

DC Minyan 2020 Cookbook

recipe *noun* [res-uh-pee] A set of instructions, or steps, for making a meal; usually includes a description of the final product and a detailed list of ingredients and their amounts. For example, a recipe for your grandmother’s meatballs might expect you to understand measurements such as “handfuls” or “just a tad”.



Meat

meat *noun*: Food that Jews gorge themselves on for chag. Normally includes steaks; ground beef; turkey; chicken, etc. But depending on the Jewish mother, chicken barely counts.

- 1: Grow and Behold Duckling
- 2: Mexican Pot Roast
- 3: Pickle Brined Baked Chicken
- 4: Chicken Salad a la Andrew
- 5: Roast Chicken with Apples
- 6: Tzimmus with Meat and Dough Balls
- 7: Kofte de Pirasa (Leek Meatballs)

Grow and Behold Duckling

From: Jon Dine

Holiday: Rosh Hashanah

Source of Recipe Grow and Behold

Instructions

1:

Heat a skillet and add the olive oil. Then, add the ginger and brown until the color begins to change.

2:

Add the duck pieces and brown for around 2- 3 minutes on each side. Once the skin has browned, sprinkle the surface of the duck with the ras al hanout.

3:

Add the light honey to the skillet, with enough water to cover the base of the skillet, plus 1/3 of the way up the duck pieces. (The actual amount will depend upon the size of your skillet).

4:

Reduce the heat and cover the skillet with a lid. Cook the duck gently for about 25 minutes.

5:

Then, add the dark honey and the bay leaves, then cover the skillet and cook for another 10 minutes.

6:

Finally add the orange blossom water and cover. Cook for an additional 5-10 minutes. Season to taste, and serve

Notes

I like it because its really special for Rosh Hashanah where I try to cook fancier meat dishes

Ingredients

1

Grow and Behold Butcher's Cut Duckling (two duck breasts and two duck legs)

2 tbsps

Olive oil

1/8 c

Light honey (such as clover or linden)

2 tbsps

Dark honey (such as buckwheat honey)

2 tbsps

Ras al hanout (can make your own)

2

Bay leaves

1-2 tbsps

Orange blossom water (adjust to taste)

2 tsps

Ginger, freshly grated

Water

Mexican Pot Roast

From: Naomi Michaelis

Source of Recipe My grandmother

Holiday: Rosh Hashanah, Sukkot

Ingredients

4 lb
meat

2 1/2 c
Ketchup

3 1/2 c
Water

5 tbsp
Worcestershire sauce

4 tbsp
Vinegar

1 1/2 tsp
Salt

5 1/2 tbsp
Sugar

4 tsp
Dry mustard

4
Onions sliced

Instructions

1:

Sear meat.

2:

Mix sauce.

3:

Add onions and sauce on top of the meat. Roast at 350 for about 2 1/2 hours till soft.

4:

Uncover for about 15 minutes.

Notes

This was my grandmother's recipe, it is not Mexican nor is it pot roast, where this came from I cannot tell you.

Pickle Brined Baked Chicken

From: Shira Margol

Source of Recipe: <https://www.skinnytaste.com/pickle-brined-baked-chicken-tenders/>

Holiday: Rosh Hashanah, Yom Kippur Pre-Fast or Break-fast, Sukkot, Simchat Torah

Instructions

- 1:**
Place chicken in a shallow bowl and cover with pickle juice (enough to cover completely). Marinate in the refrigerator 8 hours.
- 2:**
After 8 hours, drain and dry the chicken completely on paper towels; discard marinade.
- 3:**
Preheat oven to 425F. Spray a large baking sheet generously with oil.
- 4:**
Combine egg, egg white, salt, and pepper in a medium bowl. In a shallow bowl, combine the bread crumbs and panko.
- 5:**
Dip chicken in the egg wash, then into the breadcrumb mixture and shake off excess.
- 6:**
Place the chicken onto the prepared baking sheet and spray the top generously.
- 7:**
Bake in the lower third of the oven until the bottom is golden, 8 to 10 minutes. Turn and bake 6 minutes, until golden.

Air Fryer Directions:

Preheat the air fryer to 400F. Spray the chicken on both sides with oil. Cook in batches in a single layer 5 to 6 minutes on each side.

