

High Holidays Cookbook 5784



**WOMEN OF
REFORM JUDAISM**



Thank you to those who submitted recipes to share for our Rosh HaShanah Recipe Share and Schmooze, held September 11, 2023. Please enjoy these recipes, and l'shana tova to all!

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Appetizers



Mock Chopped Liver



Submitted by Joanne Lax

“This is one of my favorites for all the holidays. As a vegetarian myself, I often felt like holiday meals weren’t very friendly from a culinary perspective– all that chicken, turkey, brisket, liver just staring at me. I stumbled upon this recipe on the internet – I’m not even sure where now. It’s been a staple on our holiday tables for at least a decade now and even the carnivores like it. In my humble opinion, the key is the onions and the salt. You might want to go a bit heavier on the onions than the recipe suggests!”

Ingredients:

- 1 cup sliced mushrooms
- 1 cup onion (chopped)
- 2 tbsp neutral cooking oil
- 3 hard-boiled eggs
- 1/4 lb. walnuts (shelled)
- 1 tsp salt
- 1/4 tsp white pepper

How to Make:

1. Fry the onions and mushrooms in the oil until the onion turns golden.
2. Mix, in a food processor, the onion, mushroom, hard-boiled eggs, and walnuts. Season with salt and pepper.
3. Refrigerate for at least several hours before serving.
4. Serve with crackers or raw veggies.

Chopped Liver (Ashkenazi)



Submitted by Rozan Anderson

This is my favorite chopped liver in the whole wide world! The recipe comes from my mother-in-law, who got it from her mother-in-law. Even before I met her, chopped liver was one of my favorite Pesach foods. I discovered that I am allergic to fish at a Seder when I was four and tried gefilte fish for the first time. Through the years, when everyone else had gefilte fish, all I could have was chopped liver – and, since I was special in this way, I got to have as much as I wanted. Yes, I know that not everyone likes liver, but this recipe is has converted more than a few people!

Ingredients:

- 1 lb. beef liver
- 4-5 very large onions, preferably sweet
- oil
- 3 eggs
- salt and pepper to taste

How to Make:

1. Thick slice the onions and sauté in some oil until very caramelized (about 45 minutes).
2. Meanwhile, broil the liver on both sides. Hard boil the eggs.
3. Put everything in a food processor and blend until well mixed (like a pate consistency).
4. Add salt and pepper to taste.
5. Note: Rozan's family loves this with horseradish!

Celery and Fennel Salad

Submitted by Bernice Porrazzo, as demonstrated!

“My daughter’s married name is DeMarco. When I first served this salad on Rosh Hashana and for Breaking the fast on Yom Kippur my son-in-law asked if I created it for his family. I just smile. In truth, I recreated this recipe from a salad my family loved to order when we lived in Texas and went to Da Marco’s restaurant in Houston. I won’t tell him if you won’t!”

Serves 8-10



Ingredients:

- 1 1/2 cups parmesan/pecorino cheese
- 2 medium-sized lemons
- 1 medium-sized Granny Smith apple
- 1 medium-sized fennel bulb and fronds
- 6 long stalks of celery and leaves
- 1/2-3/4 cup extra virgin olive oil
- salt and pepper to taste
- 1/4 cup thinly sliced pecorino cheese to garnish
- 1 head radicchio, leaves as garnish

Celery and Fennel Salad

Submitted by Bernice Porrazzo, as demonstrated!



How To Make:

1. Purchase grated parmesan and pecorino cheeses, measure out quantity into a small bowl and reserve for later use.
2. Use lemon zester to grate lemon peels on each lemon into large bowl.
3. Cut the lemons in half and extract juice using a lemon juice squeezer. Add the juice to the large bowl.
4. Use a food processor on a grate blade or a hand grater to grate peeled tart apple. Transfer the apple to the bowl with lemon and mix. Stir to coat the apples with the zest and juice to prevent them from turning brown.
5. Measure 1-2 teaspoons of frilly fronds on the fennel bulb and mince finely. Add to the lemon/apple mixture.
6. Use the same food processor, changing to a thin slicing blade and slice fennel and celery.
7. Add to the bowl with apples and mix well.
8. Add the reserved cheese and olive oil, and mix.
9. Add salt and freshly ground pepper to taste.
10. Mix well and refrigerate until serving.
11. Adjust seasoning if needed.

Bubbie & Rivka's Challah



Submitted by Bernice Porrazzo

Ingredients:

- 3 eggs
- 3/4 cup of warm water
- 2 1/4 tsp or one packet of active dry or instant yeast
- 2 tbsp of sugar
- 1 tbsp honey
- 3 tbsp vegetable or olive oil
- 2 tsp salt
- 3 1/2 cups all-purpose flour or bread flour

How to Make:

1. Crack two of the eggs into a large bowl and scramble with a fork or whisk.
2. Add the water, yeast, sugar, honey, oil, and salt to the egg until well mixed. Slowly stir in the flour until a dough forms.
3. Remove the dough mixture from the bowl and plop it on a lightly floured surface. It will take about 10-15 minutes of kneading to make the dough smoother and more elastic.
4. If the dough is super sticky, you can sprinkle in more flour, a little at a time. Be sure not to add more than another 1/2 cup.
5. After kneaded, put the dough in a lightly oiled bowl. Cover with a damp, clean towel and set in a warm spot.
6. After 1 hour, check to see if the dough has just about doubled in size. This could take up to 2 hours.
7. Once doubled, separate the dough into 3 pieces of equal-ish size. Roll into long snakes, about 12 inches long. Braid the snakes together, tucking the ends underneath so they won't unravel. Place the braid on a baking sheet.
8. Crack the third egg into a small bowl, scramble, and then brush half of the egg mix over the braid. Leave the loaf uncovered to rise for another 45 minutes.
9. While your dough is rising, preheat oven to 375 degrees.
10. Brush on the rest of the egg wash.
11. Bake for 25-30 minutes. Take the challah out when golden brown!

Sides



Mrs. Feinberg's Vegetable Kugel

**Submitted by Patricia Brakman,
Retrieved from a well-loved Joan
Nathan cookbook**

**“This is a veggie kugel I have been making for years
and it’s a true family favorite.”**

Serves 6-8 and makes 24 muffins

Ingredients:

- 1 cup grated raw apple
- 1 cup grated raw sweet potato
- 1 cup grated raw carrot
- 1 cup matzah meal
- 1/2 cup pareve margarine, melted
- 1 tsp salt
- 1 tsp baking soda
- 1 tsp cinnamon
- 1 tsp nutmeg
- 1/2 cup sugar (optional)

How to Make:

1. Preheat oven to 325 degrees. Grease a 10-inch casserole pan or muffin tins.
2. Mix all ingredients together well.
3. Pour into the baking dish. Cover with aluminum foil and bake for 45 minutes. If using muffin tins, bake for 30 minutes.
4. Raise oven to 350 degrees, remove cover, and bake an additional 15 minutes. Best eaten while still hot!

Apricot Noodle Kugel - Wedding Kugel



Submitted by Marci Delson

“This is a sweet kugel my family loves for Rosh Hashanah! The original recipe came from my mother in law, Shirley Delnostro. At one of my bridal showers (in 1980), my mother asked all participants to bring a recipe and a dish to either make or serve the recipe. We immediately loved it and served it at our wedding and every holiday since, and have called it Wedding Kugel ever since.”

