



Jewish Recipes

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Almond Macaroon and Raspberry Ganache Tart

For Crust

Matzo cake meal

1 cup whole almonds (about 5 ounce), toasted

1/2 cup granulated sugar

1/4 teaspoon ground cinnamon

1/8 teaspoon salt

1 large egg, beaten to blend

1/4 teaspoon almond extract

For Filling

1 (12 ounce) package frozen unsweetened raspberries, thawed, juices reserved

3 tablespoons seedless raspberry preserves

1/4 cup (1/2 stick) unsalted margarine

8 ounces bittersweet chocolate, chopped

1 tablespoon honey

2 1/2 pint baskets (about) fresh raspberries

Crust: Preheat oven to 350 degrees F. Line a 9–inch tart pan with removable bottom with heavy–duty foil, pressing foil into scalloped sides of pan. Grease foil and dust with matzo cake meal.

Finely grind almonds, sugar, cinnamon and salt in processor. Add half of beaten egg (about 1 1/2 tablespoons; reserve remaining egg for another use) and extract and blend until dough holds together. Using moistened fingertips, press dough over bottom and up sides of prepared pan. Bake crust 10 minutes.

Wrap fingertips with paper towels and gently, but quickly, press puffed crust to original shape. Continue to bake crust until pale golden, about 3 minutes longer. Again, gently press crust to original shape. Cool crust completely (crust will crisp as it cools). Turn crust out of pan and carefully peel off foil. Return crust to pan.

Filling: Brush bottom of crust with 1 tablespoon preserves.

Melt margarine in heavy medium saucepan over medium–low heat. Add chocolate and whisk until melted and smooth. Remove pan from heat; whisk in 2/3 cup raspberry puree and honey.

Pour chocolate filling into crust; smooth top. Refrigerate tart until filling is firm, at least 3 hours.

Brush filling with 1 tablespoon preserves. Arrange enough berries, side by side, atop filling to cover completely, pressing berries lightly into preserves to anchor. If desired, stir remaining 1 tablespoon preserves in small saucepan over low heat until melted. Brush tops of berries with warm preserves to glaze. Refrigerate tart uncovered up to 8 hours before serving.

Tart can be prepared 3 days ahead before decorated with fresh raspberries. Cover and keep refrigerated.

Apples in Pajamas (Pongyolas Alma)

4 large, full-flavored apples (like Granny Smith)
2/3 cup all-purpose flour
Pinch of salt
2 large eggs
1 tablespoon vegetable oil, plus oil for frying
1/3 cup milk
1/4 cup water
1/2 teaspoon cinnamon
2 tablespoons granulated sugar

Peel, core and slice each apple crosswise into 6 1/2-inch-thick rounds with holes in the center. Put the flour and salt into a mixing bowl. Gradually whisk in the eggs, the tablespoon of vegetable oil, the milk and water. Dip several apple slices in the batter. The batter should be just thick enough to adhere to the apple slices. If too thin, add more flour. If too thick, add more water. Pour about an inch of vegetable oil into a large, heavy frying pan and heat to about 375 degrees F. Place the apple slices in the pan, 4 or 5 at a time, taking care not to crowd them. Fry for a few minutes until the coating is crisp on one side. Using tongs, turn the apples over, continuing to fry until the second side is crisp. Drain on paper towels.

Mix the cinnamon and sugar in a small bowl and sprinkle on top of the cooked apples before serving.

Makes 24 slices, or 6 servings.

Applesauce

6 large cooking apples
1 cup water
1 (2 1/2-inch) stick cinnamon
1/4 teaspoon ground nutmeg

Peel, core and thinly slice apples. Combine apples and water in a Dutch oven; bring to a boil. Cover, reduce heat, and simmer 45 minutes, stirring occasionally.

Add cinnamon stick and nutmeg; cook, uncovered, over medium heat, stirring constantly, 15 minutes or until liquid is evaporated. Remove from heat; cool at least 30 minutes, and remove cinnamon stick.

Position knife blade in food processor bowl; add half of apple mixture. Process 1 1/2 minutes or until smooth, scraping sides of processor bowl once. Repeat procedure with remaining apple mixture.

Yields 3 1/4 cups.

Apricot Noodle Kugel

3 (16 ounce) cans apricot halves,
undrained and divided
16 ounces wide egg noodles, uncooked
8 ounces cream cheese, softened
6 large eggs
1 cup granulated sugar
1 (16 ounce) container sour cream
1/2 cup butter or margarine, melted
1/2 cup graham cracker crumbs
1 teaspoon granulated sugar
1 teaspoon ground cinnamon

Drain 2 cans apricot halves; chop and set aside. Cook noodles according to package directions; drain and set aside.

Beat cream cheese and next 4 ingredients at medium speed with electric mixer until blended. Stir in chopped apricots and cooked noodles. Spoon apricot–noodle mixture into a lightly greased 13 x 9–inch baking dish.

Drain remaining can of apricot halves and place on noodle mixture. Combine graham cracker crumbs, 1 teaspoon sugar and cinnamon; sprinkle mixture evenly over apricots. Bake casserole at 350 degrees F for 1 hour.

Yields 15 servings.

Ashourah

1 cup seeded raisins, chopped fine
1 1/2 pounds granulated sugar
1/4 cup water
1/4 cup chopped toasted almonds
1/4 cup chopped walnuts
1/4 cup chopped hazelnuts
1 pound borgoul or brown rice
Salt
1 teaspoon rose water or almond extract
1 teaspoon cinnamon or nutmeg

Boil sugar and raisins in the water until the bubble stage is reached. Remove from heat; add nuts. Cook borgoul or brown rice in slightly salted cold water to cover; drain when tender. Stir into the raisins and nuts mixture; cook about 5 minutes. Fold in the rose water or almond extract. Serve a heaping spoonful of this mixture over more nuts and top with an almond. Add a sprinkling of cinnamon or nutmeg if desired.

Serves 6 to 8.

Bagels

3 cups flour
1 1/2 teaspoons salt
2 tablespoons granulated sugar
1 package active dry yeast
2/3 cup lukewarm water
3 tablespoons vegetable oil or shortening
1 egg
4 quarts boiling water
2 tablespoons granulated sugar

Sift dry ingredients together into a deep mixing bowl.

Dissolve yeast in 1/3 of the lukewarm water. Add oil or melted shortening to remainder of warm water and stir into dissolved yeast.

Make a well in the center of flour mixture and stir in the liquid, adding slightly beaten egg when half the liquid has been used. Stir briskly to form a ball of dough and knead on a lightly floured board 2 minutes. Return dough to mixing bowl, smooth side up, and punch down 3 times. Cover and let rise at room temperature 15 to 20 minutes, or until the dough has come to top of bowl.

Knead again on board until smooth and elastic as for rolls. Divide dough into 12 equal portions. Form into lengths not more than 3/4 inch thick, pinching ends together. Place on a floured cookie sheet and slip under broiler 3 minutes.

Drop each bagel into rapidly boiling water in a deep kettle and cook over moderate heat — 15 to 20 minutes.

Skim out and place bagels on a cookie sheet. Bake at 375 degrees F for 10 minutes, then increase heat to 400 degrees F for 5 to 6 minutes or until bagels are browned and crust golden brown and crisp, approximately 15 minutes.

Makes 12 bagels.

Baked Matzo–Vegetable Scallop

3 matzos
1 large onion, sliced
4 medium tomatoes
1/2 teaspoon salt
Dash of pepper
1 teaspoon granulated sugar
3 tablespoons chicken or goose schmaltz
1/2 cup soup or water (if needed)

Generously grease a 9–inch square baking dish and cover the bottom with thinly sliced onion. Break one matzo into sections and arrange over onions. Cover with slices of tomato, sprinkle with salt, pepper and sugar and top with sections of the second matzo. Cover with the remaining onion slices and top with the third matzo. Cover and bake 30 minutes at 350 degrees F.

Remove cover and if the top layer of matzo is not softened, add 1/2 cup soup or water. Continue to bake until lightly browned on top. Serve with meat or fish.

Serves 4.

Variations

Can be made by adding sliced eggplant, green peppers or shredded cabbage between layers of matzos.

Baluk Plakki

3 pounds cleaned fish (any firm-fleshed fish)
1/2 cup oil, butter or vegetable shortening
Salt, to taste
2 large onions
4 large tomatoes or 1 cup strained, canned tomatoes
1 cup boiling water
Parsley and/or fresh mint
Lemon wedges (optional)

Prepare fish as for broiling. Rub inside and outside with oil and salt lightly. Broil under low heat, turning when inner side is brown, then brown outer side. Place the fish in a 13 x 9-inch baking dish. Cover with sliced onions and tomatoes or the strained canned tomato. Sprinkle lightly with salt, and bake 20 minutes at 400 degrees F.

Add 1 cup boiling water and baste. Bake 5 to 10 minutes longer.

Serve either hot or cold, garnished with parsley and/or fresh mint. Serve with lemon wedges if desired.

Serves 6.

Banana Pudding

2 large tart apples, grated unpeeled
2 tablespoons lemon juice
1/2 cup granulated sugar
3 egg yolks
1/2 cup matzo meal
1/4 teaspoon cinnamon
1/4 teaspoon nutmeg
2 large bananas (for topping)
3 egg whites
1/8 teaspoon salt
2 tablespoons granulated sugar
Dash of grated lemon rind

Combine grated apple and lemon juice. Beat sugar and egg yolks until creamy and add by stirring in quickly and alternately with matzo meal to which spices have been added.

Grease a pudding dish and turn in this mixture. Bake at 325 degrees F approximately 35 minutes, or until set.

Turn out on serving plate and top with sliced bananas. Beat egg whites with salt and sugar until thick and spread on top just before serving.

This may be eaten cold without topping of bananas and beaten egg white meringue. A dusting of sugar and cinnamon may substitute for egg topping.

Serves 6.

Bara Brith

1 pound mixed dried fruit, chopped
1 1/4 cups freshly-brewed tea
1 cup firmly packed brown sugar
2 3/4 cups self-rising flour
1/2 cup milk
1 egg, beaten to blend
3 tablespoons orange marmalade
2 teaspoons ground cinnamon

Place fruit in large bowl. Pour tea over fruit. Add brown sugar and mix well. Cover and let stand at room temperature overnight.

Preheat oven to 325 degrees F. Grease a 9 x 5-inch loaf pan.

Add flour, milk, egg, marmalade and cinnamon to soaked fruit mixture. Stir until combined. Spoon dough into the prepared loaf pan. Bake until bread is brown and crusty and wooden pick inserted near center comes out clean, about 2 hours.

Cool slightly. (Can be prepared up to 4 days ahead. Wrap tightly and store at room temperature.)

Bavarian Kartoffel Kleiss (Mashed Potato Dumplings)

4 boiled potatoes, mashed
2 eggs, slightly beaten
2 slices toast, crushed, or same amount of cracker meal
Salt and pepper, to taste
1 teaspoon cornstarch
1 teaspoon minced parsley
Dash of nutmeg or cinnamon (optional)

Combine ingredients in the order listed and form into balls the size of walnuts. Drop into rapidly boiling salted water one at a time. Lift out as soon as they rise to the top, using a slotted spoon. Add chicken fat or other shortening and brown lightly in a skillet.

Serve with soup or meat gravy.

Serves 6.

Beef with Kraut

2 to 3 pounds stew beef, flanken or ground meat (made into mini–meat balls)*
1 (32 ounce) jar fresh sauerkraut
1 (16 ounce) can tomato sauce (or an equal quantity of tomato mushroom sauce)
1/2 teaspoon freshly ground black pepper
1/2 teaspoon garlic powder (additional if making meat balls)
1 tablespoon caraway seeds (optional)
Lemon juice or sugar (to taste) for adjustment of seasonings

Combine all ingredients and cook slowly in a covered Dutch oven on top of the stove or in a 350 degree F oven for 2 to 4 hours (depending on the meat used). Adjust to taste by adding a little sugar or lemon juice.

Make a day ahead so that you can skim the fat.

If using ground meat add a little ketchup, water and seasoning of choice (garlic and/or onion powder, salt, pepper) to the meat before forming into balls.

Beet Borsht

4 medium size beets with tops
1 onion, peeled
4 cup boiling water
1 tablespoon salt
1/2 cup mild vinegar or 1/4 cup lemon juice
3 tablespoons brown sugar (or to taste)

Cut tops from beets 2 inches from the roots. Scrub beets thoroughly; cover with cold water, and boil 15 minutes or until tender enough to pierce with a wooden pick. While beets are boiling, wash leaves and chop fine in a wooden bowl. The stems may be used, too. Strain liquid from beets into a bowl or soup pot. Slip skins from beets and grate them using a fine grater. Grate onion into grated beets. Add this to the strained beet juice, boiled water and chopped beet tops. Add salt and bring to a quick boil. Reduce heat and cook 5 minutes. Add vinegar sweetened to taste with brown sugar. Cool and chill in closed jars.

Add a boiled potato, 3 tablespoons diced cucumber and 1 heaping tablespoon sour cream to each bowl just before serving. Use fresh dill for garnish, if desired.