Notes

Love Pickles? Hate wasting the brine left in the bottle? This is a perfect solution to your problem! Pickle Brine adds a nice tangy taste to the chicken. (Also...Rumor has it that pickle juice brine is the secret ingredient in Chick-Fil-A)

Ingredients

- 12 (1 1/4 lbs)**
Chicken tenders or skinless breasts cut into strips
- 1—1/4 c**
Dill pickle juice, enough to cover the chicken
- 1/2 tsp**
Kosher salt and black pepper, to taste
- 1**
Large egg, beaten
- 1**
Large egg white
- 1/2 c**
Seasoned breadcrumbs
- 1/2 c**
Seasoned panko

Chicken Salad a la Andrew

From: Joanna

Holiday: Rosh Hashanah,

Instructions

- 1:**
Put salt, pepper, and honey on boneless skinless chicken breasts. Bake or broil until cooked. Let cool then shred into a bowl. (You can also use leftover cooked chicken, shredded.)
- 2:**
Small dice cucumber, red bell pepper, red onion, and tart crunchy apple. Toss with chicken.
- 3:**
Dress with mayonnaise, mustard, honey, salt, pepper, cumin, turmeric, cayenne, cinnamon, paprika, to taste.

Ingredients

Boneless chicken breasts (or leftover cooked chicken, shredded)

honey

1
Cucumber

1
Red bell pepper

1
Red onion

1
Tart crunchy apple

Mayonnaise

Mustard

Salt

Pepper

Cumin

Turmeric

Cayenne

Paprika

Cinnamon

Roast Chicken with Apples and Leeks

From: Dvora Wilensky

Holiday: Rosh Hashanah, Sukkot

Instructions

- 1:**
Heat oven to 400F.
- 2:**
In a large roasting pan, toss the apples, leeks, rosemary, oil, 1/2 tsp salt, and 1/4 tsp pepper.
- 3:**
Season the chicken with 1/2 tsp each salt and pepper and nestle, skin side up, among the vegetables.
- 4:**
Roast until the chicken is cooked through and the apples and leeks are tender, 40 to 45 minutes.

Notes

This chicken is easy and delicious, and as a bonus, it's gluten free.

Ingredients

- 4**
Small crisp apples (such as Empire or Braeburn), quartered
- 2**
Leeks (white and green parts), halved crosswise and lengthwise
- 6**
Small sprigs of fresh rosemary
- 2 tbsps**
Olive oil
- 1/2 tsp**
Kosher salt and black pepper
- 8**
Small chicken thighs and drumsticks (4 of each, about 2 1/2 lbs total) or 1 whole chicken cut in eights.

Tzimmes with Meat and Dough Balls

From: Colin Berkley

Holiday: Rosh Hashanah

Source of Recipe: My Great Great Auntie Jean (z"l)

Instructions

- 1:**
Put carrots, salt and peper in a pot, cover with water and bring to a boil. Add meat.
- 2:**
Caramelize sugar in a pan (stir while heating in a pan until syrupy). Add caramelized sugar to carrots and meat. Boil 1 1/2 to 2 hours.

Make dough balls while carrots cook:
- 3:**
Rub margarine into flour and baking powder. Add finely grated/ chopped onion (recommmend using food processor). Mix together with flour, salt, and pepper.
- 4:**
Chill in refrigerator 15-20 minutes.
- 5:**
Roll into small balls (the size of large walnuts). Add to pot with carrots and cook for 3/4 hour, than take off heat.
- 6:**
Transfer to ovenproof casserole dish putting dough balls at the bottom, then the meat, finally mashing the carrots in the pot and adding them to the casserole dish.
- 7:**
Cover and cook for a minimum of 2 hours in an oven at 320F. Can be cooked for up to 4 hours. Serves 10+ as a side dish. Can be cooked ahead of time and reheated in oven. Freezes well.

Notes

My mother learned this tzimmus recipe from her great aunt (my great great aunt) Jean, who I knew well because she lived well into her 90s. Mum had to follow Auntie Jean around the kitchen weighing ingredients at each step, because she never used a recipe. Some people think that tzimmus is simply sweet carrots, but they have never tasted real tzimmus with meat and dough balls!

