

**Sha'ar Armchair Pilgrim Supper Club with Rav Haim Ovadia
and musical guest Dan Nadel**

**Sunday, Nov 22, 2020: Izmir, Turkey
Background and Recipes**

Background Reading:

<https://jguideeurope.org/en/region/turkey/western-anatolia/izmir/>

Trip Recipes

[Swinging Sultan Cocktail](#) (Turkish Cosmopolitan)

Ingredients (for 2 cocktails)

- 6 ounces vodka
- 3 ounces pure pomegranate juice
- 1 1/2 ounces Triple Sec (Cointreau can be substituted)
- 1 1/2 ounces fresh lime juice
- Raki for misting (Ouzo, Sambucca or Anisette can be substituted)
- Tangerine twists (or orange twists)

Instructions

1. Combine vodka, pomegranate juice, Triple Sec and lime juice in a large shaker with ice. Shake vigorously for five to ten seconds.
2. Pour into two martini glasses
3. Spray raki over surface of each drink, 1- 2 spritzes per glass
4. Add twists and serve immediately

Albondigas de Pirasa (Leek Meatballs)

This recipe was adapted from [The Ottoman Turk and the Pretty Jewish Girl](#)
by Beyhan Ocagri Trock

Ingredients

- 6 medium leeks
- 1 lb ground beef (or vegan beef)
- 1 teaspoon salt
- 1/4 teaspoon freshly ground black pepper
- 1 cup matzah meal or matzah cake flour, divided
- 4 large eggs, divided
- 3 tablespoons vegetable oil, more as needed

- Juice of 1/2 lemon
- 1/3 cup chicken or vegetable broth (optional)

Instructions

1) Cut off bottom and tops of leeks, leaving about 1 inch of green stem, and remove the toughest outer leaves. Slice into 1-inch circles and wash meticulously in many changes of cold water to remove sand or grit.

2) Boil the leeks in a large pot, with enough water to cover, for 20-25 minutes, covered, or just until tender. Don't overcook or leeks will get mushy.

3) Drain well and allow the leeks to cool. Squeeze them between your hands to remove as much water as possible. Then finely chop and set aside. Resist the urge to use the food processor as it makes the leeks too sludge-like.

4) Put the ground beef, salt, pepper, 1/3 cup matzah meal and 2 eggs in a large bowl and knead well for at least 4 minutes. Add the leeks and continue to knead until the mixture is thoroughly blended. Add more matzah meal if the mixture is too wet to form patties.

5) Have a small bowl of water nearby when you are ready to form the patties. Moisten your hands and grab about 1/4 cup of the mixture and pat into a flattish, oval patty about 1/2 inch thick, rounding the ends. Set aside on aluminium foil. Repeat with remainder

6) Heat the oil in a large skillet over high heat. It should be 1/2 inch deep. As the oil heats, set out a shallow bowl with 2 remaining eggs, whisked, and a wide plate with remaining 2/3 cups matzah meal for dredging. Also, line a baking sheet with paper towels for mopping up excess frying oil and have it ready.

7) Test the oil temperature by carefully flicking a tiny drop of water into it. It should sizzle. Dredge each patty; first in matzah meal and then in egg. Gingerly put into hot oil. Continue with 4 or 5 more, and fry until they turn a deep golden brown (about 3 to 4 minutes)

8) Gently flip over, brown the other side, and drain on paper towels. Fry the remaining patties and serve immediately, sprinkled with a squirt of lemon juice.

9) If you are preparing them in advance, when the albondigas have cooled, remove paper towels from under them and put on a baking sheet. Freeze for

at least 3 hours. Then toss them into a large freezer bag and store in freezer until needed. Then thaw the patties in the refrigerator.

10) Twenty minutes before using, preheat the oven to 350 degrees. Arrange the patties in an ovenproof casserole dish. Pour the broth over the top, cover, and warm in oven until all broth has evaporated. Then sprinkle with lemon juice.

Yield: 12-15 patties

Potato Balls

Ingredients

- 3 potatoes cooked in their peel
- 1 Teaspoon of lemon juice
- 2 Tablespoons of oil
- Salt
- Parsley, finely chopped
- Dill, finely chopped
- Smoked Paprika

Instructions

- 1) Peel the potatoes and mash them with a fork while still warm.
- 2) Add oil and lemon juice and create little balls with wet hands.
- 3) Garnish with smoked paprika, parsley and dill. Serve luke warm

All trips run from 7pm-8:30pm EST, are free of charge, and open to everyone. Help Sha'ar continue to bring guest musicians and speakers on board by upgrading to business Class (\$36) or First Class (\$54). Enjoy early boarding at 6:45PM. Book [here](#) for your boarding pass to Izmir. For more information call Pene Raphaely at 212-787-5378 or email peneraph34@gmail.com.