Variations

Add 1 hardboiled egg, diced or sliced, to each serving in addition to or in place of the other garnish;

For a fleishig (meat) borsht, use diced or grated cooked beets with 1 1/2 to 2 pounds brisket of beef. Cook 1 1/2 hours or until meat is tender. Add same ingredients including tops and seasoning 15 minutes before serving. Thicken hot borsht by stirring in 1 egg yolk per serving. Add boiled potato. Or substitute garnish of sliced hardboiled eggs;

Cook 1 cupful diced rhubarb with borsht and omit vinegar or lemon juice;

For a summertime cooler, serve strained meatless beet borsht (with or without rhubarb), in tall glasses topped with fresh mint after thickening with a little sour cream;

Make a borsht cocktail by adding sparkling water or lemon soda to strained chilled borsht.

Blintz Loaf

1/4 cup butter, melted
1/2 cup whole wheat pastry flour
3 ounces cream cheese
1/2 teaspoon baking powder
1 pound cottage cheese
4 tablespoons honey
3 eggs, lightly beaten
1/2 teaspoon lemon juice
1/2 teaspoon vanilla extract
Butter (for the pan)
Cinnamon

Combine the butter, cheeses, and eggs in a blender or with an electric mixer. Add the lemon juice, vanilla extract, flour, baking powder and honey. Pour into a buttered 8–inch square baking pan. Dust with cinnamon. Bake in a preheated 325 degree F oven for 40 to 50 minutes or until nicely browned.

Serve with sour cream or yogurt or a combination of both.

Serves 6 to 8.

Branded Chocolate Orange Torte

Matzo cake meal (for pan)
4 eggs, separated, room temperature
1/2 cup granulated sugar
3/4 cup raisins, chopped
1/4 cup matzo cake meal
4 ounces toasted almonds, ground (3/4 cup)
4 ounces semisweet chocolate, grated
6 tablespoons fresh orange juice
2 tablespoons Passover brandy
1 tablespoon grated orange peel
1 pinch salt
Additional grated orange peel
Shaved semisweet chocolate

Preheat oven to 350 degrees F. Grease bottom of 8-inch springform pan; dust with cake meal, shaking off excess.

Using electric mixer, beat yolks and 1/4 cup sugar until slowly dissolving ribbon forms when beaters are lifted, about 5 minutes.

Combine raisins and 1/4 cup cake meal. Fold raisin mixture, almonds, grated chocolate, juice, brandy and 1 tablespoon peel into yolk mixture.

Using clean, dry beaters, beat whites with salt until soft peaks form. Gradually add remaining 1/4 cup sugar and beat until stiff but not dry. Fold in yolk mixture. Turn into prepared pan. Bake until tester inserted in center comes out clean, 55 to 60 minutes. Invert pan onto rack. Cool cake completely in pan.

Remove springform.

Garnish cake with peel and shaved semisweet chocolate before serving.

Brasadel (Jewish Coffee Cake)

1 cup shortening
1 cup granulated sugar
3 eggs
3 cups flour
3 teaspoons baking powder
1/2 teaspoon salt
1/2 teaspoon baking soda
1 cup sour cream
1 teaspoon vanilla extract
3/4 cup walnuts plus additional 1/2 cup
3/4 cup granulated sugar
Cinnamon to taste

Beat together the shortening, 1 cup sugar and eggs. Sift together the flour, baking powder, salt and baking soda. Combine the mixtures. Add sour cream and vanilla and beat together. Then add 3/4 cup nuts (the original recipe called for raisins). Pour 1/2 of the batter into tube pan. Sprinkle 1/2 cup nuts on top, then add the rest of the batter.

Mix 3/4 cup sugar and a little cinnamon and sprinkle on cake.

Bake in 350 degree F oven for approximately 1 hour.

NOTE: The family decorates the cake with maraschino cherry halves and walnut halves.

Bundt Noodle Kugel

1/2 cup butter, melted, divided
3/4 cup dark brown sugar
1 cup chopped walnuts
1 (16 ounce) package medium noodles
1/2 teaspoon salt
4 eggs, beaten
1/2 teaspoon cinnamon
2/3 cup granulated sugar, or a little less
1 cup sour cream
3/4 cup applesauce

Spray Bundt pan with nonstick spray. Pour 1/4 cup melted butter into Bundt pan. Place brown sugar over the butter. Place chopped nuts over the brown sugar. Cook noodles and drain.

In a large bowl, mix remaining ingredients together. Add the noodles and mix thoroughly. Pour into Bundt pan and bake at 350 degrees F for one hour or until brown. Remove from oven, turn upside down onto plate and serve.

Yields 12 servings.

This can be prepared the day before serving. Refrigerate it until ready to bake the next day.

Burekas (Jewish Sephardic)

Dough

1/2 pound margarine
1 teaspoon salt
3 cups self-rising flour
Warm water

Stuffing

1/2 cup feta cheese
1 cup cooked spinach
3 egg yolks

Garnish

1 egg yolk
4 cups sesame seeds

Dough: Melt the margarine and mix with flour and salt. Add warm water until able to roll dough. Roll it, cut a leaf, and cut circles with a cup or cut into square and make triangles.

Stuffing: Mix all the ingredients. Put one teaspoon of stuffing on each dough circle. Fold in half. On top, spread yolk and sprinkle sesame seeds. Place on a well-greased cookie tray and bake at 350 degrees F (180 degrees C) until golden (approximately 15 to 20 minutes).

Serve hot.

Challah (Jewish Egg Braid)

1 package dry yeast
1 teaspoon granulated sugar
1/2 cup warm water (105 to 115 degrees F)
1/2 cup vegetable oil
1/2 cup warm water (105 to 115 degrees F)
1/4 cup granulated sugar
2 large eggs
2 teaspoon salt
4 to 4 1/2 cups all-purpose flour, divided
Vegetable cooking spray
1 egg white
1 teaspoon water
1 teaspoon sesame or poppy seeds

Dissolve yeast and 1 teaspoon sugar in 1/2 cup warm water; let mixture stand 5 minutes.

Combine oil and next 4 ingredients in large mixing bowl; beat at medium speed with electric mixer until blended. Add yeast mixture and 2 cups of the flour; beat until smooth. Gradually stir in enough remaining flour to make a soft dough. (Dough should be sticky.) Cover dough and let rest 10 minutes.

Turn dough out onto well-floured surface, and knead 5 minutes. Place in well-greased bowl, turning to grease top. Cover and let rise in a warm place (85 degrees F), free from drafts, 1 to 1 1/2 hours or until doubled in bulk.

Punch dough down; turn dough out onto well-floured surface, and knead several times. Divide dough into thirds. Shape each third into a 14-inch rope. Place ropes on a greased baking sheet (do not stretch); pinch rope ends together at one end to seal. Braid ropes; pinch loose ends to seal. Lightly spray with vegetable cooking spray. Cover and let rise in a warm place, free from drafts, 30 to 40 minutes or until doubled in bulk.

Beat egg white and water; gently brush over bread. Sprinkle with seeds. Bake at 375 degrees F for 30 to 35 minutes or until golden. Makes 1 loaf.

Charocis for Seder

6 or 7 apples

1/2 pound pecans or almonds

1/2 teaspoon cinnamon

Sugar, to taste

Wine

Pare and grate the apples. Chop the nuts very fine. Blend apples, nuts, cinnamon, sugar and enough wine to bind all together or to the desired consistency.

Cheese and Noodle Ring

3 cups boiled noodles

Salted water

1 1/2 cups cottage cheese or half this amount and 1/2 cup cream cheese

2 eggs

1/2 teaspoon salt

Dash of pepper

3 tablespoons dry cracker crumbs

3 tablespoons butter

Boil broad noodles in salted water 7 to 10 minutes. Drain and rinse with hot water.

To 3 cups boiled noodles, add 1 1/2 cups cottage cheese or 1/2 cup each cottage cheese and cream cheese. Add salt, pepper and eggs. Turn into a well-buttered ring mold, sprinkle with cracker crumbs, and bake at 375 degrees F for 30 minutes or until lightly browned on top.

Serves 4.

Variation

Turn into a buttered heavy skillet and cook over moderate heat for 5 minutes, stirring lightly to prevent sticking. Brown more cracker crumbs in hot melted butter and sprinkle on top.

Cheese Blintz Casserole

16 ounces cream cheese, softened
16 ounces farmer cheese
2 large eggs
1/4 cup granulated sugar
2 1/2 teaspoons lemon juice
1/2 cup butter or margarine, softened
1/4 cup granulated sugar
2 large eggs
3/4 cup milk
1 1/4 cups all-purpose flour
1 teaspoon baking powder

Beat first 5 ingredients at low speed with electric mixer; set cheese mixture aside. Beat butter and 1/4 cup sugar at medium speed until fluffy. Add 2 eggs and milk, mixing well. Combine flour and baking powder; stir into butter mixture. Pour half of butter mixture into a greased 11 x 7-inch baking dish. Spoon cheese mixture on top, and pour remaining butter mixture over cheese mixture. Bake at 350 degrees F for 45 minutes.

Yields 8 to 10 servings.

The baked casserole may be frozen. To serve, thaw in refrigerator, and bake at 350 degrees F for 20 minutes or until thoroughly heated.

Cheese Blintzes

2 eggs, beaten
1/2 cup sifted flour
3/4 cup water (or milk and water)
1 tablespoon melted butter
Pinch of salt

Make a thin batter of eggs, flour added alternately with the liquid while beating with a fork, then working in the melted butter and salt until smooth. Heat a heavy skillet and butter well before pouring in a thin stream of batter, starting at center and tilting pan to spread the mixture evenly across the bottom. Reduce heat as soon as you begin pouring on the batter to achieve a well-baked pancake layer for the first blintz. As soon as the underside is lightly browned, turn out on a double layer of kitchen towel, browned side up.

Start the second blintz layer, buttering the pan before pouring batter. While the second and successive blintzes are baking on the skillet, spread the browned side just turned out with Filling for Cheese Blintzes.

Filling for Cheese Blintzes

1 pound cottage or cream cheese
1 egg yolk
2 tablespoon sugar
Dash of salt
Dash of cinnamon
Few drops vanilla extract

Mix with a fork to a spreadable consistency. Spread evenly and roll up each blintz, tucking in at the ends. Cut in two, and when all are filled and rolled up, and cut, fry them in butter until nicely browned on both sides.

Serve with sour cream, stewed berries, cherries, rhubarb, or compote of prunes and dried apricots.

Yields 12 blintzes if a 10-inch frying pan is used. Serves 4.

Cheese Kreplach

Dough

Pinch of salt

Flour – enough to make a stiff dough as for noodles

1 egg

1 tablespoon cold water

Make a well in the center of sifted flour and salt and add egg and water. With a fork stir together to make the noodle dough. Roll out to 1/8-inch thickness. Cut into 2 1/2-inch squares and fill each with Cheese Filling.

Cheese Filling

1 pound dry cottage cheese

2 egg yolks or 1 whole egg

2 tablespoons sour cream

1/4 teaspoon salt

Sugar and cinnamon, to taste (if served with sour cream)

Dash of white pepper (if served with hot milk)

Drop prepared kreplach into rapidly boiling water, one at a time. Cook, covered, for 10 minutes. Uncover and reduce heat for 5 minutes. Drain. Drizzle with additional butter and brown under broiler flame. Serve with cream cheese and sour cream.

Serves 4 to 6.

Cheese Pudding

4 matzos
Lukewarm water
1 pound dry cottage cheese
4 eggs
2 cups milk
Grated rind and juice of 1 lemon
3/4 cup granulated sugar
1 teaspoon salt

Soak matzos in lukewarm water. Drain and press extra moisture out carefully so as not to break the matzos.

Generously butter square deep pan. Put 1 matzo on bottom of pan. Spread with one-third of the cheese, put on another matzo and spread with cheese until 3 matzos are used. Cover top with fourth matzo.

Beat eggs slightly. Add milk, lemon, sugar and salt. Pour over the matzo and cheese. Bake at 375 degrees F for 1 hour.

Serve hot or cold.

Serves 8.

Cherry Soup with Egg Drops

Soup

1 quart stemmed and pitted cherries (canned or fresh)
1 tablespoon lemon juice
2 tablespoons granulated sugar (more with sour cherries)
1 quart cold water
Pinch of salt

Egg Drops (Minute Dumplings)

1 egg
1/4 cup cold water
3 tablespoons flour
Pinch of salt
Pinch of nutmeg

If soup is to be served hot, prepare the egg drops first. Beat egg well. Stir in water then add flour, salt and nutmeg and beat vigorously with a fork or spoon until smooth. Bring the combined soup ingredients to a boil and drop the egg mixture from the tip of a teaspoon into the rapidly boiling soup. Cook for 5 minutes, and the dumplings will rise to the top when done.

If soup is to be served iced, do not cook it with the egg drops. After bringing soup to a boil and cooking for 5 minutes, let it cool. Then chill it in the refrigerator in a glass jar for at least 2 hours before serving. Just before serving, cook the egg drops in slightly salted water, using the same procedure as above. Drain them well before adding to the soup. A spoonful of sour cream may be added to each serving, stirred in or floated on top.

Chocolate Almond Passover Cake

**1 cup sliced or slivered almonds, toasted,
plus additional for garnish***
1 cup plus 1 tablespoon granulated sugar, divided
3/4 cup butter
1/2 cup unsweetened cocoa
5 eggs, separated
1/3 teaspoon salt
Apple slices
Honey

Preheat oven to 375 degrees F. Grease bottom of a 10-inch tube pan.

Place toasted almonds and 1 tablespoon sugar in the bowl of food processor. Process to a fine grind and set aside.

