

WRJ Holiday Cookbook 5785



**WOMEN OF
REFORM JUDAISM**



Thank you to those who submitted recipes to share for our Hanukkah Appetizers, Cocktails, and Schmooze held December 19, 2024. Please enjoy these recipes.

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Drinks



Blue Maccabee



Submitted by Patricia Brakman

Total prep time: 10 minutes **Servings:** 1

Ingredients:

- Lime wedge
- Coarse or granulated sugar
- Ice cubes
- ¼ cup white grape juice
- 2 tablespoons (1 oz) vodka
- 2 tablespoons (1 oz) blue curacao
- 1 tablespoon fresh lime juice

How to Make:

1. Moisten the rim of a chilled martini glass with lime wedge.
2. Sprinkle sugar onto a small plate and dip the moistened rim into the sugar to coat lightly.
3. Fill the cocktail shaker with ice. Add grape juice, vodka, curacao and lime juice. Cover and shake.
4. Strain into the martini glass.

Gelt Gimlet



Submitted by Patricia Brakman

Total prep time: 10 minutes **Servings:** 1

Ingredients:

- Powdered cocoa
- Grinder chocolate sugar
- Ice cubes
- 3 Ounces chocolate vodka
- 1 teaspoon chocolate liqueur
- 2 teaspoon orange liqueur
- (you may substitute the liqueurs with ½ ounce Sabra, but we found it hard to obtain)

How to Make:

1. Moisten the rim of a chilled martini or cocktail glass with water.
2. Sprinkle cocoa powder onto a small plate and dip the moistened rim into the cocoa powder.
3. Grind some chocolate sugar into the bottom of the glass.
4. Add Ice and then all liquids into a cocktail shaker. Shake well
5. Strain into the glass.
6. Toast to a Happy Chanukah!

Peach Mimosa (Virgin or Alcoholic)

Submitted by Bernice Porrazzo

Total prep time: 10 minutes **Servings:** 1

Supplies needed: Measuring cup

Ingredients:

- 2 ounces chilled peach puree or peach nectar
- 4 ounces chilled nonalcoholic sparkling wine or sparkling white grape juice

How to Make:

1. Pour the peach puree or nectar into a champagne flute; top with the sparkling wine or grape juice, and stir gently with a bar spoon. Serve right away.

Substitutions:

- No nonalcoholic sparkling wine or grape juice? Try sparkling tea or sparkling apple cider.
- Want this drink with alcohol? Use prosecco or other sparkling wine in place of the nonalcoholic sparkling drink.

Variations:

- To turn this into a mimosa, use fresh orange juice in place of the peach puree or nectar.

Notes:

- To make peach puree, halve and pit a ripe, juicy peach (no need to peel). Place it in a blender and puree until smooth. If making peach puree from frozen peaches, defrost them completely in the refrigerator, then puree as much as you need.

Pear Coconut Cooler



Submitted by Bernice Porrazzo

Adapted from Bon Appetit in 1975

Total prep time: 10 minutes **Servings:** 6

Supplies needed: Electric mixer/blender, pitcher

Ingredients:

- 3 cups Pear nectar
- 1 can Coconut cream (15 oz can)
- 1 cup Rum, light
- 1 cup Club soda
- 1/2 cup Lime juice
- Ice

How to Make:

1. Combine all the ingredients in the blender and mix thoroughly; you may need to split the components into two batches if the blender is normal, household size.
2. Pour the blended mix into the pitcher which contains ice.

Appetizers



Artichoke Heart Dip



Submitted by Wendy Kohlenberg

Servings: 12+

Ingredients:

- 1 can (14 oz) artichoke hearts, drained
- 1 cup mayonnaise
- 1 cup Parmesan cheese
- Stone wheat crackers or crackers of choice

How to Make:

1. Preheat oven to 375°F
2. Chop drained artichoke hearts into small pieces, add mayonnaise and cheese. Mix until well combined.
3. Spread mixture in oven safe 9 X13 serving dish.
4. Bake in the preheated oven until bubbly and golden brown, about 15 to 20 minutes.
5. Serve and ENJOY!

Baked Brie (without puff pastry) (Gluten Free)

Submitted by Tamara Glick

Servings: 4-6

Ingredients:

- 1 large wheel of brie (12-16 oz)
- Fig jam
- Fresh rosemary, finely chopped
- Pecans, chopped

How to Make:

1. Preheat oven to: 375 degrees F.
2. Score the brie: Using a serrated knife, make parallel cuts across the top rind, spacing them about ½ inch apart, and cutting just through rind but not through the cheese. Then, turn the brie 90 degrees and score perpendicular to your initial set of cuts, keeping the same ½-inch spacing. You'll create a crosshatch pattern on the top of the cheese. Cut just deep enough to get through the rind without cutting through the cream of the cheese—cutting too deeply could cause the brie to lose its shape and structure during baking.
3. Place the scored brie in a small cast iron skillet or oven-safe serving dish. Spread two-thirds of the jam over the brie and dollop the remaining jam around the sides. Sprinkle the rosemary and pecans over top.
4. Bake for 12 to 15 minutes, in preheated oven until the cheese is soft and just starts to ooze out.
5. Place it on a heat-resistant surface and make sure to warn your guests about the heat.
6. Serve with sliced, tart apples, sliced pears, crackers, or baguette.

Notes:

- Don't worry if fig jam isn't your taste! This recipe is just as delicious with other combinations:
 - Apricot + rosemary + pecans
 - Raspberry + rosemary + pecans
 - Cranberry + orange zest + nutmeg + walnuts

Baked Brie (with puff pastry)



Submitted by Tamara Glick

Servings: 4-6

Ingredients:

- Defrost 1 frozen puff pastry sheet in the refrigerator overnight.
- 1 large wheel of brie (12-16 oz)
- Fig jam
- Fresh rosemary, finely chopped
- Pecans, chopped
- Egg wash: mix 1 egg with a tsp of water

How to Make:

1. Preheat oven to: 375 degrees F.
2. Place brie in the center of a rolled out piece of puff pastry on a baking sheet. Spread your jam on top of brie then wrap up tightly, pressing edges together.
3. Place the brie back in your refrigerator for 10 minutes to chill before baking. Chilling the puffed pastry with help it puff up properly.
4. Once chilled, brush the puffed pastry with egg wash all over, even on the sides and sprinkle your herbs and nuts on top. The egg wash helps develop a nice brown crust on pastry.
5. Place in preheated oven for 25 minutes. Remove, let stand for 10 minutes. If you don't let stand for 10 minutes, the brie will just ooze everywhere once cut which is yummy but can be messy and hard to serve.
6. Drizzle with honey and sprinkle fresh herbs on top.
7. Serve with sliced, tart apples, sliced pears, crackers, or baguette.

