

COOK ALONG WITH JENNY – 2021

Appetiser

Tuna patties with tomato salsa

4 tins of tuna drained and flaked
1 onion chopped
1 large stalk celery chopped
1/2 red pepper
2 eggs
1/4 to 1/2 cup matza meal
Salt and pepper

Tomato salsa

1 can tomato sauce
1 onion chopped
1/2 red pepper
1 tbsp tomato paste
Salt
Pepper
Onion powder
Paprika

Preheat oven 180C

For the patties put all the ingredients in a bowl mix together and shape into rounds and place on a sprayed baking sheet and bake in the oven for 25 min.

For salsa put the onion and pepper in a pot and cook till soft add the sauce and paste and cook till it's nice and thick sauce

To serve

Pour the salsa over the tuna patties

Main course

Sweet and sour chicken

2 lbs either chicken supreme or parrot cut into bite size pieces

1-2 cups potato starch

Salt

Oil for frying

Sauce

1/2 cup apricot jam

1 tbsp brown sugar

1 tbsp vinegar

1 tbsp Pesach soy sauce (if you don't have leave it out)

1/2 tsp garlic powder

1/2 tsp ground ginger

Coat the chicken pieces in potato starch and salt and lightly shallow fry till golden do this in batches Remove to drain

Combine ingredients for sauce in a pot and bring to a boil

Return chicken to clean pan and coat with the sauce Best served over mashed potato

Dessert

Cinnamon crumb cake

1 cup sugar
1 cup brown sugar
1 tsp baking powder
1 tbsp vanilla sugar or vanilla extract
1 cup oil
4 eggs
1 cup potato starch

Cream oil and sugars, add eggs. Mix till all incorporated. Mix in rest of the ingredients then pour into a 9x13 pan bake at 180 for 20 min then AC/DC the crumb

Mix together in another bowl

2 tsp cinnamon
1/2 cup oil
1/2 box crumbled lady fingers
1/4 cup sugar
1/4 cup brown sugar

Mix all together then crumble over the top of the cake Bake an additional 35 min (may need more)