Melt the butter, stir in the cocoa and cool.

Meanwhile, in a large bowl beat the egg yolks with 3/4 cup sugar until pale yellow. Add cocoa mixture and salt; mix well. Add ground almonds.

In a separate bowl, beat egg whites until foamy. Gradually add remaining 1/4 cup sugar, beating the egg whites until stiff but not dry. Add about a quarter of the egg whites to chocolate mixture and stir to blend. Gradually fold in remaining egg whites.

Pour into prepared pan and bake 40 to 45 minutes or until set.

Remove from oven and cool for 10 minutes. Unmold and remove bottom. Cool completely.

When ready to serve, decorate with apple slices and almonds and drizzle with honey.

Serves 12.

*** To toast nuts, spread on baking sheet and bake at 375 degrees F for 5 to 8 minutes or until brown. Cool completely.**

Chocolate Hanukah Stars

1/4 cup Prune Butter (see below)
1 cup granulated sugar
2 eggs worth of egg substitute
2 cups all-purpose flour
1/2 cup cocoa
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
Confectioners' sugar

In a large bowl, beat prune butter, sugar and egg substitute on medium speed of electric mixer. Stir together flour, cocoa, baking powder, baking soda and salt; add to butter mixture, beating until well blended. Cover; refrigerate dough until firm enough to handle.

Preheat oven to 350 degrees F.

On a lightly floured surface, roll dough to 1/8-inch thickness; cut with star-shaped cookie cutter (can use menorah, dreidel and others). Place on ungreased cookie sheet. Bake 5 to 7 minutes, or until no imprint remains when touched lightly in the center. Cool 1 minute; remove cookie sheet to wire rack. Cool completely. Sprinkle with confectioners' sugar.

Makes about 4 dozen cookies.

Prune Butter

Two recipes for prune butter that will obviously give much different tastes.

Recipe 1 – Simmer for ten minutes 1 cup pitted prunes and 1 cup water, then purée strained prunes and 1/4 cup cooking liquid in blender or food processor.

Recipe 2 – Purée 1/2 cup (1 stick) of butter to 2 pitted prunes in a blender or food processor.

Cholent

2 pounds fatty meat (brisket or stewing beef)
2 cups dry beans (navy beans, great northern beans, pintos or limas).
1 cup barley
6 medium potatoes
2 medium onions
2 tablespoons flour
3 tablespoons oil
Garlic, pepper and paprika to taste
Water to cover

Soak the beans and barley until they are thoroughly softened. Sprinkle the flour and spices on the meat and brown it lightly in the oil.

Cut the potatoes into large chunks. Slice the onions. Put everything into a Dutch oven and cover with water. Bring to a boil on the stove top, then put in the oven at 250 degrees F before Shabbat begins.

Check it in the morning, to make sure there is enough water to keep it from burning but not enough to make it soggy. Other than that, leave it alone. By lunch time Shabbat afternoon, it is ready to eat.

This also works very well in a crock pot on the low setting, but be careful not to put in too much water.

Chopped Liver

1 pound chicken livers (fresh, not previously frozen)
2 cups finely chopped onions
3 hard-boiled eggs
6 tablespoons schmaltz
Salt and black pepper to taste
A few gribenes (optional)

Preheat broiler to 500 degrees F.

Broil livers on broiler rack 4 inches from the heat source for 3 minutes on each side. Remove from the oven and finely chop livers.

Melt 6 tablespoons schmaltz in skillet and sauté onions over medium/low heat until soft and just beginning to brown. Add chopped liver pieces and sauté 1 minute more. Remove from heat. Pour contents of skillet into a mixing bowl.

In a separate bowl, chop the eggs and add them to the liver mixture. Mix in the salt, pepper, and gribenes (if using). Mix everything together until well blended. Chill at least 3 hours in the refrigerator before serving.

Classic Chicken Soup with Mini Matzo Balls

Classic Chicken Soup

1 pullet (young hen), about 6 pound, skin and all fat removed
3 pounds extra breast bones, necks, wings or turkey necks
1 clove garlic, cracked
1 large onion, peeled and sliced
4 whole carrots, peeled
3 celery stalks
10 to 12 parsley stems
1 parsnip, peeled
3 bay leaves
5 or 6 white peppercorns
2 inches lemon peel (optional)
9 quarts cold water
6 to 8 fresh carrots, peeled and cut into 1-inch sticks
Kosher salt and white pepper, to taste

Mini Matzo Balls

2 large eggs plus 3 egg whites
Pinch salt
1 1/4 cups matzo meal
2 1/4 teaspoons salt
2 tablespoons club soda
2 tablespoons chicken broth
4 tablespoons vegetable oil
1 tablespoon salt
8 quarts water

Garnish

2 tablespoons minced parsley or
1/4 teaspoon saffron (optional)

For the soup: Cut up chicken and break extra chicken bones; place in large stockpot over medium heat. Toss until meat on bones whitens, about 5 minutes. Add garlic, onion, 4 whole carrots, celery, parsley, parsnip, bay leaves, peppercorns, lemon peel (if using) and water. Slowly bring to a boil, skimming occasionally. Simmer partially covered about 2 to 2 1/2 hours.

Remove chicken when tender; reserve for another use. Strain soup into clean pot. Chill to remove all fat.

Return soup to a simmer. Add fresh carrots. Reduce liquid slightly. Heat thoroughly. Add salt and pepper to taste.

For the mini matzo balls: Beat eggs and egg whites in a medium bowl with a pinch of salt. Stir in matzo meal. Add 2 1/4 teaspoons salt, club soda, chicken broth and vegetable oil. Mix well. Chill 45 minutes.

Add 1 tablespoon salt to 8 quarts of water; boil. Moisten hands. Shape chilled matzo mixture into balls the size of walnuts. Drop the balls into the boiling water and immediately cover. Keep at a rolling boil for 30 minutes. Do not uncover because losing the steam will deflate the matzo balls.

To serve: Pour the chicken soup into individual bowls. Use a slotted spoon to transfer the matzo balls from the boiling water to the warm soup. Garnish with fresh parsley or saffron, if desired.

Makes about 32 servings of 1 cup each.

Couscous

1 1/3 cups couscous (wheat–grain semolina)

3/4 cup raisins

1/2 teaspoon salt

1 cup boiling water

1/2 cup butter or margarine

1/2 teaspoon ground turmeric

Mix couscous, raisins and salt in 2–quart bowl; stir in boiling water. Let stand until all water is absorbed, 2 to 3 minutes.

Heat butter in 10–inch skillet until melted; stir in couscous and ground turmeric. Cook and stir 4 minutes.

Dried Apricot Soup

2 cups dried apricots
3 cups cold water
3 tablespoons granulated sugar or 1 tablespoon honey
1/4 teaspoon cinnamon
Dash of nutmeg
1 teaspoon lemon juice
Pinch of salt
1 cup light cream and 1 1/2 cups milk or
1 1/4 cups evaporated milk and
1 1/4 cups water
3 egg whites or grated lemon rind

Simmer apricots in a covered pot 30 minutes. Put through a sieve or fruit press. This yields approximately 2 cups purée. Add sugar or honey, cinnamon, nutmeg, lemon juice and salt while hot.

Just before serving, hot or cold, stir in cream and milk or diluted evaporated milk and heat, but do not boil. Top with a little grated lemon rind or float teaspoonsful of beaten egg white on top of each serving, using 3 egg whites for this.

Serves 6.

Dried Fruits (Tzimmes — Balkan Style)

1/2 pound medium prunes
1/2 pound dried apricots
1/2 pound dried peaches
1/2 pound dried pears
1/2 pound seeded raisins
1 cup long grain white or brown rice
1/2 cup honey
1/2 teaspoon salt
1/4 teaspoon cinnamon
1 quart boiling water

Rinse dried fruits and drain well. Use a colander for best results under running hot water. Combine with rice and add remaining ingredients in order listed. Cook over moderate heat, preferably on an asbestos pad, covered for the first 5 minutes or until it reaches boiling point.

Reduce heat to a slow simmer for the next 15 to 20 minutes or until rice is tender and the liquid in the pot almost entirely absorbed. Shake the pot occasionally to prevent sticking, or add a little boiling water if necessary.

Serve hot or cold.

Serves 6.

Variations

Turn into a casserole after cooking. Dot with butter and brown lightly under broiler just before serving. This may also be served cold.

Lightly brown 2 tablespoons flour in 2 tablespoons butter and add after turning into casserole. This adds a customary tzimmes thickening and many more calories.

Farfel Candy

1 egg, slightly beaten
3 cups farfel
1/2 cup granulated sugar
6 ounces dark honey, preferably buckwheat (3/4 cup)
2 tablespoons fresh lemon juice
1 1/2 tablespoons dried ground ginger
Chopped walnuts (optional)

In a heavy pot, add egg to the farfel and stir over low heat until dry.

Add the sugar, honey, lemon juice and ginger. Cook about 20 minutes, stirring frequently.

Wet a wooden board and quickly spread the hot mixture on it, or spread on an oiled cookie sheet. Flatten with a spatula that you've dipped in cold water. If desired, sprinkle with chopped walnuts.

Cut into squares when cool. Store in an airtight container.

Variations

For extra spicy candy, use grated fresh ginger instead of dried. You can also reduce the amount of farfel to 2 cups and add 1 cup walnut or pecan pieces.

Fish Chowder

1 1/2 cups diced raw potatoes
1 1/2 cups water
1 1/2 cups milk
2 cups flaked leftover fish* (boiled, broiled or baked)
Salt and pepper, to taste
2 tablespoons butter
1 tablespoon flour
Minced parsley

Boil potatoes in water until tender. Add milk and fish, and season to taste. Blend flour in hot melted butter and thin into a smooth paste with 3 tablespoons of liquid from pot. Cook 5 minutes longer and serve. Garnish with minced parsley.

Serves 6.

*** Canned salmon or tuna fish may be substituted.**

Four–Star Rugelach

Cottage Cheese Dough

1 pint small–curd cottage cheese (4–percent milk fat)
2 cups unsifted bleached all–purpose flour
1/8 teaspoon salt
1 cup (2 sticks) cold unsalted butter, cut into 1/4–inch slices

Filling

1/2 cup granulated sugar
1 teaspoon ground cinnamon
4 tablespoons strained apricot jam
1 cup (4 ounces) finely chopped walnuts

Spoon the cheese into a sieve over a bowl; drain for at least 2 hours, mixing occasionally with a rubber spatula. Remove 1 cup of the cheese for the dough; reserve the rest for another use.

To make the dough: In a food processor, pulse the flour and salt just to combine. Scatter the butter over the flour; pulse on and off until the butter seems to disappear into the mixture. Scatter the cottage cheese, in bits, over the mixture; pulse on and off just until a cohesive ball is formed. Divide the dough into quarters; shape each into a flat disc and wrap each in plastic wrap. Refrigerate at least 4 hours.

Adjust rack to lower third of oven. Preheat oven to 350 degrees F. Line a large baking sheet with aluminum foil.

In a small bowl, mix the sugar and cinnamon. Remove 1 dough disc from the refrigerator and set aside 10 minutes. On a lightly floured surface, roll the dough into a 10– to 11–inch circle, 1/8–inch thick.

To make the filling: Spread 1 tablespoon jam evenly over dough; sprinkle with 2 tablespoons cinnamon sugar and 1/4 cup walnuts. With rolling pin, lightly press filling into the dough.

With a sharp knife, cut the circle into 16 equal pie–shaped pieces. Starting with the wide end, roll up each piece; place 1 inch apart, point down, on the baking sheet. Bake 15 to 25 minutes, or until light golden brown. Toward the end of baking, if some of the jam oozes out and cookies begin to brown too much on the bottoms, move them to clean spots on the baking sheet.

Continue to bake until done. Cool pan on a wire rack 5 minutes, then, with a metal spatula, transfer cookies to the rack to cool. Repeat with the remaining dough and filling, using fresh aluminum foil. Store cooled cookies in an airtight container.

Makes about 5 dozen (1 1/2–inch) cookies.

Fried Goat Cheese with Mint

1 (12 ounce) log goat cheese, well chilled

Flour (for coating)

**1 egg, well beaten with 1/4 teaspoon dried thyme
and a grating of fresh nutmeg**

Vegetable oil (for frying)

1 small onion, finely chopped

1 tablespoon balsamic or red wine vinegar

1 tablespoon olive oil

Salt and freshly-ground pepper, to taste

1/2 cup chopped fresh mint leaves

Slice the cheese into 1/2 inch thick rounds. Dredge with flour, dip into the egg mixture, and dredge with flour again. This may be done ahead, and the cheese rounds refrigerated until ready to cook.

Heat 1/4 inch of oil in a skillet over high heat until very hot. Carefully fry the cheese, a few at a time, until golden brown on both sides. Drain on paper towels.

Combine the onion, vinegar, olive oil, salt, pepper, and mint in a small bowl and toss to combine. Place a small bed of the mint mixture on each plate and top with the fried cheese.

Serves 4 to 6.

Fried Matzo (Matzo Brie)

2 eggs

1/2 cup milk or water

1/4 teaspoon salt

Dash of cinnamon

2 matzos

3 tablespoons shortening

Beat eggs. Add milk or water, salt and cinnamon. Break the matzo into this mixture. Stir well and turn into melted shortening in a well-heated skillet. Cover. Cook over moderate heat about 10 minutes or until browned on underside. Turn and brown, uncovered, for about 3 minutes.