Ingredients

For Carrots and Meat:

4 lbs
Carrots

1 lb
Runner beef

1 c
Sugar

Water

Salt

Pepper

For dough balls:

1 lb
Flour

4 tsp
Baking powder

1
Large onion

7-8 oz
Margarine

Salt and pepper



Kofte De Pirasa (Leek Meatballs)



From: Rachel Levitan

Holiday: Rosh Hashanah,
Sukkot

Instructions

- 1:**
Cut off the bottom, very dark green, tough portion of each leek. Slit each leek vertically from top to bottom and rinse them through each layer. Do a thorough job, since leeks tend to hold onto dirt.
- 2:**
Slice the leeks vertically into thin strips and then chop them across finely. Place the leeks in a pan with a tight fitting lid. Add water to cover and steam the leeks for about 15 minutes. When they are tender, drain out all the excess water and let them cool completely.
- 3:**
After the leeks are cool, squeeze out all the remaining water with your hands. Squeezing is the key! Even when you think every drop is out, squeeze them again.
- 4:**
Combine the steamed leeks with ground beef, 1/2 c of matzo meal, parsley, and eggs. Season the meat ball mix with salt and pepper.
- 5:**
Form about 25-27 slightly flattened disks, about 2 inches in diameter. Roll each kofte in breadcrumbs or matzo meal seasoned with salt and pepper.
- 6:**
Crack three eggs into a shallow dish and beat them. Preheat a large saute pan and when it is medium high, add oil to about 1/4 inch deep.
- 7:**
Dip each kofte in beaten egg and then place it in the oil and fry until golden brown. Turn each kofte once. Remove from the oil and drain on the paper towel. Serve with a spritz of fresh lemon juice and parsley or a lemony tomato sauce.

Ingredients

- 1 lb**
Ground beef (or mixed with ground lamb)
- 3 bunches**
Leeks (9 stalks), washed and chopped
- 1 c**
Parsley, washed and chopped
- 1/2 c**
Matzo meal
- 1 tsp**
Salt
- 1 tsp**
Freshly ground pepper
- 3**
Eggs
- Vegetable oil for frying
- Lemon wedges for garnish (optional)

Notes

Leeks are a traditional food for the New Year. Apparently, the Aramaic for leek, *karatei*, comes from the root *karet* or cut, which is somehow related to cutting off your enemy in the New Year. In Istanbul, where we lived for eight years, leeks are a staple. This recipe, however, took some time to track down, since as Claudia Roden notes, it is uniquely Jewish and isn't to be found in Turkish cookbooks or restaurants. When we got to Istanbul, we moved immediately into the Galata neighborhood, basically the "Lower East Side" of the Istanbul, where the city's Jews had lived for generations. But since the 1950s, most Jews had moved out, leaving behind a handful of synagogues. To keep them open, men who had grown up in Galata would come back downtown from leafy suburbs each shabbat and for the High Holidays. Women and kids would not often join them, so Noa, Leo and Rachel would sit up in the ornate balconies enjoying the long empty pews, while Yigal davened in the main sanctuary. While we had tasted these delicious *Kofte de Pirasa*, Ladino for leek meatballs, during a kiddush lunch from time to time, it was our dear friend Beti Bali who finally shared this recipe. Enthusiastically wringing her hands, Beti pantomimed the squeezing of the leeks required for a delicious *kofte*. As she told us, be sure to squeeze all the water out of the blanched leeks, and just when you think all the liquid has been expelled, squeeze more! We also love these on Sukkot and Pesach, particularly for a fleishik lunch. They are also great with a lemony tomato sauce.

Pareve

Pareve *adjective*: Non-denominational category of kosher food most similar to the definition of vegan, except that it includes fish and eggs, so really, it makes no sense.

- 1: Balsamic Apple Date Challah
- 2: Smitten Kitchen Apple Cake
- 3: Shofar Cookies
- 4: Vegan Tzimmes
- 5: Moroccan Red Lentil Soup
- 6: Bubbe's Rugelach
- 7: Avocado and Hearts of Palm salad
- 8: The Best Roasted Potatoes
- 9: Toasted Israeli Cous Cous with Pine Nuts and Parsley
- 10: Chili Lime Delicata Squash
- 11: Applesauce Noodle Kugel

Balsamic Apple Date Challah

From: Talya Bock

Holiday: Rosh Hashanah

Source of Recipe: Grow and Behold

Instructions

Make the dough

1:

In a small bowl, place yeast, 1 tsp sugar and lukewarm water. Allow to sit around 10 minutes, until it becomes foamy on top.

2:

In a large bowl or stand mixer fitted with whisk attachment, mix together 1 1/2 cups flour, salt, sugar, honey, vanilla, cinnamon and nutmeg. After the water-yeast mixture has become foamy, add to flour mixture along with oil. Mix thoroughly.

