass. Cut into 2 " lengths and smash each piece with the flat of a chef's knife. Crush ginger and garlic the same way.

Trim stems from chilis, cut in half lengthwise and smash. (for maximum spice leave the seeds; for milder spice remove them.) Place crushed lemon grass, ginger, garlic chilies and broth in a wide pan.

Add chicken breasts to the broth. Cover and simmer gently over low heat until cooked through, about 8 minutes.

With tongs transfer chicken to a cutting board and set aside. Bring the broth to a lively boil and boil for about 5 minutes to intensify the flavors.

Strain the broth into a saucepan, pressing on the solids to extract all the juice. Stir in coconut milk and heat through over medium heat.

In a small bowl, stir together corn starch, lime juice and soy sauce. Add to the soup and cook stirring until simmering and slightly thickened 2–3 minutes. Thinly slice the poached chicken and add to the soup.

Ladle into bowls and float a lime slice in each.

CHICKEN TOMATO CONSOMMÉ

Harriet Abrahm

2 C chicken broth

½ C tomato juice

clove garlic (leave whole)

1+ sugar Pinch basil

Salt and freshly ground pepper to taste

1/2 C white wine

Combine all except white wine and simmer for 5 minutes. Strain in smallest strainer possible.

When ready to serve add wine and heat. Serve in glasses with handles

CREAMY CARROT SOUP

Cat Sellaro Buchwald

2 T oil

coarsely chopped onion I C

peeled minced fresh ginger

4 C uncooked rice

2 t curry powder (or more to taste

2 lb carrots, peeled & sliced

10 C chicken or vegetable broth

Salt and coarsely ground pepper, to taste

Garnish: mint leaves, chopped green onion or cilantro)

Heat the oil in large pot, sauté onion and ginger, for 10 minutes. Add rice and curry powder cook for one minute.

Add carrots and broth. Bring to a boil and simmer for 30 minutes or until carrots are tender. Cool.

COLD CHERRY SOUP

Nancy Friedman

Serves 6

This recipe is from *In the Jewish Tradition, A Year of Food and Festivities* by Judith B. Fellner and is recommended for Shavuot. This is a great opening course on a hot summer day. The soup is sweet, so don't mix it with other sweet foods.

32oz water-packed canned red cherries (sour cherries are best) I cinnamon stick

i cinnamon stic

 $\frac{1}{4}$ t allspice

以 to ½ C sugar

34 C sweet red wine

IT cornstarch

2 T water

Drain cherries, reserving juice and one cup of cherries. Place remainder of cherries in saucepan.

Add reserved cherry juice and enough water to make 3 cups of liquid. Add cinnamon stick and spices. Bring to a boil.

Reduce heat, cover, and simmer 10 minutes.

Cool slightly. Process the mixture in a blender or food processor until smooth.

Return to saucepan. Add wine. Blend cornstarch with water. Add some of the cherry mixture to dissolved cornstarch. Return to saucepan. Bring to a boil.

Stir in sugar. Adjust sweetness, adding more sugar if necessary. Cook for 5 minutes until thickened. Cool.

Add reserved cherries. Chill.

Serve plain or garnished with dollop of sour cream.

COUSCOUS SOUP

Dina Bartov

Olive oil

- 2 medium carrots, sliced
- 2 celery stalks, sliced
- I small butternut squash, cubed
- 5 brussel sprouts, cut in halves
- 2 zucchinis, sliced

In a large pot preheat the olive oil and sauté the carrots and the celery for about 5 minutes.

Add the squash and the brussel sprouts. Add cold water to cover the vegetables and bring to a boil.

I can chick peas, drained Half a package fresh parsley Salt and black pepper, to taste

IT coriander

IT paprika

½ T turmeric

IT garlic powder

1/2 C plain couscous



Add the zucchinis, peas, parsley and

more cold water to cover the vegetables. Season the soup with salt, pepper, paprika, turmeric, coriander and garlic. Keep cooking on low heat until the vegetables are fully cooked.

Remove the parsley and check the seasoning.

Couscous

In a separate bowl mix the couscous with one T olive oil, salt and black pepper. Cover the couscous with boiling water and cover the bowl with a lid (or with a plate). Let the couscous absorb the water for 5 minutes and fluff with a fork.

Serving

In individual bowl put about one T of prepared couscous, and fill with the soup and the vegetables.

CURRIED PUMPKIN SOUP

Jackie Mohr

2	baking pumpkins	2 T curry powder
5	cans of chicken broth	½ t crushed garlic
1	med. onion, diced	Salt and pepper to taste
2	med. potatoes, diced	

Cut off the top and the bottom of each pumpkin, cut them in halves, and clean out the insides.

Cut halves into 2" wide strips. Place $\frac{1}{2}$ of the cut pumpkin into large microwaveable bowl with about 1" -2" of water. Cover with saran wrap and microwave for 5 minutes.

Rearrange and steam for 5 more minutes. Cooking time may vary, so just make sure they are soft enough to cut the skin off.

Remove from water and let cool for 5 minutes. While that is cooling, steam the other pumpkin the same way.

Dice onion and potatoes and place into stock pot with cans of chicken broth. Bring to a boil.

Add pumpkin steaming broth to stock pot.

Remove skin from cooled pumpkin, cube and add to stock pot. Add curry, salt, and pepper. Bring to a boil then reduce to medium or medium low for 45 minutes.

If soup seems too thick you can always add more broth.

Use an electric mixer or immersion blender to break up some of the chunks. This soup can simmer longer if you want to start it early!

Serve with sourdough or French bread.

EASY PEA SOUP

Nancy Friedman

Serves 4

10oz package of frozen peas ½ t dried chervil or parsley

½ C chopped leeks ¾ C light cream

ll oz can condensed chicken

Simmer peas, leeks, spinach, lettuce, broth, chervil, and pepper, covered, for 20 minutes.

Pour into blender or food processor, cover, and process until smooth. Sieve soup back into pan. Add cream and butter; heat through. Do not boil.

Serve with croutons.

MUSHROOM BARLEY SOUP

Thelma Danches

2 lb soup meat (chuck marrow bones or any meat bones)

½ C barley (not instant)

½ C lima beans (optional)

2 medium onions chopped

4 celery stalks chopped

8 carrots diced

6 C water

salt & pepper, to taste

2 t thyme

l can mushrooms, drained

Put meat, barley, lima beans onions, celery, carrots, salt, pepper and thyme in a pressure cooker. Cook under pressure about 15 minutes. Each pressure cooker varies.

After pressure drops add a large can drained mushrooms and simmer without the cover.

I never really measured anything.

PARSHIP AND APPLE SOUP

Tarasar Family

- 3 T butter
- 3 large leeks (whole leek, finely chopped)
- 5 large parsnips (cut into ½" pieces)
- 2 med. Gala apples, peeled & cored)

Cut apples into $\frac{1}{2}$ " pieces. Melt butter in large pot. Add leeks, parsnips and apples. Cover and cook for 20 minutes.

Add water and bring to a boil. Simmer for 20 minutes.

Puree vegetables mixture with milk in a blender. Thin with water if necessary. Add sugar, salt and pepper. Reheat.

POTAGE CRECY (CARROT SOUP)

Helaine Hayutin

2 T butter

34 C onions, finely chopped

3 C carrots, finely chopped

lat chicken stock

2 T tomato paste

2 T raw brown rice

½ C heavy cream

IT soft butter

1/3 C parsley, chopped

Salt and white pepper, to taste

In a medium stock pot, melt butter, add onions, and cook on medium heat for 5 minutes.

Add carrots, chicken stock, tomato paste and rice. Simmer for 3 hours.

Puree soup and season with salt and white pepper. Stir in cream. Return to low heat and add one tablespoon butter.

Garnish each serving with chopped parsley.

SOUTHEAST ASIAN BROTH SOUP

Marilyn Saltzman

ı	large onion, peeled and quartered	12	green onions, coarsely chopped
5"	piece peeled fresh ginger	l+	whole black peppercorns
4	large lemon grass stalks	l+	kosher salt
ЧЬ	chicken, quartered	I C	chopped fresh cilantro
3 qt	water	Salt	& pepper, to taste

Cook onion and ginger in skillet over high heat until charred, turning occasionally. Remove from pan and cut ginger in rounds. Cut 2 inches from bottom of each lemon grass stalk and quarter lengthwise. Discard rest.

Place chicken in large pot with water. Bring to boil. Skim foam. (Use skinless, boneless breasts for less fat.)

Add green onion, peppercorn and salt. Add charred onion, ginger and lemon grass. Reduce heat to low. Partially cover pot; simmer one hour.

Cool slightly. Strain and return to same pot. Remove fat from surface of broth.

(This can be made 2 days ahead. Chill soup until cold, then cover and refrigerate.)

Rewarm broth. Add cilantro and season with salt and pepper.

SOUTHWESTERN PUMPKIN SOUP

Tami Kleban

3 C low-salt chicken broth

IC whipping cream

15oz can pureé pumpkin

3 T dark brown sugar, packed

It ground cumin

½ t chili powder

½ t ground coriander

1/8 t ground nutmeg

34 C grated sharp cheddar

Chopped fresh cilantro

Bring chicken stock and whipping cream to boil in heavy medium pot.

Whisk in canned pumpkin, brown sugar cumin, chili powder, coriander and nutmeg. Reduce heat to medium and simmer until soup thickens slightly and flavors blend; about 15 minutes.

Season the soup, to taste.

Ladle soup into bowls. Garnish each serving with grated cheddar and cilantro, and serve.

TOMATO CHIPOTLE SOUP

Molly Epstein

4 C butter or oil I can corn, drained IC onions, diced IT parsley, minced

It garlic, minced IC water

3 C toasted pecans Salt and pepper, to taste

I 14½ oz cans of tomatoes IT Chipotle Purée (found in Mexican food Section)

Preheat oven to 375°. Toast pecans in pie plate for 5 minutes.

Sauté the onions with garlic in butter or oil.

Purée onions, pecans, tomatoes and chipotle purée in food processor or blender.

Return mixture to soup pot add corn, parsley and water. Add salt and pepper, to taste. Simmer for 30 minutes.

Add more chipotle purée to taste.

Chipotle are smoky flavored peppers.



VEGETARIAN BORSCHT SOUP

Irene Clurman / Babushka Rosa

Serves 4-6.

My grandmother, Babushka Roza, ignored cup and spoon measures and cooked by instinct. Feel free to trust your instincts and improvise. It's hard to ruin borscht.

2 T I	margarine or butter small onion, chopped	small chunks 16oz can shoestring beets
2 T	flour (gravy or sauce flour)	Juice of ½ lemon
3	water large carrots, sliced stalks celery, sliced potatoes, peeled and cut in	IC tomato sauce 4 head of cabbage, shredded Salt and pepper

Sauté onions in margarine or butter but don't brown them. Lightly sprinkle flour on them as they cook.

Add the water and bring it to a boil, then add all the vegetables except the beets and cabbage. Simmer, covered, about 15 minutes.

While other vegetables are simmering, warm the beets with their juice in a small pot; add the lemon juice and sugar and bring the mixture to a boil.

Add this to the main pot along with the cabbage and tomato sauce. Add salt and pepper to taste.

Simmer, covered, until the potatoes and carrots are soft, 45-60 minutes (more if needed).

Taste and adjust the seasonings, adding more lemon juice, sugar, salt or pepper if necessary.

MAIN DISHES

I can't let this CBE Cookbook get published without a huge shout-out to my dad, Steve Tarasar, whom I am dubbing the Original Chief Chef or Founding Foodie Father of CBE (though I have no authority to do so).

I have always had an intimate relationship with food in no small part because of him. My sister's and my school lunches were always filled with unique leftovers like spiced salmon and roasted asparagus. Our dinners were a new experiment



every night; no two were the same despite his (or our) attempts to recreate it.



We grew up catering for nonprofits and eventually for CBE, starting around the time that the synagogue on Evergreen Parkway was built.

Dad's zest for life, flavor, and fun is infectious. He throws himself into everything he does, brushes off embarrassment like a fly, and has no fear of failure.

He's shown me that food is about love. Love is about inspiration, fun, experiences, relationships, and memories. Recipes may not turn out and cooking attempts may turn out disastrously, but hey, that's a good story and well worth the laughs. So, if you are looking for some spice in your life, take a page out of my dad's book, and try something new! Or just give him a call for a glass of wine and a good lecture-on-demand.;)

- Natalie Tarasar



CARRIE'S BRISKET

Carrie Urban

3 lb brisket, trimmed

½ C ginger ale

½ C apple cider

l-2 onions, thinly slicedl jar Heinz chili sauce (2 for bigger briskets)

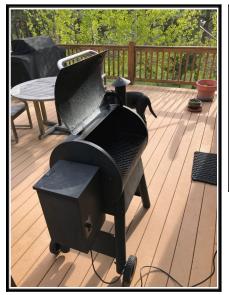
Preheat oven to 325°.

Combine ginger ale and apple cider and pour over brisket. Cook in the oven for $2\frac{1}{2}$ hours

About half way through baking, skim fat out and add onions & chili sauce. Continue baking until meat is fork tender. (Even the kids will love this one!)

Adjust quantities for a larger brisket, adding an additional 45–60 minutes for each pound.

(Substitutions acceptable, other fruit juices and a carbonated beverage work well. In a pinch, Snapple Apple and Sprite have worked!)





Steve Peckar's smoker & brisket (purim 2019!)

DEBBIE'S BRISKET

Debbie Anderson

Serves 6-8

4 lb brisket, fat trimmed as you like	3	medium onions – finely chopped
2 C ketchup	2	carrots - grated
2 C water	2	stalks celery - chopped
Ground pepper to taste	3	cloves garlic - chopped
И C brown sugar	½ C	dried apricots - chopped
2 bay leaves	½ C	prunes - chopped
2 t paprika		

Preheat oven to 375°.

Mix together ketchup, water, ground pepper, brown sugar, bay leaves, paprika, onions, carrots, celery and garlic. Put brisket in a roasting pan and pour sauce over brisket. Cover pan tightly and cook for $3\frac{1}{2}$ to 4 hours.

Then add apricots and prunes. Cook for additional $\frac{1}{2}$ to I hour until fork-tender

Keep an eye on it after two hours – if you are losing too much gravy, add more ketchup/water mixture. Remove from oven and let cool for 10 minutes.

Slice brisket on the diagonal (against the grain) and serve with the gravy.

You can cook this brisket in a crock pot as well.

JODI'S BRISKET

Jodi Holman

4 lb brisket, fat trimmed

I onion, thinly sliced

I green pepper, thinly sliced

or mango or chile

pepper

26oz jar of marinara tomato sauce

¼ C Worcestershire sauce or soy sauce

IT Italian herb seasoning

2 bay leaves

IT garlic salt

Juice of one lemon

Freshly ground pepper (a good amount)

IC water

½ C red wine

Wipe brisket with a moist paper towel and place it in a large roasting pan.

Season with onion slices, green pepper slices, marinara sauce, Worcestershire sauce, Italian seasoning, bay leaves, garlic salt, lemon juice, fresh pepper, water and wine.

Cover and bake at 275° for about 4 hours (or until fork tender). Baste occasionally during baking.

If you like the roast crusty, remove the cover for the last hour of baking and baste every 10 minutes.

It makes excellent leftovers and can be frozen. It tastes even better reheated.

LISA'S BRISKET

Lisa Deutsch

4 lb brisket

Bottle of cooking sherry or red wine

l pkg. onion soup mix (Mrs. Grass)

Worcestershire or soy sauce or balsamic vinegar

l large onion, sliced

- 2 large carrots, cut in large chunks
- 2 large unpeeled potatoes, washed, cut in large chunks
- I orange (optional)
- I clove of garlic, minced Paprika or Old Bay seasoning

Two days before you want to eat the brisket, place in an appropriate size roasting pan. Poke holes in the brisket and pour the sherry or wine over the meat.

Place in the refrigerator overnight. Occasionally turn the meat over and poke holes in the other side as well and continue to marinate.

Preheat the oven to 325°. Take the meat out of the refrigerator and bring to room temperature.

Turn the brisket to fatty side up and sprinkle with a bag of onion soup mix. Bake the brisket for at least 2 hours and then let cool.

Slice on the diagonal to desired thickness. Put back in the roasting pan and add Worcestershire or soy or balsamic vinegar and refrigerate until the next day.

The next day preheat oven to 325°. Put cut up pieces of onions, carrots, and potatoes, oranges (optional) in that order on top of the meat. Season the brisket with garlic and paprika or Old Bay seasoning for color.

Put the lid on the roaster and cook for another 2 hours at 325°.

Serve the vegetables in a bowl, the meat on a platter, and the juices in a gravy bowl.

JULIE'S BRISKET

Julie Mintz

4 lb first cut brisket (flat or center cut)

21/2T oil

3 large onions

2 cloves garlic

3 T flour

Preheat the oven to 325°

I can beef broth
I pint of dark beer

It sugar IT vinegar

Salt and pepper, to taste

In a large pan, brown brisket in oil. Remove meat from pan and brown onions and garlic until golden brown.

Add flour to onion and brown for 3 minutes. Add beef broth and beer to make gravy. Add sugar and vinegar and stir until blended.

Return meat to the pan; bake for 3 hours.

Slice meat against the grain.

TALIOR'S BRISKET

Talior Arnold

3 medium onions, sliced I C BBQ sauce 4 lb brisket 2 t brown sugar

IC ginger ale

Cover the bottom of your crock pot with the sliced onions. Place brisket on top of the onions.

In a medium bowl, mix ginger ale, BBQ sauce and brown sugar together. Pour this sauce over brisket. Cover and set crock pot on high, cook for about $3\frac{1}{2}$ hours or until tender.

If you don't have a crock pot, put brisket in a large baking pan, cover and cook in a 350° oven for 3 hours or until tender.

CHOLENT

Jodi Holman

1¼ lb	boneless	beef	chuck	ribs or	
	flanken				

- l large sweet potato, cut into quarters
- 2 large red potatoes, cut into quarters
- 4 large carrots cut into large pieces

l pkg. onion soup mix (Goodman's or Lipton's)

16oz navy beans

- ½ C wheat berries (from health or vitamin store)
- IT brown sugar
- 2 T ketchup

Put all ingredients together in a large pot or crock pot.

Cover with water and simmer all day.

FLANK STEAK

Beth Miller

¼ C bourbon IT Worcestershire sauce

4 C soy sauce It fresh lemon juice 4 C dark brown sugar, packed 1/2-2 lb. flank steak

Mix bourbon, soy sauce, brown sugar, Worcestershire sauce and lemon juice together.

Marinate steak in sauce overnight.

Grill steak 5-7 minutes on each side or until desired doneness.

Slice diagonally.

MADDIE GASS'S BBQ SAUCE

Jodi Holman

Works great for a slab of ribs!

I jar Heinz chili sauce IT red pepper flakes

1/2 C soy sauce 2 T mustard

 $\mbox{$\!\!\!/\!\!\!\!/}\mbox{ C Worcestershire sauce} \qquad \mbox{$\!\!\!/\!\!\!\!/}\mbox{ C orange juice}$

34 C brown sugar 2 T lemon juice

IC honey ½ C chili powder

Cut a slab of ribs in half.

Fill large pot with water and bring ribs to boil for I hour.

Wash ribs in sink and trim off any excess fat. Lay out ribs on foiled cookie sheet and cover with foil as tightly as possible. Bake ribs in oven at 250° for 2 hours.

Mix together chili sauce, soy sauce, Worcestershire sauce, honey, brown sugar, red pepper flakes, mustard, orange juice, lemon juice and chili powder.

SPARE RIBS JARDINIERE

Judi Kugler

4-5	bone, 4" wide flanken short ribs	 T	bay leaf pepper
I C	sliced onion	2	cloves garlic, crushed
I C	sliced celery		medium body red wine (Beaujolais is excellent)
¼ С	oil		(Beaujolais is excellent)
I C	sliced carrots	Flou	ır, to dust ribs
ΙT	salt		

Heat the oil in a braising pan. Flour and season the ribs, then brown on all sides in hot oil. Remove ribs.

Deglaze pan with red wine.

Add onions, celery, carrots and garlic. Return ribs to pan. Add water until ribs are completely covered and simmer over low heat for 1/2-2 hours.

Meat should be fork tender.

Sauce

Remove ribs from liquid and keep ribs warm in a 250° oven.

Strain braising liquid into heavy saucepan. Simmer over medium heat, stirring constantly. Season the sauce, to your taste. Pour sauce over ribs and serve. Garnish with julienne braised leeks, carrots and onions.

LAMB RIB ROAST DIJOH

Julie Mintz

6-rib lamb roast
(approx. 1½-1¾ lb.)

