

# SUKKOT RECIPES

## Unstuffed Cabbage (Kosher by Design Cookbook)

3 pounds ground beef	1 head green cabbage, shredded
2 large eggs, lightly beaten	1 ½ tablespoons kosher salt
¼ cup water	1 ½ cups tomato juice
¾ cup uncooked long grain white rice	4 (8 ounce) cans tomato sauce
1 onion, finely chopped	½ cup brown sugar
Salt	1 ½ cups sugar
Black pepper	3 lemons
Garlic powder	½ cup raisins (I leave these out)
1 tablespoon vegetable oil	

In a large mixing bowl combine the ground beef, eggs, water, rice, and onion. Season with salt, pepper, and garlic powder. Gently mix by hand and set aside.

Heat the oil in a large pot over medium heat. Add the cabbage and kosher salt. Simmer for 10 minutes. Add the tomato juice and sauce, brown sugar, sugar, juice from the lemons, and the raisins.

Gently form meatballs out of the meat mixture. Do not handle them too much or the meat will toughen. Add to cabbage mixture.

Lower the heat to medium-low and simmer, covered, for 1 hour.

12 servings

## Twice-Baked Sweet Potatoes (Kosher by Design Lightens Up)



- 6 small sweet potatoes
- 1 teaspoon ground cumin
- ½ teaspoon ground coriander
- ¼ teaspoon ground cayenne pepper
- 2/3 cup raisins, chopped
- ½ teaspoons fine sea salt
- ¼ cup real maple syrup
- 2 tablespoons chopped pecans divided

Preheat oven to 450°F.

Using a fork, prick each sweet potato along the top. Double wrap each potato in aluminum foil. Place the potatoes into the oven and roast for 45-55 minutes.

When they are cool enough to handle, cut off a lengthwise slice, about ½-inch from the top. Place the orange flesh from these slices into a bowl, discarding the skins. Using a melon baller, scoop out the potato and add it to the bowl, discarding the skins. Using a melon baller scoop out the potato and add it to the bowl, leaving a small wall of sweet potato to help retain the shape of the skins.

In a small bowl, mix the cumin, coriander, and cayenne. Mix into the sweet potato flesh. Add the cranberries, salt, and maple syrup. Mix.

Refill each potato shell with the mashed sweet potatoes. Sprinkle each with 1 teaspoon pecans.

Place the potatoes onto a baking sheet and return to the oven for 10 minutes. Transfer to a serving platter.

## Apple Crisp

½ - ¾ cup currents (I use raisins)

1 cup boiling water

5 Golden or Red (or mixed) Delicious apples, peeled, cored and coarsely chopped

1 cup chopped pecans

¾ cup all-purpose flour

1/3 cup sugar

1/3 cup firmly packed light brown sugar

½ teaspoon ground cinnamon

½ cup unsalted margarine or butter, chilled and cut into pieces

Non-dairy whipped topping or heavy cream

If you are using the raisins, place them in a small bowl and pour boiling water over them and let stand for 10 minutes or until plump, drain.

Preheat oven to 375°. Grease a 9-inch square baking dish and set aside.

Combine apples and raisins; spoon into prepared dish.

Combine pecans, flour, sugar, brown sugar, and cinnamon in a small bowl and cut in margarine until mixture is crumbly. Sprinkle over apples.

Bake for 40 minutes or until topping is brown and apples are tender. Serve with whipped cream.