

# HOLIDAY RECIPES

## SUKKOT

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UNLIKE ANY OTHER HOLIDAY SUKKOT DOESN'T HAVE ANY SPECIAL DISH. BUT IN BOTH OF OUR FAMILIES WE EAT GEFILTE FISH. SO WE'VE BROUGHT A SPECIAL GEFILTE FISH RECIPE (OF COURSE NOT OUR GRANDMAS RECIPE BECAUSE THEY DIDN'T WANT TO TELL US THEIR SECRETS!)

### GEFILTE FISH

- 2 LB. CARP FILLETS
- ½ CUP BREADCRUMBS
- 3 ONIONS
- 2 CARROTS
- 2 CLOVES GARLIC
- 3 CELERY STALKS
- 2 EGGS, BEATEN
- SALT
- PEPPER

### DIRECTIONS:

GRIND THE CARP AND 1½ ONIONS IN A MEAT GRINDER OR FOOD PROCESSOR. MIX IN THE SALT, PEPPER AND BREADCRUMBS.

ROLL THE FISH MIXTURE INTO EVENLY SIZED BALLS.

FILL A POT WITH WATER AND BRING TO A BOIL. ADD IN THE VEGETABLES AND FISH BALLS.

SIMMER COVERED FOR 1½ HOURS.

SERVE WITH HORSERADISH.