IT Country Dijon mustard

½ C soft bread crumbs

IT rosemary, freshly chopped

Dash of garlic powder Lemon slices, if desired Italian parsley

Preheat oven to 375°

Trim exterior fat on roast to $\frac{1}{4}$ ", spread with mustard. Combine bread crumbs, rosemary and garlic powder; pat mixture over mustard.

Place roast, fat side up, on rack in open roasting pan. Insert meat thermometer so bulb is centered in thickest part, not resting in fat or on bone. Do not add water. Do not cover.

Roast in the oven to desired degree of doneness. Allow 30 to 35 minutes per pound for rare (140°), 35–40 minutes for medium (160°) and 40 to 45 minutes for well done (170°).

Remove roast when meat thermometer reaches the desired temperature. Allow roast to stand 15–20 minutes in a warm place before carving.

Garnish with lemon slices and Italian parsley, if desired. A lamb roast will yield two 3 oz trimmed servings per pound.

PIQUANT MEAT BALLS (SWEET & SOUR)

Judith Regensteiner

2 lb lean ground beef 12oz chili sauce 6oz grape jelly egg 2 T bread crumbs IT lemon juice

It salt

Combine meat, egg, crumbs and salt.

Heat chili sauce, jelly, lemon juice, well mixed in medium pan.

Shape meat mixture into very small balls, add to sauce, cover and simmer for 30 min.

Uncover and cook over low heat for 15 more minutes, stirring occasionally.

CHICKEN PAPRIKASH

Leslie Factor

4 chicken breasts IC water 3 t salt 1/2 chopped onion chopped green pepper 4 t pepper l6oz can tomato sauce 4 t

paprika (for extra spice $\frac{1}{2}$ sweet & $\frac{1}{2}$ hot)

Place chicken in a large pot and put all other ingredients over chicken. Bring to a boil, cover and simmer over low heat for I hour.

Stir every 15 minutes.

Serve over rice.

ROSH HASHANAH POMEGRANATE HONEY CHICKEN

Sara Friedman

Season chicken (thighs and breasts) with black pepper, salt, spicy paprika.

Make a marinade with I part each of pomegranate molasses, pomegranate juice and honey. Use a generous amount of olive oil, balsamic vinegar, lemon juice and crushed garlic. Refrigerate for a while.

Bake at 400 for half an hour.

If using thighs, broil an additional few minutes to crisp up the skin.

WHITE WINE-WHISKEY-PEPPER CHICKEN

Madeline Tarasar

3-4 chicken breasts

IT olive oil or butter

3 T crushed black pepper

1/2-1 onion, diced

½ T garlic, minced

Season chickens with salt and pepper to taste.

Place butter/oil in pan and heat on medium high.

Cook chickens in pan, turning occasionally to get an even browning, until cooked through.

Remove chickens from pan and wrap in tinfoil to keep warm. Do not clean or replace the pan, you want the chicken flavor for the sauce.

Place remaining crushed black

pepper, onions, garlic, white wine and whiskey in the pan.

Keep on medium high heat and reduce until almost all the liquid is gone, stirring occasionally to prevent burning. The more you reduce the liquid, the more flavorful the sauce will become.

Once all the liquid is reduced out, turn the heat to low and add the cream, stirring constantly to combine.

Pour the sauce over the chicken, or serve on the side.

2 C white wine 1 C whiskey 1/2C heavy whipping cream Salt to taste



APRICOT AND CRANBERRY CHICKEN

Lois Friedland / The Silver Palate Good Times Cookbook

Serves 6-8

8 boned, skinless chicken breasts

It ground ginger

 $1\!\!\!/_{\!\!2}$ C bitter orange marmalade

1/3 C apple juice

1/3 C fresh orange juice

8oz dried apricots

8oz dried cranberries

4 C brown sugar

Salt and freshly ground pepper, to taste

Preheat oven to 375°.

Place chicken pieces in a shallow roasting pan and sprinkle with salt, pepper and the ginger. Spread the marmalade over the chicken and pour the apple and orange juices into the pan. Bake for 20 minutes.

Remove from the oven and add apricots and cranberries to the pan, mixing the fruit evenly.

Sprinkle the fruit with the brown sugar and return to the oven to bake, basting chicken frequently until it is done, approximately another 35-40 minutes.

Remove the chicken, apricots and cranberries to a warmed serving platter. Pour some of the pan juices on top and the remaining juices into a gravy boat.

Serve immediately.

CHICKEN CACCIATORE

Jill Wildenberg

4–5 chicken breasts, bone-in, skin removed

28oz can tomatoes, coarsely chopped

I large onion, chopped

3 cloves garlic, minced

½ C white wine

I sprig of rosemary

I t olive oil

Salt and pepper, to taste

In a large covered pot or Dutch oven, sauté onions and garlic in olive oil over medium heat until the onions are translucent.

Add white wine and reduce until there is just a bit in the bottom of the pan. Add the tomatoes, salt, pepper, chicken and rosemary. Simmer covered for 45 minutes.

Remove the cover and continue cooking over medium heat for 15 minutes more, until the sauce thickens.

Can be served with Barilla Plus Pasta which is whole grain and high (17 grams) in protein.

LUSCIOUS LEMON CHICKEN

Cantor Robbi Sherwin

8 pieces of chicken ½ C Worcestershire sauce Olive oil 2 T brown sugar

½ C lemon juice

In a nonstick electric or regular frying pan, brown chicken on all sides in olive oil.

Sprinkle with salt, if desired. Drain.

Mix lemon juice, Worcestershire sauce and sugar. Pour over chicken. Cover and simmer on low 30 to 45 minutes.

Turn frequently to colorize the pieces. Add water or lemon juice if liquid gets too low.

For more sauce, double the liquid.

SWEET ISRAELI CHICKEN

Susie Speer / B'nai Havurah Cookbook

3 lb chicken, cut up

25 dried apricots or prunes, quartered

Yoz apricot or pomegranate preserves or marmalade

½ C chopped walnuts, almonds, or pecans

1/4 C olive oil

1/2 C golden raisins

½ C heavy grape juice, or sweet Kosher wine

1/2 T vinegar

I large onion, thinly sliced

⅓ C honey

Preheat oven to 350°.

Rinse chicken pieces and lay them in a large glass pan.

In a large bowl, combine the apricots, preserves, chopped nuts, olive oil, raisins, grape juice or wine, vinegar, onion slices and honey. Mix well before pouring the mixture evenly over the chicken.

Bake for 1½ hours until golden brown.

Baste chicken with the liquid about every 15 minutes, add water to liquid if needed.

CHICKEN TAGINE WITH OLIVES & LEMON

Carrie Urban

l clove garlic, finely chopped

It ground ginger

1/2 t ground cumin

½ t paprika

Pinch of saffron threads

4 t finely ground white pepper

Salt, to taste

3 lb free-range chicken

2 medium onions, thinly sliced

IC cilantro, finely chopped

l cinnamon stick

2 T extra virgin olive oil

1/2 T unsalted butter

I preserved lemon rind, cut into strips

1/4 C green or purple olives, pitted

Juice of ½ lemon, or to taste

Put the garlic, ginger, cumin, paprika saffron, white pepper and a little salt in a large flameproof casserole and stir. Add the chicken and rub it well, inside and out, with the spice mixture.

Add the onions, cilantro and cinnamon stick and cover with water, approximately 3 cups.

Bring to a boil over medium high heat, add oil and butter. Cover and cook for 45 minutes or until the chicken is cooked and the broth has become concentrated. If the sauce is quite thin, boil over high heat until thickened.

Discard the cinnamon stick and then add lemon juice, preserved lemon rind and olives. Reduce the heat to medium low and simmer for another 15 minutes.

Transfer the chicken to a serving dish. Taste the sauce and adjust seasoning if necessary. Pour it over and around the chicken.

Serve very hot with good bread.

CHICKEN WITH GARLIC, LEMON & THYME

Tami Kleban

5-6 carrots

6 large celery stalks

sweet yellow onion

2 T olive oil

5 lb whole chicken

l lemon

I head of garlic

Fresh sprigs of thyme

Olive oil Garlic salt

Poultry seasoning

Salt and pepper, to taste

Preheat oven to 425°.

Slice carrots, celery and onion and put them in a roasting pan. Pour olive oil over the vegetables and mix together until coated. Season the mixture with salt and pepper. Place a few sprigs of thyme on top.

Quarter the lemon. Separate the head of garlic into individual cloves. Rinse the chicken and pat dry. Shake kosher salt into the chicken cavity, then stuff the cavity with the lemon quarters, cloves of garlic and sprigs of thyme.

Coat the chicken with olive oil, then season with salt and pepper, garlic salt and poultry seasoning. Place the chicken directly on top of the carrot, celery and onion mixture.

Roast the chicken for 2 hours or until the leg moves easily and the chicken juices run clear.

Place the chicken on a cutting board and loosely cover with foil for 10–15 minutes. Stir the vegetables and put back into the oven during this time.

Carve the chicken and place on a platter. Put vegetables into a colander to drain before serving.

This dish goes wonderfully with roasted red potatoes and a salad.

CHICKEN WITH PEANUT SAUCE

Amy Born

1/4 C soy sauce

I-2 lb boneless/skinless chicken breast 4 garlic cloves
1/2 C peanut butter 8 parsley sprigs
1/4 C vinegar 1/2 C peanut oil

Blend peanut butter, vinegar, soy sauce, lemon juice, garlic, and parsley in a food processor.

Add peanut oil and blend to incorporate. If desired, reserve some of the sauce and heat separately to serve on the side.

Cut chicken into chunks. Marinate in sauce for 2-24 hr.

Soak wooden skewers in water for 30 min.

Grill marinated chicken on skewers. Serve with rice and/or grilled vegetables.

A LITTLE BIT OF EVERYTHING CHILI

Jackie Mohr

I lb. ground turkey or beef

½ med. onion, diced

4 med. red bell pepper, diced

4 yellow or green zucchini diced

½ C sliced mushrooms

l large potato in ¾" cubes

It crushed garlic

can sweet corn

I can chili beans

32oz can crushed tomatoes

2 cans Rotel

l pack of your favorite chili seasoning

3 T barbecue sauce (optional)

Red pepper flakes (optional)

Brown ground meat and onions together. Add veggies (except potato) and cook on medium until they look limp.

Add all of the canned veggies along with the seasoning and potato. Bring to a boil then reduce to simmer for up to an hour, just until the potato is soft enough to eat!

If you want your chili to have a smoky flavor, just add barbecue sauce! If you like your chili spicier, just add crushed red pepper! Serve with bread, corn bread, or over baked potato.

BEER CHEESE FONDUE

Jody Prival

Serves 4-6

clove garlic, halved

34 C beer

8oz process Swiss cheese, shredded (2 C)

Hoz sharp natural Cheddar cheese, shredded (IC)

ΙT all-purpose flour Dash of hot pepper sauce Crusty French bread, cut into cubes, for dipping

Rub inside of heavy saucepan with cut surface of garlic; discard garlic.

Add beer and heat slowly.

Coat cheeses with flour. Gradually add to beer, stirring constantly, till mixture is thickened and bubbly. (Do not allow mixture to become too hot.)

Stir in hot pepper sauce.

Transfer to fondue pot and place over fondue burner.

Spear bread cubes with fondue fork; dip into fondue, swirling to coat.

(If mixture becomes too thick, stir in a little additional warmed beer.)

CHEESE FONDUE

Jody Prival

Serves 6

I garlic clove, halved crosswise

1/2 C dry white wine (preferably Swiss)

IT cornstarch

2 t kirsch

½ lb Emmental cheese, coarsely grated (2 C)

½ lb Gruyére, coarsely grated (2 C)

Crusty French bread cut into cubes

Rub inside of a 4 quart heavy pot with cut sides of garlic, then discard garlic.

Add wine (preferably Swiss or Fendant) to pot and bring to simmer over moderate heat.

In a cup, put cornstarch and slowly add kirsch, stirring until a smooth paste. Gradually add cheese to pot and cook, stirring constantly in a zigzag pattern (not circular motion) to prevent cheese from balling up.

Stir until cheese is just melted and creamy. (Do not let cheese boil) Stir in cornstarch mixture to the fondue. Bring fondue to a simmer and cook, stirring constantly until thick 5–8 minutes.

Transfer to fondue pot and set over a flame. Use fondue forks or wooden skewers for dipping bread.

SPRING ASPARAGUS QUICHE

Chevrah Cooking Group

Serves 4-6

10" unbaked pie shell

½ lb fresh asparagus, cut into 2" pieces

Slivers of smoked salmon

4 C sliced green onions

2 eggs, separated

4 eggs

Preheat oven to 375°. Prepare pie shell in a 10" pan.

Steam, boil or sauté trimmed asparagus for 2 minutes until tender but firm. Drain and cool.

In a large bowl, beat eggs, yolks, leftover whipped egg whites, cream, nutmeg, salt, pepper and herbs.

Sprinkle the salmon and onion into pie shell and cover with cream cheese. Sprinkle asparagus over the top.

Pour the egg mixture on top of the cheese and fill the crust to $\frac{1}{2}$ " from the top. Bake quiche uncovered for 40–50 mins, until an inserted knife comes out clean. Cool and serve.

Variations

Substitute smoked salmon and cream cheese for chopped spinach, mushrooms and $\frac{1}{4}$ C shredded Swiss Emmenthal or Gruyére cheese and $\frac{1}{2}$ C shredded Parmesan cheese.

Substitute asparagus for sliced boiled potatoes and sautéed yellow onions.

2 C half and half
Pinch of nutmeg and cayenne
pepper

½ t minced green herbs, like tarragon, thyme & chives Chunks of cream cheese

½ C shredded Parmesan Salt and pepper, to taste



FRENCH TOAST CASSEROLE

Fllen Diesenhof

So good Joan & Steve Tarasar resubmitted it!

It's a great way to use day-old challa, especially for weekend brunch with guests. Prepare it the night before.

Serves 12

One loaf of challah, torn into

pieces

12oz cream cheese, softened

8 large eggs

34 C Maple Syrup

2 C milk

½ C sugar

Cinnamon

Maple syrup for serving

Preheat oven to 350°

Place half the challah pieces in a well buttered 9x13" baking dish.

Cube cream cheese and arrange over challah. Top with remaining challah pieces.

Beat eggs, syrup, sugar and milk until well blended. Pour over challah, cover and refrigerate overnight.

Sprinkle with cinnamon and bake in a preheated oven for 45 to 60 minutes or

Serve with warm syrup.

until firm



LIGHT VEGETABLE LASAGNA

Lori Paikin

IZ lasagna noodles	agna noodles	12
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IT olive oil

l yellow squash, sliced lengthwise

l zucchini

l lg. red pepper, sliced

l bunch broccoli, cut into florets

3 cloves garlic

lt salt

4t thyme

Cheese Mixture

2 eggs

l container part skim ricotta cheese

I container low fat dry curd cottage cheese

1/2 t dry basil leaves

4 t liquid red pepper

2 C shredded part skim mozzarella cheese

Preheat oven to 425°.

Cook noodles, drain and coat pan with non stick spray. Heat oil in large skillet then add squash, zucchini, red pepper, broccoli, garlic and thyme. Cover and cook 10 minutes or until vegetables are tender crisp.

Pour off any liquid, sprinkle with salt. In a large bowl, beat eggs, stir in ricotta, cottage cheese, basil and liquid red pepper until blended.

Line pan with 3 noodles. Spread a layer of the cheese mixture to cover the 3 noodles. Next spread the vegetable mixture over the cheese mixture. Sprinkle mozzarella cheese over top. Repeat for 2 more layers.

Then top with a layer of noodles and sprinkle the remaining mozzarella cheese. Cover lasagna with foil sealing the edges.

Bake for I hour and cool for 10 minutes.

MOREEN'S LASAGNA

Moreen Williams

This recipe will make 2 large pans. They freeze great. Wrap tightly in tin foil.

Tomato Sauce

1/2 C extra virgin olive oil

6 small cans tomato paste + 6 cans water

6-8 Roma tomatoes sliced or two 15 oz cans diced tomatoes in juice

34 lb fresh mushrooms sliced

1/2 T oregano

2 T crushed or minced garlic

2 t basil

 $3\!\!4$ C grated Parmesan cheese

Salt and pepper, to taste

Cheese Mixture

64oz ricotta cheese (2 containers)

2 lb mozzarella cheese

l lb Parmesan or Parmesan Romano blend

IT parsley

4 eggs

Salt and pepper to taste

I package lasagna noodles or thinly sliced eggplant

Tomato Sauce

Place all ingredients: olive oil, tomato paste, water, Roma tomatoes, mushrooms, oregano, garlic, basil, salt, pepper and grated Parmesan cheese in pot and simmer for not less than 2 hours.

The longer sauce cooks the better it tastes.

Cheese Mixture

In a separate bowl mix, Parmesan, ricotta, mozzarella, eggs, parsley, salt and pepper together.

Lasagna

Put one tablespoon olive oil on bottom of large lasagna pan along with a few tablespoons of sauce. Add layer of noodles or eggplant. Put a layer of cheese, layer of sauce, layer of noodles, and so on. End with layer of noodles or eggplant and then sauce.

Cover with tin foil and bake in 350° oven for approximately an hour.

Check by putting thin spatula into center. The lasagna should be very hot in center. Let stand a few minutes. Slice and serve.

Variations

Meat Sauce: same as above except add I pound low fat ground beef browned in olive oil (not kosher)

Eggplant instead of lasagna noodles: Peel and thinly slice eggplant lengthwise and bake in 375° for 10 minutes and then turn and bake 5 minutes more.

POACHED SALMON

Julie Mintz

l lemon, sliced

l onion, sliced

1/2 t whole peppercorns

1/2 C dry white wine

½ C water

4 salmon fillets or steaks

Green Sauce

IC sour cream

2 T Parmesan cheese, grated

I clove garlic, mashed

3 T watercress, minced

2 T spinach leaves, minced

IT chopped chives

IT fresh parsley, chopped

IT fresh dill, chopped

Salt, to taste

Preheat oven to 350°.

Layer the lemon and onion in the bottom of a glass baking dish. Top with peppercorns.

Mix in wine and water. Add salmon and cover with wax paper.

Poach in oven for 20 minutes or in the microwave for 4–6 minutes per pound at 70% power. Let stand covered for 3–5 minutes.

Sauce

Combine sour cream, Parmesan cheese, garlic, watercress, spinach leaves, chives, parsley, dill and salt. Chill.

Serve with salmon.

SALMON CHEESECAKE

Cindy Aron

Base

3 T bread crumbs

2 T grated Parmesan cheese

IT butter

Cheesecake

Hoz cream cheese

3 T heavy cream

3 T unsalted butter

2 T Parmesan cheese

1/2 t white pepper

2 eggs

 $\frac{1}{2}$ C chopped leeks, white part

only

4 lb smoked salmon, diced

Hoz cream cheese 4 C Gruyére cheese

Salt, to taste ($\frac{1}{2}$ to $\frac{1}{2}$ t)

Butter a loaf pan (12"x3"x4"). Mix the crumbs and cheese. Sprinkle on the pan to cover well. Shake off excess crumbs.

Let the cream cheese sit at room temperature for 2-3 hours to soften. Place the cream cheese, eggs, and cream in a mixer bowl or in a food processor fitted with a steel blade. Beat them until smooth and fluffy.

In an 8" skillet, sauté the leeks in butter for 5 minutes, until soft and translucent.

Fold the leeks into the cheese mixture with the diced smoked salmon. Add the Parmesan, Gruyére and pepper. Add salt a little at a time, to taste.

Preheat the oven to 300°. Pour the cheese mixture into the loaf pan. Float the loaf pan in a larger pan filled with hot water (halfway up the sides of the loaf pan).

Bake the loaf for I hour and 40 minutes, turn off the oven, and let it sit in the oven for an additional hour.

Remove it from the oven and let it sit at room temperature up to 2 hours before unmolding.

Or prepare it a day in advance and reheat it in a 300° oven for 20 minutes or until warm but not hot, then unmold.

SALMON IN CHINESE PESTO SAUCE

Robbi Glantz

2 lb. salmon filets or steaks

Marinade

2 T light soy sauce

2 T dry sherry

2 T sesame oil

2 T fresh ginger, finely minced

½ t black pepper

Sauce

2 T vegetable oil

2 T minced ginger

4 cloves garlic, finely minced

½ C finely minced green onion

2 T cilantro, finely minced

6 T lemon juice

6 T unseasoned rice vinegar

1/4 C light soy sauce

¼ С sugar

It salt

½ t black pepper

It crushed Szechwan pepper (optional)

Marinade

Combine all ingredients. Rub into both sides of fish. Keep fish in the marinade at least 20 minutes or as long as overnight.

Sauce

Over medium heat, sauté ginger and garlic in vegetable oil until fragrant. Reduce heat to low.

