

Simanim - More than just Apples & Honey ~ Cooking with symbols of the New Year

Class # 1

Frosted Carrot Orange Cookies

1 cup butter (16 Tbsp) – Room temp
1 cup carrots – grated
2 cups flour
1 tsp vanilla
¾ cup sugar
1 egg
2 tsp baking soda
¼ tsp salt

½ cup juice from a fresh orange
1 tbsp orange zest
2 c powdered sugar

Apples & Honey BBQ Sauce

½ cup applesauce
¼ cup ketchup
½ cup honey (don't get anything too crazy, but feel free to experiment with a light flavor)
3 Tbsp fresh lemon juice
½ tsp garlic – finely chopped (I may just throw it in the press)
¼ tsp salt
¼ tsp pepper
¼ tsp paprika
¼ tsp cinnamon

Class #2

Jeweled black rice Pomegranate salad

1 cup black rice (pre-cooked, and can be put in fridge)*** according to package
1-1/2 # peeled cubed butternut squash (approx. 4 cups)
6 Tbsp olive oil (divided)
1 Tbsp date syrup or maple syrup
¼ tsp cinnamon
½ tsp salt
Pinch cayenne (optional)
1 cup water
3-1/2 Tbsp lemon juice divided
2 green apples
1-1/2 Tbsp honey
¾ cup chopped pecans (optional)
½ cup rough chopped fresh mint (optional)
1/3 cup pomegranate seeds

Homemade Gravlax

1-1/2 lbs salmon fillet – skin on
2 Tbsp kosher salt
3/4 Tbsp sugar (white or brown)
3/4 Tbsp dill weed
1 Tbsp liquid smoke

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Class #3

Honey Ginger Green Beans

2 # fresh green beans (if you do 1#, you can cut recipe in half)
3/4 cup reduced-sodium soy sauce
1 Tbsp minced garlic
1 tsp minced fresh ginger
1 cup honey

Coconut Krispie Date Balls*

11 oz dates - chopped
1 cup unsalted butter
1-1/2 cups sugar
2 large eggs
1 Tbsp milk
1 tsp vanilla extract
6 cups rice krispie cereal
(generic brand is good too)
1 bag (7 oz) sweetened shredded coconut

Class #4

Honey Peanut Butter Dip (w/Apples)

8 oz cream cheese (set at room temp for 20 minutes or until softened)
1/2 cup peanut butter** can also sub with sunbutter, wowbutter
2 Tbsp honey
1 tsp vanilla
Apples for dipping

optional garnish: chopped peanuts, sprinkles, choc chips

Potato Leek Soup

(will be making Potato Leek Soup in Instant Pot, but will provide similar recipe for non-instant pot too)
2 Tbsp olive oil
3 Tbsp butter
4-5 Large Leeks, about 5-6 cups chopped (cleaned and sliced into half-moon shapes. Cut off the dark green part, trimming to the part where the color is a pale green)
2 cloves garlic
2 Tbsp flour
5 cups pareve chicken broth or vegetable broth
1 Bay Leaf
1 tsp salt
1/4 tsp white pepper (or black)
1 lb gold potatoes, cubed
1/8 tsp nutmeg (optional)
3/4 cup half and half (or heavy cream or for lower fat, use milk)

Garnish (optional)
chopped chives or parsley
sour cream