Brie Bites



Submitted by Bernice Porrazzo

Servings: 24

Ingredients:

- Frozen mini puff-pastry shells
- 3 oz French Brie Cheese, rind removed
- 2 TBSP Raspberry preserves
- 24 Pecans chopped
- 1 tsp Flaky Sea salt

How to Make:

1. Preheat oven to 350°F.
2. Unroll 1 sheet puff pastry on a lightly floured work surface and cut into 24 small squares. Place the squares in the mini muffin tin to create your pastry cups.
3. Cut brie into 24 small pieces.
4. Spoon ½ teaspoon raspberry preserves into each cup; top evenly with brie pieces and pecans.
5. Bake 7-8 minutes, until cheese melts
6. Sprinkle w/sea salt, serve immediately

Crab Cream Cheese Dip



Submitted by Wendy Kohlenberg

Servings: 24+

Ingredients:

- 2 - 8 oz packages of light cream cheese, softened
- 8 oz. of imitation crab
- Worcestershire sauce
- Garlic powder
- Bottle of cocktail sauce
- Crackers to serve with dip

How to Make:

1. Dice crab.
2. Add a little garlic powder and 2 dashes of Worcestershire sauce to softened cream cheese. Mix in a bowl.
3. Add crab and mix it altogether thoroughly.
4. Form into a ball, cover in plastic wrap and chill until hardened at least 3 hours.
5. Pour cocktail sauce over the ball and serve with crackers of your choice. ENJOY!

Lox Spread in Filo Cups

Submitted by Carol Berger

Ingredients:

- 45 frozen mini filo cups
- 8 ounces cream cheese, at room temperature
- 3/4 cup roughly chopped smoked salmon (about 4 ounces)
- 1/2 cup creme fraiche or sour cream
- 1 tablespoon roughly chopped drained capers
- 1 tablespoon finely chopped shallot
- 1 teaspoon lemon zest plus 1 tablespoon lemon juice
- 2 tablespoons chopped fresh dill
- 2 tablespoons chopped chives

How to Make:

1. Preheat the oven according to the package instructions for the filo cups. Put the filo cups on a baking sheet and bake until golden brown and crispy according to the package instructions. Let cool.
2. In a medium bowl, mix together the cream cheese, salmon, creme fraiche, capers, shallot, lemon zest and juice, 1 tablespoon of the dill and 1 tablespoon of the chives. Transfer the mixture to a ziptop bag. Cut an approximately 1-inch opening in the corner of the bag. Pipe the salmon mixture evenly among the filo cups, filling them to the top OR just spoon into the cups
3. Mix together the remaining dill and chives, then sprinkle some of the herbs on top of each cup to garnish. Serve immediately.

Maggiano's Stuffed Mushrooms



Submitted by Lois Oberlander

Cooking Time: 20 minutes prep + 20 minutes baking time

Servings: About 16

Ingredients:

- Stuffing mushrooms – About 15-18 large ones
- Spinach – 1 8oz bag or 1 bunch fresh, chopped
- Olive oil – 1 tbsp
- Garlic – 1 tbsp minced
- Cheese – 1 cup shredded or crumbled (I used shredded mozzarella)
- Butter – 1 or 2 1/4lb sticks depending on how lean you want this to be, softened and at room temperature
- Italian seasoning (store bought) – to taste
- Breadcrumbs – 2 or 3 tbsp, plain or Italian
- Salt to taste
- Pepper to taste

How to Make:

Spinach-Cheese Stuffing:

1. Heat oil and add minced garlic.
2. When the garlic starts browning, add the spinach and cook until it reduces.
3. Stir in some salt and pepper and cook until dry or turn off heat and drain the water.
4. When the cooked spinach has cooled down, add the shredded cheese and mix to form a good binding between the two

Butter Mix:

1. Add Italian seasoning, salt and pepper to the soft butter so the butter is flavorful and tastes right to you (I used about 3/4tbsp seasoning and a pinch of salt and pepper to about 1.5 sticks of butter)
2. Stir well to form a good blend of the butter and spices
3. Add some breadcrumbs and mix with the butter-spice mix

Bring it all together:

1. Take the stems off from the cleaned mushrooms to reveal the gill-portions and exposing the stuffing area
2. Fill in the mushroom caps with the spinach-cheese mix to the top
3. Add a good amount of butter to top off the stuffed mushrooms
4. Optionally, sprinkle a dash of the Italian seasoning to finish off the assembly
5. Arrange stuffed mushrooms in a baking tray (greasing not required)
6. Pre-heat oven at 350 degrees, and bake for about 20 minutes

Maggiano's Stuffed Mushrooms (Continued)



Submitted by Lois Oberlander

How to Make:

- If you do not have ready to use Italian seasoning, never mind. You can make your own with any combination of these ingredients or come up with other ones too!
- Salt, chili powder, paprika, pepper, garlic, herbs (basil, parsley, coriander, etc), chili flakes, oregano, etc. I used this spice mix: *Sylvia's Sizzlin' Hot Spice*

Marinated Chickpeas with Whipped Feta



Submitted by Laila Cohen

Servings: 4-6

Ingredients:

Marinated Chickpeas:

- 2 – 15 Oz. cans chickpeas, rinsed and drained
- 3 TBSP olive oil
- 1 tsp dried oregano
- ½ tsp smoked paprika
- 3 TBSP fresh cilantro chopped
- ½ tsp salt
- ½ tsp black pepper

Whipped Feta:

- 8 Oz block of feta cheese
- 4 Oz cream cheese
- ¼ C plain Greek yogurt
- 1 garlic clove, minced
- Zest of ½ of a lemon
- 1 TBSP honey
- ¼ C water

Assembly and Serving:

- Either serve on a single platter or individual plates by spreading a generous layer of the whipped feta on the bottom of the serving dish or plate.
- Spoon the marinated chickpeas on top of the whipped feta.
- Optional: decorate the top with a drizzle of extra olive oil and sprinkle some additional smoked paprika or black pepper for extra flavor.
- Serve the Marinated chickpeas with whipped feta as a delicious appetizer or side dish with pita bread, crackers, naan, or fresh vegetables for dipping.

How to Make:

Marinated Chickpeas:

1. In a large bowl, place the drained and rinsed chickpeas.
2. In a separate bowl, whisk together the remaining ingredients.
3. Pour the olive oil mixture over the chickpeas and toss to coat them evenly.
4. Set aside and let the chickpeas marinate while you prepare the whipped feta. This will allow the flavors to meld together.

Whipped Feta:

1. In a food processor, add all the whipped feta ingredients and blend until smooth and creamy.
2. If mixture is too thick, add a little more water to achieve desired consistency, about ¼ C.
3. Taste the whipped feta and adjust the seasoning, if necessary, by adding more honey and/or lemon if desired.
4. Set aside to assemble.

Phyllo Triangles



Submitted by Sherri Feuer

Recipe originally from Sherri's friend Sheri!

Servings: about 60 triangles

Ingredients:

- 1 lb. fresh mushrooms
- 3 TBSP butter, + ½ Lb. (for assembly) + more for greasing baking sheet
- 1 TBSP oil
- 2 large leeks, whites only, finely chopped
- ¼ C fresh chives, finely chopped
- ½ C sour cream
- 1 TBSP dried dill weed
- ½ tsp salt or to taste
- ¼ tsp pepper or to taste
- ¾ box of Phyllo dough, defrosted overnight in the refrigerator

How to Make:

1. Wipe mushrooms clean and mince very finely, including stems.
2. Squeeze all moisture out of mushrooms a handful at a time in a tea towel.
3. Melt 3 TBSP butter and 1 TBSP oil in large skillet.
4. Sauté the mushrooms, leeks and chives over moderate heat until all moisture has evaporated, stirring frequently, for about 10 minutes.
5. Set aside to cool.
6. Add sour cream, dill, salt and pepper to taste and stir to blend thoroughly.
7. Melt ½ Lb. butter and set aside.