Serve hot, plain or with a sprinkling of sugar and cinnamon, applesauce or honey.

Serves 2.

Fritters in Syrup (Zalabia)

Sugar Syrup

5 cups granulated sugar

2 cups water

Juice of 1/2 lemon

1 tablespoon rose or orange blossom water

Batter

2 teaspoons active dry yeast

1 teaspoon sugar

1/2 cup hot water (120 to 130 degrees F)

3 1/2 cups flour

1/2 teaspoon salt

2 1/2 cups warm water

Oil (for frying)

For the Sugar Syrup: Place the sugar, water and lemon juice in a saucepan and simmer until it is thick enough to coat a spoon, about 15 minutes. Add the rose or orange blossom water and simmer a few seconds longer, then remove from the heat and let come to room temperature. Cover while you make the fritters.

For the Batter: Dissolve the yeast and sugar in the half cup of hot water and let stand until it froths, 10 to 15 minutes. Place the flour in a large bowl, mix in the yeast liquid and the salt, then gradually stir in the remaining 2 1/2 cups water and beat vigorously on medium–high speed with an electric mixer until smooth and elastic, about 10 minutes. Cover with a dish towel and leave to rise in a warm place for 1 hour, then beat the batter another 10 minutes, and let it rise again for 30 minutes. Beat the batter again for 10 minutes, then let it rest a final time for 30 minutes.

Make the fritters in batches, using 2 skillets at once, if you prefer, to speed up the frying: Fill a deep, nonstick skillet a little more than half full with oil and heat to 375 degrees F. Drop little balls of batter by the tablespoon into the oil; you may find it easiest if you dip the spoon in oil first, then fill it with batter using another spoon so that the batter rolls off easily. Wipe the spoon with a damp paper towel after making each ball. Fry the balls, turning them with a slotted spoon to brown them all over, until crisp, golden and puffed, about 7 minutes. Do not crowd the skillet; 6 at a time is a good number. The batter is light and produces irregular, rather than perfectly round, shapes. If the oil is not hot enough to begin with, the batter tends to flatten out. Lift the fritters out with a slotted spoon, drain on paper towels and dip them in the cold syrup for a few seconds (if you prefer, you may leave them longer to soak up syrup). Set them on a wire rack with wax paper underneath to drain. They are at their best hot but are also good cold. **Variation:** Instead of dipping the fritters in a sugar syrup, pour a honey syrup over them; make it by heating honey with about half its volume of water. You can also sprinkle the fritters instead with powdered sugar and cinnamon.

16 to 18 servings (96 fritters)

Gefilte Fish

3 pounds fish (any firm-fleshed fish — yellow pike, carp, buffalo or a combination thereof)

Salt, as needed

2 large onions, diced

2 eggs

Pepper, to taste (optional)

1 large carrot, sliced

2 stalks celery, diced

2 slices white bread, soaked and squeezed

Parsley

Cold water to cover

Skin and bone the fish, leaving skin attached to bones of each part or cut. After the whole fish has been dressed and sectioned, salt evenly skin-bone cuts to be stuffed. Let stand in a covered glass bowl in the refrigerator while chopping the filleted parts or flesh. Grate in one onion, add eggs, salt and pepper to taste, and soaked bread if desired as a "stretcher." If no bread is used, add 2 tablespoons cold water and combine thoroughly. Wet hands and return pulp to bones, covering with the attached skin. Place the head bones and diced vegetables in the bottom of a deep pot. Place filled fish sections neatly on top; add cold water to cover. Cover pot. Bring to a quick boil, remove cover and turn down heat, keeping the fish at a slow boil for 1 1/2 to 2 hours. The liquid should be reduced by half.

When cool, remove to a platter carefully, to retain shape of each section. Strain the liquid over the fish or into a separate bowl. Chill thoroughly before serving, using the carrot for garnish. The jelled sauce may be cut and served separately or as an additional garnish.

Serves 4 to 6.

Variations

Grate a raw carrot into chopped filleted fish after grating in an onion. Add ingredients as listed. After forming and arranging balls or filled sections in cooking pot, add 1 carrot, thinly sliced.

Place bones, head and skin removed in the process of filleting fish on the bottom of pot. Arrange several stalks of celery across and arrange fish balls on top to make removal easier when cooked. The bones and skin add flavor to the fish sauce. Discard bones after removing fish and straining sauce.

Form 3-inch patties of pulp, dip into fine crumbs and fry or bake for 12 to 15 minutes at 375 degrees F.

Remove all bones from skin cuts and fill with chopped fish pulp as in basic recipe.

Golden Apple Honey Cake

Golden Apple and Honey Topping

3/4 cup packed brown sugar
2/3 cup vegetable shortening
3 large eggs
3/4 cup honey
2 teaspoons grated lemon zest
3 1/2 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon baking soda
1 teaspoon cinnamon
1/2 teaspoon allspice
1/2 teaspoon salt
1/4 teaspoon nutmeg
1/2 cup warm coffee
2 cups Golden Delicious apples, peeled,
cored, and chopped
1/2 cup chopped walnuts

Golden Apple and Honey Topping

1 Golden Delicious apple, cored and sliced
1/3 cup honey

Preheat oven to 350 degrees F. Grease and flour a 10-inch tube pan.

In large bowl, beat sugar and shortening until fluffy. Add eggs, one at a time, beating well after each addition. Beat in honey and lemon zest.

In medium bowl, combine flour, baking soda, baking powder, cinnamon, allspice, salt, and nutmeg. Add to sugar mixture alternately with coffee, beginning and ending with dry ingredients. Stir in apples and nuts.

In small skillet, heat honey; add apple. Cook, turning slices occasionally, until tender and glazed. Spread batter in prepared pan. Bake 1 hour and 10 minutes or until wooden pick inserted near center comes out clean.

Meanwhile, prepare Golden Apple and Honey Topping. Cool cake in pan 10 minutes; remove from pan and cool completely. Arrange apples on top of cake and serve.

Golden Glow

1/2 cup yellow cornmeal
2 1/2 cups boiling water
1/2 teaspoon salt
1/2 pound American Cheddar cheese
1/2 cup milk
1 tablespoon butter
1/4 teaspoon paprika

Make a mush of the cornmeal by stirring it gradually into rapidly boiling salted water and stirring constantly until the mush leaves sides of saucepan. Pour into a shallow pan. Refrigerate.

When cold, cut into small squares. Melt cheese in top of double boiler. Add milk gradually, stirring constantly to blend. Arrange layers of mush and cheese mixture in a buttered baking dish and sprinkle with paprika. Bake at 350 degrees F for 20 minutes or until lightly browned on top.

Serves 4.

Grated Potato Knaidlach

3 large raw potatoes
1 cup cooked, mashed potatoes
2 eggs
2 tablespoons chicken fat
1/2 teaspoon salt
Dash of pepper or cinnamon
1/2 cup matzo meal
1 tablespoon onion juice

Pare and grate potatoes. Squeeze out as much liquid as possible by pressing with hands. Combine remaining ingredients, mixing thoroughly. The mixture should be firm enough to form into balls. More matzo meal may be added if necessary. Shape into balls the size of walnuts and drop into rapidly boiling salted water, cooking for about 1 hour over moderate heat after the last ball is dropped in. Drain and serve in clear soup or as dumplings in stew, chicken fricassee or meat gravy.

Serves 6 to 8.

Grated Potato Kugel

6 medium potatoes

1 onion

3 eggs

1/2 teaspoon salt

About 3/4 cup flour

Dash of white pepper (optional)

4 tablespoons vegetable shortening

Grate raw pared potatoes; squeeze out excess liquid, and grate onion into the pulp. Add eggs, salt and as much flour as necessary to make a batter that will drop from a spoon. Heat shortening in baking pan and fold into batter. Turn batter into greased baking pan. Bake 30 to 40 minutes at 375 degrees F or until nicely browned and crisp around the edges.

Serves 4 to 6.

Green Onion Latkes

Yield: 4 servings

2 pounds mealy potatoes, peeled and coarsely grated

**6 to 10 green onions, including tender green leaves,
thinly sliced or coarsely chopped**

2 eggs, lightly beaten

3 tablespoons matzo meal or flour (or a combination)

Salt and pepper

Oil for frying

Rinse potatoes in cold water then squeeze out excess liquid. Place potatoes in a mixing bowl with green onions, eggs, matzo meal, salt and pepper. Mix well.

Heat about 1/8 to 1/4 inch oil in heavy frying pan then drop spoonful of the batter into the hot oil. Fry several pancakes at a time cooking until golden on the first side then turning and cooking the other side.

Serve immediately accompanied by sour cream.

Hamantaschen

2 1/2 cups all-purpose flour
1/2 cup granulated sugar
1 teaspoon baking powder
3/4 cup butter or margarine
1 teaspoon grated lemon peel
1/2 teaspoon vanilla extract
2 eggs Prune, Apricot or Plum, or Poppy Seed Filling

Prune Filling

1 (12 ounce) package pitted prunes
1 cup chopped walnuts
2 tablespoons honey
1 tablespoon lemon juice

Apricot or Plum Filling

1 1/2 cups apricot or plum jam
1/2 cup finely chopped almonds or walnuts
1 teaspoon grated lemon peel
1 tablespoon lemon juice
1/2 cup dry bread crumbs (about)

Poppy Seed Filling

1 cup poppy seed
1/4 cup walnut pieces
1 tablespoon butter or margarine
1 tablespoon honey
1 teaspoon lemon juice
1 egg white

Mix flour, sugar and baking powder in large bowl. Cut in butter, using pastry blender or crisscrossing 2 knives, until mixture resembles fine crumbs. Mix lemon peel, vanilla extract and eggs. Stir into flour mixture until dough forms a ball. (Use hands to mix all ingredients if necessary; add up to 1/4 cup additional flour if dough is too sticky to handle.) Cover and refrigerate about 2 hours or until firm.

Prepare desired filling.

Preheat oven to 350 degrees F.

Roll half of dough at a time 1/8 inch thick on lightly floured cloth-covered surface. Cut into 3-inch rounds. Spoon 1 level teaspoon filling onto each round. Bring up 3 sides, using metal spatula to lift, to form triangle around filling. Pinch edges together firmly. Place about 2 inches apart on ungreased cookie sheet. Bake 12 to 15 minutes or until light brown. Immediately remove from cookie sheet to wire rack.

Yield: 48 cookies (1 per serving)

Prune Filling: Heat prunes and enough water to cover to boiling in 2-quart saucepan; reduce heat. Cover and simmer 10 minutes; drain well. Mash prunes. Stir in remaining ingredients.

Apricot or Plum Filling: Mix jam, almonds, lemon peel and lemon juice. Stir in just enough bread crumbs until thickened.

Poppy Seed Filling: Place all ingredients in blender or food processor. Cover and blend until smooth.

NOTE: To speed up the making of these cookies, use canned apricot or poppy seed filling.

Hamentashen

4 eggs, slightly beaten
3/4 cup corn oil
3/4 cup granulated sugar
Grated rind of 1 orange
5 cups sifted flour
Lekvar or apple butter

Combine slightly beaten eggs corn oil sugar and orange rind. Beat until mixture is fluffy and thick. Gently stir in flour. Chill about 1 1/2 hours or until firm.

Divide dough into quarters. Roll out each on floured board or cloth to 1/8-inch thickness. Cut into 2 1/2- or 3-inch circles and place on greased cookie sheet. Spoon 1 tablespoon Lekvar or apple butter into center of each. Form tri-corners bringing up edges of dough almost to center and making three seams (some filling should show in center). Pinch seams together tightly. Bake at 350 degrees F for 15 to 20 minutes or until golden brown.

Hanukkah Doughnuts

1 2/3 cups flour
2 eggs, beaten
1 teaspoon baking powder
1 cup sour cream
2 tablespoons granulated sugar
1/2 teaspoon salt
1 cup confectioners' sugar
1 cup oil (for frying)

In large bowl, combine all ingredients except confectioners' sugar and oil.

In frying pan, heat oil to medium heat. Carefully place dough into oil, 1 tablespoon at a time.

Fry for 3 to 5 minutes or until golden brown all over.

Carefully remove doughnuts from oil and place on paper towels to drain.

Gently roll warm doughnuts in confectioners' sugar and set aside.

Serve warm.

Hanukkah Fried Cruller Bows

1 1/4 cups all-purpose flour
3 tablespoons confectioners' sugar
2 tablespoons granulated sugar
1/2 teaspoon salt
1 whole egg
2 egg whites
1 teaspoon vanilla extract
Vegetable oil, for frying
Confectioners' sugar
Ground cinnamon

Combine flour, 3 tablespoons confectioners' sugar, granulated sugar and salt in small bowl. Stir in whole egg, egg whites and vanilla extract with fork until mixture is crumbly. Form dough into ball; knead on lightly floured surface until smooth, about 5 minutes. Cover loosely; let stand about 30 minutes.

Heat 2 inches of oil to 375 degrees F in a heavy, large saucepan.

Roll dough on floured surface to 12-inch square, about 1/8-inch thick. Cut into 12 one-inch strips; cut strips in half to form 24 (6 x 1-inch) strips. Tie each strip into a knot. Fry knots in oil, a few at a time, 3 to 4 minutes or until golden. Drain on paper towels.