Ingredients:

- 8 oz. package noodle
- 6 tbsp margarine
- 3 oz. cream cheese
- 1/2 cup sugar
- 3 eggs
- 1 cup milk
- 1 cup apricot nectar

Topping ingredients:

- 6 tbsp margarine
- 1 cup crushed cornflakes
- 1/4 cup brown sugar

How to Make:

1. Cook noodles according to package instructions until soft.
2. Drain, move to a mixing bowl, and add margarine.
3. Blend cream cheese, sugar, milk, and nectar in a separate bowl.
4. Add to the noodle mixture.
5. Pour into a 13x9 buttered pan.
6. Combine the topping ingredients and sprinkle over the noodle mixture.
7. Bake at 350 degrees for 1 hour.

Souffle-like Noodle Kugel

Submitted by Gail Berkowitz

“I think a friend, Bonnie (50 years ago) gave me a piece of her kugel so that we could taste it. It was so good, I asked her if she would share the recipe and she did. I have been making it ever since. Here is a wonderful recipe for a dairy kugel that everyone loves. I have been making it for over 50 years.”

Ingredients:

- 1/2 lb. fine noodles, cooked
- 1 pint sour cream
- 1/2 lb. cream cheese (bar)
- 1/2 lb. butter
- 1 cup sugar
- 2 tsp vanilla
- 8 eggs

How to Make:

1. Melt butter and set aside.
2. Beat together sour cream, cream cheese, sugar, vanilla, and eggs.
3. Then add the margarine and beat for 15 minutes more.
4. Lay cooked noodles in a greased pan and pour mixture on top.
5. Bake for 1 hour at 350 degrees.

Mrs. Rose's Noodle Kugel

Submitted by Rozan Anderson

Ingredients:

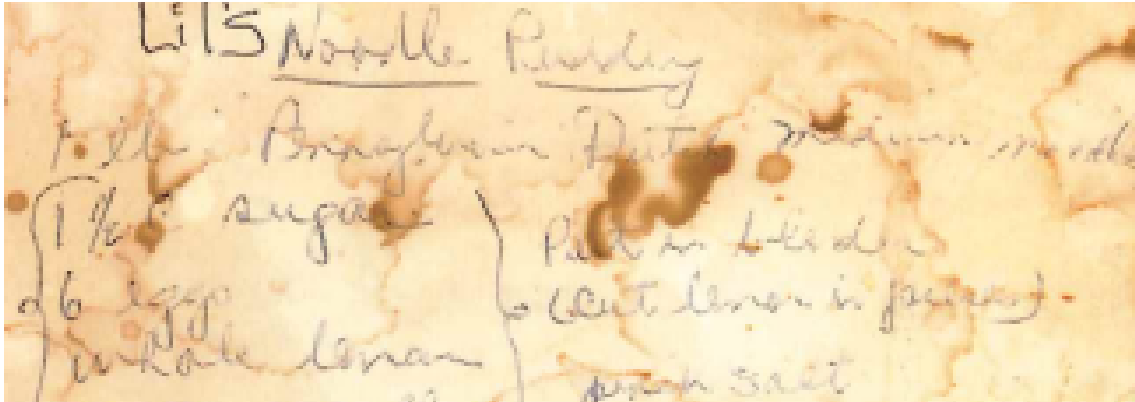
- 1/2 lb. medium (wide) egg noodles, boiled and drained
- 3 eggs, beaten
- 1 tsp vanilla
- 1/2 cup sugar (scant)
- 1/4 lb. melted butter
- 1/4 lb. cream cheese
- 1/2 lb. cottage cheese (small curd)
- 2 cups milk
- 1/2 cup white raisins
- 1/2 cup each of chopped apples and/or chopped, crushed pineapple (optional)
- 3/4 cup graham cracker crumbs

How to Make:

1. Mix together ingredients and place in a 9x13 pan.
2. Top with crust of 3/4 cup graham cracker crumbs and sugar and cinnamon to taste.
3. Bake at 400 degrees for 45 minutes or 375 degrees for 1 hour (or until no longer liquid).

Lil's Kugel

Submitted by Becky Markowitz



Ingredients:

- 1 lb. Dutch egg noodles or similar, cooked and drained
- 6 eggs
- 1 lemon, including rind and cut into small pieces (remove seeds and cut off ends)
- 2 tsp vanilla
- pinch of salt
- 1 stick of margarine or butter
- 1/2 pint sour cream and 1/2 pint cottage cheese (optional, but recommended)
- Optional topping: 1 can of cherry pie filling, 1 cup crushed corn flakes, 1 tsp cinnamon, 1 tsp sugar (mix well before sprinkling)

How to Make:

1. Preheat oven to 350 degrees.
2. Combine the eggs, lemon pieces (including rind), vanilla, and salt in a blender.
3. Spray a 9x13 pan with Pam (you can cut recipe in half for one 8x8 or make two 8x8).
4. Add the blended ingredients to the cooked noodles (either in a large bowl, or in the pan, unless you are making two).
5. Optional: Stir in 1/2 pint sour cream and 1/2 pint cottage cheese.
6. Cube margarine/butter and put on top.
7. Bake for 1 hour.
8. At the last 20 minutes of baking, spread or sprinkle optional topping.

Ruth Zackin's Noodle Pudding

Submitted by Dana Spiel

Ingredients:

- 8 oz. box of egg noodles - cooked, cooled, and drained
- 1/2 cup white sugar
- 1/4 lb. (1 stick) margarine, melted
- 3 eggs
- 1/2 pint sour cream
- 1 lb. cottage cheese
- 2 cups milk

Topping ingredients:

- 1/2 cup sugar and 2 tsp cinnamon, mixed and set aside

How to Make:

1. Use a large 9x15 foil pan.
2. Mix sugar and margarine in a large bowl.
3. Add eggs in one at a time. Mix well after each addition.
4. Add sour cream, cottage cheese, and milk to the sugar/margarine/egg mixture, making sure to mix well after each addition.
5. Place cooled noodles in the bottom of the foil pan.
6. Pour egg/cheese mixture on top of the noodles.
7. Sprinkle cinnamon and sugar mixture all over on top.
8. Put in refrigerator overnight.
9. Put in oven directly from the refrigerator and bake 2 hours at 350 degrees.

Black-Eyed Peas with Turmeric and Pomegranate

Submitted by Sarah Barnwell,
Retrieved from myjewishlearning.com

“I make this recipe since my family has expanded to include several vegans and I am always looking for healthier recipes to serve, too. This dish is refreshing, nutritious, and adds a pop of color to our table! I also have fond memories of cracking open a pomegranate after school with my mom and picking out the seeds while we discussed the day. Also, cooking a pot of black-eyed peas on the back burner for good luck on New Year’s Eve is a custom that is relatable across my multi-cultural family. The new year and holidays are a time to bring people together and I want the dishes I serve to reflect that.”