Assembling the Phyllo Triangles:

1. Grease baking sheet with butter.
2. Preheat oven to 350 F degrees.
3. Cover phyllo dough with a warm damp towel.
4. Uncover phyllo dough and remove a sheet. Cover the rest of the sheets with warm, damp towel until ready to use.
5. Brush 1 sheet with melted butter, then stack a second sheet on top and butter again.
6. Lay the buttered phyllo sheet, long side facing to you on a cutting board. Cut into 5 equal parts using a sharp knife.
7. Place about 1 tsp of filling (recipe above) on the first strip about 1" from top. Fold a corner across the filling and then continue to fold as if you were making a folded flag, until the strip is all folded. Filling will expand as it cooks, so do not wrap triangles too tight. Tuck any excess phyllo under.
8. Place each triangle (seam side down) on the buttered baking sheet and brush the top with butter. Continue until you have the desired number of triangles.
9. Bake in upper 1/3 of oven for about 25 minutes or until triangles are well browned and filling is bubbling and hot. Serve immediately.
10. If making these appetizers in advance, filled unbaked triangles can be refrigerated 24 hours before baking or may freeze. See Note for instructions on freezing.

Phyllo Triangles (continued)



Notes:

1. Completed triangles freeze beautifully and are ready in minutes for a quick appetizer.
2. Prepare as above but omit the final brushing with butter and place the unbaked triangles on an unbuttered baking sheet (on waxed paper) and freeze overnight.
3. When frozen, wrap in clear plastic wrap or Ziploc bag until needed.
4. When ready to bake, DO NOT defrost!
5. Put frozen triangles on a buttered baking sheet brush with butter and bake at 350 F degrees for 45 minutes until well browned and hot. Serve immediately.

Potato Knishes



Submitted by Simona Seiderman

“Many, many years ago, when I made this recipe for the first time, I actually made mashed potatoes for the dough - with milk, margarine, salt and pepper. The recipe then called for 6 cups mashed potatoes! To clarify the directions, I have since changed it to: Mash 6 cups peeled, boiled potatoes until smooth. The dough was really sticky and hard to work with. That is when I realized I had misunderstood the recipe!

My second attempt proved to be a success. The knishes smelled and tasted like my Aunt Regina (z”l) had been in the kitchen making the knishes with me.

Due to their wonderful taste, my family renamed them, Delicious Knishes.”

Servings: 3 dozen

Ingredients:

Filling

- Brown 2 cups ground meat and drain off the fat
- Beat 2 eggs
- Mash 1 cooked potato
- Sauté 1 large chopped onion until the onions are translucent

Dough

- Beat 2 eggs
- ¼ cup vegetable oil
- Mash 6 cups peeled, boiled potatoes until smooth
- ¼ teaspoon pepper
- 2 teaspoons salt
- ¾ cup flour

Notes:

- The knishes can be frozen. Thaw in the refrigerator overnight, then reheat in the oven at 325 F degrees for 25 minutes.

How to Make:

1. Add the filling ingredients together and mix well in a Cuisinart, set aside to cool down.
2. Add the dough ingredients together and mix well, set aside.
3. Preheat the oven to 350 F degrees
4. Dust a little flour on the surface you will be making the knishes on
5. Create 1½ inch balls with the dough, and then flatten the balls into circles
6. Add a teaspoon of the filling in the middle of the circle and close the circle by pinching the top together – then shape into a ball and place the pinched side up on a greased cookie sheet
7. Bake for approximately 50 minutes or until browned on the bottom

Potato Spinach Knishes



Submitted by Bernice Porrazzo

Servings: 20-80 appetizer size

Special Utensils: bowls, rolling pin, frying pan, silicone mat, metal tongs or spatula

Ingredients:

- 20* slices (fresh) White, wheat or honey wheat bread Crusts removed
- 1 cup Cold mashed potatoes, Your recipe
- 1/8 cup onions Finely chopped, sautéed, cool
- 1/2 package Chopped frozen spinach** Defrost in refrigerator, squeeze water till dry
- 1/2 tsp of each- Freshly ground pepper and salt, garlic powder and paprika to taste. May like more or use 1/2 tsp hot pepper sauce in place of ground pepper
- 2-4 Whole Eggs, divided May need more
- 1/4-1/2 cup Grape seed oil or butter for frying, May need more

How to Make:

1. Beat 2 eggs in small bowl, set aside.
2. Use a rolling pin to flatten crust-less store bought sandwich bread of choice on a silicone mat, one at a time. Set aside.
3. Mix in large bowl: mashed potatoes, cooked sautéed onions, 1 whole egg, squeezed dried spinach, salt, pepper (or pepper sauce), garlic powder and paprika to taste.
4. Spoon potato filling onto bottom 1/2 of long side of rectangle bread slice, don't fill to the ends.
5. Turn over top, unfilled side to cover the filling. Pinch together to seal using some beaten egg.
6. Heat oil/butter in the pan on medium until hot.
7. Dip potato knishes one at a time in the beaten egg.
8. Place the uncooked knishes into the hot oil/butter and fry for 1-2 minutes on each side. Do not burn.
9. Remove when lightly brown color to paper toweled plate to soak up the excess oil/butter.
10. Repeat dipping into the beaten egg and frying until all knishes are done on each side.
11. Add more beaten egg for dipping and oil/butter if needed.
12. Cut in quarters, halves, or leave whole. Serve immediately w/mustard or freeze for later use.
13. To freeze: when cool, place each one in a single row on a tray lined w/grease proof paper then freeze. When each knish is individually frozen, place into a freezer Ziplock baggie. May freeze up to 1 month.
14. There is no need to defrost. Place frozen individual pieces onto a foil lined tray sprayed w/Pam and bake in 350 F oven for 10-15 minutes or until hot.

Notes:

- *May need more bread, depending on how much you fill the slices.
- **May use gluten free bread
- ***May omit spinach and/or add other veggies of choice.

Roasted Red Pepper Walnut Dip



Submitted by Meredith Olson

Servings: 12

Ingredients:

- 3/4 c. walnuts, toasted
- 1/2 c. raisins
- 1/2 c. plain yogurt
- 1/4 t. salt
- 12oz jar of roasted red bell peppers, drained

How to Make:

Place all ingredients in a food processor until smooth. Serve with pita wedges, pita chips, or thinly sliced baguette slices

Smoked Salmon Cheese Ball



Submitted by Patricia Brakman

From Garlicandzest.com

“I made this for my Chanukah party. I lined a large dreidel cookie cutter with plastic wrap and filled it with the cheese ball recipe. I used bagel chips as a dipper.”

Total Time: 2 hours and 15 minutes **Servings:** 12

Ingredients:

- 5 ounces goat cheese at room temperature
- 4 ounces cream cheese at room temperature
- ½ teaspoon lemon zest
- 1 tablespoon prepared horseradish
- 1 teaspoon Worcestershire sauce
- 2 ounces smoked salmon
- 1 tablespoon chives minced
- ¼ cup Everything Bagel Seasoning use a low-sodium store-bought brand or assemble your own.