Sprinkle with confectioners' sugar and cinnamon. Serve warm.

Hanukkah Fritters

1 cup cottage cheese
1 egg, well beaten
1/4 cup milk
1 cup flour
2 teaspoons baking powder
1/2 teaspoon salt
1 teaspoon granulated sugar (optional)
Oil for frying

Combine cottage cheese and egg, then beat until well blended. Stir in milk.

In a separate bowl, sift together flour, baking powder, salt and sugar, if desired. Add dry ingredients to wet ones and stir lightly.

Drop by tablespoonsful into a deep pot of hot oil. Fry until brown, 2 to 4 minutes. Drain on absorbent paper towels. Serve immediately with jam and sour cream. Recipe may be doubled.

Yields about 10 fritters.

Hanukkah Nut Cake with Honey Syrup

Nut Cake

3 cups all-purpose flour
3 tablespoons granulated sugar
1/2 teaspoon ground cloves
1/2 teaspoon ground cinnamon
2 cups finely chopped walnuts
1 cup dried dates, minced
1 cup vegetable oil
1 cup water

Preheat oven to 350 degrees F. Oil a 9-inch pan.

The traditional way is to mix all dry ingredients on a board using your hands, rubbing and sifting them until well mixed. Make a mound and put a hole in the center. Pour oil and water in center and make into a dough. Knead the dough for about 1 minute.

Alternatively, put all the dry ingredients in a bowl, and mix well. Add the oil and water and make a dough, knead for 1 minute or so.

Place dough in prepared pan. Bake for 1 hour. Remove from oven and allow to cool. After cake has cooked, make Honey Syrup.

Honey Syrup

1 1/2 cups honey
1/2 cup water
Juice of 1 small lemon
1/2 teaspoon lemon zest, finely grated

In a pot over medium high heat cook honey, water, lemon juice and zest. Allow to reduce by 1/4 .

Place cake in a shallow plate and with a fork, make holes all over the top of the cake. Pour the warm syrup over the cake and allow to sit 1 hour before serving.

Hebrew Cookies

1 pound butter
1 1/2 cups granulated sugar
3 eggs, beaten
1 cup whiskey
1 quart pecans (4 cups)
1 quart flour (4 cups)
8 ounces confectioners' sugar
2 teaspoons cinnamon

Cream butter and sugar. Add beaten eggs. Add whiskey very slowly, stirring constantly. Add pecans and flour. This makes a very soft dough. Roll out on a floured board, keeping dough as soft as possible. Cut into small squares with knife. Bake on cookie sheet at 375 degrees F to 400 degrees F.

Roll in confectioners' sugar and cinnamon sifted together.

Makes 8 dozen.

Homemade Noodle Dough

This is the basic recipe.

About 2 cups sifted flour
2 eggs
2 or 3 teaspoons cold water

Sift flour into mixing bowl or on kneading board. Make well in center. Add eggs and combine with a fork, adding spoonful of water as necessary to form a ball of dough that is compact but not hard. Knead dough until as smooth and elastic as possible. Roll out on lightly floured board. Use the rolling pin from the outer edges toward the center, turning the board as necessary in order to achieve easier rolling. When dough is rolled evenly thin through the whole round, let stand 10 to 20 minutes in order to dry so that it will not stick together when rolled up.

Roll up lightly. Use a sharp knife to cut fine. Shake to loosen and spread noodles on lightly floured cloth. Let dry at room temperature. Store in jars when dried. **Do NOT TRY TO MAKE NOODLE DOUGH IN DAMP WEATHER.**

Uses for Homemade Noodle Dough

It may be cut fine and used with clear chicken or meat soup. The dough may be cut into broad noodles and used with cheese or other combinations and for kugel. When cut into 1-inch squares and pinched together like bowknots, the noodles are called "shpaetzlen." These are used for soups and goulashes.

Noodle dough can also be used for making kreplach filled with cheese or chopped and seasoned cooked meat, liver or chicken. Rolled out dough must not be dried out before cutting into 2 1/2- to 3-inch squares for filling.

To make shpaetzlen

Cut the noodle dough as soon as it is rolled out. Cut into 1-inch squares and pinch together with thumb and forefinger. Let dry about a half hour before dropping one by one into rapidly boiling salted water. Cook over moderate heat about 10 minutes after the last one has been dropped in. Skim out with a slotted spoon or drain thoroughly in a colander.

Honey Cake

Jewish families begin their calendar in autumn with Rosh Hashanah. Many Jewish families enjoy sugary foods for Rosh Hashanah to bring a "sweet" future in the coming year. This cake also celebrates Simhat Torah.

1 cup honey
1 cup vegetable oil
1 cup granulated sugar
4 large eggs
2 1/2 cups all-purpose flour
1 1/2 teaspoons baking powder
1/2 teaspoon baking soda
1/2 teaspoon ground allspice
1/2 teaspoon instant coffee granules
1/2 cup hot water
1 teaspoon vanilla extract
1/2 teaspoon lemon extract
1/2 teaspoon almond extract
1/4 cup granulated sugar
1/4 cup chopped pecans
1/2 teaspoon ground cinnamon

Beat first 4 ingredients at medium speed with electric mixer. Combine flour and next 3 ingredients; gradually add to honey mixture, mixing well. Dissolve coffee granules in hot water and add to mixture, beating well. Stir in flavorings. Pour into two greased and floured 9 x 5-inch loaf pans.

Combine the 1/4 cup sugar, pecans and cinnamon; sprinkle over loaves. Bake at 325 degrees F for 1 hour to 1 hour and 15 minutes or until a wooden pick inserted in center comes out clean. Cool loaves in pans 10 minutes; remove from pans, and let cool on a wire rack.

Honey–Spiced Chicken with Orange Sauce

2 tablespoons chicken fat or vegetable oil
1 (2 1/2 to 3 pound) broiler–fryer chicken, cut up
2 medium onions, sliced
1 teaspoon salt
1 teaspoon paprika
1/8 teaspoon pepper
1 cup orange juice
1/4 cup honey
2 tablespoons lemon juice
1/2 teaspoon ground ginger
1/4 teaspoon ground nutmeg
1/2 cup pitted ripe olives
1 tablespoon cold water
2 teaspoons cornstarch
Orange slices

Heat oil in skillet until hot. Cook chicken over medium heat until brown on all sides, about 15 minutes. Place chicken in ungreased 11 x 7–inch baking dish; top with onions. Sprinkle with salt, paprika and pepper. Mix orange juice, honey, lemon juice, ginger and nutmeg; pour over chicken. Add olives. Cover and bake at 350 degrees F until thickest pieces of chicken are done, 45 to 60 minutes.

Arrange chicken, onions and olives on platter. Pour pan juices into saucepan; heat to boiling. Mix water and cornstarch; stir into juices. Cook and stir until slightly thickened, 1 to 2 minutes. Garnish chicken with orange slices; serve with orange sauce.

Yields 6 to 8 servings.

Israeli Cottage Cheese Levivot (Pancakes)

2 large eggs
2 cups cottage cheese
1/2 cup flour
1/2 teaspoon baking powder
1 teaspoon salt
1 teaspoon plus 2 tablespoons granulated sugar
2 tablespoons unsalted butter
2 tablespoons oil
1/2 teaspoon ground cinnamon

Whisk eggs until fluffy. Add cottage cheese, flour, baking powder, salt and 1 teaspoon of the sugar and mix well.

Heat griddle or nonstick skillet. Place 1 tablespoon of the butter and 1 tablespoon of the oil in skillet and heat until butter is melted. Pour heaping tablespoon of batter onto skillet, flattening slightly with back of spoon and cook in batches until golden brown, turning and browning on other side, 2 to 3 minutes. Repeat with remaining batter, butter and oil, draining pancakes on paper towels.

Mix remaining 2 tablespoons sugar and cinnamon in small bowl.

Serve pancakes sprinkled with cinnamon sugar.

Makes about 20 pancakes.

Jewish Bread Pudding with Amaretto Sauce

1 (1 pound) challah (Jewish egg bread)
3 cup 2% low-fat milk
1 cup heavy cream
1 1/2 cups granulated sugar
3 eggs
2 tablespoons almond extract
3/4 cup sliced almonds
3/4 cup golden raisins
3/4 cup chopped dried apricots

Tear bread into 1-inch pieces. Combine with milk and cream in a large bowl. Let stand while assembling other ingredients. Mix together sugar, eggs and almond extract thoroughly. Add to bread mixture, making sure all the bread has been coated. Add the almonds, raisins and chopped apricots. Prepare a 13 x 9-inch baking dish with spray such as Pam®. Preheat oven to 325 degrees F. Spoon mixture into the dish and bake until firm, about 50 minutes.

Cut into individual servings and spoon Amaretto Sauce over each portion.

Amaretto Sauce

1 cup confectioners' sugar
1/2 cup sweet butter
1 egg, beaten
1/4 cup amaretto liqueur

To make sauce, stir sugar and butter in top of a double boiler until butter melts and sugar dissolves. Remove from water. Whisk in egg. Cool slightly, then mix in amaretto.

Jewish Medicine (Chicken Soup)

1 stewing chicken or portion thereof
1 tablespoon salt
1 onion
4 celery tops
2 carrots
2 bunches parsley leaves

For variety try some of the following additions:

1 beef bone or turkey giblet
1 garlic clove
1 parsnip
1 small potato
Half a kohlrabi
A cluster of cauliflower

Clean the chicken. Cover the chicken in a pot (4–5 quarts) with water. Add salt and bring this to the boil. Simmer for an hour. Add the vegetables and simmer for another hour. Let the soup stand until it gets cold and skim off the top.

Jewish Penicillin

1 (3 to 4 pound) kosher chicken, cut into eighths
3 scraped carrots, cut into thirds
1 whole medium onion
2 stalks celery (optional)
1/2 bunch fresh dill (do NOT use dried dill weed)

Clean chicken and put into a Dutch oven. Cover with water up to 1/8th from the top of the pot. Add carrots, onion and celery. Start cooking over high heat until water starts to boil, then lower flame to between medium and simmer. Cook uncovered for 50 minutes.

Add fresh washed dill (including the stalks), and continue cooking for 15 minutes. Remove dill and throw away.

You can serve the soup with matzo balls following the directions on the box of matzo meal.

Jewish Potatoes

1 (32 ounce) package frozen hash brown potatoes
1/2 cup melted margarine
8 ounces shredded Cheddar cheese
1 cup onions, chopped
1 pint sour cream
1 can cream of chicken soup
1 teaspoon salt
1/2 teaspoon garlic salt
1 cup corn flakes
1/4 cup melted margarine

Partially defrost hash browns. Mix potatoes, 1/2 cup margarine, cheese, onions, sour cream, soup and spices. Put into a greased 13 x 9-inch dish. Sprinkle Corn Flakes® on top of potatoes; pour the 1/4 cup margarine over corn flakes. Bake uncovered at 350 degrees F for 1 hour and 15 minutes.

Jewish Sweet Bread

1 box light brown sugar

4 eggs

2 cups self rising flour

1 teaspoon vanilla extract

2 cups chopped pecans

Mix sugar and eggs. Add flour, vanilla extract and pecans. Bake at 350 degrees F for 40 to 45 minutes in a 13 x 9-inch pan.

If you like, once it is finished, you may drizzle a light glacé, or just thin down some store bought vanilla frosting which I always keep in the house...also works good.

Kataiyiff

1 pound fine noodles

Salt

4 tablespoons butter

1 cup slivered almonds or hazelnuts

1 cup honey

Cook noodles in slightly salted water until tender, then drain thoroughly. Pack into a shallow oblong pan and, when cold and caked, turn out and cut into squares. Arrange on a well-greased baking sheet and cover each slice with nuts. Pour honey over each piece and bake 20 to 30 minutes at 350 degrees F.

Serve with a sprinkling of nuts on each and drizzle more honey over the nuts.

Kebabs (Jewish)

1 pound (450 gr) each ground beef and veal, mixed together
6 spring onions, chopped finely
5 cloves garlic, chopped finely
2 hot red peppers, chopped finely
1 teaspoon each salt and pepper
1/2 teaspoon each turmeric, dill seed and flour

Combine all of the ingredients in a mixing bowl and knead well by hand. Form into 3-inch (8 cm.) sausages and impale these on long wooden skewers.. Grill over open charcoals or under a hot broiler, turning occasionally so that cooking is uniform. Cook just until the meat is done.

Serve hot.

King David's Chocolate–Covered Coconut Macaroons

3 1/2 cups unsweetened shredded coconut
1/4 cup matzo cake meal
1 1/4 cups granulated sugar, divided
2 large eggs, plus 1 egg white
1/2 cup (4 ounces) imported bittersweet chocolate
1/4 cup water

Cover 2 baking sheets with parchment paper.

In bowl, mix together coconut, matzo cake meal and 1 cup of the sugar. Add eggs and extra egg white and mix with fingers until well blended. Gently shape about 2 tablespoons dough into a pyramid and set on prepared baking sheet. Repeat with remaining dough, leaving about 2 inches in between cookies. Bake at 325 degrees F for about 25 minutes or until golden on top. Cool completely.

In saucepan, melt chocolate with the water and remaining 1/4 cup sugar. Bring to boil, then simmer slowly for a few minutes until mixture starts to thicken. Cool slightly. Holding each macaroon with 2 fingers, dip half the cookie into the chocolate so that it is half black and half white. Allow to dry few seconds tilted over a dish, then place on wax paper. Repeat with rest of cookies. Cool completely.