Add all other ingredients. Cook at least 10 minutes. (I usually make it the day before and gently reheat).

Sauce is also sensational with swordfish.

SALMON LOAF

Myrna Goldberg

l tall can salmon, boned, but with juice

IC corn flake crumbs

It Worcestershire sauce

IC milk

IT butter

I small onion, grated

2 eggs

½ t baking powder

Sauce

I can tomato soup

IT butter

2 small bay leaves

Preheat oven to 325°.

Add butter to milk and heat. DO NOT Boil.

Bone the salmon. Add crumbs, grated onion, Worcestershire sauce, eggs and baking powder. Mix well and add milk mixture.

Spoon the mixture into a buttered baking dish.

Bake 45 minutes to I hour.

Serve with sauce.

Sauce

Mix sauce in a small dish and place in oven 20 minutes before serving. Remove bay leaves and spoon over loaf.

SALMON MOUSSE

Sara Friedman

When my mother-in-law was in hospice she refused to eat normal food, but I could get her to eat food like this: salty, fishy, creamy foods, which are the tastes she grew up with.

I packet gelatin ½ C real mayonaise
IT lemon juice I can salmon

2 scallions I C milk

½ C boiling water Dill, cayenne, paprika to taste.

In a blender, combine the cooking gelatin, lemon juice, scallions, and boiling water, and blend immediately.

Add mayonnaise, salmon and milk. Season with dill, cayenne, paprika. Refrigerate overnight.

SALMON STUFFED PORTABELLOS

Randi Murray

 large Portobello mushrooms

IT olive oil

Salt and pepper, to taste

2 T scallions, chopped

½ lb salmon, skinned and chopped

Lemon juice

4 C fresh spinach, chopped

4T cream cheese, softened

3 T feta cheese, crumbled

3 T Mozzarella cheese, shredded

2 T Parmesan cheese, shredded

Set oven to broil.

Stem and clean underside of mushrooms, brush with oil and season with salt and pepper.

Broil mushrooms in a baking dish, hollow side up for 3 minutes.

Preheat oven to 375°.

Sprinkle with scallions. Season the salmon with salt, pepper and lemon juice. Fill mushrooms with salmon.

Microwave the spinach on high for I minute. Add cheese and stir to combine. Pile over salmon.

Bake for 20 minutes.

PIROZHKI (RUSSIAH MEAT TURHOVERS)

Nancy Friedman

This recipe makes about 40 appetizers. I've doubled it for large parties and halved it for small ones.

They're generally gobbled right up. The recipe came from my Aunt Alice. She served it at every family gathering (which were often). The three sisters (Aunt Rosalie, my mother and Aunt Alice) were big band singers, but Aunt Alice later went solo, singing in the Borsht Belt circuit. Barry Manilow was her accompanist up until he recorded his first big hit. Every family gathering was a song fest, usually with me on the piano or accordion, my sister on the guitar, and other random family members playing whatever instrument was handy and harmonizing. I so miss those fun times!

6 T olive oil

½ lb lean ground beef

34 C water or meat broth

2 medium onions, chopped very small

2 T flour

It salt

2 T chopped parsley Pepper to taste

5 packages of original crescent rolls, 8-rolls each

In a small skillet, heat half the oil, add meat and cook until brown. Remove meat from pan and grind again, using fine knife or grinder.

Add liquid to skillet and heat while scraping loose brown particles.

In a separate, large skillet, heat remaining oil. Add onions and cook til brown. Stir in flour. Add liquid from first skillet and cook, stirring til thickened.

Mix all ingredients and season to taste. It becomes a runny gruel. Refrigerate overnight to set.

Spoon $\frac{1}{2}$ teaspoon of meat filling into each crescent roll. Dab milk on top of each. Cook as per roll instructions.

STUFFED CABBAGE

Ellen Diesenhof

l large head of cabbage

I lb chopped meat

I chopped onion

½ C minute rice

½ C water

l egg

Salt, pepper & garlic, to taste

Sauce

8oz tomato sauce

16oz can whole tomatoes

IC brown sugar

½ C lemon juice

IC white raisins

Mix all sauce ingredients into a large saucepan.

Combine ingredients for chopped meat and mix well.

Peel leaves off the cabbage, one at a time. Place a rounded tablespoon in each leaf and fold from the bottom stem. Place fold side down in the sauce.

Cook leaves for 3-4 hours on simmer. Cabbage is done when the leaves are transparent and it tastes good.

Leftover meat can be made into balls and place in the sauce for sweet and sour meat balls.

VIETHAMESE FISH

Jill Wildenberg

I lb thick white fish (grouper, cod, halibut)

I can chicken broth

2 stalks lemon grass

IT chopped fresh ginger

½ C fish squce

l clove garlic, minced

Discard the tough outer leaves from the lemon grass and finely chop the rest.

Place fish, chicken broth, lemon grass, ginger, fish sauce and garlic in a large covered sauté pan. Cover and cook over low-medium heat until fish is cooked through, about 10 minutes.

Serve in a bowl over steamed spinach and $\frac{1}{2}$ C brown rice.

Ladle broth over all.

APPLE CRANBERRY CHUTNEY

Cindy Aron

2 C peeled, chopped Rome apples (2 med.-size)

IC cranberries

И C golden raisins

2 T brown sugar

IT grated orange rind

2 T cider vinegar

14 t ground cloves

4 t ground nutmeg

4 t ground cinnamon

Combine all ingredients in a non-aluminum saucepan. Place over high heat.

Bring to a boil; stirring constantly.

Reduce heat and simmer, uncovered.

BAKED TOFU

Amy Gendler / Sundays at Moosewood Restaurant

1	block of tofu	l clove garlic, minced o	r
2 T	sesame oil	pressed	
2 T	tamari soy sauce	IT grated or minced fre	:sh
ΙT	rice wine, sake, or dry sherry	ginger 3 T water	
ΙT	rice or cider vinegar	Anything to add spice, as desired	

Heat oven to 375° .

Combine the marinade ingredients in an oven-safe 9" baking dish. Cut tofu into cubes or triangles. Place the pieces of tofu into the baking dish with the marinade.

Bake for about 45 minutes or until most of the marinade is absorbed and the tofu is brown.

Turn the tofu two or three times while baking. Use a rubber spatula to avoid breaking the pieces.

STIR-FRY

Sara Friedman

Stir-fry

yellow onion garlic

ginger cilantro

basil

black beans

eggplant

broccoli

Sauce

soy sauce sesame oil rice vinegar lime juice

Stir fry the veggies in a little oil. Aim for cooked but not soggy.

Make a dressing with equal parts of soy, sesame, vinegar, and lime.

Garnish with togsted sesame seeds or scallions.

High Altitude Tip: use canned black beans. In Colorado, you are just as likely to ferment the beans as you are to soften them, and I know you have better things to do with your week.

HOODLES

Sara Friedman

(Neil Speer really likes this dish.)

yellow onions soy sauce garlic sesame oil

ginger

peanut butter

zucchini or carrots, shredded

Sauté yellow onions, garlic and ginger, and then lower heat and melt raw peanut butter.

Mix with cooked long pasta and add shredded carrots or zucchini.

Dress with a sauce made from 2 parts soy to 3 parts sesame oil – bring to a boil and then reduce.

YOGURTIOT (YOGURT PANCAKES)

Dina Bartov

A Byelorussian recipe which was modified to Israel and then to Colorado, and is still a favorite!

Makes about 20 small pancakes.

I C flour2 eggs, beatenI T cream or half & halfbutter (or spray for frying)

Combine the yogurt with the sour cream, add flour and mix well.

Add the eggs, milk and sugar, stir, then add the whipping cream.

The thickness of the mixture should remind you of honey. If it is too thick (depends on the type of yogurt used) add more milk or whipping cream.

Preheat a large frying pan with salted butter and spoon medium circles of the mixture into the pan. (Stir before each pouring).

Fry on medium heat for 3-5 min. on each side, until brown.

Serve warm, with maple syrup, jam or fresh fruit.

Variation

For fewer calories use half and half instead of whipping cream and spray instead of butter.

ACORN SQUASH

Sally Korff Bergstedt

Acorn squash Curry
Butter Dill weed

Pumpkin pie spice Lawry's seasoning salt

Preheat oven to 375°.

Wash outside of squash and cut in half, remove seeds and stringy stuff. Bake face down with a little water in a pan, or on tin foil, until soft, at least 45 minutes.

Use a spoon to gently work squash away from skin, add some butter, pumpkin pie spice, curry, dill weed, Lawry's seasoned salt, fold in well.

Reduce oven temperature to 250° and bake ten minutes more or until warm to your liking.

Add a little more butter, serve in the skin.

ACORH SQUASH SOUFFLÉ

Beth Miller

6 T flour

1	medium acorn squash	2 t	baking powder
I C	margarine (2 sticks)	2 †	vanilla
6	eggs	2 †	cinnamon or pumpkin pie spice (optional)
3/4 C	sudar		spice (optional)

Handful of dried cranberries (optional)

Preheat oven to 350°.

Cut squash in half with a sharp knife. Place both halves face down on a baking sheet. Bake for I hour or until soft.

Let cool and peel when cooled.

Using the dough blade in the food processor, combine the margarine, eggs and sugar until smooth.

Transfer to a large bowl and add squash, flour, baking powder, vanilla and cinnamon. Mix well. Stir in cranberries, if desired.

Pour into a 1/2 quart greased casserole dish. Sprinkle with extra cinnamon.

Bake for 1/2 hour or until set.

GRANDMA PEARL'S BLINTZ SOUFFLÉ

Rebecca Orsund

12	frozen cheese blintzes	½ C	sugar
8 T	butter, melted	l t	vanilla
6	eggs	½ †	salt
I C	sour cream	Cinnamon	

Preheat oven to 350°. Grease a 9xl3" glass pan.

Lay the blintzes in the pan. Pour melted butter over the blintzes. Beat eggs well on high. Add sour cream, sugar, vanilla and salt to the eggs. Beat for 3-4 minutes.

Pour mixture over the blintzes. Sprinkle the top with cinnamon. Bake for one hour.

Serve plain or with syrup.

You can use one of the blintz recipes in this book! Or you can buy frozen ones, if you're lame.

- Helen

ASIAH SPRING ASPARAGUS

Jessica Goldberg

Ilb fresh asparagus

IT vegetable oil

4 t ground ginger

4 t black pepper

IT soy sauce

⅓ C pistachios, coarsely chopped

Trim woody ends of asparagus spears. Slice asparagus (with a sharply diagonal slant) into 3" lengths.

Heat oil in large skillet until a piece of asparagus sizzles.

Add asparagus, ginger and pepper. Stir-fry over medium-high heat for 2 minutes.

Add soy sauce and stir-fry 2 minutes longer. Add pistachios and stir-fry.

Serve hot.

BAKED PINEAPPLE

Susie Speer

20oz can crushed pineapple

½ C sugar

4 C cold water

2 T cornstarch

2 eggs

It vanilla extract

Cinnamon

Preheat oven to 350°.

Mix pineapple, sugar, cornstarch, water eggs and vanilla.

Pour mixture into a baking dish and sprinkle with cinnamon.

Bake for I hour.

This recipe can be used as a side dish or dessert.

VEGETABLES & SIDE DISHES

Who must know the way to make a proper home?

A quiet home, a kosher home

Who must raise a family and run the home

So papa's free to read the holy book?

SIMPLE & DELICIOUS GUACAMOLE

Daniel Herman

This is an appetizer enjoyed by the Herman-Leske-Wyatt family any time of year. However, this dish brings back memories of watching the waves crash on the beach at our home in Mexico or a hot summer afternoon in Evergreen after a day of hiking, biking, golf or just relaxing!

Preparation time: 10 minutes

2 fresh avocados, medium

1/4 t salt, to taste

1/2T fresh lime juice

8–10 stalks of finely chopped cilantro

l jalapeno or serrano pepper, diced

(leave the pepper out if you don't like spice; go with the serrano if you are a spicy food fanatic; go with a habanero if you are a serious spicy food fanatic and have dulled taste buds).

Pick your avocados well. Best tasting avocados = best tasting guac!

Cut avocados in half, remove pit, score and spoon in a bowl and mash, smash, mush or whatever with a spoon.

Add ingredients and mash more till it's the consistency you desire, picking the lime juice quantity to be just enough to get the right creamy consistency.

Variations on the theme (add any or all):

½-I tomato, diced2-3 slices of diced red onionGarlic (fresh stuff from the bottle or a few mashed cloves)

More hot peppers Cumin powder

BROCCOLI RABE PASTA

Harriet Abraham

llb pasta

2oz anchovies rinsed

6 large cloves, minced

½ t red pepper (or to taste)

1/3 C olive oil

I bunch broccoli rabe

IC Parmesan cheese

Sauté the anchovies, garlic and red pepper in olive oil.

Clean rabe and cut into l" pieces. Boil 5 minutes.

Remove from water and save water. Boil pasta in rabe water.

Boil until not quite al dente, add rabe and cook until pasta is ready.

Drain and toss with sautéed ingredients.

Serve with Parmesan cheese.

CAPOHATA

Jessica Goldberg

l medium eggplant

6 T olive oil

l clove garlic, minced

I onion, thinly sliced

3 T tomato sauce

34 C chopped celery

2 T capers

12 stuffed olives, halved

2 T wine vinegar

IT sugar

Salt and pepper, to taste

Peel eggplant and cut into cubes.

Sauté the eggplant cubes in 5 tablespoons of olive oil.

Remove eggplant and add remaining one tablespoon of the olive oil to the skillet. Cook garlic and onions until onions are brown.

Add tomato sauce and celery, simmer until celery is tender.

Return eggplant to skillet and add capers and olives.

In another bowl, combine vinegar and sugar; heat to dissolve, then pour over eggplant.

Add salt and pepper and simmer 10-15 minutes.

Let cool; serve as a dip.

GRAND BEA'S CARROT SOUFFLÉ

Janie Hammond

Serves 6

I lb peeled, cooked carrots, sliced

3 eggs

% C sugar

3 T flour

It baking powder

 $\prescript{\mu}$ C chopped pecans or walnuts

lt vanilla

8 T butter (1 stick)
Dash of cinnamon

Topping

2 T butter

2 T brown sugar

4 C unsweetened cereal crumbs (Rice Krispies or Corn Flakes)

Preheat oven to 350°.

Lightly grease a 1 ½ quart baking casserole dish.

In the food processor or blender, mash cooked carrots.

Add eggs, sugar, flour, baking powder, vanilla, I stick melted butter, nutmeg, and cinnamon.

Blend ingredients well together.

Pour into baking dish.

Topping

Mix cereal crumbs, brown sugar, 2 tablespoons melted butter and nuts.

Sprinkle on top of carrot mixture covering the whole surface.

Bake uncovered for 45 minutes or until the center is set.

GREEN BEANS WITH ALMOND GREMOLATA

Carrie Urban

Serves 4

Ilb green beans, trimmed 2 T flat-leaf parsley, chopped ΙT

sliced almonds toasted (or to taste)

4 t lemon rind

1/2 t lemon juice

olive oil

14 t salt

14 t fresh ground pepper

clove garlic, minced

Steam beans, covered 7 minutes or until crisp tender.

Drain. Place beans in a large bowl.

Add parsley, almonds, lemon rind, lemon juice, oil, salt, pepper and garlic.

Toss to combine. Serve immediately.

MAE'S KASHA VARNISHKES

Cat Sellaro Buchwald

IT oil
I onion, chopped
3 C large grained Kasha (buckwheat groats)

1½ C broth or water
16oz bow tie noodles,
cooked in salted water

Sauté the onions in heated oil until soft and browned.

Add kasha and brown lightly.

Add broth or boiling water and stir, cook for 5 minutes or until cooked but not mushy.

MOSTACCIOLI WITH SPINACH & FETA

Mary Zinn

½ lb Mostaccioli pasta (or pasta of your choice)

10oz frozen chopped spinach, thawed and drained

l6oz peeled Italian style tomatoes, drained, chopped

6 cloves garlic, minced 1/2 t margarine or butter

IT olive oil

4 T cashew pieces, chopped

6oz feta cheese, crumbled

½ lb fresh mushrooms (optional)

Cook and drain pasta.

Toss with a little olive oil to prevent sticking.

Melt margarine with olive oil in a saucepan. Cook minced garlic, nut pieces and mushrooms 3 minutes over medium heat.

Add drained spinach and tomatoes.

Cook 3 minutes more.

Add mixture to pasta and toss.

Add crumbled cheese and toss again.

GRAHDMA RAE ISAACSON'S BLINTZES

Ellen Arnold

Dough:

5 eggs
I t sugar
½ t salt
I½ C flour
I C milk

½ C water

IT butter, melted

Filling

2 lb farmer's cheese

3 eggs ½ C sugar I t salt

Dough

Mix dough together until smooth, adding the melted butter last.

Coat the bottom of a non-stick pan with butter, and pour out the remainder. Put small amount of batter in pan to coat it. Fry til brown and dump on paper towel to cool.

Filling

Mix together. Spoon onto dough and roll up.

Then fry in buttered pan til lightly browned. Serve immediately.

MOM'S BLINTZES

Mindy Nitkin / Evelyn Reiss

Crepes	Filling	
2 eggs ½ C flour	l lb dry cottage cheese or ricotta	
34 C milk	2 eggs	
l T oil	¼-½ C sugar	
pinch of salt	(or fruit pie filling)	

Put all ingredients for crepes into blender and blend until smooth.

Heat crepe pan (or non-stick/ceramic pan), oiled lightly.

Pour in batter and swirl around, covering the pan - pour off excess.

Cook until dry and curling around the edges.

Fill with the desired filling and roll up.

Can be frozen at this stage.

Fry before serving.

PEACH HOODLE KUGEL

Sandy & Michael Schneider

This recipe was given to me by my mother, Pearl Wainshal. Everyone loved this Kugel when my Mom brought it to the synagogue, or made it at home for family and company.

8oz (1 pkg) wide noodles 2 C milk 3 T butter (divided) ½ C raisins

3 eggs l6oz can sliced cling peaches,

½ C sugar drained

4 t salt 4 t cinnamon

Cook noodles and drain. Toss with I tablespoon of butter or margarine.

In a separate bowl with wire whisk, beat eggs, sugar, lemon peel, salt, and milk until well mixed.

Stir in noodles and raisins.

Pour mixture into an 8"x8" baking dish.

Bake for 30 minutes at 350°.

Arrange slices of peaches on top.

Melt 2 tablespoons butter. Add $\frac{1}{4}$ cup dry bread crumbs, and $\frac{1}{4}$ teaspoon of cinnamon to the butter, and sprinkle over peaches.

Bake for 15 more minutes, or until solid in the center when jiggled.

HOODLE AND RICE KUGEL

Bonnie Schechter-Orin

I C Uncle Ben's Converted Rice

2½ C wide noodles

I pkg onion soup mix

34 C margarine or butter

8oz mushroom pieces and juice

4 C boiling water

Preheat oven to 350°.

Grease a 2 quart round Pyrex dish.

Mix rice, noodles, onion soup mix, margarine and mushrooms together in the dish.

Pour boiling water over the ingredients. Cover the dish and bake 45 minutes.

HELAINE'S HOODLE KUGEL

Helaine Hayutin

½ lb whole wheat noodles

½ C milk

IC cottage cheese

IC sour cream

2 eggs, slightly beaten

½ C sugar

 $\frac{3}{4}$ t salt

2 t vanilla

½ C raisins

4 lb butter, melted

15oz crushed pineapple, drained

Topping

½ C corn flakes, crushed

2 T cinnamon

¼С sugar

Preheat oven to 350°.

Cook noodles according to package directions. Drain.

In a large bowl, mix together milk, cottage cheese, sour cream, eggs, sugar, salt, vanilla, raisins, butter and pineapple.

Add noodles and mix again.

Place in an 8x10" pan.

Topping

Mix corn flakes, cinnamon, and sugar.

Sprinkle on top of noodle mixture and dot with butter.

Bake for I hour.

DOUBLE APPLE HOODLE KUGEL

Susan Lehman

Serves 12

160z wide or extra wide noodles

4 T butter or margarine, melted (½ stick)

I C natural applesauce without sugar

4 large eggs

2 large egg whites

34 C sugar

It vanilla extract

1/2 t ground cinnamon

½ C raisins

4 medium apples, peeled, quartered and thinly sliced

(Granny Smith)

Cooking spray

Preheat oven to 350°.

Grease or spray a 9x13" casserole with nonstick spray.

Cook noodles several minutes less than package directions until barely tender.

Drain and return to saucepan. Add melted butter and applesauce and toss to coat.

In a medium bowl, whisk whole eggs, egg whites, sugar, vanilla and cinnamon until blended.