How to Make:

MAKE THE SALMON CHEESE BALL

1. Place 5 ounces goat cheese and 4 ounces cream cheese in a mini prep food processor and pulse until combined and very smooth and creamy.
2. Add ½ teaspoon lemon zest, 1 tablespoon prepared horseradish and 1 teaspoon Worcestershire sauce and pulse several times until well incorporated.
3. Add about half of the 2 ounces smoked salmon to the cheese mixture and pulse until it's smooth and creamy and no lumps of salmon appear.
4. Transfer the salmon mixture to a small bowl. Mince 1 tablespoon chives and add to the salmon. Mince the remaining 1-ounce salmon and add to the cheese mixture, stirring until evenly combined.
5. Line a small 1 cup bowl (that has the basic shape that you'd like your cheese ball to be) with plastic wrap, leaving the ends hanging over the bowl. Transfer the cheese mixture to the bowl and gently wrap the ends of the plastic wrap over the salmon ball. Refrigerate for at least 2 hours and up to 24.

Smoked Salmon Cheese Ball (continued)

How to Make:

COAT THE CHEESE BALL:

6. Add $\frac{1}{4}$ cup Everything Bagel Seasoning to a bowl and spread in an even layer. Remove the plastic wrap from the salmon cheese ball and rest it in the seasoning.

7. Carefully turn it over until it's well-coated. Transfer the smoked salmon cheese ball to a serving platter and sprinkle with extra chopped chives for garnish, if desired.

8. Serve with bagel chips, crackers or crudite.

Notes:

- To make your own Everything Bagel Seasoning, combine:
 - 1 tablespoon toasted sesame seeds
 - 2 teaspoons minced dried onion
 - 2 teaspoons minced dried garlic
 - $1\frac{1}{2}$ teaspoons black sesame seeds
 - $1\frac{1}{2}$ teaspoons poppy seeds.
- I don't add extra salt because the salmon ball has enough sodium. If you use a store-bought blend, check it for how salty it is and scale back accordingly... if it's very salty, add a small sprinkle of seasoning or swap it for freshly minced chives.

Smoked Salmon Dip



Submitted by Diane Heiman

From Martha Stewart Test Kitchen

Makes: 1 and 1/3 cups

Ingredients:

- 1/4 cup mayonnaise
- 4 ounces cream cheese
- 1 Tablespoon capers, rinsed and drained
- 1 Tablespoon of finely diced red onion
- 2 teaspoons fresh lemon juice
- 1/2 teaspoon prepared (white not red) horseradish
- 2 ounces of smoked salmon and another 2 ounces of thinly sliced and coarsely chopped smoked salmon
- 1 Tablespoon fresh chopped parsley

How to Make:

Put all ingredients in a food processor except the chopped smoked salmon and process until smooth about 20 seconds. Put into a small bowl and stir in chopped salmon and top with parsley. We serve this with bagel chips and thickly sliced cucumbers (my husband is gluten free). Enjoy!

Stuffed Mushrooms



Submitted by Meredith Olson

Servings: 16-20

Ingredients:

- 16-20 medium mushrooms, stems removed
- ½ lb. unsalted butter (room temp)
- 4 shallots, finely chopped
- 2 cloves garlic, finely chopped
- 5T. chopped parsley
- 2T chopped walnuts
- Salt & pepper to taste

How to Make:

1. Mix all ingredients thoroughly and fill mushroom caps
2. Five minutes before serving, place mushrooms in a well buttered baking dish and broil until butter has melted and bubbly.

Tater Tot Cups with Smoked Salmon & Creme Fraiche

Submitted by Tamara Glick

Servings: 24 mini muffins

Supplies needed: Measuring cup

Ingredients:

- 800 gm (almost 1 ½ Lb.) bag of tater tots
- 500 gm (about 1 LB. 1 oz) crème fraîche or sour cream
- 1 pkg smoked salmon (enough for 24 mini muffin tins)
- Chives, chopped

How to Make:

1. Preheat oven to 400°F
2. In each mould (mold) of a non-stick, metal 24 cup mini muffin pan, place 3 frozen tater tots
3. Bake until tater tots are hot, 12-14 minutes
4. Remove pan from oven and place on a dry kitchen towel
5. Using the back of a spoon or melon baller, smush the tots into cup shapes to fill the moulds
6. Return to oven and bake until brown and crispy, about 30 minutes
7. Remove from oven and transfer cups from pan to a cooling rack set over a baking sheet. They can sit at room temperature for up to 2 hours
8. When you're ready to serve, pop them back into the oven just to warm them through
9. Fill each cup with a dollop of crème fraîche or sour cream
10. Roll a strip of smoked salmon into a little rose (or simply cut small strips to lay across the top of the cup)
11. Sprinkle with chopped chives and serve immediately

Variations:

- Instead of smoked salmon, try salmon roe or lumpfish caviar!
- Not a fan of chives, sub in dill, instead.
- Try whipping the crème fraîche, and/or add finely chopped herbs to the crème fraîche before filling, and pipe the whipped crème into the tot cups with a piping bag.

Latkes



Apple Latkes



Submitted by Janet Katz

From WRJ Centennial Cookbook Collection:

Shared by Temple Sholom Sisterhood – Vancouver, British Columbia, Canada

“I found this recipe through WRJ during our Centennial celebration. It was shared along with other recipes and has become a family favorite.”

Servings: 12

Ingredients:

- 3 Cups Chopped Cooking Apples
- 2 Eggs
- 3 Tbsp. Sugar
- 1 tsp. Salt
- 1 tsp. Cinnamon
- 1/3 Cup Water
- ¾ Cups Sifted All-Purpose Flour
- 1 tsp. grated Lemon Peel (optional)
- Vegetable Oil for frying
- Topping: Combine 1 tsp cinnamon with ¼ cup sugar

How to Make:

1. Whisk eggs until foamy. Add sugar, salt, cinnamon and water to eggs and mix until well blended. Stir flour into mixture and blend well. Add chopped apples (approx. 1/4-inch dice) and lemon peel (optional) and stir.
2. Pour enough oil to cover bottom of a large pan and allow oil to heat over medium high burner. For each latke, drop about ¼ cup of mixture into hot oil and flatten slightly. Fry on each side until golden brown. Add oil as needed. Drain on paper towels.
3. Serve warm and sprinkle with cinnamon/sugar. Can be made ahead and reheated.

Notes:

- I used Rome Beauty apples but other cooking/baking varieties will also work well. These latkes received thumbs-up from everyone in my family! This recipe is a winner as a snack, breakfast treat, side dish or dessert. They absorb much less oil than potato latkes.

Artichoke Potato Latkes



Submitted by Bernice Porrazzo

Prep Time: 20 minutes **Cook Time:** 20 minutes **Servings:** 6-8

Special Utensils: Food processor, large nonstick skillet or frying pan

Ingredients:

- ½ red onion, grated
- 3 LB potatoes, unpeeled
- 1 can artichoke hearts in water, drained and minced
- 2 eggs, beaten
- 1 tsp fresh parsley, minced
- 2 dashes red pepper hot sauce
- ¼-½ C grated parmesan cheese
- ¼-½ C matzo meal* or flour
- oil or butter for frying
- salt and freshly ground pepper to taste

How to Make:

1. Grate onion and potatoes (leave skins on) in a food processor
2. Transfer vegetables, including liquid, to a large bowl
3. Add to bowl: minced artichoke hearts and beaten eggs, mix well
4. Add to bowl: minced parsley and remaining 3 ingredients
5. Mix step 4 well, batter will be watery
6. Turn stovetop to medium to heat up skillet or frying pan then add oil or butter to pan
7. Once oil or butter is hot, turn heat down to medium low and using a soup spoon drop latkes batter carefully in the pan, without spattering the grease
8. Fry for 3-5 min on each side, more if you like latkes really browned
9. Sprinkle salt on top to your taste, add extra pepper if you like the latkes to taste extra spicy!

