

# PARASHA RECIPES

## PARASHAT ACHAREI MOT

## פרשת אחרי מות

WHEN WE TALK ABOUT THE COHANIM (ANCIENT PRIESTS), WE TALK ABOUT GREAT HONOUR. THEY ARE THE ONES WHO ARE CLOSEST TO GOD. BUT WITH THAT GREAT POWER COMES GREAT RESPONSIBILITY. THEY HAVE TO USE THEIR POWER FOR THE SAKE OF GOOD. THEY SERVE THE PEOPLE AND CAN'T USE THEIR POWERS FOR THEIR OWN PERSONAL USE. THAT'S WHY THE PARSHA BEGINS WITH THE DEATH OF BOTH OF AARON'S SONS: THEY TRIED TO MAKE THEMSELVES SUPERIOR TO THE REST OF THE PEOPLE BY MAKING A PERSONAL GESTURE TOWARD GOD. EVEN THOUGH IT DIDN'T COME FROM BAD MOTIVATION - THEY WERE JUST EXCITED - THE MESSAGE THAT EVERYONE IS PART OF THE PEOPLE IS MORE IMPORTANT TO GOD. THE RECIPE IS SLICES OF MEAT IN POTATOES. MEAT IS MORE FLAVOURFUL (MORE POWERFUL) THAN POTATOES BUT STILL, THEY ARE JUST AS IMPORTANT TO THE DISH. THEY ARE RELATED TO EACH OTHER THROUGH TASTE AND TEXTURE. LIKE THE COHANIM RELY ON THE REST OF THE PEOPLE AND THE PEOPLE RELY ON THE COHANIM.

### SLICES OF MEAT IN POTATOES

- 1 MINUTE STEAK ROAST 2 KILOS
- A LITTLE BIT OF CANOLA OIL TO FRY
- 1 BIG WHITE ONION CUT TO CUBES
- 3 YELLOW FLESH POTATOES PEELED AND CUT TO CUBES
- ½ TEASPOON CUMIN
- ¼ TEASPOON PAPRIKA
- 2 CRUSHED GARLIC CLOVES
- 1 TABLESPOON OF FRESH, CHOPPED PARSLEY
- SALT AND BLACK PEPPER TO TASTE

PLACE THE MEAT IN A POT, ADD WATER TILL IT'S COVERED, AND BOIL IT. AFTER IT BOILS, LOWER THE HEAT AND SIMMER FOR 2-3 HOURS, SO THE MEAT SOFTENS. REMOVE MEAT FROM THE WATER, LET IT COOL OFF, THEN SLICE INTO REALLY THIN SLICES. IN A SAUCEPAN, HEAT THE OIL AND FRY THE ONIONS ON MEDIUM HEAT. WHEN THEY ARE GOLDEN AND TRANSLUCENT ADD THE POTATOES AND MEAT. ADD WATER TILL IT'S ALL COVERED. ADD THE SPICES AND KEEP COOKING UNTIL THE LIQUID HAS EVAPORATED BY HALF. BON APPETIT- בתאבון!