Ingredients:

- 1 heaping cup of dried black-eyed peas
- 2 tbsp olive oil
- 1/4 tsp turmeric
- 1 large shallot, minced
- 3/4 tsp salt
- 1 tsp soy sauce
- 1/2 cup pomegranate seeds
- 2-3 tbsp chopped parsley, chives, or a mixture of both
- juice of 1 lime or juice of 1/2 lime plus 2 tsp pomegranate syrup

Black-Eyed Peas with Turmeric and Pomegranate

**Submitted by Sarah Barnwell,
Retrieved from myjewishlearning.com**

How to Make:

1. Soak dried black-eyed peas overnight covered by at least 1 inch of water.
2. To cook, fill a medium pot with water and bring to a boil. Add the drained peas, cover the pot, reduce heat to low and simmer until peas are fork-tender (45 min-1.5 hours).
3. Heat the olive oil in a small saucepan over medium high heat. Add the turmeric and shallots and cook 3-4 minutes until shallots are soft, fragrant, and browned in spots. Add salt, stir to combine, and remove from heat.
4. When peas are soft but still retaining their shape, drain them, transfer to a bowl, and pour the shallot mixture over the peas. Make sure to scrape the sauté pan for all the little bits of turmeric and shallot. Stir beans to incorporate without smushing them.
5. Add soy sauce and pomegranate syrup, if using, and toss to combine.
6. Right before serving, fold in pomegranates, fresh herbs, and lime juice. Serve at room temperature or slightly chilled.

Carrot Baked Pudding

Submitted by Becky Markowitz

“I got this recipe from my sister-in-law Cindy Brodsky – it’s a great side for Rosh Hashanah & Passover.”



Ingredients:

- 1 lb. carrots, grated (can buy already shredded)
- 4 tbsp butter
- 1/2 cup matzah meal (or bread crumbs)
- 3 tbsp potato starch (or flour)
- 1/2 cup sweet red wine
- 1/2 cup raisins
- 3/4 cup brown sugar
- 2 tsp cinnamon
- juice and zest of one small lemon
- 1 egg yolk, beaten
- 1/2 tsp salt
- 3 egg whites
- pinch of salt

How to Make:

1. Preheat oven to 350 degrees. Generously butter a bundt pan.
2. If you are grating carrots, grate and set aside.
3. In another bowl, cream butter and matzah meal or bread crumbs.
4. Dissolve potato starch or flour in the wine, and add it to the butter and matzah meal or bread crumbs.
5. Add this mixture to the carrots. Add raisins, brown sugar, cinnamon, lemon juice and zest, egg yolk and salt to the carrot mixture. Mix well.
6. In a medium bowl, beat the egg whites with a pinch of salt until stiff peaks are formed. Fold into carrot mixture.
7. Place mixture in bundt pan and bake for 1 hour. Delicious anytime – enjoy!

Pineapple-Applesauce Kugel



Submitted by Beth Levin

“This kugel is equally delicious hot, cold, or at room temperature!”

Ingredients:

- 1/2 lb. medium egg noodles
- 5 eggs, beaten
- 1/4 cup vegetable oil
- 16 oz. can crushed pineapple, with juice
- 16 oz. jar of chunky applesauce
- 3/4 cup sugar
- 1 tsp cinnamon
- 1/2 tsp salt
- Topping ingredients:
- Crushed cornflakes and cinnamon, measured by preference

How to Make:

1. Preheat oven to 375 degrees.
2. Coat a 9x12 baking dish non-stick vegetable oil spray.
3. In a pot of lightly salted boiling water, cook noodles until tender but still slightly firm, about 5-7 minutes. Drain.
4. In a large bowl, blend eggs, oil, pineapple, applesauce, sugar, cinnamon, and salt. Add noodles and stir gently to mix.
5. Transfer to prepared baking dish. Lightly sprinkle crushed cornflakes and ground cinnamon evenly over the kugel.
6. Bake in preheated oven for 50 minutes, until browned and firm in the center when touched lightly with fingers.

Tzimmis



Submitted by Dana Spiel

“We have this traditional Tzimmis recipe for all holidays and special occasions.”

Ingredients:

- 2 lbs. baby carrots
- 2 lbs. yams (fresh or canned)
- 2 large pieces of flanken with bones
- 1/3 cup brown sugar
- 1/4 tsp pepper
- Kneadlich matzo balls

How to Make:

1. Peel and slice carrots and yams.
2. Cover carrots and yams with water, just enough to cover them. If using canned yams, test carrots for doneness after 20 minutes. If using fresh yams, cook on simmer for 1 hour.
3. In a baking dish, place the flanken meat on the bottom of the dish.
4. Add carrots and yams.
5. Sprinkle brown sugar and pepper on top.
6. Make your favorite kneadlich matzo ball recipe, shape into balls and place in the center of the dish, arranging the ingredients around it.
7. Use enough carrot water to keep the Tzimmis moist and loose.
8. Bake at 350 degrees for 2.5–3 hours.
9. Mix occasionally.

Tsimmis Cake



Submitted by Ann Brandt

“I used to make tsimmis for the holidays but no one in the family liked it...so I decided to turn the basic ingredients into a cake.”

Ingredients:

- 2 cups flour
- 2 tbsp baking powder
- 1 tsp baking soda
- 1 tsp cinnamon
- 1 tsp salt
- 1 cup sugar
- 1 cup vegetable oil
- 3/4 cup honey
- 4 eggs, separated
- 1 1/2 cups shredded uncooked sweet potatoes
- 1 cup shredded raw carrots
- 1/2 cup chopped walnuts
- 3/4 cups snipped prunes (cut up pitted prunes with scissors)
- 1/3 cup hot water

How to Make:

1. Combine flour, baking powder, baking soda, cinnamon, and salt in a medium bowl. Set aside.
2. Beat sugar and oil in a different bowl. Then beat in honey. Add egg yolks in one at a time.
3. Mix in potatoes, carrots, nuts, and prunes.
4. Alternately beat in dry ingredients and hot water.
5. Beat egg whites until they are stiff but not dry. Gently fold into the batter.
6. Pour batter into a floured 10-inch tube pan.
7. Bake at 350 degrees for 55 minutes or until cake tester inserted into the center comes out clean.
8. Cool in pan.

Beet Risotto Milanese



Submitted by Bernice Porrazzo

Serves 6-8

Ingredients:

- 3/4 lb. rice
- 4 oz. dry white wine
- 40 oz. beet juice
- 3/4 stick butter
- 2 garlic cloves, minced
- 1 onion, chopped
- 1/4 cup parsley, minced
- salt and pepper to taste
- 1 cup cooked chicken cut up into pieces
- 1 cup frozen peas
- 3/4 cup parma cheese (optional)

How to Make:

1. Melt 3/4 stick of the butter in a pot over medium heat.
2. Add the onion and garlic and sauté until lightly colored. Add rice to the pot.
3. When rice gets somewhat brown, add wine. It will sizzle!
4. After wine evaporates, add 32 ounces of beet juice.
5. Cover pot and cook for 20 minutes. Stir occasionally.
6. Add chicken, peas, and all of the spices to the pot. Return the cover.
7. Add more beet juice if needed. The rice should be fluffy, not al dente. It is done when all the juice is fully absorbed.
8. Add optional parma cheese if not using meat.

NOTE: To make homemade beet juice: cover fresh beets (skins on) in 2 quarts of water until beets test done, color is deep purple, and liquid is reduced to 1 qt of beet juice.