***Kosher for Passover.**

Potato Latkes



Submitted by Janet Katz

“The recipe for potato latkes is one that I've been using for decades. Every year for our Sisterhood Chanukah Bazaar I prepare batter for potato latkes and our team of cooks stand at the stove frying latkes for hours. We go through 50 lbs. of potatoes each year and sell them, along with other food items, as part of our fundraising efforts. The aroma of latkes frying in the kitchen wafting through the social hall keeps a steady stream of people in line for this holiday favorite! My recipe starts with one large Cuisinart food processor! As a past consumer advisor for Cuisinart, I learned long ago that using the food processor makes grating potatoes an easy task.”

Servings: 8-10

Ingredients:

- 2½-3 lbs. Russet or All-Purpose Potatoes
- 1 lb. Yellow Onions – peeled and quartered
- 2/3 Cup Flour
- 1/3 Cup Matzo Meal
- 1 1/2 tsp. Salt
- 1 Tbsp. Baking Powder
- 3 Eggs – large or extra-large
- Vegetable Oil for frying

How to Make:

1. In a large size Cuisinart food processor, place the medium shredding disk in the top of the work bowl. Cut potatoes if necessary to fit in the feed tube, and shred all potatoes. Approximately 3 lbs. should fill the work bowl. Dump all potato shreds into a large colander and run cold water over potato shreds to remove the surface starch – set aside to drain well. (Rinsing under cold water prevents the batter from turning brown.)
2. Place the metal blade in the bottom of the work bowl and add the onion quarters. Cover work bowl and pulse until completely chopped. Leave onion in the work bowl. Add back half of the drained potato shreds and then add the flour, matzo meal, baking powder, salt and the eggs. Cover the work bowl and blend until well combined. Open cover and add the rest of the potato shreds. Re-cover and blend until well combined. Transfer to a bowl and fry potato batter in ¼” deep hot oil in a large fry pan until browned on one side. Turn over and continue cooking until second side is browned. Remove to a platter with paper towels to absorb the extra oil. Serve with your favorite accompaniment – either applesauce or sour cream.

Notes:

- Potatoes do not need to be peeled if you scrub the skins well. All quantities are approximate and you should feel free to increase amounts of flour and matzo meal slightly to adjust for potatoes with higher water content if the batter is too thin.
- This recipe can be modified for Passover use by eliminating the flour and baking powder and increasing the quantity of matzo meal.

***Pareve unless you serve it with sour cream**

Potato Latke Muffins (Mini Potato Kugels)



Submitted by Carol Newman

Adapted from Dana Shrager

Servings: 72-84 mini muffins

Ingredients:

- 5 pounds Yukon gold potatoes peeled (about 12 potatoes)
- 3 small yellow or brown onions peeled (or 2 large onion)
- 3 large eggs beaten
- 1 heaping tablespoon kosher salt or more to taste
- $\frac{1}{3}$ scant cup matzo meal
- Grapeseed oil or other neutral high-heat oil to grease pans or use cooking spray

For 48 mini muffins:

- 3.25 pounds of Yukon gold potatoes
- 2 onions
- 2 eggs
- 2 teaspoons of table salt
- 3-1/2 tablespoons of breadcrumbs or panko

**If you want to make this recipe for 4-6 people, make $\frac{1}{3}$ of the recipe.*

How to Make:

1. Preheat oven to 400 degrees F. Use convection function if available and no need to lower the temperature. Grease nonstick mini muffin pans well with oil or nonstick spray.
2. Chop onions in a food processor with knife blade and pulse until onions are finely diced. Place onions in a large colander with a plate underneath to catch excess liquid.
3. Peel potatoes and grate them in a food processor with the grating/shredding blade. Grate in 2 to 3 batches. Place grated potatoes in a colander with onions. Drain off extra liquid.
4. Combine all ingredients (except oil) in a large mixing bowl.
5. Spoon batter into muffin pans. Fill each cavity to the top, and lightly smooth the batter flat. Do NOT pack the batter down tightly. Optional to brush a little oil on the tops for more crispiness and browning. If using regular muffin pans, fill each cavity half full and cook longer.
6. Bake in a convection oven for 24-25 minutes. Check at 30 minutes for a regular oven. Muffins are ready when the outside of the muffin is golden brown and crispy. If the sides are golden, but you would like the tops more brown, place the muffins still in their pans under the broiler for 30-60 seconds. Run a blunt knife around each muffin to help remove from the pans.
7. After the first batch in the oven, run additional batches until you have used up all the batter. When I use 2 pans with 24 muffins each at the same time, I need to run 2 batches total.
8. Serve warm. Optional to top with your favorite latke toppings like applesauce or sour cream.

Potato Latke Muffins (continued)



Submitted by Carol Newman

Adapted from Dana Shrager

Notes:

- They can be made in advance and re-heated before serving. They take up less room than a latke on a warming tray and are easy to serve.
- If you have a family potato latke recipe that you love, make that batter and bake as described above.
- You can use paper towels or a tea towel to wring out excess liquid from the onions.
- I like to use pans that hold 24 muffins each. The diameter of each muffin is about 2". A very good nonstick pan is important, otherwise, the muffins tend to stick.
- If using regular muffin pans, fill each cavity half full and cook longer.
- Take out and measure all ingredients and get ready to move fairly quickly. Once potatoes are grated, they can turn a darker color.
- Make ahead: Muffins can be frozen or refrigerated and then reheated just before serving. Reheat in a 350-degree F oven on cookie sheets until warm and bubbly, about 10 minutes.

Sweet Potato Latkes



Submitted by Trish Joseph

“I have been making this recipe for as long as I have been making latkes (since I got married). I have a sweet tooth and wanted something a little different. As long as the house smells of oil, I want something sweet, and this is healthier than Sufganiyot. My family and friends love them. I make them at the same time as the regular latkes, so the house only has the oily smell once.”

Servings: 4-6 depending on the size

Ingredients:

- 2 large or 3 small/medium sweet potatoes, peeled and grated
- Pinch kosher salt
- 2 large eggs, beaten
- 4 TBSP maple syrup
- 2 TBSP flour or matzo meal
- Canola or vegetable oil for frying

Note for vegans:

- There may be several ways to replace the egg in the recipe. I have not tried these options but here are a few:
 - Flaxseed slurry – For 1 egg combine a tablespoon of ground flaxseed with 3 tablespoons of water, stir, then let stand for 15 minutes to thicken.
 - Mashed ripe bananas – ¼ cup banana for 1 egg.
 - Try “J U S T Egg”, a commercially available plant-based egg substitute. Use the package recommended substitution.

How to Make:

1. Mix the grated sweet potatoes, salt, eggs, and syrup together in a bowl.
2. Sprinkle in the flour (or matzo meal) and mix.
3. Heat the oil to medium-high, (can test the heat by placing a drop of the batter in the oil).
4. Place heaping TBSP portions of batter into the oil, spacing so that they do not touch, then flatten with a spatula.
5. Flip latkes when edges begin to brown.
6. Cook until golden brown on both sides then remove to a paper towel lined plate.
7. Keep latkes warm in 180-200 F degree oven until ready to serve.
8. They can be served with sour cream, applesauce, fruit compote or freshly made cranberry sauce.