3:

Add another cup of flour and eggs until smooth. Switch to the dough hook attachment if you are using a stand mixer. Add another 1 1/2 cups flour and then remove from bowl and place on a floured surface. Knead remaining flour into dough, continuing to knead for around 10 minutes (or however long your hands will last). Place dough in a greased bowl and cover with damp towel. Allow to rise 3-4 hours.

Make the filling:

4:

Place apples, dates, salt, cinnamon stick, water, red wine and sugar in a medium saucepan and bring to a boil. Continue to simmer on medium heat until the mixture is reduced. Add the balsamic vinegar and simmer another 2-3 minutes. The mixture will cook around 10-15 minutes in total.

5:

Remove from the heat and allow to cool 5 minutes. Remove cinnamon stick. Place mixture in a food processor fitted with a blade attachment and pulse until smooth.

Shape loaves:

6:

After the challah is done rising, cut the dough in half. To be as precise as possible, use a scale to measure the weight. Roll the first ball out using a rolling pin into a rectangle. Spread around half, perhaps slightly less, of the apple-date mixture in an even layer, leaving 1/2 inch all around without filling. Working quickly, start rolling up the dough towards you. Try and keep the roll relatively tight as you go. Pinch the end when you finish.

Ingredients

For Challah Dough:

4 1/2 –5 c

King Arthur bread flour

1/2 c

Sugar

1/2 tbsp

Salt

2 tsp

Vanilla

1 tsp

Cinnamon

1/4 tsp

Nutmeg

1/4 c

Vegetable oil

1 1/2 tbsp

Yeast + 1 tsp sugar

1 1/4 c

Lukewarm water

2

Whole eggs

For the filling

3

Gala apples, peeled and diced

1 c

Pitted dates, chopped

1/2 tsp

Salt

1

cinnamon stick

1/4 c

Water

1/4 c

Red wine

2 tbsp

Balsamic vinegar

1 tbsp

Sugar

For top of challah:

1

Egg, beaten + 1 tsp honey

Optional: thick sea salt or cinnamon sugar

7:

Create a pinwheel shaped-challah by snaking the dough around and around in a circle around itself. When finished, tuck the end under the challah neatly and pinch lightly. This doesn't have to be perfect – remember, as long as it tastes good, almost no one (maybe except that judgmental great aunt) will care what it looks like. Repeat with other half of dough.

Glaze and Bake:

8:

Preheat the oven to 350 degrees. Allow challahs to rise another 30-45 minutes, or until you can see the the size has grown. Beat 1 egg with 1 tsp of honey. Brush liberally over each challah. Top challah with thick sea salt and cinnamon sugar if desired. Bake for 25-30 minutes, or until middle looks like it has just set, and the color is golden.

Smitten Kitchen Apple Cake

From: Tamara Litwin

Holiday: Rosh Hashanah

Source of Recipe: Smitten
Kitchen

Instructions

- 1:**
Preheat oven to 350°F (175°C) and grease a tube pan. Peel, core, and chop apples into 1-inch chunks. Toss with cinnamon and 5 tablespoons sugar and set aside.
- 2:**
Stir together flour, baking powder and salt in a large mixing bowl. In a separate bowl, whisk together oil, orange juice, sugar, vanilla and eggs.
- 3:**
Mix wet ingredients into dry ones, ensuring all ingredients are incorporated.
- 4:**
Pour half of batter into prepared pan. Spread half of apples (and their juices) over it. Pour the remaining batter over the apples and arrange the remaining apples on top.
- 5:**
Bake for about 1 1/2 hours, or until a tester comes out clean. Cool completely before unmolding the cake. Store at room temperature covered with foil.

Notes

We love this apple cake from Smitten Kitchen, it is incredibly moist and delicious. We like to go apple picking before Rosh Hashanah and use some of our apples in this cake. We have made it in a regular springform pan and as cupcakes/muffins and it's delicious in any shape so definitely improvise (just adjust the baking time) if you don't have the tube pan called for. The instructions below are slightly modified from those on the website.

Ingredients

For Apples:

6
Apples

1 tbsp
Ground cinnamon

5 tbsp (65 g)
Granulated sugar

For cake:

2 3/4 c (360 g)
Flour

1 tbsp
Baking powder

1 tsp
Salt

1 c (235 ml)
Neutral flavored oil (vegetable, canola, sunflower, etc.)