Mel Markon's Sweet-and-Sour Cabbage Soup



Submitted by Cheryl Stern, Recipe by Alan in SW Florida

“This is a recipe that is from a well known Chicago restaurant. I have tried many recipes to match my mom’s and this is really the closest.”

Serves 10-12

Ingredients:

- 12 cups water
- 1 1/2 lbs. short rib of beef
- 1 head cabbage, cut into 1-inch pieces (about 3 pounds)
- 1 onion, chopped
- 1 cup ketchup
- 1 cup canned tomato, drained and chopped
- 1/2 cup brown sugar (or to taste)
- 1/3 cup lemon juice
- 2 tbsp sweet paprika
- 1-2 tbsp salt

How to Make:

1. Boil meat in water using a stainless steel or enameled kettle. Skim froth as it rises; then simmer for 1 hour.
2. Transfer meat with a slotted spoon to a cutting board and trim away bones and fat. Skim fat off broth.
3. Cube meat into small pieces, then add back to broth. Add remaining ingredients and simmer for 30-60 minutes.
4. Serve!

Rosh Hashanah Sweet Potato Casserole



Submitted by Marilyn Goldfein

“This recipe can be made for more people than the number here. I make it in different-sized casseroles, depending on the number of people I have for the holiday. It’s a sweet, nutritious, vegetarian dish that pleases all.”

Makes 4 portions

Ingredients:

- 2-3 sweet potatoes, chunked
- 5 carrots, peeled and chunked
- 1 can pineapple chunks and juice
- 1 mango, peeled and diced
- 2 tbsp orange juice

How to Make:

1. Preheat the oven to 350 degrees.
2. Cook the whole sweet potatoes for a few minutes in the microwave, then cut into chunks. This makes it easier to cut.
3. Cut the carrots and mango into chunks.
4. Put all the ingredients in a casserole and bake for 30-45 minutes, depending on how long the sweet potatoes have cooked already. Make sure they are cooked through and soft. You may want to add more orange juice if the juices dry out.
5. Note: This dish can be reheated after refrigerated or frozen. Then, add more juice.

Mains



Baked Salmon with Creole Sauce

Submitted by Bernice Porrazzo

2 Servings

Ingredients:

Sauce

- 1/4 cup non-fat plain yogurt or whipping cream (for those who don't have cholesterol problems)
- 1/8 cup Creole mustard or other coarse-grained mustard
- 1 tsp Worcestershire sauce
- 1 1/2 tsp Dijon mustard
- 1/2 tsp group mixed whole peppers (pink, green, white, and black)
- 1/4 tsp dried basil
- 1/4 tsp ground white pepper
- 1/8 tsp cayenne pepper

Fish

- 2-4 oz. center-cut salmon fillets

Fish Marinade

- 1/8 cup olive oil or 1/2 stick unsalted butter
- 1 1/2 tbsp golden brown sugar
- 1 1/2 tbsp soy sauce
- 1 tbsp freshly squeezed lemon juice
- 1 tbsp dry white wine

Baked Salmon with Creole Sauce



Submitted by Bernice Porrazzo

2 Servings

How to Make:

For sauce:

1. Combine all ingredients in heavy saucepan. Simmer until very thick, stirring frequently, for about 5 minutes. Cover and refrigerate (make a day ahead).

For fish:

1. Spray a baking dish with Pam.
2. Lay fish in rectangle baking dish, skin side down (if it has skin).
3. Make fish marinade: mix marinade ingredients with a whisk in a small bowl and pour over fish in dish.
4. Either: wrap dish with plastic wrap or pour marinade into a Ziploc baggie and place fish in skin side down.
5. Store in refrigerator to macerate (infuse marinade ingredients into fish).
6. While fish is macerating, make Creole sauce by mixing together those ingredients.
7. After 30 minutes, turn fish over and store in refrigerator for 30 more minutes or longer.
8. Preheat oven to 350 degrees for 10 minutes.
9. Take dish out of refrigerator, uncover fish, and bake at 350 degree for 5 minutes. If using Ziploc baggie to macerate fish, pour liquid into dish, place fish skin side down and bake 5 minutes.
10. Baste occasionally with marinade drippings.
11. Take dish out of the oven and use a spatula to turn over fish.
12. Bake until done to your liking. NOTE: Baking could take approximately 4-10 more minutes depending on how you like to eat your fish - medium or well done. Check fish for doneness after fish is turned over once.
13. Re-warm the sauce for 1 minute or until hot over low heat, stirring occasionally (can use microwave oven).
14. Arrange salmon on platter. Serve passing sauce separately.

Apricot Chicken



Submitted by Marcia Kaplan

“I was given this recipe by Jeanette Sturman and Madeline Weinstock many years ago. You can use it for Passover or any other time by just changing a few ingredients. Everyone loves it.”

Ingredients:

- 1 egg
- 2 tbsp water
- Paprika and Season All to taste
- Matzah meal or breadcrumbs - enough to coat size of chicken
- 4 chicken breasts without skin, boned and halved to make 8 pieces of chicken
- Optional: mandarin oranges, raisins, choice of nuts to garnish

Sauce ingredients

- 1 cup apricot preserves
- 1/2 cup dry white wine or juice from can of pineapple or mandarin oranges
- 2 tbsp margarine

How to Make:

1. Preheat oven to 350 degrees.
2. Beat the egg and water in a medium bowl.
3. Add the paprika and Season All to the same bowl.
4. In a second medium bowl, add enough matzah meal or breadcrumbs to coat your 8 pieces of chicken.
5. Dip chicken in egg mixture, then matzah meal or breadcrumbs, and arrange on flat baking dish.
6. Mix the sauce ingredients together in a microwave-safe bowl. Microwave for 2-3 minutes until ingredients melt.
7. Pour the sauce over the chicken.
8. Bake approximately 45 minutes uncovered, until done.
9. Add mandarin oranges, raisins, and/or nuts as desired.

Honey Orange Chicken

**Submitted by Fran Thalmeimer,
Retrieved from The Jewish Holiday
Kitchen by Joan Nathan**

“This recipe, which is a family favorite, is from, *The Jewish Holiday Kitchen*, by Joan Nathan (p. 75), 1979. This Rosh Hashanah chicken recipe is a combination of honey, orange, and ginger. Joan Nathan states it is “...a perfect beginning for a sweet New Year.”

Serves 6-8

Ingredients:

- 2 eggs
- 2 tsp of water
- 1 cup breadcrumbs or matzah meal
- 1 tsp salt
- 1/8 tsp pepper
- 2 3-pound fryers, cut up
- 1/2 cup vegetable oil
- 1 cup hot water
- 1/4 cup honey
- 1 cup orange juice
- 2 tbsp grated fresh ginger or 3/4 tsp ground ginger, or to taste

How to Make:

1. Beat the eggs with 2 tsp of water.
2. In another bowl, mix the breadcrumbs with the salt and pepper.
3. Dip the chicken in the egg mixture and then in the breadcrumbs.
4. Heat the oil in a heavy skillet and brown the chicken on all sides.
5. Preheat the oven to 325 degrees.
6. Combine 1 cup of hot water with the honey and orange juice. Place the chicken in a casserole dish and cover with the honey mixture. Add the ginger.
7. Cover and simmer in the oven for 45 minutes, basting occasionally. Serve with rice and tossed green salad.