Sides



Baba Ghanoush



Submitted by Bernice Porrazzo

Active Time: 15 minutes **Total Time:** 30 minutes **Servings:** 2-4

Ingredients:

- 2 small firm eggplants (12 ounces total)
- 2 cloves garlic, minced or finely grated
- 1/4 cup (2 1/2 ounces) tahini
- 2 tablespoons fresh lemon juice, plus more as needed
- 2 tablespoons mayonnaise or plain yogurt, plus more as needed
- 1 tablespoon honey, plus more as needed
- 1 teaspoon smoked paprika, plus more as needed
- 1/4 teaspoon fine salt
- 2 tablespoons pomegranate molasses, for garnish (optional)
- 2 tablespoons pomegranate seeds, for garnish (optional)
- Warm pita, for serving (optional)
- Cut raw vegetables, such as carrots and cucumber, for serving (optional)

How to Make:

1. Position a rack about 6 inches from your oven's broiler element and preheat on HIGH. Line a rimmed baking sheet with foil, if desired. Using the tip of a sharp knife, pierce each eggplant twice. Place the eggplants on the prepared baking sheet, and broil until blackened on one side, 3 to 5 minutes. Using tongs, rotate them and broil until blackened all around. (This may also be done on a grill or on a gas stovetop.) The skin will become crisp, and the eggplant's juices will begin to run when they're ready. Remove from the oven and let cool for 10 minutes.
2. Place the eggplant on a large plate or platter and pull some of the blackened eggplant skin off so you can see some of the flesh and, using a spoon, transfer the roasted eggplant pulp — which will be very soft, and almost a puree — into a medium bowl. Discard the skins.
3. Using a fork, mash in the garlic, tahini, lemon juice, mayonnaise or yogurt, honey, paprika and salt. Taste, and add lemon juice, mayonnaise or yogurt, honey and paprika, if desired.
4. Transfer the baba ghanoush to a serving bowl and top with a drizzle of pomegranate molasses and pomegranate seeds, if desired. Serve with warm pita or vegetables for dipping.

King David's Red Pepper Hummus



Submitted by Eve Panush

"This is my husband David's recipe!"

Servings: 1 1/2 cups

Ingredients:

- 1 (15 ounce) can chickpeas, drained
- 1/3 cup tahini
- 1/3 cup lemon juice
- 2 cloves garlic, minced
- 1/2 cup roasted red peppers
- 1/4 teaspoon dried basil
- salt and pepper to taste (Optional)

How to Make:

1. Combine chickpeas, tahini, lemon juice, and garlic in the bowl of a food processor; pulse until blended.
2. Add roasted peppers and basil; process until the peppers are finely chopped.
3. Season with salt and pepper.
4. Transfer hummus to a small bowl, cover, and chill until ready to serve.

Mains



Broccoli Noodle Kugel



Submitted by Gail Feldman

“This is a nice accompaniment to a traditional Chanukah dinner that might have brisket or roasted chicken as the main entrée with the ease of not frying latkes as a side dish. The noodles become nice and crispy when baked. This is definitely a crowd pleaser!”

Servings: 12 pieces or more (depending on the cut size)

Ingredients:

- 2 10 oz. packages of frozen defrosted, chopped broccoli - squeeze out excess liquid
- 2 sticks margarine, melted
- 4 eggs
- 16 ounces of medium or wide egg noodles
- 2 envelopes Lipton Onion Soup mix

How to Make:

1. Preheat oven to 400 F degrees.
2. Cook the noodles until soft, for about 10 minutes and drain.
3. Mix other ingredients together and turn into noodles.
4. Put into 4 1/2 qt. (or 9 x 13) greased baking pan, glass or Corning ware.
5. Bake at 400 F degrees for 45 minutes, uncovered, until crispy.

Notes:

- You can also buy bags of chopped broccoli and defrost but need 20 ounces for this recipe. The bags are usually 16 ounces. If you add extra broccoli that's fine too.
- If you make the Kugel in advance and refrigerate, it is easier to cut when cold and then reheat. The pieces keep their shape nicely.

Slow Cooker Savory Brisket



Submitted by Talia Blank

Adapted from Tori Avery

“ I have been making brisket ever since I learned to cook on my own. I think the first brisket I ever made was when I was 10 or 11 years old. This isn't that recipe. Unfortunately, that one got lost in the mix through moving houses, so I've had to adapt to a very different, but equally as yummy recipe. It is special because we don't typically eat brisket- only on special occasions. We have been eating brisket on holidays for as long as I can remember. It's a must in my family. ”

Servings: 8

Special Supplies Needed: Cast iron (or other skillet), crockpot, optional- immersion blender

Ingredients:

- 4-6 pound brisket , flat cut recommended
- 10 whole garlic cloves, peeled
- 3 whole onions sliced
- 3 bay leaves
- 1/2 cup water
- 2 tablespoons olive oil
- 1 1/2 teaspoons kosher salt
- 1 teaspoon black pepper
- 1 teaspoon paprika
- 3/4 teaspoon turmeric
- 1/4 teaspoon cayenne ; if you are very spice sensitive, just use a pinch
- 1 tablespoon cornstarch or potato starch, optional (use potato starch for Passover)
- Optional- 1 small bag of baby carrots

How to Make:

1. Place half of the chopped onions, 5 of the garlic cloves and the bay leaves in the bottom of the slow cooker.
2. Rinse the brisket and pat dry. Sprinkle both sides of the meat lightly with black pepper and salt. If you're using a kosher salted brisket, or if you are salt sensitive, skip the salting here -- there will be plenty in the sauce after cooking.
3. Note about this next step-- if you're in a hurry you don't need to brown the brisket before placing it in the slow cooker, just mix the spices with the water and pour over the brisket in the slow cooker. However, if you do have time to brown it first the flavor will be much better! Drizzle 2 tbsp of olive oil into the pan and heat a large skillet over high heat until it just begins to smoke.
4. Brown the brisket on both sides—it will take a few minutes per side. A large brisket may overlap the edges of the skillet; you can brown it in stages, letting half the brisket overlap the edge, then adjusting it to brown the other half. Make sure you get some nice dark brown bits on there, it really adds to the flavor.
5. Once the brisket is browned, place it in the slow cooker on top of the onions and garlic.
6. Drain the fat from the skillet, leaving behind any brown bits in the skillet. Return the skillet to the stove. In a small bowl, mix together the water, 1 1/2 tsp. kosher salt, black pepper, paprika, turmeric and cayenne. Pour the water and spice mixture into the skillet and heat over medium until hot and bubbly, using the liquid to deglaze the pan and loosening brown bits gently from the bottom of the skillet with a spatula.

Slow Cooker Savory Brisket (continued)



Submitted by Talia Blank

Adapted from Tori Avery

How to Make:

7. Pour the contents of the skillet over the brisket.
8. Top brisket with the remaining sliced onions and garlic cloves.
9. Optional- top brisket with carrots
10. Cover and cook on low for 8- 10 hours, or until fork tender. Tenderness will increase as it cooks, so take it out when it's tender to your liking. Most people like it very tender but not so soft that it is falling apart. You want it firm enough to slice but tender enough that the edges shred with a fork.
11. Remove brisket from the pan and let it rest on the cutting board fat-side up for 20-30 minutes. I recommend making this brisket ahead; allowing it to sit in the refrigerator for 1-2 nights will improve the flavor. If you would like to do this, check the notes section for the "Make Ahead Directions." If you are not making ahead, continue reading.
12. Meanwhile, skim fat from the surface of the cooking sauce.
13. You may strain the sauce to separate the solids out and discard— if you do this, return the sauce to the slow cooker, mix together 1 tbsp potato starch or cornstarch (use potato starch for Passover) with 1 tbsp of cold water, and stir it into the strained liquid in the slow cooker. Alternatively, you may thicken the cooking sauce by first removing the bay leaves, then using an immersion blender to blend the sauce with the garlic and onions directly in the slow cooker (careful, the liquid is hot-- protect yourself with a towel and take care with more delicate ceramic slow cooker inserts).
14. Once your sauce is ready, cut fat cap off the brisket.
15. Then cut the brisket in thin slices against the grain.
16. Return slices to the slow cooker and cover with sauce. Heat the meat slices on high setting in the sauce for 30-60 minutes more until sauce is hot, bubbly and thickened around the meat. Serve sliced brisket hot with sauce.