2 c (400 g)
Granulated sugar

1/4 c (60 ml)
Orange juice

2 1/2 (13 ml) tsps
Vanilla extract

4
Large eggs

1 c (130 g)
Walnuts, chopped (optional)

Shofar Cookies

From: Ami Snyder

Holiday: Rosh Hashanah

Source of Recipe: Tori Avey

Instructions

- 1:**
After leaving the butter/margarine out of the fridge for a while to soften, slice the butter into tablespoon-sized pieces and put them in a large mixing bowl.
- 2:**
Add the sugar. Using a hand mixer or stand mixer, cream together the butter and sugar for a few minutes till the sugar is fully incorporated and mixture is fluffy.
- 3:**
Beat in the eggs, almond extract and vanilla extract with an electric mixer till creamy. Stir in the flour, baking powder and salt with a wooden spoon or spatula till a sugary dough forms. Cover the dough with plastic wrap and chill for at least 1 hour (this is important), up to overnight.
- 4:**
Preheat oven to 400 degrees F. Flour a rolling surface generously (I usually duct tape some sheets of Parchment paper to my kitchen table). Place a quarter of the cookie dough in the flour, then flip it and coat the opposite side with flour.
- 5:**
Re-flour the surface below the dough and begin rolling it out with a lightly floured rolling pin. You want to roll the dough $\frac{1}{4}$ inch to $\frac{1}{2}$ inch thick. $\frac{1}{4}$ inch will produce thinner, crisper cookies and more cookies; $\frac{1}{2}$ inch will produce fewer cookies with a softer texture.
- 6:**
Flip the dough once halfway through rolling, and keep the surface floured as you roll. The dough is quite sticky; keeping the surface and rolling pin floured will produce smoother results.
- 7:**
When dough is at the desired thickness, use cookie cutters to cut shapes in the dough (if you don't already have your own here is link to order some on Amazon: https://www.amazon.com/dp/B0027CU1BC/ref=cm_sw_r_cp_api_i_UshsFbRMB4J93)
- 8:**
Pull the excess dough trimmings from the cookies and reserve.

Ingredients

- 2 c**
Sugar
- 1 1/2 c**
Unsalted butter, room temperature (3 sticks of Earth Balance to keep it pareve)
- 4**
Large eggs (room temperature)
- 3/4 tsp**
Almond extract (use extra vanilla extract instead if baking for someone with nut allergy)
- 3/4 tsp**
Vanilla extract
- 5 c**
All purpose flour
- 2 tsp**
Baking powder
- 1 tsp**
Salt



9:

Lift the cookies from the rolling surface and place them on an ungreased cookie sheet (I add parchment paper), spaced 1 inch apart. If you are using cinnamon sugar instead of icing them, sprinkle cinnamon sugar on the cookies.

10:

If any of the cookies stick to the rolling surface, use a pastry scraper to gently loosen the cookie and lift it. Re-roll out trimmings to make new cookies. When trimmings are small, add them to the next quarter of dough.

11:

Bake the cookies in batches for 6-8 minutes per batch till they just start to turn golden at the edges. Remove from the oven and allow to cool. (Note: err on the side of under cooking rather than overcooking the cookies since they will harden in the pan, after coming out of the oven).

12:

Continue rolling out the cookies and baking in batches, a quarter of the dough at a time plus trimmings, till all of the dough is used. The amount of cookies will vary based on how large your cookie cutters are, and how thin you choose to roll out the dough. Make sure the cookies cool completely before icing (if you decide to ice them). I usually sprinkle either cinnamon sugar or colored sugar on the cookies instead. NOTE: This recipe can end up with a lot of cookies, so I sometimes half the recipe if I want to speed up the prep/cooking time and don't need as many.

Notes

When I was growing up my mother, sister, and I used to always make what we called "Shofar Cookies" before Rosh Hashana. My sister and I would help make the shapes using the cookie cutters and alternate sprinkling cinnamon sugar and sugar on top of them before they went in the oven. In addition to shofars, we used: rams, Jewish stars, and Torahs. I started making

Vegan Tzimmes

From: Belle Davis

Source of Recipe: Friend, mother-in-law, sister-in-law, and me

Holiday: Rosh Hashanah, Yom Kippur Break-fast or Pre-fast

Instructions

1:

In large, oven-proof pot, saute diced onions until translucent. Add chopped garlic and saute until soft.

2:

Add sweet potatoes and carrots. Add enough vegetable broth (or soup mix prepared with hot water) to almost cover the potatoes and carrots.

3:

Add the pepper and 1 1/2 Tbs. honey. Cover and bring to a simmer on the stovetop while preheating the oven.