Cornish Hens with Fragrant Rice Stuffing



**Submitted by Lois Oberlander,
Retrieved from kosher.com**

“Although I usually make a brisket for the holidays, I like to add one or two new recipes each year, and this recipe sounded different.”

Serves 6

Ingredients:

- 6 David Elliot Rock Cornish Hens
- 3 cups Jasmine rice
- 1 onion, finely diced
- 1 full head garlic, sliced in half
- 3 sprigs thyme
- 1 cup honey, divided
- 1/2 cup date syrup
- 2 cups baby carrots
- 3 scallions, chopped
- 6 fresh dates, pitted and chopped
- 2 portobello mushrooms, finely chopped
- 1 cup button mushrooms, finely chopped
- 1 can chickpeas, drained
- 1 cup pitted olives
- 1/2 cup pomegranate seeds
- zest of a lemon
- 2 cups chicken stock
- 1/2 cup fresh parsley, chopped
- Spice mix x 2: 3 tsp salt, 1 tsp black pepper, 2 tsp garlic powder, 1 tsp ground coriander, 2 tsp paprika

Cornish Hens with Fragrant Rice Stuffing



**Submitted by Lois Oberlander,
Retrieved from kosher.com**

“Although I usually make a brisket for the holidays, I like to add one or two new recipes each year, and this recipe sounded different.”

Serves 6

How to Make:

1. In a large bowl, combine the Jasmine rice, diced onion, chopped scallions, chopped mushrooms, drained chickpeas, pitted olives, and one of the spice mixes. Mix thoroughly and set aside.
2. Place the halved head of garlic and sprigs of thyme in a netted bag. Position the bag in the center of a roasting pan. Add the baby carrots, 3/4 cup of honey, and some date syrup on top of the carrots.
3. Carefully stuff each Cornish Hen with the prepared rice stuffing mixture. Place the hens in the roasting pan with their wings facing upward and forward.
4. Use the remaining rice stuffing to fill any gaps around the hens in the roasting pan.
5. Evenly pour the chicken stock over the hens and the rice stuffing in the pan.
6. Drizzle the remaining honey and date syrup over the hens.
7. Sprinkle more of the spice mix over the top of the hens.
8. Cover the roasting pan with aluminum foil and bake at 325 degrees for 2.5 hours covered, then cook uncovered for an additional half hour.
9. Zest the lemon over the hens.
10. Once cooked, garnish the dish with freshly chopped parsley and pomegranate seeds before serving.

Cheryl's Wonderful Brisket



Submitted by Cheryl Stern

“My mom made a great brisket. My mother-in-law made a great brisket. But.... They both used onion soup and water and added little potatoes. My hubby Ron is a great co-chef for holiday cooking. We were both tired of the brisket tasting the same for our entire lives. We searched and searched for a GREAT brisket. Our family LOVES our brisket! Even the non-meat lovers crave it! People swear by my brisket! It is the best recipe ever!”

Ingredients:

- Brisket
- 1 onion, thinly sliced
- Any barbecue rub or spices, based on taste preference
- 12 oz. Coke (not diet)
- 1 bottle chili sauce
- 1 cup barbecue sauce
- 1 tsp garlic
- 1 tbsp Worcestershire sauce
- 2 tbsp tomato paste
- 2 tsp brown sugar

How to Make:

1. Arrange the thinly sliced onions on the bottom of a roasting pan.
2. Mix together the Coke, chili sauce, barbecue sauce, garlic, Worcestershire sauce, tomato paste, and brown sugar.
3. Put brisket in the roaster with fat side up. Cover with the mixture.
4. Cook for 3.5 hours at 325 degrees covered (It does not matter what the brisket weighs, just cook it 3 hours).
5. After cooling, put in refrigerator or freeze. Defrost one day before you are ready to serve. Slice and rewarm in the juices before serving.

Jennifer London Brisket

Submitted by Robin Krieger

“Here is my favorite Brisket recipe which came in second during our Sisterhood of Temple Shalom of Newton's Brisket and Kugel Bake Off, made by Jennifer London. It is absolutely the best and easiest brisket I have ever made. The secret ingredients are Quince jelly, which you can buy online, Lawry Salt, and chicken broth. Even though this recipe didn't come in first, it is always a winner when I serve it! Enjoy!”

Ingredients:

- 4-5 lb. beef brisket, trimmed of fat
- 1 cup chicken broth
- 1/2 cup red wine
- Lawry's salt and ground black pepper
- 1 large onion, roughly chopped
- 1/2 cup honey
- 1/4 cup quince jelly
- 1 cup ketchup
- 5-6 sprigs fresh thyme
- Small round Yukon potatoes, peeled
- Carrots, peeled and cut into chunks

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How to Make:

1. Preheat oven to 350 degrees.
2. In a large roasting pan, place the meat fat side up.
3. Pour the chicken broth and red wine over the meat.
4. Season top side of meat with Lawry's salt and pepper.
5. Place the chopped onion over and around the meat.
6. Drizzle the honey, quince jelly, and ketchup over the meat until the surface is entirely covered.
7. Scatter thyme sprigs over and around the meat.
8. Cover roasting pan tightly with aluminum foil.
9. Roast for 3 hours.
10. Remove pan from oven, remove foil, and add small potatoes and carrots. Cover again with foil and roast meat with potatoes and carrots for 1 more hour.
11. Carefully remove the meat from the pan to a cutting board and allow it to rest for 10-15 minutes. Remove carrots and potatoes to serving platter and cover with foil. Pour meat juices into a saucepan and heat over low until ready to serve.
12. After the meat rests, slice against the grain, about 1/4 inch thick, removing any large sections of fat.
13. Transfer sliced meat to serving platter with carrots and potatoes. Pour some sauce over it and pass some on the side.

Nach Waxman's Brisket of Beef

**Submitted by Lisa B. Schwartz,
Retrieved from Food52.com**

Ironically, I am a vegetarian but cooked Brisket for friends a few years back using this simple recipe. I'm told it was delicious. I think what made it taste so good was using my grandmother's(z"l) Majestic Pot. I can still smell the matzo ball soup that was also made in this pot some 50 years ago.

Ingredients:

- 1-6 lb. first-cut beef brisket, trimmed so that a thin layer of fat remains
- 2 tsp all-purpose flour (or matzah meal)
- 1 pinch freshly ground pepper
- 3 tbsp corn oil (or other neutral oil)
- 8 medium onions, peeled and thickly sliced
- 3 tbsp tomato paste
- 1 pinch Kosher salt
- 3 cloves garlic
- 1 carrot, peeled

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Retrieved from Food52.com**

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How to Make:

1. Heat the oven to 350 degrees.
2. Lightly dust the brisket with flour, then sprinkle with pepper to taste. Heat the oil over medium-high heat in a large ovenproof enameled cast-iron pot or other heavy pot with a lid just large enough to hold the brisket snugly. Add the brisket to the pot and brown on both sides until crusty brown areas appear on the surface, 5-7 minutes per side.
3. Transfer the brisket to a platter, turn up the heat a bit, then add the onions to the pot and stir constantly with a wooden spoon, scraping browned bits stuck to the bottom. Cook until onions have softened and turned a rich brown color but aren't caramelized, about 10-15 minutes.
4. Turn off the heat and place the brisket and any juices on top of the onions.
5. Spread tomato paste over brisket like you were icing a cake. Sprinkle with salt and more pepper to taste, then add garlic and carrot to pot. Cover, transfer to oven, and cook for 1 1/2 hours.
6. Transfer brisket to cutting board and slice across the grain into approximately 1/8-inch-thick slices. Return the meat to the pot, overlapping them at an angle so that you can see a bit of the top edge of each slice. The end result should resemble the original unsliced brisket leaning slightly backward. Check the seasonings and, if the sauce appears dry, add 2-3 tsp of water to the pot.
7. Cover the pot and return to the oven. Lower heat to 325 degrees and cook brisket until it is fork-tender, 1 1/2 - 2 hours. Check once or twice during cooking to make sure the liquid is not bubbling away. If it is, add a few more tsp water. It is ready to serve with its juices.