Makes 16 macaroons.

Knishes

1/2 cup flour
2 tablespoons vegetable oil
3 tablespoons water
Pinch of salt

Put half the flour into a mixing bowl and stir in oil with a fork. Add water and salt and mix until the mixture forms a dough. Toss on a floured board; work in remaining flour, and knead until the dough is smooth and elastic. Cover and chill for 1 hour or longer. Roll the dough out on a board as thin as possible. Pull and stretch it into a long rectangle. Cut into 3-inch circles. Put a tablespoon of filling, below, on each circle. Draw the edges of the circle together over filling and pinch together to seal. Brush with chicken fat. Bake on a greased baking sheet at 350 degrees F for about 45 minutes, until dough is well browned. Or, roll and stretch dough and spread with filling. Roll up and cut the roll into 1 1/2 inch slices. Lay slices cut-side down on a greased baking sheet and flatten lightly. Brush with fat and bake as above.

Potato Filling

Mash 5 freshly boiled potatoes and mix with 1/3 cup ground crisp cracklings made with chicken. To make goose cracklings (Grieben), cut the fat skin of a goose or chicken into 1- to 1 1/2-inch squares and fry when the remaining fat until well browned, then season with a generous amount of salt and pepper and place in the oven for a few minutes.

Chicken Filling

Crumble 2 matzos and soak until soft in 1/4 cup chicken gravy or chicken soup. Combine with 1 cup finely chopped chicken. Season well with salt, pepper and cayenne and add enough chicken fat to make a soft mixture.

Mashed Potato Filling

2 1/2 cups mashed potatoes
1 egg
Salt and pepper
Melted butter
1 small onion, grated

Combine mashed potatoes, egg, salt and pepper. Fry onion in butter until soft but not brown and add to potato mixture.

Serve knishes with sour cream.

Krupnik

3/4 cup pearl barley
6 cups water or vegetable juice
1 onion or 2 leeks, cut fine
1 carrot, grated
1 small turnip, grated, or
1/2 cup dried or fresh mushrooms
1 stalk celery, finely diced
4 tablespoons butter
Salt
Pepper
Sour cream (for thickening and topping)
Minced parsley

Cook barley over moderate heat in half of the vegetable juice or stock. When tender, add remaining ingredients and remaining liquid. Season to taste with salt and pepper and cook 15 to 20 minutes or until vegetables are tender.

When ready to serve, thicken with sour cream and top with a little sour cream. Garnish with minced parsley.

Lentil Spaghetti Sauce

2 tablespoons olive oil or vegetable oil
1 cup onion, chopped
1 tablespoon garlic, minced
1 cup sliced fresh mushrooms
1 (8 ounce) can tomato sauce
1 (4 ounce) can tomato paste
2 1/3 cups water
1/2 cup lentils, washed
1 1/2 teaspoons dried basil
1 teaspoon dry oregano
1 teaspoon granulated sugar
1 bay leaf
1/2 teaspoon salt
1/8 teaspoon pepper

In a saucepan sauté the onion, garlic and mushrooms in the oil until onion is soft. Add the tomato sauce, tomato paste, water, lentils, basil, oregano, sugar, bay leaf, salt and pepper and bring the mixture to a boil. Reduce heat and cover the saucepan. Simmer over low heat for 30 to 40 minutes.

Serve over pasta.

Lohshen Kugel

1/2 pound broad noodles
2 quarts boiling water
1 teaspoon salt
2 eggs
3 tablespoons granulated sugar
1/4 teaspoon cinnamon or 1 tablespoon lemon juice
1/8 teaspoon salt
4 tablespoons shortening
1/2 cup chopped seedless raisins
1/4 cup chopped almonds (optional)
3 tablespoons bread crumbs

Drop noodles in rapidly boiling salted water and cook until tender. Drain in a colander, pouring hot water through to rinse well. Beat eggs with sugar, cinnamon and salt and add the noodles. Melt shortening in the baking dish and add to mixture. Turn half the mixture into greased baking dish, sprinkle with raisins and nuts, and add remainder. Top with crumbs and bake 45 minutes at 400 degrees F.

Variations

Substitute 1 cup thinly sliced tart apples for raisins, or combine equal amounts of each; use chopped greben (cracklings) and chicken or goose fat for shortening; substitute 1 cup finely cut dried prunes for other fruit, with or without nuts. Add lemon juice and 1/4 teaspoon grated rind.

Mandel Bread

3 eggs
1 1/2 cups granulated sugar, divided
1 cup oil
1 teaspoon vanilla extract
1 teaspoon orange extract
1 teaspoon lemon extract
Grated rind of 1 orange (colored portion only)
4 1/2 cups flour, divided
2 teaspoons baking powder
1/2 cup chopped walnuts
6 tablespoons apricot jam, divided
1/2 teaspoon ground cinnamon

In a large bowl of an electric mixer, combine eggs, 1 cup sugar, oil and vanilla, orange and lemon extracts on medium speed until well-mixed, about 1 minute. Stir in orange rind.

In another large mixing bowl, combine 4 cups flour and baking powder. With the mixer on low speed, slowly add the flour mixture to the egg-sugar mixture and mix until a smooth, thick dough ball forms. Add enough additional flour, if needed, a 1/4 cup at a time, until dough forms a ball. Stir in nuts.

Remove dough to a generously floured board and divide the dough into three equal balls. Roll out one ball to form an 8-inch log. Slice the log in half (you will now have two, 8-inch logs). Gently flatten each half with fingers until they are about 2 inches wide. Place 2 tablespoons apricot jam on bottom half of the log and spread to cover surface. Place top over apricot filling and pinch edges to seal in filling. Repeat with remaining dough and apricot jam.

In a small bowl, combine remaining sugar and cinnamon. Sprinkle over logs to cover and place on greased baking sheets. Bake in a preheated 325 degree F oven until lightly browned, 30 to 40 minutes.

Remove from oven and increase oven temperature to 350 degrees F.

While still hot, slice logs on the diagonal into 1-inch pieces. Return slices to baking sheets and place back in oven until lightly toasted, about 7 to 10 minutes.

Remove to racks and cool completely. Store in airtight containers.

Makes 30 pieces.

Matzo

Preheat the oven to 500 degrees F. If you have a pizza stone, place it in the oven while it's preheating.

In a large bowl, mix 2 cups of all-purpose flour with 1 cup of water. Add one-half teaspoon of salt, if desired.

Stir vigorously with a wooden spoon for about a minute, until the flour is incorporated and the dough is elastic. Add more flour if needed; the dough should be a little sticky. Pull off a scant fist-sized portion of dough and make a ball. On a floured surface, roll the ball with a rolling pin until it's 1/8-inch thick. Or use your hands to pat and stretch the dough. Prick the entire surface with a fork, or use a matzo roller (available at cooking stores). Perforating the surface airs out the dough and prevents it from rising while baking.

Place the dough on a pizza paddle and slide the dough onto a preheated pizza stone if you're using one. Otherwise, put the dough on foil or parchment paper and place directly on the oven rack. Parchment paper is preferred, as it produces a crisper product.

Bake the matzos for approximately 5 minutes, or until browned. When done, remove the matzo and place on a cooling rack.

Serve cooled matzo with butter, cream cheese, peanut butter and jelly or your favorite shmeer. Matzo is best when fresh, so eat it the day it's baked, if possible.

Matzo Ball Soup

Roast Chicken (recipe below)

3 quarts cold water

1 sliced carrot

2 stalks and tops of celery

2 sprigs parsley

1 small bay leaf

1 tablespoon salt

1/4 teaspoon pepper

Cut chicken into pieces. Place in large soup kettle with water. Cover, bring slowly to boil. Add seasonings and vegetables. Simmer gently for approximately 5 hours.

Strain soup and chill overnight.

Remove caked fat (fat can be used for Matzo Balls). Reheat and add Matzo Balls for serving. Makes about 2 quarts soup. Makes 7 to 9 servings.

Recipe can be extended by adding canned chicken broth.

Roast Chicken and Matzo Ball recipes follow.

Matzo Balls (For Matzo Ball Soup)

2 tablespoons fat

2 eggs, slightly beaten

1/2 cup matzo meal

1 teaspoon salt

2 tablespoon soup stock or water

NOTE: A 1 pound box of matzo meal is about 4 cups.

Mix fat and eggs. Mix salt and matzo meal, then add to eggs. When well mixed, add soup stock or water. Cover bowl and refrigerate for at least 20 minutes, then form into 1 1/2 inch balls. Using a 2- or 3-quart pot, fill about 1/2 full with lightly salted water and bring to brisk boil. Reduce heat, drop balls into slightly bubbling water. Cover pot and cook 30 to 40 minutes (watch water level).

When preparing to serve, have soup at room temperature or above. Remove Matzo Balls from water and put into soup pot. Allow soup to simmer about 5 minutes. Recipe makes about 8 balls.

Roast Chicken (For Matzo Ball Soup)

1 (4 or 5 pound) chicken

1 large sliced onion

2 tablespoons melted chicken fat or margarine

1/2 cup diced celery

1 teaspoon paprika

1 teaspoon salt

1/4 teaspoon ground ginger

2 tablespoons all-purpose flour

1/16 teaspoon garlic powder

Quarter the chicken. Mix the flour, spices and salt. Rub each piece of chicken well with the mixture. Place the onion, celery and fat in deep roaster (with a cover). Place chicken pieces on top of vegetables. Roast, uncovered, for 20 minutes at 400 degrees F.

Turn chicken over and roast 20 minutes more.

Lower heat to 350 degrees F. Add 3/4 cup boiling water for 5 pounds chicken. Cover tightly and cook until tender (approximately 1 1/4 hours).

Matzo Ball Soup (T&T)

1 chicken, washed well
Water to cover chicken by a few inches – approximately
8 cups (adding more water if needed, as chicken cooks)
1 onion, chopped
3 celery ribs, chopped
3 small carrots, chopped
Manischewitz very fine thin noodles
Salt and pepper to taste

Matzo Balls

2 egg yolks
1/2 teaspoon salt
2 tablespoons melted shortening
1/2 cup Manischewitz matzo meal
2 egg whites, stiffly beaten

Beat egg yolks, salt and melted shortening together. Add the matzo meal and mix well. Fold in the egg whites. Form into balls. Chill for 10 minutes.

Boil chicken and skim any foam off of the top, until the chicken is done and very tender. Remove chicken from the broth. Cool chicken. Pull off skin, discard; pull off and shred meat. Set aside.

Prepare matzo balls.

NOTE: Taste broth. Most think it is too bland and you can add some bouillon to it, but that isn't the way I make it. Don't forget the vegetables will also give it a little more flavor. You decide that one!

In remaining broth add the vegetables and cook for about 10 minutes. Add shredded chicken, matzo balls, and noodles to boiling soup. Cover and cook for 20 minutes until matzo balls are tender. Season with salt and pepper to taste.

Matzo Balls

12 eggs

1 1/2 cups water

1 cup margarine, melted

3 teaspoons salt

3 teaspoons white pepper

3 cups matzo meal

Boiling soup

In a mixing bowl, beat eggs. Add water, margarine, salt and pepper. Mix well. Add matzo meal. Cover and refrigerate for a minimum of 1 hour (can be left overnight).

Drop by tablespoons into a large pot of boiling soup. Cook, gently covered, for about 1/2 hour. Matzo balls can be left in soup and refrigerated overnight; heat to serve.

Matzo Meal Pancakes

3 eggs
1/2 cup cold water
1/4 teaspoon salt
1 cup matzo meal
1 medium onion, grated
Melted shortening or oil

Beat eggs and combine with cold water, salt, two-thirds of the grated onion and enough matzo meal to make a stiff batter that will drop from the spoon.

Heat shortening or oil in a heavy skillet and add remaining piece of onion for flavor. Drop batter from spoon to form round cakes and fry until brown before turning over to brown on underside. Lift out one at a time and drain thoroughly before serving with applesauce mixed with dried fruit compote, cranberry sauce or just plain with meat or cheese dishes.

Yields 12 to 14 pancakes.

Matzoh Brie

4 to 6 pieces of matzoth
3 eggs (mixed with water)
1/4 cup water
Salt
Oil or butter

Break matzoh into small pieces and add to water. After soaking for about 5 minutes until soggy, drain off the water, and mix the egg mixture to the bowl. Let this just wet each piece. Wet thoroughly with egg mixture. Heat oil or butter and drop the mixture to a hot frying pan. Cook and mix until crispy.

Matzoh Pancakes

5 whole matzoh cracker squares
1 cup water
2 eggs
1 tablespoon butter (more as needed)

Crumble the crackers in a large bowl and cover them with the water. Let soak for about a minute. Drain the water off. Break the two eggs into the bowl and combine the mixture with your hands.

Heat the butter in a nonstick skillet. When it is melted, pour half the matzoh mixture into the pan and smash it lightly with a spatula. After it becomes golden brown on the first side (this takes about 3 minutes), flip it over by inverting it onto a large plate and sliding it back into the pan. Cook on the other side.

Serve with golden honey.