4:

Bake at 300 degrees until the carrots and potatoes are fork-tender. This will take several hours. Check for consistency - not too dry, not too soupy - and add more liquid if needed. Taste for seasoning, adding more honey if needed.

Optional modifications:

a. Cook on the stovetop at low heat, but be sure the bottom does not burn. b. Use orange juice for part of the liquid. c. Use a small can of crushed pineapple for part of the liquid (great for Thanksgiving!)

Notes

I used to make a delicious meat tsimmes with a special knaidel in it that I learned from a fabulous cook and story-teller in Richmond, Harriet Rochkind, in the 1980's. About 15 years ago some cousins of Marty's started to come to our Rosh Hashanah dinner and one of them did not eat red meat. My sister-in-law, Meira Davis, is vegan, and I learned that she made a pareve tsimmes adapted from the recipe of our mutual mother-in-law. I took her recipe and adapted it for my use, with some modifications from Richmond. So this recipe reflects the contributions of four Jewish women! But it's easy. Because we used to have quite a few people at our Rosh Hashanah table, the quantities are large, but you can cut and modify them at will. It's pretty indestructible.

Ingredients

2

Medium-large onions, diced

3

Cloves garlic, chopped

4

Large sweet potatoes, peeled and cut into chunks

1 1/2 lbs

Carrots, diced, or baby carrots cut in halves or thirds

Vegetable broth OR Osem pareve beef-flavored soup and seasoning mix

1/4 tsp

Ground pepper

1-3 tbsps

Honey to taste

Moroccan Red Lentil Soup

From: Deborah Saxon Holiday: Sukkot

Source of Recipe: Shared with me by my mother, Barbara Meyers

Instructions

- 1:**
Place 1/2 cup water in a large soup pot with the onion and celery. Cook until veggies slightly softened.
- 2:**
Add broth, tomatoes, lentils, garbanzos, bay leaf, cinnamon, ginger turmeric, coriander and black pepper (op. salt).
- 3:**
Bring to a boil, reduce heat and cover and simmer about 45 minutes.
- 4:**
Add the orzo, cilantro and lemon juice. Cook another 15 minutes or until orzo is done.

Notes

My Mom shared this recipe with me years ago and we make it every year for a colorful soup on Sukkot, as well as on Parsha Toldot. But the truth is, this soup is on regular rotation in our house. We eat it A LOT. I often omit the orzo so that it is gluten free. Depending on my mood and what I have in the pantry or fridge, I add coconut milk, zucchini, spinach.

Ingredients

- 1/2 c water
- 1 Onion, chopped
- 4 Stalks of celery, chopped
- 6 c Vegetable broth
- 1 1/2 c Chopped tomatoes
- 1 c Red lentils
- 1 15 oz can Garbanzo beans, drained and rinsed
- 1 Bay leaf
- 1/2 tsp Ground cinnamon
- 1/2 tsp Ground ginger
- 1/2 tsp Ground turmeric
- 1/2 tsp Ground coriander
- 1/4 tsp Ground black pepper
- Salt to taste, optional
- 1/2 c Orzo 2 tbsp lemon juice
- 1/2 c Chopped, fresh cilantro

Bubbe's Rugelach

From: Naomi Michaelis
Source of Recipe: Camp Ramah in the Berkshires

Holiday: Rosh Hashanah

Instructions

- 1:** Mix the shortening, flour, baking powder and sugar by hand. Add: 3 egg yolks and 1/2 cup of orange juice.
- 2:** Knead well in bowl. Take dough out of bowl and divide into 4 balls. Roll each ball in a mixture of cinnamon and sugar.
- 3:** With a rolling pin, flatten dough between sheets of wax paper until you have formed a large, flat circle of dough (similar to pizza dough).
- 4:** Spread dough with your favorite flavor of jam. Sprinkle chopped walnuts and/or pareve mini chocolate chips. Cut into triangular slices. Roll toward point. Place on greased baking sheet. Bake at 350 for 25 minutes.

Notes

At Camp Ramah in the Berkshires, Mitbachon was the activity everyone wanted, it's where we got to learn baking and cooking with Bubbe. Bubbe's rugelach were only rugalach I would eat and it became tradition that I would make them for Rosh Hashanah.

Ingredients

- 1 c
Margarine
- 3 c
Flour
- 3
Egg yolks
- 1/2 tsp
Baking powder
- 1/3 c
Sugar
- 1/2 c
Orange juice
- Cinnamon and sugar mixture
- Any flavor jam
- Chopped walnuts or pareve mini chocolate chips

Avocado and Hearts of Palm Salad

From: Ahuva Sunshine

Holiday: Sukkot

Instructions

- 1:**
Place chopped veggies in a bowl.
- 2:**
Add a tablespoon of lemon juice and a tablespoon of mayonnaise to the veggies and mix well.
- 3:**
Add salt and pepper to taste.
- 4:**
Enjoy!