Notes:

- Make ahead instructions:
 - Switch the brisket and sauce to a ceramic or glass dish. Skim fat from the surface of the cooking sauce. You may strain the sauce to separate the solids out and discard. Alternatively, you may thicken the cooking sauce by first removing the bay leaves, then using an immersion blender to blend the sauce with the garlic and onions directly in the slow cooker (careful, the liquid is hot-- protect yourself with a towel and take care with more delicate ceramic slow cooker inserts). Pour sauce over the meat in the dish. Cover with plastic wrap and place in the refrigerator. Let the brisket chill overnight, or up to two days. You can also freeze the brisket up to a week ahead if you prefer. 2 hours before serving, remove the brisket from the refrigerator. The fat in the sauce will have risen to the top, turned white, and solidified. Use a spoon to scoop the fat bits out of the sauce and discard. Take the brisket out of the dish and brush any excess sauce back into the dish. Place brisket on a cutting board, fat-side up. Slice the meat cold—first cut the fat cap off the brisket, then cut the brisket in thin slices against the grain. Pour sauce into the slow cooker and set to high heat. If you strained the sauce and didn't blend it, mix together 1 tbsp cornstarch (use potato starch for Passover) with 1 tbsp of cold water, and stir it into the strained liquid in the slow cooker. Place brisket slices into the slow cooker, cover with sauce, and reheat for 45-75 minutes or until hot and bubbly. Serve warm.

Zucchini Pie



Submitted by Fredi Novin

“This recipe was given to me by a dear woman, who became my dad's 2nd wife. I make it every year for "break the fast" after Yom Kippur, but it can be eaten anytime of year, making a yummy brunch item.”

Ingredients:

- 3 cups diced unpeeled zucchini
- 1 large onion, chopped
- 1/2 cup grated Parmesan cheese
- 1/2 cup grated cheddar cheese
- 1/2 cup salad oil
- 1 cup Bisquick mix
- 4 eggs, beaten
- 3 - 4 T parsley
- 1 t salt
- 1/2 t pepper

How to Make:

1. Grease 9" pie plate or 9x9 baking dish.
2. Combine all ingredients, mixing until zucchini is coated with batter.
3. Bake in a pre-heated oven at 350 degrees for 45 - 50 minutes until lightly browned.

Notes:

- Recipe may be doubled, and also frozen.

Desserts



Blueberry Hamantaschen



Submitted by Carol Berger

Ingredients:

Dough:

- 2 cups plus 2 Tablespoons flour
- ¼ teaspoon baking powder
- ¼ teaspoon fine sea salt or table salt
- 2 tsp lemon zest
- ¾ cup sugar
- 8 TBS unsalted butter at room temperature
- 1 egg, at room temperature
- 1 egg yolk, at room temperature
- 1 teaspoon lemon juice
- 2 teaspoons whole milk
- 1 teaspoon vanilla

Blueberry Filling:

- 1 pint blueberries (fresh or frozen (2 cups)
- 1 TBS lemon juice
- 1 TBS cornstarch
- ¼ cup + 1 ½ TBS sugar (¼ cup plus 1½ Tablespoons)
- ⅛ teaspoon of salt

Lemon Crumb Topping:

- ¼ cup less 1 tsp flour
- 2 TBS plus 1 tsp confectioner's sugar (2 Tablespoons plus 1 teaspoon)
- pinch salt
- 1 teaspoon lemon zest
- ¼ teaspoon lemon juice
- 1 TBS unsalted butter, melted (1 Tablespoon)

How to Make:

Dough:

1. Whisk the flour, baking powder, and salt. Set aside.
2. In the bowl of a mixer, press the lemon zest into the sugar with your fingertips to release the oils from the zest. Add the butter and cream. Add the egg, the egg yolk, lemon juice, milk, and vanilla and beat well
3. With the mixer off, pour the dry ingredients into the mixer bowl over the liquid ingredients. Turn the mixer on the lowest speed and mix just until the dry ingredients are fully incorporated. Do not overmix
4. Place half the dough on top of a large piece of plastic wrap. Using the plastic wrap, shape the dough into a disk, pushing down on it to thin it out. Fully cover the disk of dough in the plastic wrap and place in the refrigerator for at least two hours. Repeat with the remaining portion of the dough. While the dough rests in the refrigerator, make the blueberry filling and lemon crumbs.

Blueberry Filling:

1. Pour the blueberries into a small or medium size saucepan. Pour the lemon juice over.
2. In a separate bowl, combine the sugar, cornstarch, and salt. Pour over the blueberries. Stir the mixture and cook until the juices on the bottom start to simmer. Reduce the heat to medium-low and continue stirring until the mixture thickens. Remove from heat, pour the blueberry mixture into a heatproof bowl, and allow to cool before using. (You can make the filling in advance and work with it directly from the refrigerator. Just give it a good stir before using it.)

Lemon Crumb Topping:

1. In a small bowl, mix the flour, sugar and salt. Add the zest and rub it into the sugar/flour/salt with your fingertips to release the oils in the zest. Add the lemon juice and melted butter. Stir to form crumbs. It should be the consistency of sand with some larger clumps. Refrigerate until ready to use.

Blueberry Hamantaschen (Continued)



Submitted by Carol Berger

How to Make:

Shape Hamantaschen:

1. Line 2 or 3 cookie sheets with parchment paper or silicone sheet. Roll the dough so that it is approximately $\frac{3}{4}$ of an inch thick. If you roll it too thin, the dough will rip as you remove it from the parchment. Using a round cookie cutter (I use a $2\frac{1}{2}$ inch diameter).
2. Fill each round with 1 teaspoon (NO MORE!) of the blueberry filling. Lightly flour your fingertips and form each circle into triangles by folding up the rounds and pinching them tightly in three corners. Place the shaped hamantaschen on the prepared lined cookie sheets and in freezer for 15 minutes.
3. Place the cookie sheets with the shaped hamantaschen in the freezer for at least 15 minutes. DO NOT SKIP THIS STEP. (If you have limited freezer space, place them tightly, right next to each other, on prepared cookie sheet or a plate. Once frozen, you can easily remove them and set them further apart on another prepared baking sheet for baking.)
4. Preheat oven to 400° F.
5. Repeat steps 7 through 9 with the remaining disk of dough.
6. Top each hamantaschen with approximately 1 teaspoon of the lemon crumb topping. Bake the frozen hamantaschen for 10-12 minutes until they are lightly brown around the bottom edges.
7. Cool on pan for a few minutes and then completely on a wire rack.