Matzos Batter Pudding

2 eggs

2 cups milk

1 cup matzo meal

2/3 cup brown sugar

4 tablespoons butter

Grated rind of 1 lemon

1 tablespoon rum

Make a batter of the eggs, milk and matzo meal; add sugar, melted butter and lemon rind; add rum. Pour into a greased baking dish and steam for 1 hour or bake for 1 1/2 hours at 350 degrees F.

Meat Rossel Borsht

1 (1 1/2 pound) brisket of beef
4 cups cold water
1 onion
2 bay leaves
3 cups beet sour (rossel)
Salt and pepper, to taste
Lemon juice (optional)
Granulated sugar, to taste
6 egg yolks

Cook meat, onion and bay leaves in water at a slow boil until meat is tender when pierced with a fork. Add remaining ingredients, except egg yolks, and boil 15 minutes longer.

Serve hot with 1 beaten egg yolk per serving, depending on taste, for thickening, and garnish with parsley, sliced hardboiled egg and plain boiled potato.

Serves 6.

Melfoof

3 cups almonds
1 cup granulated sugar
1 tablespoon ground cardamom
2 tablespoons rose water or orange blossom water
1 package filo pastry

Preheat oven to 350 degrees F.

Grind the almonds and mix together with remaining ingredients. The mixture should be moist.

Cut the filo into 3 parts and cover with a damp towel. Take one piece of filo and fold it about 2 inches from the bottom up. Insert a pencil in the fold. Put one tablespoon of the mixture above the pencil and roll. Push the 2 sides to the middle and slide the pencil out. Bake for 10 minutes, until light golden in color.

Menorah Upside–Down Cake

Menorah Topping

3 tablespoons unsalted margarine
1/2 cup firmly packed brown sugar
1 (20 ounce) can pineapple spears, drained, reserve the juice
9 maraschino cherries

Cake Batter

1/3 cup solid white vegetable shortening
1/2 cup granulated sugar
1 large egg
1 teaspoon vanilla extract
1/2 teaspoon lemon rind
1 1/2 cups sifted all–purpose flour
2 teaspoons baking powder
1/4 teaspoon salt
1/2 cup reserved pineapple juice

Melt the margarine in a 9–inch square pan. Add the brown sugar. Pat the mixture evenly over the bottom of the cake pan. Using the pineapple spears and cherries, arrange a menorah design on the brown sugar. Place 2 spears end to end across the pan for the menorah base. Then place a single spear in the center of the base at a right angle to it; this will be the shamash (the "servant" candle with which the others are lighted). Cut 8 pineapple spears one inch shorter than the shamash. Position these parallel to the shamash, 4 on either side, to represent the candles. Under the shamash spear and under the base, place 2 half–pieces of pineapple spear side by side; these are the menorah stand. Two more half–pieces may be placed end–to–end under the stand. Place a cherry over each vertical spear to represent the flames.

Preheat the oven to 375 degrees F.

Prepare the cake batter. In a medium–size mixing bowl, cream the shortening. Gradually add the sugar. Beat until light and fluffy. Add the egg, vanilla extract and lemon rind.

Into a bowl, sift together the dry ingredients. Alternately add the dry ingredients and the pineapple juice to the creamed mixture, beating after each addition until blended and smooth.

Carefully spoon the batter over the menorah topping in the pan. Bake for 45 minutes, until the top springs back when lightly pressed. Let the cake cool in the pan for 5 to 10 minutes. Invert it onto a serving dish. Allow 2 to 3 minutes before removing the pan.

Variation

For a shortcut, prepare the batter from a white or yellow cake mix (you will only need half of a regular–size package). Spoon this over the menorah topping.

Passover Biscotti

1/4 pound butter or margarine
1 cup granulated sugar
2 eggs
2 cups matzo cake meal
1 1/2 cups ground pistachios
1 1/2 cups whole pistachios
1 cup dried apricots
Grated rind of 1 orange

Using stand mixer with paddle attachment, cream butter or margarine and sugar. Add eggs. Blend in cake meal, nuts, dried apricots, and rind. Refrigerate dough for 1 hour.

Turn out dough onto work surface sprinkled with cake meal. Form dough into 4 logs approximately 10 inches long. Bake at 350 degrees F for about 15 minutes or until light golden brown. Refrigerate for 1 hour.

Slice logs at 1/2-inch intervals and transfer to baking sheet. Bake at 275 degrees F until surface feels dry.

Yield: approximately 36

Passover Brownies

3/4 cup unsalted butter, softened
3/4 cup granulated sugar
6 ounces bittersweet chocolate, melted
5 eggs, separated
6 ounces finely-ground almonds
Pinch of salt

Cream together butter and sugar. Add egg yolks and combine. Stir in chocolate and salt. Stir in almonds. Fold in egg whites. Bake at 350 degrees F for 40 minutes, then remove immediately to refrigerator.

Passover Egg Noodles

4 eggs

4 tablespoons cold water

1 tablespoon matzo cake flour

Dash of salt

Beat eggs slightly, adding remaining ingredients to make a very thin batter. Beat well until smooth. Pour in a thin stream on a well-greased frying pan, starting at the center and tilting the pan to distribute evenly. Cook over moderate heat until lightly browned on underside, then turn out on a tea towel, bottom side up, to cool while the second one is poured and cooked. Roll up each thin pancake and cut into thin strips or noodles. Drop into boiling hot soup (clear chicken soup) just before serving.

Serves 6 to 8.

Passover Ginger Candy (Passover Ingberlech)

1 cup granulated sugar
2/3 cup honey
1/2 cup almonds, blanched, peeled, chopped
1 1/2 tablespoons ground ginger
1 cup matzo meal
2 eggs, beaten
1/4 cup granulated sugar mixed with
 1 teaspoon ground ginger

In a deep saucepan, combine the 1 cup sugar and honey; stir over low heat, and bring the mixture to a boil. Reduce heat and simmer for 10 minutes. Remove pan from heat.

Mix almonds, ground ginger and matzo meal with eggs; mix well, using a fork. Add the mixture to the syrup. Stirring constantly, cook over low heat until it reaches the soft–crack stage on a candy thermometer. Turn the mixture out onto a wet marble slab or board. Dip your hands in ice water; use the palms of your hands to flatten the mixture to a thickness of 1/2 inch. Sprinkle the mixture with the ginger–flavored sugar and let it cool slightly.

With a sharp, wet knife, cut the candy into about 25 squares or diamonds.

Passover Lemon Pie

5 eggs, separated
1 1/2 teaspoons slivered lemon zest
1/3 cup lemon juice
1/3 cup water
3/4 cup plus 10 tablespoons granulated sugar
1 baked 9-inch Almond Matzo Pie Crust

Combine egg yolks, lemon zest, lemon juice, water and the 3/4 cup sugar in the top of a double boiler. Cook over boiling water, stirring often, then constantly as the filling thickens for 15 minutes. Remove from the heat.

Preheat the oven to 400 degrees F.

In a medium-size bowl, beat the egg whites until frothy, then gradually beat in the 10 tablespoons sugar. Beat until soft peaks form and the sugar is dissolved. Fold about one-third of the egg white meringue into the warm lemon filling. Spoon the filling into the pie shell. Spread the remaining meringue over the top, sealing it to the edges of the crust. Bake 15 minutes, or until the meringue is lightly browned. Cool, but the pie is best served within 4 to 5 hours of baking.

Almond Matzo Pie Crust

1 cup blanched almonds
1/4 cup granulated sugar
1 egg, beaten
1/2 cup almond or peanut oil
1 1/4 cups matzo meal

Preheat oven to 375 degrees F.

Grind the almonds in a processor, adding 1 tablespoon of the sugar with the nuts to keep them from becoming oily while being ground.

In a medium-size bowl, beat the egg. Stir in the oil, matzo meal, ground almonds and the remaining sugar until well mixed. Press the mixture into 2 (9-inch) pie plates, making a uniform layer on the bottom and up the sides. Bake for 12 to 15 minutes, until rims of the pie shells are lightly browned. Cool and fill the pie shells, or wrap and freeze one for later use.

Passover Linzer Torte

1/2 cup matzo cake meal
1/2 cup potato starch
1 cup pareve margarine or butter,
cut into 1-inch pieces
1 cup ground unpeeled almonds
1/2 cup granulated sugar
1/2 teaspoon ground cinnamon
2 eggs, separated
1/2 cup red raspberry jam

Position knife blade in food processor bowl; add cake meal and potato starch. Top with cover; pulse 3 or 4 times or until blended. Add margarine to cake meal mixture. Pulse 7 or 8 times or until blended. Add almonds, sugar, cinnamon and egg yolks; process until smooth. Remove two-thirds of dough (1 3/4 cups) and spread on bottom and 1 inch up sides of ungreased 9-inch springform pan; top with jam.

Divide remaining dough into six equal portions. Shape each portion with fingers into a ropelike cylinder; arrange on top of jam in lattice fashion, pressing each end into dough at edge of pan. Slightly beat egg whites (at room temperature), and brush evenly over dough. Bake at 325 degrees F for 45 minutes. Let cool slightly before removing sides of springform pan.

Passover Puffs

1/2 cup shortening, vegetable oil or butter
1 cup water
1 cup matzo cake flour
1 cup matzo meal
2 tablespoons granulated sugar (optional)
6 eggs, separated
1 tablespoon lemon juice
1 teaspoon salt

Bring shortening and water to boil in a deep saucepan. Remove from heat and stir in matzo cake flour and matzo meal, with sugar added if desired. Stir until smooth.

Beat egg yolks until creamy and stir in matzo mixture until blended. Add lemon juice. Beat egg white, with salt, until stiff but not dry, and fold into the mixture, which should now be cool. Drop batter from teaspoon or tablespoon about 2 inches apart on a lightly greased cookie sheet and bake at 350 degrees F for 15 minutes or until lightly browned and puffed. The puffs should double in diameter and be hollow like cream puffs but not quite as light. Let cool before filling through a slit in top or side.

Filling may be preserves, stewed dried fruits or whipped cream to which sugar has been added to taste. Chopped nuts may be added to any of the mentioned fillings in any quantity.

Yields 24 large or 48 small puffs.

Passover Sponge Cake

2 eggs
7 egg yolks
1 1/4 cups granulated sugar
1 teaspoon grated lemon rind
3 tablespoon lemon juice
1 cup potato starch
7 egg whites
Fresh strawberries and blueberries

Combine eggs and egg yolks; beat at high speed of electric mixer until well blended. Gradually add sugar, 1 tablespoon at a time, beating at medium speed. Add lemon rind and lemon juice, and beat well. Fold in potato starch.

Beat egg whites (at room temperature) at high speed until stiff peaks form; fold into batter. Pour batter into an ungreased 10-inch tube pan with removable bottom. Bake at 350 degrees F for 45 minutes. Invert pan; let cool 1 hour. Loosen cake from sides of pan, using a narrow metal spatula; remove from pan.

Serve with fresh berries.

Potato Latkes

4 baking potatoes, peeled, quartered
1 large onion, quartered
2 large eggs
1/4 cup matzo meal or all-purpose flour
1 teaspoon salt
1/2 teaspoon ground black pepper
Vegetable oil (for frying)
Applesauce for topping (optional)

In a food processor, finely chop the potatoes and onion. Add eggs, matzo meal or flour, salt and pepper. Process until potatoes are very finely chopped (the mixture will look like bottled horseradish).

In a large skillet, heat 1/4 inch of oil over medium high heat until hot but not smoking. Drop heaping tablespoonsful of the potato mixture into the oil. Cook for 6 to 7 minutes, turning once, until the pancakes are golden on both sides. Drain on paper towels. Serve right away or keep warm in a 200 degree F oven.

Red Horseradish

1 pound horseradish
2 large beets
1 tablespoon granulated sugar
1 to 2 tablespoons kosher salt
2/3 cup white vinegar
1/3 cup water

Cut the horseradish and beets into chunks.

In food processor, scraping the sides of the bowl occasionally, process the horseradish, sugar, salt, vinegar, and water until the mixture is finely chopped.

Add the beets, continuing to process, until the beets are finely chopped and you achieve the color you want.

Rice and Nut Croquettes

3 tablespoons butter or margarine
4 tablespoons flour
1/2 teaspoon salt
Dash of cayenne
1 cup milk
2 teaspoons grated onion
1/2 teaspoon dry mustard
2 cups boiled rice
1 cup chopped pecans or other nuts
Fine dry bread crumbs
1 egg
1 tablespoon water

Melt butter; blend in flour, salt and cayenne. Add milk. Cook, stirring constantly, over low heat until mixture is very thick. Add onion and mustard; cool. Add rice and nuts. Add additional salt to taste. Chill.

Shape into 10 or 12 balls and roll in crumbs. Blend egg with water. Coat croquettes well with egg-water mixture and dip again into crumbs. Fry in deep hot fat (380 degrees F) until brown. Drain on paper towels.

Serve with tomato sauce.

Rugelach

1 cup butter or margarine, softened
8 ounces cream cheese, softened
2 cups all-purpose flour
1/2 cup granulated sugar
1 teaspoon ground cinnamon
1 cup chopped pecans
1/2 cup raisins

Beat butter and cream cheese at medium speed of electric mixer until smooth and creamy. Gradually add flour, beating until smooth. Cover and chill 1 hour. Combine sugar and remaining ingredients; set aside.

Divide dough in half; roll each portion into a 14-inch circle on a lightly floured surface. Sprinkle each circle with sugar mixture, and cut each circle into 12 wedges. Roll up each wedge, beginning at wide end; place on ungreased baking sheets, point side down. Bake at 350 degrees F for 15 to 18 minutes or until golden brown.