Stir in noodles with raisins and apples.

Spray a sheet of foil with nonstick spray and place on top of noodles. (Unbaked kugel may be refrigerated overnight or put into a freezer.)

Bake covered for 45 minutes. Increase oven temperature to 375°, remove foil and bake for 10–20 minutes more until golden brown.

You may need less baking time at high altitudes. Let kugel sit for at least 5 minutes before serving.

MAUREEN'S KUGEL

Maureen Spiegelman / The Gefilte Variations

1+ salt

8oz medium flat egg noodles

½ C unsalted butter

IC cottage cheese

8oz cream cheese (cubed)

2 C milk

14 C sour cream

3 large eggs ½ C maple syrup/ sugar

vanilla extract

pinch salt

6 T packed brown sugar

pit fruit (plums/nectarines) 2lb

l + around cinnamon

Note: Reduce the sugar & butter if desired

Boil water. In a large pot, bring three quarts of cold water and I teaspoon salt to a vigorous boil. Add noodles and cook until just tender. Drain, stir in butter, and let cool.

Break up cottage cheese. Pass the cottage cheese through a sieve into a large bowl to avoid grainy texture. Beat on low speed until smooth and fluffy. Add the cream cheese chunks bit by bit, beating until totally incorporated.

Add milk, sour cream, eggs, maple syrup or white sugar, vanilla, and a salt individually, in order. Use a mixer and not a food processor to avoid liquefying the cottage cheese.

Add noodles to the bowl. Stir thoroughly. Butter the bottom and sides of a 9x13 baking pan and sprinkle with 2-3 tablespoons brown sugar. Pour the noodle-cheese mixture into the pan, cover with foil, and refrigerate for at least 4 hours, preferably overnight.

Preheat oven to 350°F. Uncover the pudding and bake for 45 minutes. Remove the pan from the oven. Keep the oven on.

Arrange fruit decoratively. Layer the wedged fruit on top of the pudding, peel side down. Sprinkle the fruit with 3-4 tablespoons brown sugar and the cinnamon.

Bake another 30 minutes. Return the pudding to the oven and bake until the fruit is bubbling and the kugel is golden.

Cool until set. Allow the kugel to cool until the fruit juices have set. The kugel will now cut cleanly.

Serve. Kugel is great served warm, at room temperature, or chilled. It's excellent for dessert, brunch, or instant breakfast.

JODI'S HOODLE KUGEL

Jodi Holman

2 C milk 34 C raisins I C 8oz pkg. medium or wide egg sour cream I C cottage cheese 1/2 C butter (I stick) 3 eggs 1/2 C corn flakes, crushed 1+ vanilla extract 2 T brown sugar I C sugar

Cinnamon

Preheat oven to 375°.

Grease baking pan with butter.

In a large bowl, mix milk, vanilla, sour cream, cottage cheese and eggs.

Mix in sugar, and then raisins. Fold in noodles.

Slice butter into mixture.

Pour mixture into a greased baking dish.

Cover top with crushed corn flakes. Sprinkle brown sugar over top and then sprinkle with cinnamon.

Bake for I hour and 10 minutes.

GRAMMY MICKI'S SWEET HOODLE KUGEL

Ellen Arnold

I bag no yolk noodles

6 eggs

3 T sugar

½ C margarine

Raisins or craisins (optional)

Cinnamon and sugar mixture for

topping

Boil and drain noodles. Rinse, draining quickly.

Beat the eggs and stir into noodles.

Cut up one stick of margarine. Add to egg mixture.

Add sugar & raisins, then mix softly

Grease bottom and sides of an 8xl2 pan with margarine. Put all ingredients in, sprinkle cinnamon & sugar on top to cover the pudding.

Bake 350 deg (preheated) oven for 45 min, until light brown.

Lower heat to 200 deg. for another 15 min.

Can be reheated at 300 for about 15 min. to serve next day.

Serve hot or cold.

KATHY'S HOODLE KUGEL

Kathy Ellman

l6oz noodles, cooked (I use egg noodles)

8 T margarine, melted (1 stick)

3 C milk (I use l'.)

7 eggs, beaten

IT vanilla

lpt sour cream

I lb cottage cheese (or ricotta cheese)

1½ C sugar

Dash salt

Raisins (optional)

Preheat oven to 325°.

Mix together noodles, margarine, milk, eggs, vanilla, sour cream, cottage cheese, sugar, salt and raisins.

Put in 9x13" Pyrex pan and cover top with crushed corn flakes, cinnamon and sugar.

Bake I hour or until brown and set on top. At high altitude bake 10–15 minutes longer. Cool.

This recipe makes about 1/2 pans so that you could make an additional small pan or reduce ingredients by 1/3.

REHE'S HOODLE KUGEL

Marilyn Saltzman

16oz fine or broad noodles

4 eggs

1/2 sticks butter or margarine

2 cans mandarin oranges (reserve juice from one ½ C sugar

Raisins, soaked in warm

water

Cinnamon

Cook and drain noodles.

Add eggs, margarine and sugar. Add oranges, reserved juice, raisins and cinnamon.

Pour into 9x13" baking dish.

Cook at 350° for 45 minutes.

HOODLES WITH GREEN SAUCE

Betty Ann Taylor

4 T parsley

4 C capers

6-8 flat anchovy fillets ½ t garlic, chopped

½ t Dijon mustard

 $\frac{1}{2}$ t red wine vinegar

 $\frac{1}{2}$ C olive oil

Ilb fettuccine

Put all the above (except pasta) in the food processor and chop with knife blade until smooth but not liquefied.

Cook I lb. of fettuccine. Toss with the sauce.

OLIVE LATKES

Cindy Aron

2 C	green or black olives, pitted & drained	I C	all purpose flour
	å drained	l t	baking powder
½ C	olive oil	l +	baking soda
I C	chopped onion (I medium-large)	l+	salt
	•	l t	cumin
2 1	chopped garlic	2	eggs, beaten

Chop the olives finely or process in the food processor.

Transfer them to a strainer and squeeze out as much moisture as possible. Set aside.

Heat $\mbox{\ensuremath{\psi}}$ cup of the oil in a skillet and sauté the onion and garlic until golden. Set aside.

In a bowl, sift flour, baking powder, baking soda, salt and cumin. Beat in the eggs, olives and onion mixture with a fork. Add a tablespoon or two of water if the mixture seems too thick.

Heat the remaining oil. Use a small cup or soup ladle to form 3 to 4 small latkes at a time. Fry on both sides until golden.

Serve with a dollop of thick yogurt or sour cream.

POTATO KUGEL

Chevrah Cooking Group

Serves 12

6 large potatoes, cut into cubes
1 t instant parve beef or chicken granules
1/2 t salt
2 T flour
4 eggs
1 t instant parve beef or chicken granules
1/4 C matzo meal
1/2 C cold water
1/4 C vegetable oil

I large onion, cut into eighths Salt and pepper ½ t garlic salt

Peel and cut potatoes into eighths.

Combine salt and flour with enough water to cover potatoes in a large bowl. Stir to dissolve. (Omit flour during Passover) Add potatoes, cover and refrigerate overnight. This will keep potatoes white.

The following day drain water.

Place a third of the potatoes, I egg and a third of the onion in the food processor and process until finely grated, scraping down the side of the processor twice while mixing.

Remove to a large bowl and repeat with the remaining potatoes, eggs, and onions. Add the fourth egg while processing the last batch.

Add garlic salt, salt, pepper, instant granules, matzo meal and cold water. Blend well.

Preheat oven to 425°. Pour oil into 9x13" glass baking dish and place dish in oven to heat oil until very hot(1–2 minutes). Pour potato mixture into hot baking dish and bake for 15 minutes. Reduce oven temperature to 375°. Bake until brown about I hour.

RICE PUDDING

Joanne Baum

I C raw rice (white or brown)
I qt milk
I C sugar (or less to taste)
3 eggs, separated
2 t vanilla
I t salt
½ C raisins (or more)
Cinnamon

Preheat oven to 350°.

Cook the rice.

Beat the egg whites until stiff.

In a separate bowl, mix the milk, sugar, egg yolks, cinnamon, vanilla salt and raisins together.

Put all the ingredients in a 9x13" pan, then fold in egg whites and sprinkle the top with more cinnamon.

Bake for 45 minutes to I hour.

To make the pudding a more custard texture, float the pan in a larger pan filled with water.

This pudding can be served hot or cold.

SPICED RICE

Chevrah Cooking Group

IC uncooked white rice

l" piece of ginger root, peeled

2 C boiling salted water

4 C seedless raisins

1/4 C currants

1/4 C dried apricots

½ t ground nutmeg

2 t shallots, minced

IT fresh lemon juice

½ t dried coriander

IT olive oil

½ C pine nuts, toasted

Freshly ground pepper, to taste

Cook rice with ginger in boiling salted water until tender, about 25 minutes.

While rice cooks, soak raisins, currants and apricots in enough hot water to cover, drain when plump.

Remove ginger from cooked rice, drain any excess liquid and place rice in warm serving casserole.

Add pepper, nutmeg, shallots, lemon juice, coriander and olive oil to rice. Gently fold in plumped raisins, currants and apricots.

Keep warm until ready to serve. Sprinkle with pine nuts.

SWEET POTATO CASSEROLE

Randi Murray

l large can of sweet potatoes (drain syrup)

IC sugar

 $\frac{1}{2}$ t salt

½ C milk

2 eggs

4 T melted butter (1/2 stick)

lt vanilla

Topping

IC brown sugar

IC broken pecans

1/2 C self-rising flour

1/2 C melted butter

Preheat oven to 350°.

Grease an ovenproof casserole dish.

Mash the potatoes and mix well with sugar, salt, milk, eggs, butter and vanilla. Pour into a casserole dish.

Bake for 30 minutes.

Topping

Mix brown sugar, pecans, flour and melted butter.

Put on top of casserole and bake additional 15 min.

TOASTED ISRAELI COUSCOUS

Jessica Goldberg

2 C Israeli couscous, toasted

½ C red wine vinegar

IT Dijon mustard

⅓ C vegetable oil (or less)

り C olive oil (or less)

4 C minced parsley

IC dried cherries (soak in water first)

IC chopped scallion

IC diced yellow pepper

IC diced calamata olives

IC chopped toasted pecans (or other nut as desired)

Salt and pepper, to taste

Preheat oven to 350°.

Place couscous in a baking pan and toast for 8-10 minutes.

Add couscous to large pot of boiling salted water and cook until tender: 12-15 min.

Drain and rinse lightly.

In large bowl, combine vinegar and mustard. Whisk in oil.

Add couscous, parsley, cherries, scallions, peppers and olives. Toss to coat.

Refrigerate until ready to serve. Just before serving, add pecans.

VEGETABLE COUSCOUS

Jessica Goldberg

2 T olive oil
I C raisins
I large onion, cut into chunks
I red pepper, cut into chunks
Y t turmeric
Garrots, sliced
Goz couscous
Zucchini, cut into chunks
Salt and pepper, to taste
V4 Cvegetable broth

Heat the oil in saucepan.

Add onion and sauté 5 minutes. Add red pepper and carrots and cook 5 minutes. Add zucchini and cook 5 minutes, stirring occasionally.

Add broth, raisins, cinnamon and turmeric. Season the mixture with salt and pepper.

Bring to a boil. Mix in couscous. Cover and remove from heat. Let stand 10 min.

Fluff with fork and serve.

BREADS

For Helen and I, bread rising has always been the smell of shabbat. I've made bread almost every week since college, first for Hillel at college and later for CBE kabbalat shabbats. The feeling and smell of kneading and baking baking bread is always relaxing after a long week.

We've seen a lot of advice for cooking breads at altitude, but have had good luck halving leavening (baking powder, baking soda) for cooking at around 7500 feet above sea level without further adjustment.

One time Helen forgot to halve the leavening on a zucchini bread. It rose way to the top of the pan, then collapsed again. When it came out of the oven, it looked awful. The flavor was incredible, though. Something about the density and shape gave it a beautiful carmelized molasses taste.

Yeast recipes work great as-is. We've never had trouble with the Bread Bible challa or hearth breads.

- Ben Nitkin & Helen Hutchens

BREAD BIBLE CHALLA

Ben Nitkin / The Bread Bible

Makes two large or three medium loaves

This is the recipe I make for CBE on Friday nights! The cider vinegar adds some complexity to the bread. Cooking by weight helps consistency, especially for flour.

A stand mixer and oven with proofing modes are great help.

Sponge	Dough		
142g all-purpose flour	662g all-purpose flour		
It instant yeast	1¼ t yeast		
156g water	20g salt		
40g honey	2 large eggs		
3 large eggs	72g vegetable oil		
	120g honey		
	IT cider vineaar		

Combine all sponge ingredients. Whisk until smooth, around 2 minutes. Scrape down the sides.

Sprinkle the dough's flour over the sponge to cover it, then cover and let stand I to 4 hours or refrigerate overnight.

Add the yeast, salt, eggs, oil, honey, and vinegar. With the dough hook, beat on medium speed for about 10 minutes or until the dough is smooth and shiny.

Let rise for around 90 minutes, until doubled. This rise improves flavor, but isn't required.

Preheat the oven to 350°

Punch the dough down then separate into six equal-size pieces. Roll each into a log, then braid into two loaves.

Wash with egg and sprinkle with sesame or poppyseed.

Let rise for another 90 minutes, until doubled.

Bake for 25-35 minutes, until golden.

Breads 123

RACHELI'S DELUXE CHALLA

Jill Wildenberg / Still Life with Menu Cookbook

Makes two large or four small loaves

This is the recipe we have used in our house for years, and love it. You'll know you're done kneading when the dough comes together in a ball from the sides of the machine, and it feels like a baby's bottom – soft and smooth.

2½C lukewarm water

l package dry yeast (2½+†)

½ C sugar or honey

3 eggs

¼ C vegetable oil

IC raisins, packed

8 C unbleached white flour Poppy or sesame seeds, to sprinkle on top

Place the water in a very large bowl. Sprinkle in the yeast, and let stand 5 minutes until foamy.

Add the sugar or honey, 2 of the eggs, salt, and oil, then beat with a wire whisk for several minutes.

Switch to the dough hook and add the flour I cup at a time, stirring after each addition. When you reach the seventh cup of flour, start slowing the additions, adding $\frac{1}{4}$ cup at a time, and kneading to incorporate. Stop adding flour when the dough is quite firm and no longer feels sticky.

Knead vigorously for 5-10 minutes.

Oil the top surface of the dough, cover with plastic wrap or a clean kitchen towel, and place in a draft-free place to rise until double in bulk (around 1/2 hours; faster if your oven has a bread-proof mode).

Punch down the dough and knead for another 5 minutes.

Divide into six equal portions for two three-braid loaves. Roll each into a long rope about 1/2" diameter, and form 2 braided loaves (three strands per braid).

Oil 2 baking sheets, and place the loaves on them. Cover with a towel, return to a warm draft-free place, and let rise again, this time for only about 45 minutes.

Preheat oven to 350°.

Beat the remaining egg and brush it onto the risen loaves. Sprinkle with the poppy seed, sesame seed, or kosher salt to taste.

Bake for 35-45 minutes, or until the breads give off a hollow sound when thumped resolutely on the bottom. Remove from the sheets immediately, and cool on a rack.



Breads 125

MINDY'S HALLA

Mindy Nitkin

7 C flour

1/2 C oil

½-IC sugar

3 eggs, beaten

It salt

1½ C warm water

4t yeast

Dissolve yeast in water.

Combine oil, sugar, salt, water, and eggs. Add flour, then knead.

Let rise until double (30-45 minutes.)

Punch down and divide into 6, 9, or 12 pieces. Braid into 2 large, 3 medium, or 4 small ballot.

Let rise until double, coat with reserved egg or honey.

Bake at 350° for 30–45 minutes – until golden brown.



We made a few Grateful Dead-themed challas to send Leah off when she left CBE. We used the Bread Bible recipes in this cookbook, and added colors to the individual braids. Helen wrote out "Thank you, Leah" in Hebrew (Todah Leah)

- Ben Nitkin

CORNBREAD

Jim Ottinger / Eula's

Makes one 9" skillet

1/2 T olive oilI C flour½ † baking sodaI T sugarI † baking powder2 eggs

1/4 t salt 2C buttermilk

IC yellow cornmeal

Preheat oven to 425°.

Pour oil into a 9" cast-iron skillet and place in a heated oven. In a bowl, mix baking soda, baking powder, salt, cornmeal and flour.

In a second bowl, beat eggs, buttermilk and sugar. Add the combined dry ingredients and mix thoroughly. Batter should have a pouring consistency.

Remove hot skillet from the oven and pour in batter. Bake for about 20 minutes until golden brown on top.

Flip out of skillet and serve.

Breads 127

MADELINE'S SOURDOUGH LOAF

Madeline Tarasar

½ lb water ½ lb all purpose flour

3½oz sourdough starter ½ T salt



Mixing the dough/autolyse In a large bowl, mix water and starter with a whisk. Add flour and mix with a spatula until there are no dry clumps. Let sit for I hour.

Folding After I hour, sprinkle salt on top of the dough and mix it in with wet hands. Stretch and fold over the 4 corners of the dough. Let sit for 30 minutes.

Repeat the folding and resting 4–5 more times for a total of 5–6 turns/folds. This should take about $2\frac{1}{2}$ to 3 hours.

Let the dough rest at room temperature for I hour after the final fold.

First rise Cover the bowl with a lid or plastic wrap and place in the refrigerator for 12–22 hours.

Shaping Pull the dough out of the fridge and scrape it onto a clean counter that's lightly dusted with flour. Form into a ball and let rest for 20–30 minutes.

After the rest, shape the dough into a round, taught ball by gently cupping your hands around the dough and rolling it on the counter to create surface tension.

Dust a tea towel generously with flour. Line a medium bowl with it. Invert dough ball into the bowl, bottom side up. Dust with flour. Fold the corners of the tea towel over to cover the dough.

Second rise Place in refrigerator to rise for 3-4 hours.

Baking About 45 minutes before you're ready to bake the bread, preheat oven to 500°F. Place a Dutch oven with its lid on in the oven to preheat as well.

When the dough is done rising, invert the loaf onto a sheet of parchment paper. Dust the top with flour and gently rub it over the surface of the dough with your hands. Score the surface of the dough with a serrated knife.

Take the Dutch oven out of the oven and transfer the dough, parchment paper and all, into the Dutch oven. Be careful as the Dutch oven will be very hot.

Cover and bake in preheated oven for 30 minutes.

Remove the lid and bake for another 10-15 minutes, or until the loaf is deep brown

Turn off oven and leave open to "cure" the bread for 15 to 20 minutes

Remove the loaf to a cooling rack.



Breads 129

HOMEMADE PIZZA DOUGH

Evan Nitkin

850 g bread flour

20 g salt 6 g yeast 16 g oil

550 g water

Combine dry ingredients, then add wet. Mix to form shaggy dough. Add more flour if needed.

Knead 2-4 minutes until semi-smooth.

Transfer to a sealed container (~6 quarts) and refrigerate at least 24 hours.

Remove, deflate, and cut into quarters. Ball the quarters.

They can be used now or saved for later. The dough will keep in the fridge for about a week and becomes more flavorful with time. The remaining dough can share a container – they're easy to rip apart.

Preparation

Preheat the oven to 450°-550° (hotter is better)

Spread a substantial layer of cornmeal/grits on a cast iron skillet or large pan.

Note: this will make a focaccia sort of pie if you use a 12" pan, and a NY/New Haven style pie with good crispyness if you stretch it over a 9x16" skillet.

Slightly flatten a ball into a disk and place in the middle of the pan. Cover with a damp tea towel and allow to warm to room temperature (2–3 hours). You can make this go faster by preheating the oven with the dough on top.

Stretch (don't roll) the dough to cover the stone/skillet. Make sure there is enough corn meal that it does not stick.

Wetting your hands can make this easier, since the dough should be pretty sticky. The stretching shouldn't take too much effort – if it does the dough is either over–kneaded (stretch it as best you can and knead less next time) or too cold (let it warm up a little while longer).

This part takes some practice/technique to find your jive.

The first few you make might come out a lil' lumpy or tear. Tears can usually be closed up by pinching the dough back together. (I probably make one or two of these a week and my technique is still improving.)

Spread your choice of sauce and sprinkle cheese.

Mozzarella expands a lot when cooked, so be careful not to spread cheese too densely.

I like to make an easy pizza sauce:

64oz can crushed tomatoes 2-3 T basil

2 t salt Olive oil to taste

This doesn't need to be cooked down at all, will cover all four pizza doughs, and keeps in the fridge about as long as the dough does.

Bake on lowest rack for 15-25 minutes.

You want the bottom to cook faster than the top for a nice crispy crust. Keep a close eye and remove when the cheese starts browning in spots.