Stuffed Cabbage Rolls



Submitted by Bernice Porrazzo

Serves 6

Ingredients:

- 1 head cabbage, blanch 12-15 leaves; chop up coarsely 1/2 cup
- 3/4 lb. ground beef
- 3/4 lb. ground lamb
- 4 tbsp olive or canola oil
- 6 tbsp long grain rice
- 3 tbsp onions, chopped finely
- 2 ounces bread, chopped into small pieces
- Beef stock
- 1/2 lb. turkey bacon
- 1/2 lb. carrots, peeled and sliced
- 1 tbsp sweet paprika
- 1 tsp salt and pepper, each
- 2 oz. lemon juice
- 2 cups tomato juice
- 1/2 lemon, thinly sliced
- 2 tbsp parsley, chopped

Stuffed Cabbage Rolls



Submitted by Bernice Porrazzo

Serves 6

How to Make:

1. Soak the bread in some cold beef stock, squeeze excess liquid.
2. Half cook the rice in the beef stock with some salt, paprika, and parsley. Put into a large mixing bowl.
3. Saute onions in some oil for 5 minutes on low heat. Add to the large bowl.
4. Saute chopped turkey bacon, 1/2 cup chopped blanched cabbage, and carrots together in the same frying pan as the onions were in. Set aside to cool.
5. Blanch about 12-15 cabbage leaves in boiling water for 3-4 minutes. Spread leaves on kitchen towel to cool and drain. While cooling, season with salt and pepper.
6. Mix together the beef, lamb, onions, rice, and breadcrumbs, and add to onion/rice mixture.
7. Put a portion of the mix on each cabbage leaf and roll up tight. Use toothpicks to hold together. In the bottom of the loaf pan, place bacon, sliced carrots, and chopped cabbage; now, put in the cabbage rolls and pack tightly together.
8. Pour tomato juice to cover the rolls. Next, add a little lemon juice and slices on top. Cover with aluminum foil and cook at 350 degrees for at least one hour or until cabbage is tender.
9. Serve stuffed cabbage with mashed potatoes.

Vegetarian Lasagna

Submitted by Bernice Porrazzo

Ingredients:

- 3 large zucchini
- salt, to taste
- 1/2 medium onion, chopped
- 2 large carrots, chopped
- 1 red or green pepper, chopped
- 1/4 cup olive oil
- 1/2 tsp of both salt and freshly ground pepper
- 29 oz. can of tomato sauce
- 1 1/2 tbsp red wine vinegar
- 1 tsp parsley flakes
- 1/2 tsp minced fresh garlic
- 1 tsp dried basil flakes
- 1/2 tsp red pepper flakes
- 1 can kidney beans, drained and rinsed
- 1 - 15 oz. container of whole milk ricotta, drained
- 1 tbsp fresh parsley, finely minced
- 1/2 tsp salt
- 1/4 tsp freshly ground pepper
- 8 oz. fresh mozzarella cheese, shredded
- 3 tbsp grated Romano cheese
- Pam cooking spray

Vegetarian Lasagna

Submitted by Bernice Porrazzo

How to Make:

1. Preheat the oven to 350 degrees. Spray the baking dish with Pam, set aside.
2. Use a sharp knife or vegetable peeler to create long, thin slices of zucchini, avoiding the seedy center. Lay slices on paper towels and sprinkle lightly with salt. Let sit at least 15 minutes, rinse and lay on paper towels.
3. Place onion, red or green pepper, and chopped carrots in a pot over medium heat. Add olive oil, salt, and black pepper.
4. Add tomato sauce, vinegar, parsley, garlic, basil, and red pepper flakes. Cover and reduce heat, let sauce simmer for 15 minutes.
5. Add rinsed kidney beans to sauce.
6. Mix ricotta cheese with 1 tbsp parsley, 1/2 tsp salt, 1/4 tsp black pepper, 1 tbsp Romano cheese, and 3 oz. of mozzarella cheese together in a bowl.
7. Layer 1/3 of the sauce mix into a 9x13 glass baking dish. Add 1/2 of the sliced zucchini and 1/2 the ricotta cheese mixture. Repeat layering, then top with mozzarella and Romano cheese.
8. Coat a sheet of aluminum foil with cooking spray and cover lasagna with it, oiled side down.
9. Bake in a preheated oven for 30 minutes. Remove aluminum foil and continue baking until bubbly and top is browned, about 5-10 minutes more.

Zucchini Pie



Submitted by Fredi Novin

“This can be eaten any time of year, breakfast, lunch or dinner, but traditionally, I make it for a break-the-fast entree. My dad's 2nd wife (after having a wonderful 32 year marriage to my mother who died way too early in life), had given me this recipe. She is still living, in her mid 90's, and is a lovely woman. I think of her every time I make this dish. You don't even have to like zucchini to like it!”

Ingredients:

- 3 cups zucchini, unpeeled and diced
- 1 large onion, chopped
- 1/2 cup grated parmesan cheese
- 1/2 cup grated cheddar cheese
- 1/2 cup salad oil (Fredi uses canola oil)
- 1 cup Bisquick mix (Betty Crocker brand)
- 4 eggs, beaten
- 3-4 tbsp fresh parsley, chopped
- 1 tsp salt
- 1/2 tsp pepper

How to Make:

1. Grease a 9-inch pie plate or 9x9 baking dish.
2. Combine all ingredients, mixing until zucchini is coated with batter.
3. Bake in a preheated oven at 350 degrees for 45-50 minutes or until lightly browned.
4. May be served warm or cooled. May be frozen and reheated in oven or microwave. Recipe may be doubled.

Desserts



Rosh Hashana Apple Cake



Submitted by Lillian Silver

“The recipe is my Bubbie’s. It changed over time as she listened to the radio cooking shows-but the basics remained the same (just a bit healthier). Our family gathered for dinner the second night of Rosh Hashanah. I would go find her in her service (they met in a local theater – so many came for the holidays) and watched with awe the crazy Orthodox service – where it seemed just like chaos to me- people talking and praying as they wished, but somehow all stood together when required. Then we would walk back to her apartment, which was all prepared for the gathering. You could smell the wonderful blending of apple cake and brisket wafting in the air. It took years to learn her recipes. She did not write them down. So it took cooking with her and guessing at the ingredients as she put them into the bowl. (Especially since they kept changing). But I can never forget the experience of standing with her cooking and the amazing smell. Although cooking with my Bubbie is no longer a possibility, I feel her presence each year as I bake her cake with my granddaughters and the family enjoys as we celebrate with family the possibilities of the new year.”