Notes

This is a very easy salad to put together and is always a crowd pleaser! Great for any chag or shabbat.

Ingredients

- 2**
Avocados, diced
- 1 can**
Hearts of palm, chopped
- 1 pint**
Cherry tomatoes, halved
- 1/8-1/4**
Red onion, diced
- Salt and peper to taste
- 1 tbsp**
Mayonnaise
- 1 tbsp**
Lemon juice

The Best Roasted Potatoes

From: Debbie Kobrin

Holiday: Any holiday

Source of Recipe: Adapted from Ina Garten

Instructions

1:

Preheat oven to 425F. Bring a large pot of water with 2 tablespoons of kosher salt to a boil.

2:

Add the potatoes, return to a boil, lower the heat, and simmer for 8 minutes. Drain the potatoes, place them back in the pot with the lid on, and shake the pot roughly for 5-10 seconds to rough up the edges.

3:

Carefully transfer the potatoes in one layer to a baking rack set over a sheet pan. Set aside to dry for at least 15 minutes. (They can sit at room temperature for several hours or in the fridge for up to 6 hours.)

4:

Pour the oil onto another sheet pan and transfer the potatoes carefully into the oil and toss them lightly to coat each potato. Roast for 30-45 minutes turning the potatoes occasionally with tongs or shaking the pan, until very browned and crisp on the outside and tender and creamy inside.

Transfer to a serving platter, sprinkle generously with 1½ to 2 teaspoons sea salt and parsley and serve hot.

Ingredients

Kosher salt

3 lbs

Large Yukon Gold potatoes, diced into 1 1/2 to 2 inch pieces

2-3 tbsp

Vegetable oil

Optional minced parsley, for garnish

Toasted Israeli Cous Cous with Pine Nuts and Parsley

From: Jon Dine

Holiday: Any holiday

Instructions

1:

Melt 1 tablespoon butter in heavy large saucepan over medium-low heat. Add pine nuts and stir until golden brown, about 8 minutes. Transfer to small bowl.

2:

Melt remaining 4 tablespoons butter in same pan over medium heat. Add shallots and sauté until golden, about 10 minutes. Add couscous, cinnamon stick, and 2 bay leaves and stir until couscous browns slightly, stirring often, about 5 minutes. Add boiling water per box instructions and add broth (cook on low simmer until water is absorbed). Stir in currants and toasted pine nuts

3:

Serve in baking dish.

Ingredients

3-4 tbsp

Butter/margarine, divided (can also use vegetable oil)

2/3 c

Pine nuts (about 3 1/2 oz)

2/3 c

Finely chopped shallots

3 c (16 oz)

Israeli toasted couscous

1

Large cinnamon stick

2

Fresh or dried bay leaves

1 tsp

Pareve consommé per cup of boiling water

1 tsp

Salt

1/2 c

Currant

Chili Lime Delicata Squash

From: Kaylin Bugos

Holiday: Rosh Hashanah

Instructions

- 1:**
Preheat oven to 425 degrees and line a sheet pan with parchment paper.
- 2:**
Cut squash in half horizontally and scoop out seeds. Slice the squash into rings, approximately 1/2 inch thick.
- 3:**
Brush one side of squash rings with olive oil, sprinkle generously with chili lime seasoning, and place on prepared sheet pan. Flip squash to other side and repeat. The amount of seasoning used can be adjusted to taste, though I like it best when nearly covered with seasoning.
- 4:**
Be careful not to crowd the pan, leaving a bit of space between each ring. Roast for approximately 25 minutes, until a fork slides through easily.

Notes

Even calling this a recipe feels like a bit of a stretch - it's really just a well-seasoned roasted vegetable! Despite that, this is the dish that gets requested year after year, and it's become a Rosh Hashanah tradition at my table (and also a tradition that I spend several weeks prior to Rosh Hashanah hoping delicata squash will be available in stores in time).