Notes:

1. large lemon provides enough juice and zest of this recipe
2. For dairy free, substitute non dairy butter and milk (non-dairy creamer or almond milk)
3. You can prep ahead by making dough, filling, and topping and storing in refrigerator
4. These do freeze well.
5. I have used the dough and substituted other fillings like lemon curd (Trader Joes), SOLO fruit filling, Nutella , All came out great

Cake Bites



Submitted by Susan Farbstein

Total Time: 2 Hours

Servings: 16-20

Ingredients:

- 1 box marble cake mix
- ¾ cup chocolate almond milk
- 10 oz bittersweet chocolate bars
- 1 cup pecans or other chopped nuts of your choice. I've also used kosher salt
- 1 cup dried unsweetened shredded coconut

How to Make:

1. Make the cake according to the package directions. This normally involves the addition of fresh eggs and oil blended with the yellow mix in a stand mixer and eggs and an additional egg and chocolate cake mix blended in a separate bowl. Pour into a 9" X 9" pan, swirl the two flavors together with a chopstick or skewer and bake according to package directions.
2. Allow to cool and then crumble the cake with your fingers into a large bowl, using a pastry blender if needed to create an even crumb.
3. Drizzle with almond milk, starting with ½ cup. Mix with your fingers until the mixture starts to hold together. Add more almond milk a tablespoon at a time, testing the texture until the mixture holds together in clumps and will form a ball. Using a 1-inch scoop, pack the scoop with mix and form the balls, leveling out the bottoms on the side of the bowl. Roll the balls very lightly in the palms of your hands, or just pat down the shaggy edges if you don't feel like rolling.
4. Place on a small baking sheet or plate and freeze for 30 minutes. You can make the balls up to this step and freeze in freezer bags for future use if you'd like.
5. Assemble bowls filled with toppings. You can use nuts, coconut, cocoa powder, sprinkles or other toppings. Melt the chocolate in a double boiler or in the microwave (heat on high for 30 second bursts, stirring in between, until chocolate is melted.)
6. Remove cake balls from freezer and dip into the chocolate mixture or drizzle over the top.
7. Sprinkle with topping.
8. Place on a parchment covered baking sheet or platter.
9. Refrigerate or freeze in an airtight container until ready to serve at room temperature.

Notes:

- If you can't find a chocolate almond milk, blend together regular almond milk (store bought or homemade) with 1 tsp cocoa powder and 1 1/2 tsp sugar as a substitute.

Chanukah Sesame-Honey Candy

Submitted by Lois Oberlander

Servings: 6 dozen pieces

Ingredients:

- 2 c. sugar.
- 2/3 c. honey
- 1/2 t. ground ginger
- 2/3 c. walnuts, chopped
- 1/2 c. Sesame seed, toasted
- Dash of salt

How to Make:

1. In a medium saucepan, combine sugar, honey, ginger, and salt.
2. Cook and stir over low heat until mixture boils; cook eight minutes more, stirring occasionally.
3. Remove from heat.
4. Stir in nuts and sesame seed; pour into a greased platter or into a shallow baking pan.
5. Cool slightly.
6. Butter or oil hands; press and spread candy very thin.
7. Working quickly, cut into diamond shaped pieces with scissors while still warm.
8. Candy will cool quickly!

Classic Yeasted Sufganiyot (Vegan)



Submitted by Micah Siva

Servings: 20 mini sufganiyot

Ingredients:

- 2¼ teaspoons (7g envelope) instant yeast
- 2 tablespoons granulated sugar
- ¾ cup lukewarm water
- 2 tablespoons neutral oil, such as grapeseed or avocado
- 1 tablespoon vanilla extract
- 2 cups all-purpose flour, plus more as needed
- 1½ teaspoons orange zest
- ½ teaspoon sea salt
- 2 quarts vegetable oil, for frying
- 1 cup seedless jam or jelly or your favorite filling
- ½ cup powdered sugar, for serving

How to Make:

1. Combine the yeast, granulated sugar, and water in the bowl of a stand mixer or in a medium bowl and let stand for 5 minutes. The yeast should dissolve, and small bubbles should form on the surface. If not, you may need fresher yeast!
2. Add the oil and vanilla and whisk until combined.
3. Attach the dough hook to the stand mixer. Add the flour, orange zest, and salt and mix on low speed until a smooth and elastic dough forms, 7 to 9 minutes. The dough will be tacky but shouldn't stick to the sides of the bowl.
4. Cover the bowl with a damp, clean kitchen towel or plastic wrap and let rise in a warm place for 45 minutes to 1 hour, until doubled in size. You can also let it rise overnight in the refrigerator.
5. Line a sheet pan with parchment paper. Lightly flour a work surface. Roll out the dough to ¼ inch thickness. Using a 2½- to 3-inch biscuit cutter or a floured glass, cut the dough into circles and place them on the prepared sheet pan. Let rise for an additional 15 minutes.
6. In a large, heavy pot, heat the frying oil to 350°F, using a deep-fry or candy thermometer to check the temperature. Set up cooling rack layered with a paper towel beside the stove.
7. Spoon the jelly into a squeeze bottle, a piping bag, or a zip-top plastic bag.
8. Using a spatula, transfer the dough circles, one at a time, into the hot oil. Flip them gently in the oil. Fry up to 4 at a time, for 75 to 90 seconds per side, or until deeply golden. If the oil is not hot enough, it will take longer to cook and the donuts will be greasy; if the oil is too hot, the donuts will cook much quicker and can burn on the outside, with a raw center. Remove the sufganiyot from the oil using tongs or a spider and transfer them to the wire rack lined with paper towel. I like to use two offset spatulas or chopsticks to flip them in the oil. Let the oil come back to 350°F between batches.
9. Once slightly cooled, use a straw or chopstick to poke a hole into the center of each sufganiyot. Using the squeeze bottle, squeeze the jam into each one. If using a piping bag or zip-top plastic bag, snip the end or corner off the bag and squeeze into the sufganiyot. Using a sifter or strainer, dust the sufganiyot with powdered sugar right before serving.

Notes:

- Sufganiyot are best served fresh. If you have any leftovers, they will keep for up to 1 day in an airtight container.
- VARIATION: Air fry the sufganiyot at 375°F for 7 to 8 minutes, until golden brown

Mandel Bread



Submitted by Carol Berger

Ingredients:

- 3 eggs beaten
- 1 cup sugar
- 1 ½ tsp vanilla
- ½ cup corn or vegetable oil
- 3 cups flour
- 2 tsp baking powder
- ½ tsp baking soda
- 1 cup chopped nuts
- 1 cup choc chips (I like to use mini choc chips)
- cinnamon sugar

How to Make:

1. Combine eggs, sugar, vanilla, oil. Set aside
2. Combine flour baking powder & soda..
3. Add egg mixture
4. Add nuts & chocolate.
5. Add additional flour as needed so dough is not sticky. Divide into 4 long rolls.
6. Cover 2 cookie sheets with parchment paper or use silicone sheets.
7. Place 2 rolls on each. Bake at 350 about 20 minutes until firm.
8. Remove from oven. Let rest on counter, and then slice and lay cookies flat.
9. Sprinkle with cinnamon sugar, and return to Oven for about 7 minutes. Turn and bake another 7 minutes.

Notes:

- To make it dairy free use dairy free chocolate chips
- To make it nut free increase chocolate chips and delete the nuts

Bon Appétit!

בְּתֵאֵבֹן

(Be'te-avon)