Use a metal spatula (rubber/silicone spatulas and will tear the bottom crust anywhere it is even a little stuck) to transfer the pizza to a cutting board. Let cool (or not), slice, and enjoy!

Breads 131

MADELINE'S SOURDOUGH FOCACCIA

Madeline Tarasar

1½ C (340g) ripe (fed) sourdough starter

1½ C (340g) lukewarm water

6 C (723g) bread flour

6 T (74g) olive oil, plus extra for the pan and the top of the focaccia IT salt

2 T (43g) honey

IT instant yeast

fresh or dried rosemary, for topping

Combine the starter and water in a large mixing bowl.

Combine the flour with the starter, water, and remaining ingredients. Mix and knead – by hand or stand mixer – until the dough is smooth and elastic. If you're using a stand mixer, this should take 5 to 7 minutes on the lowest speed using the dough hook attachment. If you're kneading by hand, you'll need 12 to 15 minutes.

Place the dough in a bowl that's been lightly coated with olive oil, cover, and allow to rise for 60 minutes.

Gently fold the dough over three or four times, and let it rise for another 60 minutes.





Drizzle a generous 2 tablespoons olive oil into the center of a large sheet cake pan.

Transfer the dough to the pan, and turn it over to coat it with the oil.

Gently stretch the dough

into the edges and corners of the pan. As soon as the dough begins to shrink back, cover it, and let it rest for 10 to 15 minutes. Gently stretch the dough again, repeating the rest once more, if necessary, until the dough fills the pan.

Cover the pan and transfer it to the refrigerator to let the dough rise for IY to 16 hours (overnight).

The next day, remove the pan of dough from the refrigerator and preheat the oven to 425°

Just before you're ready to bake, gently dimple the dough at irregular intervals with your fingers, pressing down firmly but not abruptly; you don't want to deflate the focaccia too much.

Drizzle 2 tablespoons olive oil (or enough to collect a bit in the dimples), then sprinkle with rosemary and a bit of flaked sea salt.

Bake the focaccia for 20 to 25 minutes, until light golden brown.

Remove the focaccia from the oven. Allow it to cool enough for you to handle it comfortably, 10 to 15 minutes, then turn it out of the pan onto a rack.

Breads 133

CRANBERRY BREAD

Carrie Urban

Makes two loaves

4 T melted butter 4 C flour 2 eggs 1 t salt

IC orange juice It baking soda 4T hot water 3t baking powder

2 C sugar 2 C fresh cranberries

Preheat oven to 325°. Grease 2 loaf pans.

Mix melted butter, eggs, orange juice and hot water. Add sugar and mix well.

In a separate bowl, sift together flour, salt, baking powder and baking soda. Add to egg mixture.

Fold in cranberries. Pour half the batter into each loaf pan. Bake for $1\,\%$ hours.

PUMPKIN BREAD

Liz Cohen

Makes two loaves

3 C sugar $1\frac{1}{2} t salt$

I C oilI t cinnamon4 eggsI t nutmeg3½C flour2 C pumpkin2 t baking soda¾ C water

Preheat oven to 350°. Grease and flour two loaf pans.

Mix oil, sugar and eggs.

Sift flour, baking soda, salt, cinnamon, and nutmeg.

Add to the egg mixture. Add pumpkin and water.

Bake for I hour.

Breads 135

ZUCCHINI BREAD

Helaine Hayutin

3 eggs

I C honey

I C oil

3 C zucchini, grated and drained

2 T vanilla

IC whole wheat flour

21/2C white flour

l + salt

l + baking soda

1/4 t baking powder

3 t cinnamon

2 t nutmea

3 C chopped walnuts

I C raisins

Preheat oven to 350°.

Using a mixer, beat eggs. Add honey, oil, zucchini and vanilla.

In a separate bowl, mix whole wheat and white flour, baking soda, baking powder, cinnamon and nutmeg.

Add dry ingredients to zucchini mixture. Mix well, then add nuts and raisins

Pour into an ungreased loaf pan. Bake for I hour.

DESSERTS & COOKIES

What was your favorite childhood food and why?

Candy. I was a child.

- Steve Peckar

APPLE CRISP

Randi Murray

6 large tart apples, peeled, cored and sliced

½ C orange juice

½ C sugar

½ t cinnamon

34 C flour

½ C sugar

1/4 t salt

34 C quick oats

6 T butter

Preheat oven to 350°.

Arrange apple slices in a greased baking dish. Pour orange juice over apple slices. Combine sugar and cinnamon and sprinkle over apples.

In a separate bowl, combine flour, sugar, salt and quick oats. Cut butter into dry ingredients until crumbly. Spoon mixture over apple slices.

Bake for 45 - 60 minutes or until apples are tender and crust is crisp and brown.

GRANNY'S ORIGINAL APPLE/PEACH COBBLER

Mindy Nitkin / Sabina Lever

D	OI	uC	ìh
_	v	w.	,,,

2 C flour (to start)
I t baking powder
pinch salt
¾ C sugar

l egg

It lemon juice or vanilla

½ C water

1/2 C oil

Peach Filling:

10-12 peaches

IC sugar

½ C water 2 T cornstarch

It lemon juice

Apple Filling:

10-12 apples

IC sugar

It apple pie spice

l † lemon juice

3 T flour

Mix flour, baking powder, salt, and sugar.

Combine wet ingredients. Make well in dry ingredients.

Pour in liquids and mix. Add flour - cookie dough consistency.

Divide dough in half. Roll out to fit 9x13" baking pan. Prepare filling, fill, and cover with remaining dough.

Score dough-cut squares into top dough.

Bake at 350° until nice and brown, approximately I hour.

Peach Filling

Slice peaches. Add sugar. Mix cornstarch with water and add to peaches. Add lemon juice. Cook over medium fame until juice thickens and becomes clear. Pour into prepared crust.

Apple filling

Peel, core, and slice apples. Add spices, lemon juice, and sugar. Mix in flour. Pour into prepared crust.

CHOCOLATE CRISPY BARS

Mindy Peckar

2 T butter

l oz unsweetened chocolate,

finely chopped

7oz jar of marshmallow cream

2 T unsweetened Dutchprocessed cocoa powder

lt vanilla

6 C rice crispy cereal

Spray a 9x13" pan with cooking spray.

Melt butter and chocolate in large saucepan over low heat.

Add marshmallow, cocoa and vanilla and stir until smooth. Remove from heat and stir in cereal until well-coated.

Spread into pan.

Spray hand with nonstick spray and press batter down evenly. Let cool 10 minutes and cut in 24 squares.

CHOCOLATE PEPPERMINT STICK BARS

Mary Zinn

Makes 60-80 bars

Base

4 squares unsweetened chocolate

IC butter (2 sticks)

2 C sugar

 $\frac{1}{2}$ t salt

4 eggs

 $\frac{1}{2}$ t peppermint extract

IC chopped walnuts

IC sifted flour

Filling

8 T butter (1 stick)

4 C powdered sugar

3 t peppermint extract

4T cream or milk

4 drops green food coloring

Glaze

4 squares unsweetened chocolate

4 T butter (1/2 stick)

Preheat oven to 350°. Grease a 9x13" pan with Crisco.

Melt chocolate and butter in a double boiler over hot water.

Beat eggs until thick, stir in sugar, chocolate mixture and peppermint. Add flour, salt, nuts and blend well.

Pour into pan and bake for 20-25 minutes and let cool.

Filling

Cream the butter and sugar. Add cream, peppermint extract, and green coloring. Stir until smooth then spread on cake.

Refrigerate until set and very cold - overnight is fine.

Glaze

Melt butter and chocolate in double boiler over hot water. When smooth pour over entire cake.

Refrigerate until set. Then cut into bars or squares. Wrap in cupcake papers, layer in a box with wax paper, or freeze.

To facilitate cutting let stand at room temperature for about l hour; cut with a sharp knife dipped in hot water.

DREAM BARS

Judi Sherman

I box Devils Food Cake mix
12 T butter, melted (1½ sticks)
6oz semisweet chocolate chips
6oz milk chocolate chips

6oz white chocolate chips
7oz sweetened flaked coconut
I C chopped pecans
IHoz can sweetened condensed

Preheat oven to 350°.

Combine the melted butter and cake mix.

Press into 9x13" pan that has been lined with parchment and greased. Set aside.

Mix all other ingredients together: semi sweet, milk and white chocolate chips, plus coconut, pecans and condensed milk in a bowl.

Pour into pan and spread evenly. Bake 20-25 minutes.

Cool and cut into 2x2" squares.

This recipe can be doubled and baked in $\frac{1}{2}$ sheet pan.

DARK CHOCOLATE SPICY BROWNIES

Julie Ann Castle

18oz package Dark Chocolate Fudge Brownie Mix

2 large eggs

り C cold brewed coffee

1/3 C canola oil

IT cinammon

4 t ground cayenne pepper

Dash of salt

4 C chocolate toffee bits

100z bag Dark Chocolate chips

Preheat oven to 350°.

Grease the bottom of glass llx8" baking dish.

Mix eggs, coffee, and oil in medium mixing bowl, mixing well, so that egg and oil emulsify.

Add brownie mix, cinnamon, cayenne, and salt. Mix lightly, just barely wetting all ingredients.



Fold in toffee bits, and then fold in $\frac{1}{2}$ cup of the chocolate chips, reserving the rest for later. Mixture should be mostly wet with just a few dry morsels. DO NOT overmix, as brownies will not be moist if overmixed.

Bake for 25 minutes at 350° in the center of the oven.

Remove from oven and immediately sprinkle with remaining chocolate chips over hot brownies.

Leave set for 5 minutes, then spread evenly to "frost" the brownies.

Cool completely before cutting into l' squares; brownies are very rich.

ALMOND FLOUR BLONDIES (GLUTEN FREE)

Judith Sherman

½ C unsalted butter, softened

34 C dark brown sugar

1/2 C white sugar

2 eggs

2 t vanilla

2 C almond flour

It baking powder

 $\frac{1}{2}$ t salt

34 C milk chocolate chips

34 C semisweet chocolate chips

½ C chopped pecans

Preheat oven to 350°.

Use a 9xl3" baking pan. Cut a piece of parchment that is at least 2 inches larger than the pan. Make the parchment into a sling that can be used to line the pan. Line the pan with the parchment sling and lightly grease the baking pan.

In the bowl of a stand mixer, cream butter and sugars.

Add the eggs, one at a time. Add vanilla. Mix on high until light and fluffy.

Add the almond flour, baking powder and salt. Mix to fully incorporate.

Stir in the chocolate chips and pecans.

Pat the dough into the pan. Bake for 20-25 minutes, until golden.

Allow to cool in the pan.

Using the sling, remove from the pan and cut into bars.

To make dairy free, substitute coconut oil for butter and $1\!\!/2$ cup white chocolate chips for the other chocolate chips.

FLOURLESS CHOCOLATE CAKE

Carole Horger

Cake

2 C chocolate chips

34 C butter

¾ C sugar (reduce if you are using semisweet chips)

3 large eggs plus one yolk

lt vanilla

¼ C + I T cocoa powder

1/2 t baking powder

2½C almond flour

Ganache

16oz chocolate chips

IC heavy cream

Cake

Preheat oven to 350°. Prepare 9" springform pan by buttering and lining with parchment paper.

Melt chocolate and butter together in microwave for 30 seconds and stirring until smooth.

Whisk in sugar, then eggs one at a time, then vanilla. Add cocoa powder, baking powder and almond flour and stir, folding until combined.

Pour batter into pan. Bake 45 minutes until the top has a thin crust and skewer comes out clean.

Cool for 10 minutes, then remove the sides. Cool completely before removing cake from base.

Dust with cocoa powder or top with a chocolate ganache.

Ganache

Heat cream to scalding (don't boil!) Pour cream over the chocolate and let it sit 2 minutes. Then slowly stir until smooth. Let cool slightly and top the cooled cake with this.

Variations: Add orange oil or extract & orange zest to the cake and a drop of the orange oil to the ganache.

Or, substitute port for the vanilla in the cake and add 2 t port to the ganache.

JOHAH'S BROWNIES

Jonah Arnold

3 eggs ²/₃ C flour

It vanilla extract ¼ t baking powder

½ C margarine, melted ¼ t salt

¾ C parve baking cocoa (Ghirardelli)

Preheat oven to 350°.

Stir eggs with sugar and vanilla. Add margarine.

Sift cocoa, flour, baking powder, and salt together. Stir into egg mixture.

Spread into a 8" greased square pan. Bake for 20-30 minutes.

CHEESECAKE BROWNIES

Cantor Robbi Sherwin

Rich and gooey and delicious.

Ilb butter (4 sticks)

I pkg Baker's unsweetened chocolate squares

3 C white sugar (reserve ½ C)

4 eggs

lt vanilla

It salt

Preheat oven to 350°.

Grease a 9x13" baking pan.

1/2 C flour

8oz cream cheese, softened

½ C sugar

l egg

1/3 t almond extract

IC nuts: pecans or walnuts (optional)

In a mixer, blend sugar with eggs. When smooth, mix on high speed for 10 minutes until light and sugar is dissolved in eggs. Add vanilla and salt.

Meanwhile melt butter and chocolate in the microwave – stir until smooth.

Add chocolate mixture to the egg mixture and blend well. On low speed, slowly add flour mixing minimally until smooth.

Place in prepared 9x13" pan.

Cream the cheese with $\frac{1}{2}$ C sugar until blended. Add I egg and blend well. Add almond extract. Add chopped nuts to the batter if desired.

Drop large spoonfuls of cheesecake batter on top of chocolate batter. Use a fork to swirl.

Bake for approximately 40 minutes until the cream cheese swirls are slightly golden.

If the batter is still jiggly, bake 10 minutes more.

Cool completely before cutting into small pieces.

GRANDMOTHER'S BEST EVER BROWNIES

Leslie Lipstein

The easiest recipe! Use a wooden spoon for stirring. No need to dirty the mixer.

IT butter or margarine IC+IT flour
4 squares unsweetened 34 t baking powder

baking chocolate 11/2 + vanilla

2 C sugar I C chopped nuts (optional)

4 eggs

Line rectangular glass baking dish with wax paper, pleating the corners, and trim as needed. (This helps keeps the brownies moister). There is no need to grease and flour the pan with this method.

Melt butter with the baking chocolate. (If using the microwave, use 60% power and give the chocolate 2 or 3 minutes before you add the butter).

Stir in sugar then add the eggs, one at a time, mixing completely after each egg.

Stir in flour and baking powder. When incorporated into the chocolate stir in the vanilla and nuts.

Spread the mix in the prepared pan and bake for ~40 minutes. until a toothpick inserted in the center is still slightly dirty. The top will just be beginning to crack near the edges.

Turn pan onto a rack and immediately remove the waxed paper.

Invert onto another rack and cool.

BABKA BY ROSE ROSENTHAL

Nancy Larner

½ lb butter (2 sticks), melted2 t vanillaI C milk4 C flour3 eggs½ C raisins¼ C sugarI t cinnamonI T yeast½ C nuts

½ C sour cream I C additional sugar

In a small bowl, sprinkle a little sugar and one tablespoon warm water over yeast and let stand.

Mix melted butter and milk with $\frac{1}{4}$ C sugar, sour cream and vanilla. Add egg yolks. Add yeast mixture and flour. Mix well.

Let stand in a warm place until double in bulk. Roll out to $\frac{1}{4}$ " thick rectangle on floured board. If dough is too sticky to handle add a little more flour.

Beat egg whites with one cup sugar until very stiff then spread on dough. Sprinkle with nuts, raisins and cinnamon.

Roll up like a jelly roll. Cut into six even pieces.

Grease a tube pan and arrange pieces, cut side up. Let rise until pan is full.

Preheat oven to 350° and bake I hour.

Cool in pan and then remove.

BABKA

Moreen Williams

21/4t dry yeast (I packet)

4 C warm water

34 C sugar

41/2C all-purpose flour

IC butter or margarine, melted (2 sticks)

4 large eggs, separated

lt vanilla

1/2 C milk or water

½ C sour cream

34 C raisins (or chocolate chips)

34 C chopped walnuts

1/2 C shredded coconut

2 t cinnamon

34 C apricot, raspberry, or strawberry jam

Mix the yeast, water and I tsp. of sugar in a small bowl and let stand for 5 minutes.

Put the flour in a large bowl or bowl of an electric mixer and make a well in the center. Add the dissolved yeast, melted butter, egg yolks, $\frac{1}{4}$ C of the sugar, vanilla, milk or water, and sour cream.

Mix until a smooth dough is formed. Cover and refrigerate for 2 hours or overnight.

When you are ready to bake the babka, roll the dough out on a floured surface to a 24x30" rectangle. Thinner dough makes for a better babka.

Beat the egg whites until frothy, then add the remaining $\frac{1}{2}$ cup sugar and continue beating until stiff peaks form.

Spread the meringue over the dough leaving a l" edge.

Sprinkle with raisins (chocolate chips), walnuts, and coconut.

Dust with cinnamon and dot with spoonfuls of the jam. Roll the dough into a large jelly roll, starting from the long side and gently rolling up, pinching the seam closed.

Cut the roll into 6 equal pieces and place these, cut side up side by side in the bottom of a well-greased angel food cake or tube pan with a removable bottom. I found a 12 at. tube pan works the best.

Cover the rolls with a damp cloth and let rise for one hour.

Preheat oven to 400°.

Bake for 10 minutes, then lower the oven to 350° , bake an additional 35 to 40 minutes

GRAHDMA IRIS'S PUMPKIH CAKE

Barbara Morris

3 C flour 2 t baking powder 4 eggs 2 t baking soda

2 C sugar ½ t salt

IC oil $\frac{1}{2}$ t cinnamon

2 C canned pumpkin 6oz chocolate chips

Preheat oven to 350° and set rack to lower level.

Lightly grease a tube pan.

Mix the flour, eggs, sugar, oil, pumpkin, baking powder, baking soda, salt, cinnamon and chocolate chips together.

Put batter into tube pan and bake for I hour.



Pumpkin cake top-right & lower-left; bottom layer opposite Key-lime opposite corners; middle layer opposite

KEY LIME CAKE

Beth Miller

I box Duncan Hines Lemon Supreme Cake Mix

I box instant lemon pudding mix (4 servings)

IC water

3/3 C vegetable oil

2 T Key Lime juice

4 eggs

Topping

IC confectioners sugar

½ C water

4 T Key Lime juice

Preheat oven to 350°.

Beat cake mix, pudding mix, water, oil, lime juice and eggs until blended and no large lumps remain.

Pour into greased and floured tube or bundt pan. Bake for 55 minutes or until cake tests done.

Cool cake in the pan until lukewarm.

Using a large fork, poke holes in cake. Blend confectioner sugar, water and 4 tablespoons Key Lime juice thoroughly and pour over entire cake.

When cake has cooled completely, turn onto a serving platter and pour any remaining topping from pan over cake.



GLASS CAKE

Leslie Lipstein

The name comes from the fact that all of the ingredients are proportional and the size of the glass used for measuring was not important. This is a moist, slightly dense cake that becomes very ordinary at lower altitudes.

If you move near sea level, pass it on but don't bother baking it.

lt vanilla

I Tbutter2egg whites2sq baking chocolate2egg yolksI Csugar¾ C milk

1¾ t baking powder

IC flour

Preheat oven to 375°.

Melt the butter and chocolate.

In a separate bowl, combine the sugar, flour and baking powder then add the egg yolks and milk.

Next add the chocolate mixture and the vanilla.

Beat the egg whites until stiff and fold into the batter.

Bake in a well greased tube pan for about 45 min until top is springy, slightly cracked and/or a toothpick inserted near the center comes out clean.

lcing

I prefer this cake unfrosted and still warm. But If you want to dress it up, here is my Grandmother's favorite:

Make a fairly thin glaze of powder sugar and milk. Add a few drops of peppermint flavoring. Drizzle on top of cake and let drip down the sides.

Melt a square unsweetened baking chocolate and drizzle that on top of the peppermint glaze.

ROSENBLUM CHOCOLATE CAKE

Jackie Mohr

Batter

2 C sugar

2 C all purpose flour

IC butter (2 sticks)

½ C cocoa

IC water

½ C buttermilk

2 eggs slightly beaten

lt vanilla

It baking soda

It cinnamon

Frosting

1/2 C butter (I stick)

½ C cocoa ¾ C milk

Ilb powdered sugar

IC chopped walnuts or pecans

lt vanilla

Preheat oven to 400°.

Blend sugar and flour in a large bowl.

Combine butter, cocoa, and water in sauce pan. Bring to a quick boil then pour over sugar/flour mixture. Mix well.

Add buttermilk, eggs, vanilla, baking soda, and cinnamon.