Ingredients:

- 5 apples peeled and cored
- 3 eggs
- 1 1/2 cup white sugar (can add brown sugar for deeper flavor)
- 3/4 cup vegetable oil
- 1 tsp baking soda
- 1 tsp ground cinnamon (can mix with allspice)
- 1 tsp vanilla extract
- 2 cups all-purpose flour
- 3/4 cup chopped walnuts (or pecans)

How to Make:

1. Preheat oven to 350 degrees. Grease and flour a 9x13 pan.
2. Cut the apples into 1 inch wedges. Set aside. (If cut ahead, sparingly put lemon juice or orange juice on apples to halt apples from turning brown.)
3. In a large bowl, whisk together the eggs and sugars until blended. Mix in the baking soda, oil, cinnamon, and vanilla. Stir in flour, just until incorporated. Fold in the apples.
4. Pour batter into prepared pan. Place half walnuts or pecans on top of batter. Bake for 55 minutes or until a toothpick inserted into the center comes out clean. May be served warm or at room temperature.

Jewish Apple Cake

**Submitted by Deb Leichuk,
Recipe by Hilda Rodd, her mother**

Ingredients:

- 2 apples sliced thin
- 2 tbsp sugar
- 2 tbsp cinnamon
- 2 cups unsifted flour
- 2 cups sugar
- 4 tsp baking powder
- 4 eggs
- 1 cup cooking oil
- 2 1/2 tsp vanilla
- Juice of one orange

How to Make:

1. Mix together the 2 tbsp sugar and 2 tbsp cinnamon with the sliced apples and set aside.
2. Combine all ingredients, except the apples mixture, and beat for 5 minutes. Pour into a greased tube pan, alternating batter with apple mixture.
3. Bake for approximately 1 hour and 10 minutes at 350 degrees. If desired, sprinkle with a teaspoon of powdered sugar.
4. Cool in the pan for only 6 minutes and then remove.

Jewish Apple Cake



Submitted by Bernice Porrazzo

Serves 12

Ingredients:

- 6 apples, peeled and thinly sliced
- 1/2 cup sugar
- 5 tbsp cinnamon
- 3 cups flour
- 2 cups sugar
- 3 tsp baking powder
- 1 tsp salt
- 4 eggs
- 1 cup canola oil
- 1/4-1/3 cup orange juice
- 1 tsp vanilla

How to Make:

1. Preheat oven to 350 degrees. Spray baking Pam into a tube pan, making sure to get the sides and the center well. Set aside.
2. Sprinkle 1/2 cup sugar and 5 tbsp cinnamon over the apples and set aside.
3. Fluff 3 cups flour using a wire whisk in a large bowl.
4. Add sugar, baking powder, and salt to the bowl. Using the whisk, stir ingredients together with the flour.
5. Make a "well" in the flour mixture, and add the eggs, oil, orange juice, and vanilla into the well.
6. Using a large spoon, stir mixture until blended. You can use a hand mixer. May need to add more orange juice if batter is too thick, up to 1/3 cup.
7. Spoon 1/3 of the batter into the prepared tube pan. Add 1/2 of the apple mixture on top of the batter (be careful not to let the apples touch the sides of the pan); top the apples with another 1/3 of the batter. Repeat until all batter and apples are in the pan.
8. Bake for 1 hour or more, until golden color and cake tests done: insert a cake tester and if batter isn't set, more time is needed.
9. Leave cake to cool in pan for 15 minutes.

Apple Nut Cake

Submitted by Patricia Brakman

“This is an apple cake I make every year for Rosh Hashanah and Sukkot. It’s always on my table next to my other family favorite honey cake.”



Ingredients:

- 4 cups apples, peeled and sliced
- 2 cups sugar
- 1 cup oil
- 3 cups flour
- 2 tsp baking soda
- 1/2 tsp salt
- 2 eggs
- 2 tsp vanilla
- 1 cup chopped walnuts

How to Make:

1. Mix the apples and sugar in a large mixing bowl and let stand for 1.5 hours.
2. Mix the oil, flour, baking soda, salt, eggs, vanilla, and walnuts into the bowl with the apple mixture.
3. Bake for 1 hour at 350 degrees.

Apples and Honey Upside-Down Cake



**Submitted by Becky Markowitz,
Recipe from "Jew-ish: A Cookbook"
by Jake Cohen**

Makes 1 (9-inch) cake

Ingredients:

- Nonstick cooking spray, for greasing
- 3 small Honeycrisp apples, cored and sliced into 8 wedges each
- 3/4 cup granulated sugar
- 3 tbsp water
- 1 cup unsalted butter
- 1 cup honey, plus more for garnish (optional)
- 3/4 cup whole buttermilk, room temperature
- 2 large eggs, room temperature
- 1/2 cup firmly packed dark brown sugar
- 1 tsp vanilla extract
- 2 cups all-purpose flour
- 2 tsp Kosher salt
- 1 tsp ground cinnamon
- 1 tsp freshly grated nutmeg
- 1/2 tsp baking powder
- 1/2 tsp baking soda
- Whipped cream, for garnish (optional)

Apples and Honey Upside-Down Cake



**Submitted by Becky Markowitz,
Recipe from "Jew-ish: A Cookbook"
by Jake Cohen**

Makes 1 (9-inch) cake

How to Make:

1. Preheat the oven to 350 degrees. Line a high-sided 9-inch round cake pan with parchment paper cut to fit and grease with cooking spray.
2. Line the bottom of the prepared pan with apple wedges, arranging them in concentric circles, then shingle any remaining slices in the center.
3. In a medium saucepan, combine the granulated sugar with 3 tbsp water. Cook over medium-high heat, shaking the pan as needed, until an amber caramel forms, 6-8 minutes. Immediately pour the caramel over the apples in an even layer.
4. In another medium saucepan, melt the butter over medium heat. Cook, stirring continuously, until browned and nutty in aroma, 6-8 minutes. Pour the melted butter into a heatproof large bowl and let cool slightly, then whisk in the honey, buttermilk, eggs, brown sugar, and vanilla until smooth.
5. In a medium bowl, whisk together the flour, salt, cinnamon, nutmeg, baking powder, and baking soda to combine. Add the dry ingredients to the wet ingredients in three additions and fold until just incorporated after each. Pour the batter over the caramel-coated apples. Bake for 1 hour 10 minutes - 1 hour 20 minutes, until the top is golden and a toothpick inserted into the center comes out clean. Cover with foil after 1 hour to prevent excess browning, if needed.
6. Let cool in the pan for 10 minutes, then run a paring knife around the edge of the cake. Place a plate over the cake pan and invert them together, then lift off the pan and remove the parchment. Let the cake cool slightly, then serve warm. Top with whipped cream and drizzle with honey, if desired.