Yields 2 dozen.

NOTE: For strawberry filling, omit sugar, cinnamon and raisins, and reduce pecans to 1/2 cup. Spread 1/4 cup strawberry jam on each circle, and sprinkle each with 1/4 cup chopped pecans. Cut, roll, and bake as directed.

Sabbath Twists (Challah)

3 packages active dry yeast
1 1/3 cups warm water
1 tablespoon granulated sugar
1 tablespoon salt
3 tablespoons shortening, softened
3 eggs
5 cups flour
1 egg yolk
Poppy seed

Dissolve yeast in warm water. Add sugar, salt, shortening and eggs, stirring well. Gradually add flour. Knead on lightly floured board. Let rise in greased bowl until doubled in bulk.

Punch dough down. Divide dough into 6 equal parts. Roll each part between palms of hands into a strip which is fatter in center. Braid 3 strips, being sure to press ends together. Place on buttered baking sheet. Let rise until almost doubled in bulk. Mix egg yolk with a little water. Brush loaves with egg; sprinkle with poppy seed. Bake at 400 degrees F for 40 minutes.

Makes 2 loaves.

Sarmi

8 grape leaves
Boiling water
4 large onions, diced
Vegetable shortening or vegetable oil
1 cup rice
1/3 cup chopped seedless raisins
Salt, to taste
Parsley

Wash grape leaves and cover with boiling water until the leaves are wilted. Drain well. Fry onions in shortening or vegetable oil until light brown and transparent. Add washed rice and raisins and stir well over reduced heat for 2 minutes.

Add salt to taste. Let cool before placing a spoonful of the mixture in the center of each leaf and rolling up, tucking in the ends or forming into a tightly-wrapped ball. Arrange neatly in a heavy skillet; add water to cover, and let simmer 30 minutes. Water may be added if necessary to prevent sticking.

Slip under a broiler to brown if desired. Serve with yogurt or sour cream topping, hot or cold, and garnish with parsley.

Serves 4.

Scalloped Matzos (Milchig)

4 eggs

6 matzos

1 pound cottage cheese

2 tablespoons butter, melted

1/2 teaspoon salt (optional)

1 tablespoon granulated sugar (optional)

1/2 teaspoon cinnamon (optional)

1/4 cup raisins (optional)

Beat 2 of the eggs until light, then break matzos into quarters which can be dipped into the eggs. Let stand while you blend the remaining 2 eggs and seasonings with the cheese. Butter a casserole. Arrange alternate layers of matzos and cheese in dish. Bake 30 minutes at 350 degrees F or until nicely browned.

Serve plain or with stewed fruit.

Yields 6 to 8 servings.

Schmaltz

1 pound fatty skin and chicken fat (from 3 pound chicken)
2 cup onions, peeled and chopped
1 potato, chopped and peeled

Cut fatty skin and yellow pieces of fat into small bits. Place in heavy pot; cover with cold water. Cook, uncovered, until almost all water has evaporated.

Lower heat; add onion and potato. It is finished when onions and potato are nice and brown, and grieben (fat pieces) are crisp.

Let pot cool, strain into clean jar to separate schmaltz from grieben. It may be stored in freezer.

Yields 3 cups.

Sfratti (Italian Nut-Filled "Sticks")

Serving size: 42

Pastry

3 cups pastry or bleached all-purpose flour, sifted
1 cup granulated sugar
1/4 teaspoon salt
1/3 cup unsalted butter or margarine, chilled
2/3 cup sweet or dry white wine

Filling

1 cup honey (12 ounce)
2 1/2 cup walnuts (about 12 1/2 ounces), chopped
2 teaspoons orange zest
2 teaspoons lemon zest (optional)
3/4 teaspoon ground cinnamon
1/4 teaspoon ground cloves
1/8 to 1/4 teaspoon freshly grated black pepper

Egg Wash

1 large egg, beaten
1 tablespoon water

Egg wash: Mix egg and water together.

Pastry: Combine the flour, sugar and salt. Cut in the butter to resemble coarse crumbs. Sprinkle a little wine over a section of the flour, then mix with a fork to moisten. Push the moistened dough aside and continue adding enough wine until the dough just holds together. Divide in half. Using your fingertips, lightly press and knead into balls. Flatten into discs, wrap, and refrigerate for at least 1 hour or up to 3 days.

Let stand at room temperature until malleable but not soft.

Filling: In a medium saucepan over medium heat, bring the honey to a boil and cook for 5 minutes. Be careful as it may foam up. Add the remaining filling ingredients and cook, stirring constantly, for another 5 minutes.

Remove from the heat and let stand, stirring occasionally, until the mixture is cool enough to handle but not set. Pour onto a floured surface, divide into 6 equal portions, and shape the portions into 14-inch long sticks.

Preheat the oven to 350 degrees F. Line a large baking sheet with parchment paper or grease.

On a piece of wax paper or plastic wrap or on a lightly floured surface, roll each piece of dough into a 14 x 12-inch rectangle, then cut each rectangle lengthwise into three 14 x 4-inch rectangles. Place a nut strip near a long side of each rectangle and roll up from the filling side. Cut into 2-inch sticks. Place seam side down on the prepared baking sheet, leaving 1 inch between the cookies, and brush with the egg wash. Bake until golden, about 20 minutes. Transfer to a rack and let cool. Wrap in aluminum foil until ready to serve. Store in an airtight container at room temperature for up to 2 weeks.

VARIATION

Oil Pastry: Substitute 1/3 cup vegetable oil for the butter and combine it with the wine.

Soup Nuts (Mandlen)

3 eggs
2 tablespoons vegetable oil
1 teaspoon salt
2 cups sifted flour

Beat eggs slightly; add oil and salt while beating. Stir into sifted flour gradually to make a dough stiff enough to handle. Form into pencil thin rolls on a floured board or between the palms of both hands. Flatten slightly and cut into quarter- or half-inch pieces. Bake on a cookie sheet or in a shallow baking pan at 375 degrees F for 10 minutes until nicely browned. Shake the pan or stir occasionally to brown evenly on all sides.

When cold and dry, these Mandlen may be stored for several days and heated before serving in clear soup or with meat gravy.

Serves 6 to 8.

Variation

Drop the Mandlen into hot melted shortening and cook like doughnut until nicely browned and crisp. Skim out with a slotted spoon as soon as brown. It is best to drop in only as many as will not crowd the pan and skim out as fast as browned. Drain on paper towels. Reheat by enclosing in a paper bag, twisting the top to close and placing in a preheated 350 degree F oven for 5 minutes.

Stuffed Cabbage Rolls

2 medium cabbages (about 5 pounds)
3 onions, chopped
1/4 cup vegetable oil
1 cup brown rice, uncooked
2 pounds ground beef
1 teaspoon salt
1/2 teaspoon pepper
1 (16 ounce) can sauerkraut, drained and divided
3/4 cup firmly packed brown sugar, divided
1 (46 ounce) can tomato juice

Freeze cabbages 8 hours; thaw. Separate leaves, and set aside.

Cook onion in oil in a large skillet over medium–high heat, stirring constantly, until crisp–tender. Add rice, and cook 3 to 5 minutes over medium heat, stirring constantly. Cool rice mixture slightly.

Combine rice mixture, ground beef, salt and pepper. Reserving smaller cabbage leaves, spoon about 1/4 cup beef mixture in center of each large cabbage leaf. Fold left and right sides of leaf over, and roll up, beginning at bottom. Repeat procedure with remaining large cabbage leaves. Chill rolls overnight, if desired, or proceed immediately.

Arrange reserved small cabbage leaves in bottom of a large Dutch oven or stockpot. Spoon half of sauerkraut and half of brown sugar over small cabbage leaves. Top with half of cabbage rolls, seam side down. Repeat layers with remaining sauerkraut, brown sugar and cabbage rolls. Pour tomato juice over assembled layers; bring to a boil, and simmer, covered, 2 hours or until rice is done.

Serve immediately.

Yields about 2 1/2 dozen cabbage rolls.

Sufganiyot (Jelly-Filled Doughnuts)

1 package dry yeast
1 1/4 cups warm milk (105 to 115 degrees F), divided
4 1/2 to 5 cups all-purpose flour, divided
4 egg yolks
2/3 cup granulated sugar
1 teaspoon vanilla extract
1 teaspoon grated lemon rind
1/2 cup butter, softened
1/2 cup raspberry or strawberry preserves
Vegetable oil

Dissolve yeast in 1/4 cup of the warm milk; let stand 5 minutes.

Combine 1 cup of the flour and remaining 1 cup warm milk in a large mixing bowl, mixing well at medium speed with electric mixer. Add yeast mixture; mix well. Cover and let rise in a warm place (85 degrees F), free from drafts, for 30 minutes.

Combine egg yolks and next 3 ingredients in a small bowl, mixing well; add to yeast mixture. Stir in butter and enough remaining flour to make a soft dough. Place in a well-greased bowl, turning to grease top. Cover and let rise in a warm place, free from drafts, 45 minutes or until doubled in bulk.

Punch dough down; turn out onto a lightly floured surface, and knead several times. Divide dough in half. Roll one portion to 1/4-inch thickness, leaving other portion covered; cut 24 circles with a 2 1/2-inch cutter. Place 12 circles on a lightly greased baking sheet. Place 1/2 teaspoon preserves in center of each circle. Brush edges of each jelly-topped circle with water. Place remaining 12 circles over jelly-filled circles; pinch edges to seal. Repeat procedure with remaining dough and preserves. Cover and let rise in a warm place, free from drafts, 45 minutes or until doubled in bulk.

Pour oil to a depth of 2 to 3 inches in a Dutch oven; heat to 375 degrees F.

Fry 2 or 3 doughnuts at a time 1 minute on each side or until golden brown. Drain well on paper towels. Sprinkle with confectioners' sugar, and serve immediately.

Sweet Kugel

1 (12 ounce) package wide egg noodles
3 eggs, slightly beaten
1 (16 ounce) container cream-style cottage cheese
1 (8 ounce) container sour cream
1/4 cup granulated sugar
1/4 cup butter or margarine, melted
1 teaspoon all-purpose flour
1/2 teaspoon salt
1 teaspoon vanilla extract
1/2 cup corn flakes cereal

Cook noodles according to package directions, omitting salt and fat. Drain well; set aside.

Combine eggs and next 7 ingredients; stir half of cottage cheese mixture into noodles. Spoon noodles into a lightly greased 13 x 9-inch baking dish. Pour remaining cottage cheese mixture over casserole; bake at 325 degrees F for 1 hour.

Sprinkle with corn flakes, then serve.

Yields 10 to 12 servings.

Sweet Kugel

1/4 pound melted butter
1/2 pound fine noodles, cooked and drained
3 eggs
1 teaspoon vanilla extract
1/2 cup granulated sugar
1/4 cup cottage cheese
2 cups milk
1/2 cup raisins
Cinnamon and sugar for topping

Preheat oven to 375 degrees F. Melt butter in an 11 x 9-inch baking pan. Put drained noodles in pan with melted butter. Stir until butter is absorbed.

Blend milk, cheese, sugar and vanilla extract. Pour mixture over noodles. Add raisins. Sprinkle cinnamon and sugar over top. Bake for 45 minutes until the top is golden.

Tu B' Shvat Fruitcake

1/2 cup brown sugar

3/4 cup sifted flour

1/2 teaspoon baking powder

2 eggs

1 cup dried fruit

1 cup mixed nuts: almonds, macadamias, walnuts, pecans, etc.

Preheat oven to 350 degrees F. Grease a loaf pan.

Mix all ingredients together. Put into prepared loaf pan. Bake until brown. Stick a wooden pick in the center to check if the cake is done. If it comes out clean, you can let it cool, then enjoy!

Vegetable Meal-in-One

1 cup diced green beans
1 cup diced carrots
1 cup diced eggplant
1 cup stewed or 1 1/2 cups sliced fresh tomatoes
1 teaspoon salt
4 tablespoons butter or shortening
4 eggs, well beaten
2 cups cooked rice, drained and tightly packed

Wash and drain diced vegetables. Combine and add tomatoes. Sprinkle with salt and stir once or twice.

Butter baking dish or casserole and turn in vegetable mixture. Melt remaining shortening in a saucepan and drizzle over top of vegetables. Pour beaten eggs over top and bake 25 to 30 minutes at 350 degrees F or until eggs are set.

Serve with mounds of cooked rice around or underneath.

Serves 5 or 6.

Variation

Substitute cooked fine noodles or macaroni for rice.

Yerushalmi Kugel

1 package thin noodles
6 eggs
1/2 cup oil
1 1/4 cups granulated sugar
Salt and pepper

Cook noodles, rinse and drain. Don't overcook the noodles, they will get too soft and won't mix well with the other ingredients.

In a separate pot, combine oil and sugar and cook over medium–low heat. Stir until sugar is liquid and brown, about 3 to 5 minutes. Be very careful when you brown the sugar. Many a pot has been hopelessly lost in this process. As you're browning the sugar it can turn from golden–brown to inky–black in seconds.

Add noodles slowly, mixing continuously, on low heat until brown. Let cool, add eggs, salt and pepper. Mix well. Pour into a preheated oiled pan at 350 degrees F. Bake for one hour, until top forms crust.