Pour into greased 10x15" pan. Bake for 30 minutes.

Topping

Melt cocoa, butter and milk in a sauce pan. Bring to a boil. Remove from heat.

Add powdered sugar, nuts, and vanilla. Mix well. With a fork, poke holes in the top of the cake. Spread topping over cake.

Allow to soak in and cool for I hour.

Yummy with cinnamon or vanilla ice cream!

RUM CAKE

Molly Epstein

I box yellow cake mix I C sugar

I box vanilla instant pudding ½ C butter (I stick)

4eggs¾ C white rum½ C 7-up¼ C water

Preheat oven to 350°.

Grease a bundt cake pan.

Mix together cake mix, vanilla pudding, eggs, 7-up and $\frac{1}{2}$ C rum. Pour into bundt pan.

Bake the cake for 45 minutes or until done.

While cake is cooling, mix together, sugar, butter and water and bring to a hard boil.

Take off the burner and add $\frac{1}{4}$ C rum. Pour over cake and the edges so that it goes down to the bottom of the pan.

Cool completely and then invert onto a cake plate.

STREUSEL COFFEE CAKE

Judith Regensteiner

Cake

1/2 C flour

3 t baking powder

1/4 t salt

34 C sugar

¼С butter

l egg

It vanilla

1/2 C milk or apple juice

Streusel Topping

2 T butter or margarine

1/2 C brown sugar

2 T flour

½ C chopped walnuts

2 t cinnamon

Preheat oven to 375°

Mix together flour, baking powder and salt and sugar. Cut in butter or margarine until crumbly.

Next add the egg, vanilla and milk or apple juice.

Pour half the batter into greased 8" square pan. Sprinkle half of the streusel mixture on top. Repeat.

Bake for 30-35 minutes.

Streusel topping

Melt the butter or margarine; add brown sugar, flour, chopped walnuts and cinnamon.

AUNT ROSE'S CHEESE CAKE

Lilia Gerberg

	graham cracker crumbs 8oz packages of cream	I t vanilla ¾ C + 2 T sugar		
	cheese	½ C	heavy cream	
	lemon juice or rind	4	large eggs	
l †	orange juice or rind	4 T	sour cream	

Preheat oven to 350.

Butter an 8x3" straight side spring form cake pan and sprinkle with crumbs.

Mix cream cheese with flavorings at low speed on mixer. Add heavy cream and sugar on moderate speed. Add eggs on at a time. Fold in sour cream.

Pour mixture into prepared cake pan. Place in larger pan and pour boiling water around it.

Place in oven and bake for 1/4 hours or until center does not quiver when pan is shaken. Remove from water bath and stand on rack about 15 minutes.

Invert and unmold while hot.

CHOCOLATE PIE CHEESECAKE

Helaine Hayutin

C	ru	st
$\mathbf{-}$		3

8oz box of chocolate wafers, crushed

1/3 C butter, melted

2 T sugar (or less) Nutmeg **Filling**

3 eggs,1 C sugar

24oz cream cheese (3 pkg.)

12oz semisweet chocolate chips

lt vanilla

IC sour cream

1/8 t salt

Fresh raspberries

Preheat oven to 350°.

Mix crushed chocolate wafer, melted butter sugar and nutmeg. Press into a 10" spring-form pan. Refrigerate.

Beat eggs and sugar. Add cream cheese.

Melt chocolate chips. Add vanilla, salt and sour cream. Mix until smooth. Add to egg mixture and blend well.

Pour into the spring-form pan.

Bake for 50-60 minutes.

Refrigerate overnight.

Turn out and garnish with fresh raspberries.

DOUBLE CREAM CHEESECAKE

Carrie Urban

Crust

2 C graham cracker crumbs

1/2 C butter, melted

2 T brown sugar

First Layer

16oz cream cheese, softened

l egg

It vanilla extract

½ t lemon juice

3/3 C white sugar

Second Layer

2 C sour cream

l egg

½ C white sugar

It vanilla extract

Crust

Preheat oven to 325°.

Mix graham cracker crumbs with melted butter and brown sugar.

Press on bottom and sides of a 9-inch spring form pan. Bake 10 minutes.

Remove from oven and cool.

First layer

Increase oven temperature to 350°.

In small electric mixer bowl, place cream cheese, egg, vanilla, lemon juice and sugar. Beat at high speed for 15 minutes.

Pour into cooled shell. Bake for 20 minutes.

Remove from oven but retain oven temperature. Cool cake for 5 minutes.

Second layer

In small bowl, mix sour cream, egg, sugar and vanilla.

Gently pour over first layer. Bake 10 minutes at 350°.

Remove from oven and cool.

Refrigerate overnight. Top as desired, or leave plain.

CRUSTLESS CHEESECAKE

Julie Mintz

16oz cream cheese, softened

²/₃ C sugar

3 extra large eggs

½ t vanilla

Topping

8oz sour cream

3 T sugar

lt vanilla

Preheat oven to 350°.

Beat together cream cheese, sugar, then add eggs and vanilla and beat until smooth.

Pour into a buttered 9" pie plate and bake for 25 minutes or until puffy and brown around the edges. Pie should spring back to a light touch in the center.

Cool for 20 minutes.

Thoroughly mix sour cream, sugar and vanilla and spread over the top to $\frac{1}{2}$ " from the edges of the cheese cake.

Put back in a preheated 350° oven and bake for 15 minutes more.

CHOCOLATE CHEESECAKE

Tammy Sanders / Toll House Heritage Cookbook

Makes one nine-inch cheesecake

IC graham cracker crumbs

3 T sugar

3 T melted butter

12oz cream cheese

2 eggs

34 C sugar

 $2\ \mathsf{T}$ all-purpose flour

It vanilla extract

Garnish

½ C heavy cream, whipped Sliced strawberries

Preheat oven to 350°.

In a small bowl, combine graham cracker crumbs, sugar and butter; mix well. Press into bottom of a 9-inch springform pan.

Melt chocolate chips over hot (not boiling) water, remove from heat.

In a large bowl, beat cream cheese until creamy. Beat in eggs, sugar, flour and vanilla extract. Blend in melted chocolate.

Pour into crumb-lined pan.

Bake one hour 15 minutes. Cool cheesecake completely before

removing rim.

Garnish

Spread top of cake evenly with whipped cream.

Decorate with sliced strawberries. Chill in refrigerator until ready to serve.



CHOCOLATE SWIRL CHEESECAKE

Tammy Sanders / Toll House Heritage Cookbook

Makes one nine-inch cheesecake

6oz (1 cup) semisweet chocolate chips

½ C sugar

14C graham cracker crumbs

2 T sugar

4 C melted butter

16oz cream cheese, softened

34 C sugar

½ C sour cream

It vanilla extract

4 eggs

Preheat oven to 325°.

Over hot (not boiling) water, stir chocolate chips until melted. Add $\frac{1}{2}$ cup sugar and mix till smooth. Remove from heat; set aside.

In a small bowl, combine graham cracker crumbs, 2T sugar and the butter; mix well. Pat crust firmly into a 9-inch springform pan, covering bottom and o inch up sides; set aside.

In a large bowl, beat cream cheese until light and creamy. Gradually beat in $\frac{3}{4}$ cup sugar. Mix in sour cream and vanilla extract. Add eggs, one at a time, beating well after each addition.

Divide batter in half. Stir melted chocolate mixture into one half. Pour chocolate batter into crumb-lined pan; cover with plain batter. With a knife, swirl chocolate batter through plain batter to marble.

Bake 50 minutes or until only a 2- to 3-inch circle in center will shake.

Cool at room temperature; refrigerate until ready to serve.

KLETZKOPPEN

Joanne Greenberg

These are lacy, nutty cookies.

6 T butter I C flour I pinch of salt (Kosher) 2 C brown sugar

IC nuts (almonds, pecans or walnuts)

Preheat oven to 350°.

Lightly grease a baking sheet.

Blend, do not cream, butter and sugar until you have the consistency of sand (at a third rate beach).

Add the ground nuts, add a little water. Just enough water to make a mixture that you can form into a dough. Form into balls with teaspoons and put on a lightly greased baking sheet.

Leave room since these cookies are lacy and spread. Bake 15 minutes or until light brown. Let the cookies cool a little.

Pack carefully in the cookies jar as they are delicate.

MANDELBREAD

Doris Klein

²/₃ C margarine

⅓ C oil

I C sugar

3 eggs

½ t vanilla

1/2 t almond extract

Juice of ½ lemon

It baking powder

14 t salt

3 C flour

½ C almonds

Preheat oven to 350°.

Cream the butter, oil and sugar.

Add the eggs, vanilla, almond extract, lemon, baking powder, salt, flour and almonds. Make the dough and refrigerate for an hour.

Form dough into 3 logs.

Bake for 20 minutes.

Cut on the diagonal.



Lay the pieces on their sides and each sides with a cinnamon sugar mixture (I part cinnamon to 4 parts sugar) and bake for another 10 minutes.

MANDELBREAD BY AUNT ELLIE (BISCOTTI)

3 C flour

Bonnie Schechter-Orin

IC sugar

3 eggs ½ t salt

1/2 t vanilla

Preheat oven to 375°.

Blend sugar and oil in mixing bowl. Add eggs and beat into mixture. Add vanilla and mix again. Sift together flour, salt and baking powder. Add to mixture.

Optionally, add $^2\!\!/_3$ cup of each of 4 of the following. My favorite combination is chocolate chips, butterscotch chips, cranberries and pecans.

pecans butterscotch chips dried cranberries

walnuts white chocolate mint chips

orange peel toffee chips apricot brandy

chocolate chips dried cherries etc.

You will have very thick sticky dough. Shape batter into three separate logs by rolling it on a lightly floured surface.

Place logs on cookie sheet. Put only two logs per sheet because the dough will spread. Sprinkle with cinnamon and sugar mixture. Bake for twenty minutes or until brown.

After the logs have cooled slightly (about ten minutes), slice logs across or diagonally for longer (biscotti shaped) cookies.

Spread out the individual pieces on their sides across the cookie sheet as you cut them and sprinkle again with cinnamon and sugar mixture.

Brown the cookies again in the oven for approximately 3 minutes. For a softer cookie, do not brown the cookies unless they don't seem to be quite done enough.

MANDELBREAD BY BLANCHE

Randi Murray

IC sugar It vanilla

1 C vegetable oil ½ C walnuts, chopped 3 eggs 1 C chocolate chips

3 C flour ½ C dates or raisins, chopped

It baking powder

Preheat oven to 350°.

Mix sugar and oil together. Add eggs and mix well.

Add the flour, baking powder, vanilla and mix until all is combined.

Add nuts, chocolate chips and fruit last. Mix until batter forms a ball.

Put dough on a cookies sheet and divide dough to make 2 or 3 lengthwise logs. Bake for half an hour or until brown.

Take out of the oven, cut logs into diagonal slices and put back on the cookies sheet cut side up.

Bake for 10 minutes more but check continually.

MANDELBREAD CHOCOLATE CHIP COOKIES

Doris Klein

3 eggs

34 C sugar

34 C vegetable oil

3 C flour, unsifted

И C orange juice

It baking powder

lt vanilla

Pinch of salt

6oz chocolate chips

Topping

34 C sugar

Cinnamon

Preheat oven to 375°.

Combine eggs, sugar and part of the flour. Add the oil then more flour and add orange juice, vanilla, baking powder and rest of the flour.

Hand mix until smooth. Add the chocolate chips and stir.

Form batter into three loaves on the baking sheet. Bake for 18 – 20 minutes.

Remove from the oven. Sprinkle loaves with cinnamon and sugar mixture. Bake for 3-4 minutes longer.

Remove from the oven and slice immediately.

MADELINE'S FAMOUS CHOCOLATE CHIP COOKIES

Madeline Tarasar

2	\sim	11			CI	
2	C	all-p	ourp	ose	ΤI	our

1/2 t baking soda

 $\frac{1}{2}$ t salt

12 T unsalted butter - melted and warm (1½ sticks)

1/2 C granulated sugar

IC packed brown sugar (light or dark)

I egg plus I egg yolk

2 t vanilla extract

1/2 C semisweet chocolate chips

Adjust oven racks to middle positions and preheat oven to 325°. Line baking sheets with parchment paper

Whisk flour, baking soda, and salt together

In the bowl of a standing mixer with a paddle attachment, beat warm melted butter, brown and granulated sugar together until sugars are dissolved and bowl is moderately cool.

Add egg, yolk and vanilla. Mix until fully incorporated. Scrape the sides of the bowl with a rubber spatula.

Slowly add dry ingredients to standing mixer until *just* incorporated. **Do not overbeat.**

Add chocolate chips as desired and mix on low speed to incorporate.

Take approximately $\frac{1}{4}$ to $\frac{1}{2}$ cup of dough (depending on desired cookie size) and roll it into a ball, break the ball in two and place the rough-sides up on the baking sheet. Repeat with rest of dough, placing them approximately 2 inches apart.

Bake for a total of 15 to 18 min, reversing the position of the baking trays halfway through. They are ready to be taken out and cooled when the outer edges are just beginning to harden and the centers are still soft and puffy.



CHOCOLATE CHUNK COOKIES

Jim Ottinger

Makes 3-3½ dozen.

2 eggs

3 T pure vanilla

½ C sugar

IC brown sugar, packed

IC butter, softened but not melted

3½C flour

It salt

It baking soda

2t baking powder

1½ C pecans, cut into quarters

l2oz pkg. semisweet chocolate chunks

Preheat oven to 325°.

Beat eggs add vanilla and then mix in white and brown sugar. Add butter and mix with a wooden spoon until smooth.

In another bowl, mix flour, salt, baking soda and baking powder. Add this to the egg mixture and mix with a wooden spoon.

Add nuts, chocolate chunks and mix batter.

Use a small scoop to form into golf ball size cookies.

Bake for 10-12 minutes.

Remove cookies immediately from cookie sheet and allow cookies to cool on a rack.

Cool the cookie sheets between each batch.

AMAZING CHOCOLATE CHIP COOKIES

Amy Gendler / adapted from Cookie & Kate

Vegan!

Recipe yields 13 large cookies, or many more small ones!

2 C white or wheat flour

It baking powder

34 t baking soda

 $\frac{1}{2}$ t fine sea salt

1/4 C vegan (or dark) chocolate chips

2/3 C packed coconut sugar or 1/2 C packed brown sugar

½ C white sugar

½C+IT melted coconut oil; or a neutral flavored oil

 $\mbox{\ensuremath{\mbox{\sc 4}C+IT}}$ water (for high altitude, I add a little more water)

Flaky sea salt for sprinkling

In a medium bowl, whisk the flour, baking powder, baking soda, and salt. Add the chocolate chips and toss to coat.

In a large bowl, combine the sugars, oil, and water. Whisk until the sugars have incorporated into the oil and the mixture is smooth, about 1 to 2 minutes.

Add the flour mixture to the sugar mixture, then stir until combined and no more flour is visible (don't overdo it).

Line two baking sheets with parchment paper. Spoon the mixture onto the prepared sheets in l- or 2-inch mounds, leaving several inches of space around each cookie.

If the dough is dense, flatten each cookie with a dampened spoon. If it's really-really dense, add some water.

Freeze the cookies on their pans for 30 minutes, or refrigerate them for at least 2 hours

When you're ready to bake, preheat the oven to $350^{\rm O}$ F. Bake until the edges are just starting to turn golden, about 14 to 17 minutes.

Place the baking sheet on a cooling rack and sprinkle the cookies with flaky salt, if using.

OATMEAL COOKIES

Kathy Ellman

Makes ~IIO cookies.

I usually only make half a recipe and because the dough refrigerates well for a long period I can make 9-12 cookies at a time.

2	С	butter

2 C sugar

2 C brown sugar

4 eggs

2 t vanilla

2 C whole wheat flour

2 C white flour

5 C oatmeal

It salt

3 C nuts, chopped (sometimes, I use halved pecans and put them on top instead of in the recipe)

2 t baking powder

2 t baking soda

24oz chocolate chips

8oz grated chocolate (optional)

Blend oatmeal in a blender or food processor to a fine powder.

Cream the butter and both sugars. Add eggs and vanilla.

Mix together with flour, oatmeal, salt, baking powder, and baking soda.

Add chocolate and nuts.

Roll into balls and place 2" apart on ungreased cookie sheet. Bake for 6–8 minutes at 375°.

SURPRISE COOKIES

Tara Saltzman

IC shortening

IC brown sugar, packed

IC granulated sugar

2 C flour

½ t baking powder

1/2 t baking soda

2 eggs

lt vanilla

Pinch of salt

Optional Special Ingredients

IC Rice Krispies cereal

IC corn flakes, uncoated, non sugar

IC uncooked oatmeal

IC flaked coconut

IC chocolate or butterscotch chips

IC dates or raisins

Preheat oven to 350°.

Cream the shortening with white and brown sugar.

Sift together flour, baking powder, baking soda and salt. Add to the shortening mixture and mix well. Add eggs and vanilla mix well again.

Add any of the secret ingredients – I recommend Rice Krispies, oatmeal, chocolate chips as a nice combo.

Drop by teaspoonful on cookie sheet and bake for ~8 minutes.

RUGALACH

Julie Mintz

IC butter (2 sticks)

1/2 lb cream cheese

2 C flour, unsifted

l egg yolk

Chocolate Filling

IC sugar

I C chocolate chips (ground in the food processor)

IC nuts, finely chopped

2 t cinnamon

Traditional Filling

11/2 C sugar

2 t cinnamon

1/2 C walnuts, finely chopped

1/2 C raisins

Preheat oven to 350°.

Cut butter and cream cheese into flour until sticky. Add egg yolk and knead well.

Divide dough into three equal parts and refrigerate. Flatten and roll balls into a 9" circle. Cut circle into 16 parts.

Mix filling ingredients together for either the chocolate or traditional filling. Sprinkle filling on dough.

Roll widest edge to point. Place on a cookie sheet point down.

Bake for 18-20 minutes.

HANNY'S RUGALACH

Tami McSweeney

This recipe makes 10 dozen rugalach, so be prepared to do lots of batches! The payoff is very yummy!!!

5 C white flour

Ilb butter (4 sticks)

2 C cottage cheese

Powdered sugar

I large jar of Pineapple and Apricot Preserves

Chopped walnuts (optional)

Cut the softened butter into the flour, then add the cottage cheese.

Use your hands to make soft dough. Make balls of dough (tennis ball size), wrap in saran wrap and refrigerate for 2–3 hours.

Sprinkle board or counter with powdered sugar. Take one ball and roll out to a circle. Cut circle into triangle wedges.

Combine chopped walnuts and some of the pineapple and apricot preserves in a bowl.

Add a dab of preserves in the wide end of the wedge and roll up the wedge in powdered sugar. Bend a little in the middle and place on a greased cookie sheet.

Bake 25-30 minutes at 350° . When you take the cookies out of the oven, use a spatula to loosen.

RUGELACH

Moreen Spiegelman / Barefoot Contessa Parties

Pastry	Filling
8oz cream cheese	¼ С brown sugar (packed)
½ lb unsalted butter	$1\frac{1}{2}$ t ground cinnamon
¾ C+ I T granulated sugar	¾ C raisins
¼t salt	IC walnuts, finely chopped
lt pure vanilla extract	lask/2 C apricot preserves
2 C all-purpose flour	Egg Wash
	l egg
	l T milk

Cream cheese and butter. Bring cream cheese and butter to room temperature. Beat electric mixer fitted with the paddle attachment until light.

Add dry ingredients. Add $\frac{1}{4}$ cup of the granulated sugar, the salt, and vanilla. With the mixer on low speed, add the flour and mix until combined.

Refrigerate the dough. Dump the dough out onto a well-floured board and roll it into a ball. Cut the ball in quarters, wrap each piece in plastic, and refrigerate for one hour.

Make the filling. Combine 6 tablespoons of granulated sugar, the brown sugar, $\frac{1}{2}$ teaspoon cinnamon, raisins, and walnuts.

Roll out dough. Roll each ball into a 9-inch circle. Spread with 2 tablespoons of apricot preserves. Sprinkle with $\frac{1}{2}$ cup of filling. Press lightly into the dough.

Cut wedges. Cut each circle into 12 wedges by cutting the circle into quarters and each of those quarters into thirds.

Roll. Starting at the wide edge, roll up each wedge. Place the cookies on a cookie sheet covered in parchment paper.

Preheat oven to 350° F. Chill the dough for 30 minutes in the fridge while the oven preheats.

Brush with egg wash. Mix the egg wash and brush it on the cookies. Combine 3 tablespoons of sugar and a teaspoon of cinnamon and sprinkle on the cookies.

Bake 15–20 minutes until lightly browned. Remove to a wire rack and let cool.

