***A RECIPE FROM CHARLENE’S KITCHEN***

**ROSH HASHANAH FOOD WITH A TWIST**

**There are foods that are closely associated with most Jewish holidays and Rosh Hashanah is no exception. Two of the most recognisable foods found on the dinner table during Rosh Hashanah are apples and honey; for a “Sweet New Year”. And so, it has become a tradition that foods with honey and apple are served during this time. Therefore, I would like to present a few Rosh Hashanah food ideas using Apples and Honey with a twist.**

**While when thinking of traditional Rosh Hashanah foods and how to change it up a bit, I came up with the idea of incorporating the “Apples and Honey” theme around a salad. Putting together lovely mixed greens with slices of yummy apples, sprinkles of nuts and cranberries, and topped with Apple-Honey-Balsamic Vinegar Dressing. This can be used as a great starter dish, as a vegetarian main, or as a meat salad main with sliced chicken added. By the way, the dressing is also great as a marinade and sauce for roast chicken.**

**Honey Cake was always one of those Rosh Hashanah traditions on my family’s dinner table but unfortunately not always as wonderful as the name implies. I was determined to come up with a different Rosh Hashanah desert; one that would include the “Apples and Honey” theme, with a lighter taste, and great eye appeal. I considered various types of tartes, crisps, and puddings but none of these had the traditional family appeal I was looking for. So, I went back to the drawing board and came up with a very full flavoured yet light Rosh Hashanah Apple Cake. The cake can be severed with a Honey Apricot Glaze or drizzle. Looking for something truly elegant, fill the cake with a yummy Almond Cream filling, coated with an Apricot Glaze with minced Almonds on the sides, and finish with a light drizzle of Honey.**

**This packet includes the following:**

* **Directions for Assembling Apple and Honey Salad**
* **Recipe for Apple Honey Salad Dressing**
* **Directions for Filling and Icing Apple Layer Cake**
* **Recipe for Apple Cake**
* **Recipe for Almond Cream Cheese Filling**
* **Recipe for Apricot Honey Glaze**