Honey Cake

**Submitted by Deb Leichuk,
Recipe by Hilda Rodd, her mother**

Ingredients:

- 3 eggs
- 3 cups flour
- 3/4 cup sugar
- 1 tsp baking soda
- 1/2 cup oil
- 2 tsp baking powder
- Juice of one orange
- 1/2 tsp cinnamon
- 1 cup of strong tea
- 1 tsp allspice
- 1 lb honey
- A pinch of salt (optional)

How to Make:

1. Separate eggs and beat the egg whites stiff.
2. Beat yolks and sugar together. Add the oil, honey, tea, and dry ingredients.
3. Fold in the beaten egg whites.
4. Put batter in a greased bundt pan.
5. Bake at 325 degrees for 1 hour.

Majestic and Moist New Year's Honey Cake

Submitted by Karen Goldberg,
Retrieved from Marcy Goldman's "A
Treasury of Jewish Holiday Baking"

"I make this cake every year at least once. It's really unique and delicious and keeps very well for several days. I usually slice it up in big chunks and give them away to friends and family."

Ingredients:

- 3 1/2 cups all-purpose flour
- 1 tbsp baking powder
- 1 tsp baking soda
- 1/2 tsp salt
- 4 tsp ground cinnamon
- 1/2 tsp ground cloves
- 1/2 tsp ground allspice
- 1 cup vegetable oil
- 1 cup honey
- 1 1/2 cups granulated sugar
- 1/2 cup brown sugar
- 3 eggs
- 1 tsp vanilla extract
- 1 cup warm coffee
- 1/2 cup pineapple juice
- 1/4 cup rye whiskey

How to Make:

1. Preheat oven to 350 degrees. Grease a 10-inch tube pan very well.
2. In a large bowl, whisk together the flour, baking powder, baking soda, salt, and spices. Make a well in the center and add the oil, honey, sugars, eggs, vanilla, coffee, pineapple juice, and rye whiskey.
3. Using a strong wire whisk or an electric mixer on slow speed, combine the ingredients well to make a thick batter, making sure that no ingredients are stuck to the bottom of the bowl.
4. Pour the batter into the prepared pan. Place the pan on 2 baking sheets stacked together and bake for 60-70 minutes or until cake springs back when you touch gently in the center. Let the cake stand for 15 minutes before removing from pan. Then cool completely on a wire rack.

The Best Honey “Cake Mix” Hack

Submitted by Lois Oberlander, Recipe by Sara and Yossi Goldstein from kosher.com

“When I was young, my grandparents would bring us honey cake from a bakery in New York. Although I have never been able to duplicate it, this looked as if it would bring back those memories of sitting around the table in New Jersey and sharing the holidays.”

Ingredients:

Honey Cake ingredients

- 1 box Duncan Hines Spice Cake mix
- 3 eggs
- 1 cup water or cooled brewed coffee
- 1/3 cup oil
- 3/4 cup honey

Apple Cider Icing ingredients

- 1 cup powdered sugar
- 1 tbsp melted margarine
- 1 1/2-3 tbsp apple cider or apple juice
- 1 tsp apple pie spice

How to Make:

1. Preheat oven to 350 degrees.
2. Mix the cake ingredients together in the bowl of a mixer or by hand, until everything is incorporated.
3. Spray a bundt pan well with cooking spray and immediately transfer the batter to the pan. Bake for 30-35 minutes, until a toothpick inserted in the cake comes out clean.
4. Cool for 10-15 minutes, then loosen the edges with a knife. Invert the pan onto a large plate or cake dome.
5. Cool completely before icing.
6. To make the icing, combine all the icing ingredients in a bowl. Start by adding in 1 1/2 tbsp of cider or juice and add up to 3 tbsp as needed. Pour over the cooled cake.

Teiglach

**Submitted by Carol Newman, Retrieved from
thejewishkitchen.com**

“I have included a teiglach recipe that I have made for Selichot and Rosh Hashana. The first time I brought them, some of the elderly members of the congregation were so happy to see the individual treats. Most of the younger members had no idea what they were. I tried to save money by making the candied cherries myself. Next time I will purchase them already candied because it was a lot of work and the dried cherries were very expensive. The first time I made them I used trail mix. When I was a child, my mother used to buy teiglach from the bakery.”

Serves 10



Ingredients:

- 3 eggs, beaten
- 3 tbsp vegetable or canola oil
- 2 tbsp water
- 1/2 tsp vanilla extract
- 2 1/2 cup all-purpose flour
- 1/4 tsp Kosher salt
- 1/4 tsp baking powder
- 1/4 tsp ground ginger
- 1 lb. honey
- 1/2 cup sugar
- 2 tsp orange zest
- rainbow sprinkles or nonpareil decorations (optional)
- nuts or candied cherries (optional)

Teiglach

Submitted by Carol Newman, Retrieved from
thejewishkitchen.com



How to Make:

1. Preheat oven to 375 degrees.
2. In a small bowl, combine the eggs, oil, water, and vanilla, and beat with a fork or whisk until light and well-combined. Set aside.
3. In a medium bowl, combine the flour, salt, ginger, and baking powder. Add the egg mixture to dry ingredients and stir with a fork until well incorporated. Knead inside the bowl, using your hands, until the dough feels smooth and looks shiny. Cover the bowl with plastic wrap and let rest for 15 minutes.
4. After 15 minutes, roll out small handfuls of dough into long, 1/2-inch-wide ropes. Cut each rope into 1/3-inch pieces. Roll each piece of dough into balls and place balls onto ungreased cookie sheets. Bake for 20-22 minutes or until golden brown.
5. While the dough is baking, make the honey syrup. In a large, heavy, 3-quart saucepan, add the honey, sugar, ginger, and orange zest and slowly bring to a boil, stirring occasionally. Reduce heat and simmer for exactly 10 minutes.
6. Add the teiglach balls to the honey mixture and stir with a wooden spoon until all the teiglach is well-coated. If you want to add nuts or candied cherries, add them now. Spoon into paper muffin or cupcake cups and sprinkle with nonpareils or colored sprinkles if you are using them.

Plum Torte



Submitted by Judith Goodman, Recipe by Marian Burros from "New York Times Cooking"

"As German Jews, my grandmother, mother, and aunts, always made zwetschenkuchen, plum cake, for Rosh Hashanah, using the small Italian prune plums which are in season then. This is identical to some of their recipes."

Serves 8

Ingredients:

- 3/4 to 1 cup sugar
- 1/2 cup unsalted butter, softened
- 1 cup unbleached flour, sifted
- 1 tsp baking powder
- pinch of salt (optional)
- 2 eggs
- 24 halves pitted purple plums
- Sugar, lemon juice, and cinnamon, for topping

How to Make:

1. Preheat oven to 350 degrees.
2. Cream the sugar and butter in a bowl. Add the flour, baking powder, salt, and eggs, and beat well.
3. Spoon the batter into a springform pan of 8, 9, or 10 inches. Place the plum halves skin side up on top of the batter. Sprinkle lightly with sugar and lemon juice, depending on the sweetness of the fruit. Sprinkle with about 1 tsp of cinnamon, depending on how much you like cinnamon.
4. Bake for approximately 1 hour. Remove and cool; refrigerate or freeze if desired. Or cool to lukewarm and serve plain or with whipped cream. (To serve a torte that was frozen, defrost and reheat it briefly at 300 degrees.)

Bon Appétit!

בְּתֵאֵבֹן

(Be'te-avon)