BITTERSWEET CHOCOLATE & ORANGE FONDUE

Jody Prival

Serves 4

1/3 C whipping cream
11/2 t grated orange peel

8oz bittersweet chocolate, finely chopped

3 T Grand Marnier or other liqueur

In a heavy medium sized saucepan, bring whipping cream and grated orange peel to a simmer, reduce heat to low, add chocolate and I T Grand Marnier.

Whisk until mixture is smooth.

Remove fondue from heat and blend in remaining 2 tablespoons Grand Marnier. Transfer fondue to a fondue pot.

Place over candle or canned heat.

Serve with pieces of cake and fruit for dipping.

Suggestions for dipping

l" pieces of pound cake l" pieces of angelfood cake fresh strawberries kiwi, peeled and cut into 4 rounds

small pear, cored and cut into l" pieces banana cut into 8 rounds orange, peeled, pith removed, cut into sections dried Calimyrna figs dried apricot halves

OREO COOKIE TRUFFLES

Judith Sherman

8oz cream cheese, softened cookies

I package oreos, about 36 I lb melting/dipping chocolate
Flavors are your choice for oreo and chocolate pairings.

Chop cookies finely in a food processor.

Add cream cheese and pulse until blended

Shape into l" balls (I use a small cookie scoop).

Place onto a wax paper lined rimmed baking pan. Freeze for at least 10 minutes.

Melt chocolate. You can do this in the microwave or use a double boiler. If using the microwave, you may need to reheat the chocolate, as it will probably begin to harden before you finish dipping.

Dip each truffle into the chocolate, tapping to remove excess. Place back onto the baking pan.

If desired, put some sprinkles or sanding sugar on top of each truffle.

PEANUT BRITTLE

Jodi Holman

1/2 C light corn syrup I t vanilla

IC salted peanuts It baking soda

It butter

In microwave bowl, combine corn syrup and sugar and cook for 4 minutes.

Add salted peanuts and cook another 4 minutes.

Add butter and vanilla and cook 90 seconds more.

Add baking soda and stir in quickly. Pour onto cookie sheet to cool and then break into pieces and enjoy.

APPLE PIE BY GRAHDMA ROSE

Marilyn Saltzman

Crust

½ C butter (I stick)

1/2 C flour

1/2 t baking powder

14 C cold water

Filling

4-5 cooking apples

½ C sugar

IT corn flakes, crushed

½ t cinnamon

Melt the butter. Mix with flour, baking powder and cold water.

Divide in half and put in plastic bags. Refrigerate for 30 minutes.

Preheat oven to 450°.

Cut apples into $\frac{1}{2}$ xl" pieces. Mix apples with sugar, corn flakes and cinnamon.

Grease pie plate. Roll out larger piece of dough. (Hint: This dough can be re-rolled as many times as needed.)

Place in pie plate, load with apple mixture. Roll out remaining dough and place on top. Cut slits.

Bake for 20 minutes, then reduce temperature to 375° and bake another 40–50 minutes.

KENTUCKY DERBY PIE

Mindy Nitkin, from Celia Reiss from Alycia Rozen

This pie is a favorite in the Nitkin and Reiss households for Thanksgiving. It's like chocolate chip cookie dough in a pie form.

2 eggs ½ C chopped black walnuts

IC sugar 6oz chocolate chips

4 C flour It vanilla

½ C butter I unbaked 9" pie shell

½ C chopped english walnuts

Combine ingredients in a medium mixing bowl. Mix well.

Pour filling into unbaked pie shell.

Bake at 350° for 45 minutes or until pie is set.

PINEAPPLE PIE

Jim Ottinger

Crust	Filling
2½ Cflour	IC sugar
¾ C warm water	½ C butter
½ t salt	IT flour
¼ C butter	l† vanilla
½ C Crisco	¼t salt
	l5oz can crushed pineapple (in juice)

Preheat oven to 350°.

Mix flour, salt, butter and Crisco and add water to make dough soft but not wet. Roll out with flour.

Grease 9" pie pan, roll out half the dough for the bottom crust, and place in pan. Roll out balance of dough for top crust.

Melt butter and mix in sugar, flour, vanilla, salt and pineapple with juice. Spread the filling in pie shell and cover with top crust.

Brush top with butter or creme. Prick top crust to allow steam to escape.

Bake for about 30 minutes until golden brown.

PUMPKIH ROLL

Julie Mintz

3 eggs

3/3 C canned pumpkin

IC sugar

It salt

It baking soda

34 t cinnamon

34 C flour

Filling

8oz cream cheese

IC powdered sugar

2 T butter

lt vanilla

Preheat oven to 375°.

Spray a large jelly roll pan (cookie sheet with sides) fairly generously with a nonstick spray.

Using a mixer beat eggs, pumpkin and sugar. Add sugar, salt, cinnamon and flour, mixing well.

Pour batter into pan and bake for 10 minutes.

Remove from oven and immediately turn out batter onto paper towel sprinkled with powdered sugar.

Roll up cake tightly in the towel and let it cool on the counter until you make your cream cheese frosting.

Unroll cake and spread filling evenly, then re-roll tightly again and gently lift the jelly roll on to a piece of foil and wrap and seal.

This jelly roll freezes well.

Filling

Using a mixer, beat cream cheese, powdered sugar, butter and vanilla until light and fluffy.

ROCKY ROAD FUDGE

Janie Hammond

Makes 48 squares.

16oz semisweet chocolate chips 2 T butter or margarine 14oz sweetened condensed milk I C lightly salted peanuts
IOoz maraschino cherries,
drained and cut in half

IC miniature marshmallows

Line a 9x13" baking pan with foil, letting ends extend 2" above narrow sides of pan. Lightly grease foil.

In a medium saucepan, melt chocolate chips over low heat. Stir in butter until melted and then condensed milk until blended.

Stir in peanuts and marshmallows and cherries.

Spread in prepared pan. Refrigerate 8 hours until firm enough to cut.

Lift foil by ends onto cutting board. Cut fudge into l' squares.

Store fudge with waxed paper between layers, in an airtight container. Keeps up to 3 weeks and freezes well.

HOLIDAY FOODS

To life, to life, l'chaim!
L'chai-im, l'chaim, to life!
One day it's honey and raisin cake,
Next day a stomach ache,
Drink l'chaim, to life!

APPLE CAKE

Cantor Robbi Sherwin

8 C apples, peeled and cored

½ C sugar

It cinnamon

1/2 t nutmeg

I½ C sugar

34 C vegetable oil

3 eggs

IC fresh orange juice

It Mexican vanilla

2½C flour

1/4 t salt

2 t baking powder

Preheat oven to 350°.

Grease a 9x13" baking pan.

Toss together apples, $\frac{1}{2}$ C sugar, cinnamon and nutmeg and set aside.

In another bowl, blend 1/2 C sugar, oil, eggs, orange juice and vanilla.

In a third bowl, mix flour, salt and baking soda. Add the flour mixture $\frac{1}{2}$ C at a time to the oil and sugar mixture and mix well.

Spoon half the batter into a greased baking dish. Top with apples, then remaining batter.

Bake for 45 minutes or until cake is done and top is golden brown.

Apple cake is traditional for Rosh Hashanah!

ROSH HASHANAH HONEY CAKE

Sara Friedman

21/2 Cflour

It baking powder

½ t baking soda

 $\frac{1}{2}$ t salt

IC vegetable oil

IC coffee

I C honey

eggs (4 for high altitude) 3

a lot of cinnamon, ground ginger, cloves

Mix dry ingredients. Mix wet ingredients. Combine.

Bake 50 mins, at 350.

APPLESAUCE FOR CHANNUKAH

Cantor Robbi Sherwin

4 Granny Smith, peeled, cored and sliced

4 Rome or Jonathan, peeled, cored and sliced

IC apple cider or juice (no sugar)

½ t nutmeg (optional)
IT cinnamon (optional)

Place apples and cider in a heavy saucepan or slow cooker.

Add cinnamon and nutmeg if you wish.

Cook apples on slow heat until completely mushy, for at least one hour.

Using a blender, food processor or potato masher purée the apple sauce until it is the desired consistency.

EGG & CHEESE SOUFFLÉ

Bonnie Schechter-Orin

Our family loves this dish to break the fast at Yom Kippur. This soufflé will remain standing with a nice brown crust and does not have to be served immediately after coming out of the oven.

7 slices buttered white bread (crusts removed)
½ lb cheddar cheese, grated

6 eggs

2 C milk
1/4 t dry mustard
1/4 dash Tabasco
1/5 Salt and pepper to

Salt and pepper, to taste

Butter a 2 quart casserole.

Cut bread slices into cubes. Arrange a layer of bread cubes on the bottom of the casserole dish. Cover with % of the grated cheese. Repeat these steps two more times.

Beat the eggs with the milk. Add salt, pepper, mustard and Tabasco. Pour over the layers of cheese and bread.

Cover and refrigerate overnight.

Before baking, allow mixture to come to room temperature.

Bake one hour at 350°.

NANA MOLLIE'S GEFILTE FISH

Judy Fleischner

Enjoy this recipe especially for Passover or Rosh Hashanah.

10lb mixed whitefish and pike, pre-ground (Retain heads, skin and bones)

2 large onions, sliced

l large onion, grated

2-3 stalks of celery

10 eggs (I per lb of fish)

It sugar

3 T matzo meal (or more)

4-6 carrots, sliced.

½ C ice water (or even better, seltzer)

Salt and pepper, to taste

Line the bottom of a deep pot with sliced onions, celery, fish bones, etc. Then fill pot about $\frac{1}{2}$ or $\frac{1}{2}$ with water. Bring water to a boil while preparing the fish.

In a large wooden chopping bowl, chop fish very, very well with the grated onion.

Gradually add one egg at a time and chop well between additions. Then slowly add in the ice water. Add seasonings, chop, add matzo meal and mix very well. If mixture is too loose add a tablespoon more of matzo meal until you can form the fish into oval balls.

Drop fish balls into the boiling stock, one at a time, trying to overlap the layers with the stock boiling up between balls.

Cook for one hour then add sliced carrots. Cook another hour. Then cook about $\frac{1}{2}$ hour more with the lid ajar to allow stock to cook down.

Let cool slightly, then carefully put fish in a large container, top with carrots. Pour strained liquid over the top. If you want your stock to jell, cook it down even more before pouring it over.

Cool completely – best done the day before eating. This fish lasts for several days.

ELLEN'S HAMANTASHEN

Ellen Diesenhof

Makes about 32 cookies.

234C all purpose flour I C butter, softened

½ C sugar 2 eggs, beaten

IT baking powder 2 T milk

t grated orange peel Hamantashen Filling:
Strongly Comit if button is Prune/Plum/Poppyseed

1/2 t salt (omit if butter is salted)

I egg yolk, beaten with I T milk for brushing

Stir flour, sugar, baking powder, orange peel and salt in a bowl using a pastry blender.

Cut in butter until mixture resembles coarse crumbs. Add eggs and milk and mix until dough binds together.

Knead dough in bowl 5-8 strokes or until smooth.

Divide dough in half and wrap each piece separately in wax paper or plastic wrap. Refrigerate for one hour.

Preheat oven to 350°.

Grease 2 baking sheets and set aside.

Roll out one piece of dough. Cut into circles with a floured 3" round plan cookie cutter.

Spoon one teaspoon of filling onto the center of each circle. Bring 3 edges together of the circle together into the middle of the circle to make a triangle. Pinch edges upward to make a slight ridge, leaving a small hole in the center.

Place on a prepared baking sheet about $1\!\!/2$ " apart, brush with beaten egg yolk mixture.

Repeat with remaining dough and filling.

Bake 20–25 minutes or until golden brown. Remove from baking sheets and cool completely on wire racks.

FRAN'S HAMANTASHEN

Fran Gibson

Makes 32

21/2C all-purpose flour, scooped

½ C sugar

2t baking powder

It grated orange peel

 $\frac{1}{2}$ t salt

IC butter, softened and cubed (2 sticks)

2 eggs, beaten

2 T milk

Filling: poppy seed, apricot jam, peach jam etc

l egg white, slightly beaten for brushing

Sift flour, sugar, baking powder, orange peel and salt in a large bowl.

In the food processor, combine butter with the flour mixture until it resembles coarse crumbs. Add eggs and milk until dough just binds together.

Divide dough in half and wrap well in plastic wrap. Refrigerate for one hour.

Preheat oven to 350°.

Grease a cookie sheet or line with a silicone mat.

Roll out dough on a floured surface to an even ¼" thickness. Cut out circle shapes using a floured cookie cutter or floured edge of a drinking glass. Spoon one teaspoon of filling into the center of each circle. Bring up the 3 edges of the circle to form a triangle. Pinch edges together.

Place the cookies about 1/2" apart and brush with a beaten egg white.

Bake for 20–25 minutes until golden brown. Remove from baking sheet and cool completely on a wire rack.

HAMANTASHEN

Maureen Spiegelman / The Gefilte Variations

Pastry

10 T unsalted butter

½ C sugar

l large egg

3 T apple/ orange juice

½ t vanilla extract

3 C all-purpose flour

1/2 t baking powder

14 t salt

Filling Suggestions

Prune butter

Fruit preserves

Mini chocolate chips

Prepare the pastry. In a food processor, blend the butter with the sugar. Add the egg, juice, and vanilla. Pulse until smooth. Stir together the flour, baking powder, and salt, then add to the food processor. Pulse until the ingredients are combined and form a ball around the blades

Refrigerate dough. Divide the dough into 4 balls, wrapping each in plastic wrap. Refrigerate for at least 2 hours and up to 3 days.

Preheat the oven to 350°F.

Make the filling. Pick a filling from the filling suggestions!

Roll out dough. Using one ball at a time, cut the ball into 12 pieces of equal size. When rolled in your palms, each piece should be slightly larger than a walnut. Flatten the piece between sheets of plastic wrap with the palm of your hand, patting them into even rounds of 3 inches in diameter. Alternatively, roll the entire ball of dough to $\frac{1}{8}$ inch thickness and cut 3 inch rounds using a cookie cutter or the rim of a glass, then reroll the scraps and cut them out.

Fill the Hamantaschen. Hamantaschen must be closed tightly to stay together while baking. Keeping the dough cool is key. Spoon a heaping teaspoon of filling in the center of the round, then use the plastic wrap to close the dough into triangles so fingers don't melt the dough.

Place the finished Hamantaschen on cookie sheets. Grease the sheets. Space them one inch apart. Continue making hamantaschen until all the dough and filling are depleted. Keep unbaked hamantaschen in the fridge until they are ready to go in the oven. Bake 20–25 minutes until pale golden. Cool them on the baking sheets for 5 minutes, then transfer them to racks to cool completely

TOVA'S HAMANTASHEN

Leslie Lipstein

Tova was the Israeli educational director of my old synagogue. Her hamantashen cookie recipe is our family favorite.

Filling

½ C butter
I C sugar
3 eggs
I t baking powder
½ t baking soda
3½ to 4 C flour
½ C orange juice

I¹/₄ Ib. dried fruit
Dried Prunes
Apricots
Cranberries
Figs or Dates
Strawberry Jam

Preheat the oven to 375°.

Dough

Cream butter and sugar. Add eggs. Combine baking powder, baking soda, flour and add alongside the orange juice. If dough is sticky, add flour or refrigerate for an hour.

Roll dough to about 1/8" thick and cut into circles using a 2" round cookie cutter. Place a small amount of filling in the center of each round and fold 3 sides into the middle, seal the edges with egg/milk mixture.

Arrange cookies on a cookie sheet leaving about l' between hamantashen. Brush with egg/milk glaze before baking. Bake approx. 18 min until golden

Filling

Using a food processor chop equal amounts of dried fruits. ($1\!\!\!/4$ C total) and bind with strawberry jam

Glaze

A little egg mixed with a little milk for a glaze. If using extra large eggs, you can save a bit of an egg for the glaze.

REHE'S HAMANTASHEN

Marilyn Saltzman

IC vegetable oil 2 t baking powder

IC sugar It vanilla

4 C flour Few spoonfuls of orange juice

Preserves or chocolate chips

Preheat oven to 325°.

eggs

4

Mix oil and sugar. Add eggs one at a time, mixing well after each addition. Add flour and baking powder, slowly. Add vanilla and orange juice to get a good consistency to make a ball.

Flatten dough on floured board. Cut into circles, fill with preserves or chocolate chips. Fold into triangles.

Place on foil-lined baking sheet and bake for 25–30 minutes until golden brown.

HAMANTASHEN FILLING - APPLE

Maureen Spiegelman / The Gefilte Variations

2 T unsalted butter ½ tlemon juice
1.5lb sweet flavorful apples ¼ t nutmeg
(Gala, Jonathan, Braeburn...) 2 pinches cloves

¾ t cinnamon

Saute diced apples. Peel and core the apples and dice them into $\frac{1}{2}$ inch cubes. Melt butter in skillet until sizzling. Saute apples for 3 minutes.

Add sugars and spices. Stir in brown sugar and molasses to coat the apples evenly. Add spices, lemon juice, and salt. Continue to cook until the apples are just tender and no liquid remains.

Cool and add walnuts. Cool to room temperature, then stir in chopped walnuts.

Coat filling. Once the hamantaschen are folded, brush exposed filling with molasses and sprinkle with cinnamon.

HAMANTASHEN FILLING - PRUNE-NUT

Evelyn Reiss

I lb prunes lemon juice

4 lb walnuts or pecans sugar

Cook, pit, and cool prunes.

Chop all ingredients together. Use a chopper or food processor to finely chop the prunes, walnuts, and your desired taste of lemon juice and sugar.

This should come out like a paste. Enjoy!

HAMANTASHEN FILLING - APRICOT

Maureen Spiegelman / The Gefilte Variations

1/4 C dried apricots ½ t vanilla extract

²/₃ C dried dates I pinch salt

 $5\ T$ brown sugar $11/2\ t$ lemon juice

⅔ C apricot or apple juice ⅓ C pistachio nuts

Roast nuts. Lightly toast the nuts. Chop them coarsely.

Dice fruit. Dice the apricots and dates.

Simmer in saucepan. Cook apricots, dates, brown sugar, juice, vanilla, and salt for 10–15 minutes until liquid is not visible. Add lemon juice and cook 3 more minutes to meld flavors.

Cool. Cool to room temperature, mix in pistachios, cover, and refrigerate until cold.

HONEY CAKE

Leslie Lipstein

Forty years ago when family wasn't suppose to host wedding showers; my Grandmother broke tradition and had a recipe shower. That way she wasn't really asking people to spend money. This is my favorite recipe from that shower.

3 C	flour	½ C	chopped nuts
¾ †	baking powder	3	eggs
l t	cinnamon	I C	sugar
I C	black coffee, room	I C	oil
	temperature	I C	honey
l t	baking soda	1	grated apple
I C	raisins		•

Preheat oven to 375°.

Grease and flour a bundt or other shaped tube pan.

Sift together flour, cinnamon and baking powder. Add baking soda to coffee. Soak raisins in hot water. Set all this aside to use later.

Beat eggs well then add sugar then gradually add oil. Add coffee and honey to egg mixture. Stir in dry ingredients.

Drain the raisins, then toss raisins and nuts in a little flour to coat.

Add raisins, nuts and grated apple until mixed.

Put batter in prepared pan and bake for 50 to 60 minutes or until springy and skewer inserted near center comes out clean.

Cool until sides begin pull away from pan then invert onto rack and cool completely

MATZO BALLS

Chevrah Cooking Group

2 T vegetable oil It salt (optional)

2 large eggs, slightly beaten 2 T soup stock or water

½ C matzo meal

Blend oil, eggs, matzo meal and salt together. Add soup stock or water and mix until uniform. Cover and place in refrigerator for 15 minutes.

Wet hands and shape batter into balls approximately I" in diameter.

Bring $1\!\!/2$ quart of water or soup stock to a boil. Reduce heat and drop matzo balls into the soup.

Cover and cook 30 - 40 minutes.

I loved (and still love!) matzo ball soup. My grandmother's matzo balls were usually very light and fluffy, and I loved the large chunks of carrots, celery and chicken she included in her broth. Delicious!

- Melinda Laz

HANCY'S MATZO BALLS

Nancy Friedman

Here's my favorite matzah ball recipe. It came from the New York Times Passover Cookbook and won the grand prize in 1988 at the first Matzah Bowl, a contest held by the Stage Deli in Manhattan.

I've made this recipe with veggie broth for vegetarians and it's just as good.

Makes 18 large matzo balls.

8 C + 1 T chicken/veggie broth 1 T vodka
1½ C matzah meal 2 T club soda
5 large eggs ½ C vegetable oil
1½ t salt

Place the 8 cups of broth in a deep pot over medium heat.