Ingredients

- 3**
Delicata squash
- 3 tbsp**
Olive oil (approximate)
- Trader Joe's Chili Lime seasoning or Tajun Classic seasoning

Applesauce Noodle Kugel

From: Samantha Zenlea
Source: My aunt

Holiday: Rosh Hashanah
(but really any holiday)

Instructions

- 1:**
Boil the egg noodles according to package directions. In a separate mixing bowl, beat the eggs and mix with applesauce, oil, and vanilla.
- 2:**
Add the remaining dry ingredients and mix everything together well. Add cooked noodles into bowl, making sure all noodles are coated in the batter. Add raisins if you want.
- 3:**
Bake in 9x13 pan or two smaller pans at 350F for about an hour.

Notes

This is the first recipe I learned to bring for Shabbat meals in college, and it became my signature dish. Even though my cooking has advanced considerably since then, this is an old favorite that still is requested by old college friends every now and then.

Ingredients

16 oz
Wide egg noodles

1 1/2 c
Applesauce

3/4 c
Oil

3/4 c
Sugar

1 1/2 tsp
Vanilla

1 1/2 tsp
Cinnamon

Pinch of salt

Handful of raisins (optional)

Dairy

Dairy *adjective*: Foods containing milk. Religious Jews wait as long as six hours or as short as two minutes after clearing the table to consume these items after eating meat.

- 1: The Correct Dairy Noodle Kugel
- 2: Roasted Garlic Pumpkin Smashed Potatoes

The Correct Dairy Noodle Kugel

From: Rebecca Gerr
Source: The Gerr Family

Holiday: Yom Kippur Pre-Fast or Break-Fast

Instructions

- 1:**
Parboil noodles.
- 2:**
Beat eggs well. Add cottage cheese and sour cream to eggs.
- 3:**
Add salt, sugar, vanilla, milk, and cinnamon. Add mixture to noodles. Grease 9x13 pan and cook at 400F uncovered.

Notes

It's not break fast without this kugel. This is delicious with raisins, but my late grandmother told us that "we don't like raisins." Add them, but don't tell!

Ingredients

- 16 oz**
Broad egg noodles
- 4**
eggs
- 1 c**
Cottage cheese
- 1 c**
Sour cream (yogurt works)
- 3/4 c**
Sugar
- Salt
- 1 capful**
Vanilla
- 1—1 1/4 c**
Milk (judge it)
- Cinnamon

Roasted Garlic Pumpkin Smashed Potatoes

From: Kaylin Bugos

Holiday: Sukkot

Instructions

- 1:** Preheat oven to 350F. Cut the top off the garlic, place the garlic in the center of a piece of foil, drizzle with a bit of olive oil and wrap the foil around the garlic, creating a small packet. Roast for approximately 30 minutes.
- 2:** When the garlic is roasting, fill a pot with water, add the potatoes and a generous pinch of salt, and cover. Cook over medium heat until a knife slips into the potatoes like a hot knife through butter.
- 3:** Drain the potatoes and place in a large bowl. Gently smash the potatoes with the back of a fork and add the butter. Let it melt into the potatoes.
- 4:** Remove the garlic from the foil and allow it to cool. Squeeze the cloves into a small bowl and smash with a fork.
- 5:** Add the pumpkin puree, roasted garlic, milk, the 1/3 c parmesan cheese, and a generous pinch of salt. Smash together with the back of a fork to your desired texture—I prefer smashing them well, nearly to a mashed potato texture, but they can also be left with larger chunks of potato still intact.
- 6:** Add the parsley, cracked pepper and more salt if needed. Stir to blend. Spoon into an oven safe baking dish. Sprinkle the remaining 1/4 c of cheese over the top and drizzle with a bit of olive oil. Place under the broiler just until the cheese begins to melt and the tops of the potatoes start to brown.

Notes

This is a recipe that gets a lot of doubters at first, because adding pumpkin to potatoes is a foreign concept to many. They change their minds once they try it though. The pumpkin adds a really wonderful creaminess without relying on heavy amounts of cream and butter, and the roasted garlic creates a great depth of flavor.

When told this recipe would be going into the cookbook one friend responded, “I will never actually make it because I believe only you should make it, but I support the world knowing about it.”

Ingredients

- 1** Head garlic
- 1 lb** Yukon gold potatoes
- 3 tbsp** Butter
- 1 c** Pumpkin puree (canned or homemade)
- 1/4 c** Milk (any kind)
- 1/3 c** Grated parmesan cheese + another 1/4 c, divided (the real stuff is preferable, but the pre-grated tub has worked for me when it was all I could get!)
- 2 tbsp** Minced fresh parsley
- Sea salt, to taste
- Cracked blacked pepper, to taste
- Olive oil, to taste