

PARASHA RECIPES

PARASHAT VAYETZE

פרשת ויצא

IN THIS WEEK'S PARSHA THERE IS A DESCRIPTION OF LAVAN'S DAUGHTERS: RACHEL IS DESCRIBED AS BEAUTIFUL ON THE INSIDE AND OUTSIDE. HER SISTER LEAH IS DESCRIBED AS HAVING "SOFT EYES". THIS HAS BEEN INTERPRETED IN TWO WAYS: EITHER THAT SHE HAD "PUPPY EYES" (ALWAYS LOOKING MOURNFULLY ON ALL THE THINGS SHE COULDN'T HAVE), OR, SHE CRIED A LOT. WELL, WHAT FOOD MIGHT MAKE YOU CRY A LOT?

THIS WEEK'S PARASHAH RECIPE IS ONION QUICHE.

ONION QUICHE

- 500 GR OF COTTAGE CHEESE
- HALF A CUP OF SOFTENED BUTTER
- 3 CUPS OF CRISPED RICE CEREAL
- 1 ½ TABLESPOONS OF ONION SOUP POWDER
- 3 EGGS
- 2 BIG ONIONS, SLICED
- 2 TABLESPOONS OF SOFTENED BUTTER

HEAT THE OVEN TO 350°F (180°C). MIX ALL THE INGREDIENTS TOGETHER EXCEPT THE ONIONS AND THE 2 TABLESPOONS OF BUTTER. MIX IT UNTIL IT BECOMES SMOOTH. OIL A MEDIUM SIZED RECTANGLE BAKING DISH. THE BAKING DISH SHOULD BE PYREX. BAKE FOR 25 MINUTES. IN THE MEANWHILE FRY THE ONIONS IN THE 2 TABLESPOONS OF BUTTER. PULL THE BAKING DISH OUT OF THE OVEN AND PUT THE ONIONS ON TOP. THEN, BAKE FOR ANOTHER 20 MINUTES. SERVE HOT.

BON APPETIT- בתאבון!