Meanwhile, in a mixing bowl, combine the matzah meal and eggs. Add the salt, vodka, club soda, remaining one tablespoon broth, and oil. Mix well. Put in the freezer for 45 minutes.

Wet your hands well before attempting to roll matzo balls.

Use 2 tablespoons to form matzo balls that are about 2 inches in diameter. When the soup is hot but not yet at a boil, use a slotted spoon to place each ball into the soup.

Cover the pot, cook for 40 minutes and serve.

Throw out the broth when the balls are done and put the balls into a pot of soup. The broth with the balls becomes very milky looking from the batter.

PASSOVER CHOCOLATE ESPRESSO TORTE

Sandy & Michael Schneider

Both dairy and gluten free, this rich chocolate torte may be frozen. Our daughter, Abby loves this Passover cake so much, she requests it for her birthday.

 $rac{1}{3}$ C unsweetened applesauce

6 pitted prunes

2 T hot water

1/3 C semisweet chocolate

1/2 C safflower or olive oil

3 eggs

2 egg whites

4 C cocoa powder

11/4 C sugar

IT instant coffee granules

14 t salt

2 T potato starch

Preheat the oven to 325°. Line the bottom of a 9-inch springform pan with parchment paper.

Combine applesauce, prunes, and hot water in a blender or food processor and blend until smooth.

Place chocolate in a large microwavable bowl and cook on medium high power for one minute. Stir, then cook another 30 to 60 seconds, until completely melted and smooth.

Whisk oil into the melted chocolate, then whisk in reserved appleprune puree. Whisk in eggs and egg whites, then whisk in cocoa, sugar, coffee, salt, and starch. Whisk until smooth.

Pour batter into prepared pan and bake until toothpick comes out with moist crumbs, 35 to 40 minutes. Don't overbake.

Cool for one hour on a wire rack, then refrigerate for 2 hours.

To serve, carefully remove sides of pan. Invert cake onto one plate and peel off parchment paper, then invert onto a second plate so cake is right-side up.

Dust with Passover confectioners' sugar. Garnish with raspberries and mint leaves and slice into wedges.

PASSOVER CARROT RAISIN MUFFINS

Susan Lehman

Makes 12 muffins.

6 large eggs It ground cinnamon

34 C vegetable oil 4 t salt

IC matzo meal IC shredded carrots

2 t vanilla extract (optional)

Preheat oven to 350°. Place rack in center of the oven.

Spray or grease 12 muffin cups.

In a large bowl whisk eggs until blended.

Whisk in oil, brown sugar, matzah meal, cake meal, vanilla (optional) cinnamon and salt until incorporated. Stir in carrots and raisins.

Spoon the batter into muffin cups, filling almost to the top.

Bake for 25 minutes or until tops are firm and golden and a toothpick comes out clean.

Cool for 10 minutes and loosen muffins from baking pan with a knife and remove to a cooling rack.

Serve warm or at room temperature.

Freezes well or store in an airtight container for 2 days.

PASSOVER CHOCOLATE CAKE

Leslie Lipstein

8 eggs, separated

1½ C sugar

6 T cocoa powder

И C orange juice

1/4 C sweet Passover wine 1/2 C matzo cake flour, sifted Grated rind of one orange Sliced strawberries, optional

Preheat oven to 350°.

Cream egg yolks and sugar until light and fluffy.

Add cocoa, orange juice, wine, and grated orange rind and mix. Stir in sifted matzo cake flour.

Beat egg whites until stiff and fold into yolk mixture.

Gently place batter in an ungreased angle food cake pan and bake 40 or 50 minutes or until pick inserted near center of tube comes out clean.

Cool upside down. Serve with sliced strawberries if you wish.

PASSOVER CHOCOLATE CHIP COOKIES

Mary Zinn

½ C shortening or margarine

IC sugar

1/2 t vanilla

 $\frac{1}{2}$ t salt

2 eggs

IC cake meal

2 T matzo meal

½ C chopped nuts (optional)

6oz chocolate or butterscotch chips

Preheat oven to 350°.

Cream together the shortening, sugar, vanilla and salt. Add eggs one at a time. Add cake meal and matzo meal.

Fold in chocolate chips. Refrigerate for at least one hour.

Drop onto a greased cookie sheet for approximately 15 minutes or until done.

PASSOVER CHOCOLATE COVERED MATZOS

Amy Born

3 sheets of matzos

IC butter or margarine

IC brown sugar, packed

12oz chocolate chips chopped nuts (optional)

Preheat oven to 400°.

Place matzos on a foil lined llx17" cookie sheet.

Bring butter or margarine and brown sugar to a boil for 3 minutes.

Pour over the matzos. Bake for 6 minutes.

Remove from oven and sprinkle with chocolate chips.

Let stand until chips soften, then spread evenly over matzoh.

If desired, sprinkle with chopped nuts and press into chocolate.

Place in freezer to cool.

Break into pieces and store in an airtight container.

MAGNIFICENT CARAMEL MATZOH CRUNCH

Maureen Spiegelman / Treasury of Jewish Holiday Baking

4–6 matzohs IC butter

I C brown sugar

34 C chocolate chips

Preheat the oven to 375°. Line a large cookie sheet with foil, then cover the bottom with a layer of parchment paper (the caramel is very sticky).

Lay out the matzoh. Spread the matzoh out on the pan.

Make caramel. In a saucepan, combine the butter and brown sugar. Over medium heat, stir constantly until the mixture boils (2–4 minutes). Boil for 3 minutes, stirring constantly.

Pour the hot butterscotch over the matzoh. Cover it completely.

Bake matzoh and caramel. Reduce the oven temperature to 350° and bake the matzoh for 15 minutes. Check on it every few minutes; reduce heat if it appears to be browning too quickly.

Remove the matzohs from the oven. Sprinkle them with the chocolate. Wait 5 minutes, then spread the melted chocolate over the matzoh. Optionally, sprinkle with toasted nuts or kosher salt for an added flair.

Chill. Place the confection in the freezer until it sets. Enjoy!

Variations

You can also use coarsely chopped white chocolate or a combo of white and dark and chopped slivered or toasted almonds to sprinkle on top while the chocolate sets.

Omit the chocolate for a caramel-only butterscotch.

Adding nuts and salt to the top of the crunch can change things up!

AUNT ROSE'S PASSOVER SPONGE CAKE

Lilia Gerberg

This cake and Aunt Rose's Cheese Cake were staples at family gatherings in Brooklyn, when we'd come together with aunts, uncles and cousins for Passover Seders or to break the fast. There was so much food at these occasions.



but it was important to always save room for dessert.

10 eggs, separated

¼ С orange juice

Preheat oven to 350°

1/2 C cake meal

1/2 C potato starch

Into smaller bowl of mixer beat yolks and **half** the sugar and juice at medium speed, for ten minutes. Will be thick and lemon colored.

In larger bowl: Beat whites and the balance of the sugar, added slowly, to form meringue (ensure the bowl & beater are clean).

When stiff but NOT DRY pour yolk mixture over the meringue and fold in gently. Sift the cake meal and potato starch together, then slowly add to the batter. Keep folding until all the flour is blended well. Do not stir - that would make the cake tough.

Pour into a 10" tube pan (ungreased, unlined) and bake for 60–65 minutes. When cake springs back to touch, remove from oven and invert on pan's legs or over the neck of a soda bottle, for 10 minutes or until cake is cool. Remove from pan by running knife

PASSOVER LEMON ICE

Amy Born

34 C sugar 2 T orange juice, strained

2 C water 2 egg whites

½ C strained lemon juice

Boil sugar and water for 10 minutes. Cool, stir in lemon and orange juice and freeze until firm (at least 8 hours).

Beat egg whites with salt until stiff.

Put frozen mixture into ice cold bowl and beat with rotary beater until thick and light.

Fold in egg white. Return to freezer until firm.

PASSOVER POPOVER

Fllen Diesenhof

I Ccold waterI tsalt½ C fat or oilYeggsI Cmatzo meal2 Tsugar

Preheat oven to 400°.

Bring oil and water to boil. Quickly add matzo meal and stir. Remove from heat. Add salt

When cool, add eggs one at a time beating well after each addition. Add sugar last.

Grease muffin tin well.

Bake for 15 minutes and reduce heat to 375° for an additional 45 minutes.



PASSOVER MACAROONS

Randi Murray

Hoz bag of coconut I t almond extract

I can sweetened condensed milk 6oz chocolate chips (adjust to

taste)

Preheat oven to 350°.

Line a cookie sheet with parchment. Mix coconut, condensed milk and almond extract. Add chocolate chips and mix.

Place on parchment paper by tablespoons.

Bake for 8-10 minutes until just brown around the edges.

POTATO CRUST FOR QUICHES

Ben Nitkin

Compared to a butter pie crust, this potato crust is both lower calorie and kosher for passover!

 $egin{array}{lll} I \ C & {\sf potatoes} & {\sf matzoh\ meal} \\ 1/2 \ t & {\sf salt} & 1/4 \ C \ {\sf onions} \end{array}$

spray oil onion powder

Make "dough". Shred potatoes. Add optional shredded onion or other spices. Add salt.

Form into crust and bake. In a greased pie pan, press and spread the shredded potatoes into a crust. Spray top with oil for extra crunch.

Bake at 400°F or so for around 15–20 minutes until golden brown (and less likely to become soggy).

Fill with quiche or tart filling.

GEFILTE FISH

Sara Friedman

Only Jewish people will touch gefilte fish, which I believe is only explainable by genetics. Meaning, you want to plan for about one lb. per Jewish person, not the total number of guests.

Also, halibut is the only usable fish I have regularly found in Colorado grocery stores. If the store does not have a fish grinder (and most don't) ask the person at the fish counter to debone, skin and small chop the fish. This can take some time, so I advise you to do your other shopping now.

If not, you run the risk of the Fish Counter Person asking you what you are planning to cook. Normally, this would not be an issue. However, if you are a certain major grocery chain, which shall not be named, but prides itself on selling whole foods – and you probably are in this store, as they carry some hard to find elsewhere kosher holiday items – please note that their staff appear to be trained to express opinions on everything purchased, preferably in the most culturally insensitive manner possible.

If you argue with them too much over the appropriateness of dicing fish, you will be too embarrassed to purchase kasha in Lakewood ever again. But I digress.

Puree together halibut, yellow onions, eggs, white pepper, matzo meal, horseradish, dill, parsley.

High Altitude Tip: add one more egg than you think you need.

To bake, place baking dish containing fish in a larger baking dish containing a boiling water bath, and bake at 400 for about an hour.

CHAROSET

Sara Friedman

Some people feel the need to crack open a bottle of Manischewitz for this recipe, which I do not. However, my cousin then bargains for the afikoman with the open (minus a few tablespoons) bottle, which is the only use she can find for it.

With leftovers, you can mix with vegetables and/or bake over chicken or fish. Also, you can stir it into oatmeal, the only socially acceptable way I know of to have red wine for breakfast.

walnuts red wine almonds cinnamon dried apricots cardamom figs honey dates ginger

Puree together walnuts, almonds, dried apricots, figs, dates, and ginger.

Season with red wine, cinnamon, cardamom and honey, and refrigerate overnight.

LATKES

Steve Tarasar

I prefer these to my grandmother's potato pancakes – which always seemed mushy to me.

This recipe yields a much crisper, less bitter, pancake than I remember from my childhood. (Sorry Grandma!) The secret (which really isn't a secret) is to remove as much liquid as possible from the shredded potatoes (and having a good bottle of wine handy during the process always helps!)

There are many ways to make these latkes. One way is to finely grind the potatoes and onions, which makes a more uniform latke. We prefer to shred the potatoes and onions for more of a hash brown type of latke. We have found that this is a great kids participation sport (Keep the wine handy)!

Makes about 18

2 lb russet potatoes, peeled and auartered

l large onion, peeled and quartered

IC carrots (baby or chopped)

2 eggs

4 C all purpose flour

11/4 t salt

It pepper

½ t baking powder

1/2 C vegetable oil

Preparation

Line a large bowl with a towel.

Shred the potatoes, onions, and carrots in the food processor. This should be done together because the acid in the onions keeps the potatoes from turning gray.

Transfer to the toweled bowl. Twist the top of the towel and squeeze out as much of the liquid as possible into the bowl. (You will want to rinse the towel immediately after use to minimize staining.)

Let the liquid in the mixing bowl stand a few minutes.

Pour off the liquid and you will find a white potato starch in the bottom. Add the drained potatoes, carrots, and onions into the bowl with the potato starch.

Mix in eggs, flour, salt, pepper and baking powder and mix, (I like to mix with my hands or I let the kids do it.)

Cooking

Heat oil in pan. You want to heat and maintain the oil to at least 350°, if the oil is not hot enough, it will absorb into the latke making it greasy. (I use an electric skillet or Wok. An exhaust hood reduces the oil smell in the house.)

Use a large serving spoon to scoop about 2–3 tablespoons of the mixture and use your hand to press it into a ball.

Use the spoon to carefully put the ball into the pan of hot oil and press and spread the latke flat using the back of the spoon.

If the latke is uneven, thicker in the middle, it will cook unevenly. Cook until brown, three minutes per side.

Transfer to paper towel covered baking sheet in a 250° oven to keep warm.

Please experiment! I have substituted yams and sometimes added areen onions, and zucchini.

LATKE TIPS

Add salmon to latkes! I have always used canned salmon, but imagine that lox or poached salmon would be good as well. You want about a 2:1 ratio between potatoes and salmon. Also, latkes go really well with tzatziki or hummus.

Cut down on fat by shallow-frying or baking latkes. To shallow-fry, lightly grease a hot pan with spray oil or butter – just like pancakes. Cook as usual, but be careful of the latkes sticking more than usual. A thin metal spatula helps.

To bake, form the latkes on a parchment-lined cookie sheet for about 20 minutes at 400°.

Change up latkes by substituting sweet potatoes or zucchini. You can substitute sweet potatoes for white in a l:l ratio. Zucchini pancakes are much wetter and somewhat more fragile than latkes, but are very light.

SWEET POTATO LATKES

Cindy Aron

I lb sweet potatoes or yams (2 ½ C all purpose flour med.) peeled I T sugar

2" fresh ginger root, peeled I t baking powder

2 eggs I t salt or to taste

½ C regular or low fat milk Vegetable or olive oil

Batter

Shred sweet potatoes with shredding disk of food processor or by hand. Place in a large bowl.

Using steel blade, chop ginger. Measure 2 tablespoons and stir into potatoes.

Process eggs, milk, flour, sugar, baking powder and salt to combine. Add to potatoes and toss together until mixed.

Cooking

In large skillet, heat $\frac{1}{2}$ inch oil over medium high heat until oil sizzles instantly when small amount of batter is added.

Drop $\frac{1}{3}$ C batter into oil for each pancake, making 3–4 inch pancakes. Cook until golden on the bottom, 3 to 4 minutes.

If pancakes cook too fast or slow, adjust heat.

Turn and brown on other sides, 3 to 4 minutes.

Remove to a tray lined with paper towels.

Serve with applesauce or apple-cranberry chutney.

Pancakes may be refrigerated overnight, layered with wax paper, tightly covered.

Freeze on baking sheets in single layers or when latkes are firm, separate the layers with wax paper in an airtight container. Don't defrost. Arrange in a single layer on baking sheets, bake at 400° for 10 min., until hot & crisp.

POTATO LATKES

Judy Fleischner

6 large potatoes, cut up and dried well

l large onion

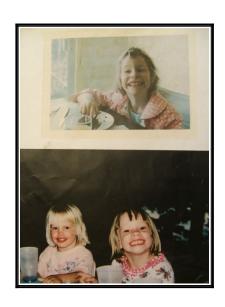
l egg

4 T matzo meal

Salt and pepper, to taste







Must have a blender!

Put one egg on bottom of blender, then add cut up onions. Blend well.

Filling the blender almost to the top add the small cut potatoes. Blend by pulsing on and off.

Add matzo meal slowly as well as salt and pepper.

Use a large spoon and fry in very hot oil until quite crisp on one side, then turn and continue frying. If you try to turn them too soon they will break up.

If the batter seems much too loose, you can add more matzo meal, but not a whole lot. Some people prefer using flour instead, but I stick to my mom's tried and true recipe.

If you need to make more latkes, keep using the same blender measurements. I usually have to make 5 lb. at a time for my family.

They are best served immediately, drain on paper towels. You can keep them warm on paper towels in a slightly warm oven or warming drawer.

Serve with applesauce or sour cream on the side.

CHILDREN'S FAVORITES

Mom made me eggs every morning before school. She'd make them omelet-style but not folded, and drew a smiley face on top with ketchup. I still make it sometimes for myself with the same smiley face.

- Nancy Friedman

HATALIE'S BEST PANCAKES

Natalie Tarasar

Who doesn't have cozy memories of warm pancakes on weekend mornings as a kid? Mine include loads of chocolate chips, shapes of hearts and dinosaurs, and when I was old enough, competing with my dad for who could make the fluffiest, smoothest (and in my case slightly undercooked) pancakes ever.

Pancakes were so central in my household that I designed our regular flatware around them. Our love for them spans all generations.

This recipe is a classic in the Tarasar family (originally from another cookbook favorite Joy!).

It's served me well for sleepovers, college events, and family gettogethers. If you are soul-searching for a new favorite or want to try a killer breakfast-for-dinner, give this recipe a shot! 1½ C flour
3 T sugar
1 t salt
1½ t baking powder*

2 eggs
1 C milk (or buttermilk!)
3 T melted butter
½ t vanilla (if you like.)

Mix the dry ingredients together in a bowl. Add more baking powder if you want super fluffy diner-style pancakes, up to a tablespoon. Just make sure it's fully mixed into the dry ingredients!

In a separate bowl, beat the wet ingredients thoroughly.

Preheat a griddle or pan over medium/high heat and brush with butter or oil.

Preheat oven to around 200° if you plan on making a lot.

To cook, turn the pan or griddle down to medium heat.

Mix wet and dry ingredients together until just combined (spoon or rubber spatula ideal) – don't over–mix this, there can still be some little baby lumps here and there. Add more milk if needed to get your desired consistency – I recommend cake–batter consistency.

Pour a large spoonful (your size preference) on the pan.

Dot with toppings if you choose: bananas, blueberries, and/or chocolate chips are our favorites!

Wait for bubbles to form around the edges of the pancake, checking for doneness by lifting up an edge with a spatula. If bubbles are everywhere and the shiny batter begins to fade to a matte-finish, you've waited too long to flip and both sides will not be cooked evenly.

Be sure to flick off any dribbles of pancake batter left behind, so they don't burn. Otherwise, embrace the mess – it means they will taste great! When done, stack onto a cookie sheet or oven–safe dish and keep in the oven to stay warm until ready to serve.

FRENCH TOAST

Bonnie Schechter-Orin

1½ C flour 2 eggs, beaten

4 t sugar IC milk

2 t baking powder I loaf white bread

Dash salt % C oil, for frying

Combine flour, sugar, baking powder, salt, eggs and milk in a mixing bowl and beat together.

Dip slices of bread into the thick batter.

Heat oil in a large frying pan and slowly fry until golden brown on both sides.

Serve with powdered sugar, maple syrup, jam, etc.

For even richer french toast, use day-old challa. It makes a wonderful shabbat morning breakfast. Soaking the bread undoes any staleness, and challa's flavor & texture is great.

This picture is from halfway through rebuilding our kitchen. I'm hacking around with a new computer on the floor while Helen cooked french toast on the griddle.

- Ben Nitkin



HO BAKE EHERGY BITES

Amy Gendler

IC oatmeal, dry ½ C ground flax seeds

½ C chocolate chips½ C honey½ C peanut butterI t vanilla

Mix ingredients together in a large bowl.

Roll into bite-sized balls, then refrigerate to set.

Or, press into a pan, refrigerate to set, and then cut into bite sized squares.

FROZEN TO FABULOUS CHICKEN LEGS

Marti Arnold

I bag Empire frozen chicken legs

4 T powdered chicken bouillon

It garlic powder

It onion powder
Juice of ½ lemon
Water

Preheat oven to 375°.

On a large baking pan, arrange all the frozen chicken legs.

Mix together bouillon, garlic and onion powder. Sprinkle evenly over the legs.

In a measuring cup, add lemon juice to l-2 cups of water. Pour this into the pan so that the liquid covers the entire bottom of the pan.

Bake for one hour.

PLAY DOUGH

Randi Murray

Not to eat - just for play. You can double the recipe!

IC flour IC water 1/2 C salt IT oil

3t cream of tartar Food coloring, of your choice

Mix flour, salt, cream of tartar, water and oil in a saucepan.

Stir together then turn burner on. Stir until ball forms.

Take dough out of saucepan and knead.

Keep in airtight container in refrigerator until ready to use.

Label well so no one is tempted to eat this!