

EAT !

**SOMETHING
ALREADY**

Food of our fathers, mothers, and others.
A collection of recipes of the Twin Ports
Jewish Community.

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**Dedicated to those who
went before us.
Those who cooked, those
who ate, and those who
wrote it down.
We forever hold you in
our hearts and stomachs.**

ABBREVIATIONS FOR RECIPES

tsp.	teaspoon
Tbsp.	tablespoon
c.	cup
pt.	pint
qt.	quart
oz.	ounce
# or lb.	pound
doz.	dozen

Shmaltz, or rendered chicken fat, is used in some of the recipes in this book. Of course, you could use butter or margarine but shmaltz adds a traditional Jewish flavor straight from “the old country.” If you want to give it a try, save all your bits of raw chicken fat and raw chicken skin in the freezer until you have at least one cup. Cut them up into small pieces and add a chopped onion. Slowly sauté in a skillet until the fat becomes liquid. Strain and collect the liquid in a glass jar and store in the fridge. Now you’re all set for the next recipe that calls for shmaltz.

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Appetizers

BESS SADOFF'S SALMON SPREAD

1 lb can Alaskan red salmon
8 oz. pkg Philly cream cheese
1 Tbsp. grated onion
2 tsp. prepared hot horseradish
¼ tsp. liquid smoke
3 Tbsp. finely snipped parsley
½ tsp. lemon juice

Combine all ingredients in a bowl, mix well until very smooth, using a spoon or mixer. Shape into a ball, or log, and roll in a cup of finely chopped pecans, or just add the pecans into the mixture and serve in a bowl.

Keeps well, can be made ahead.

Serve with crackers of your choice.

*Bess Sadoff,
Muriel Abram's mother*

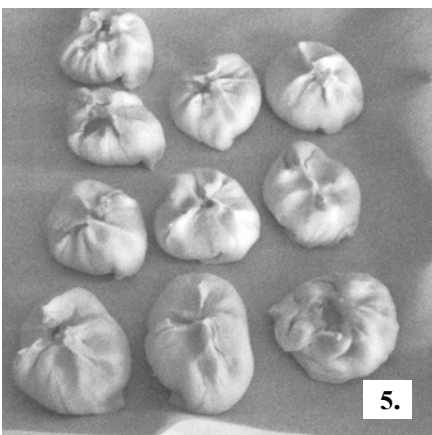
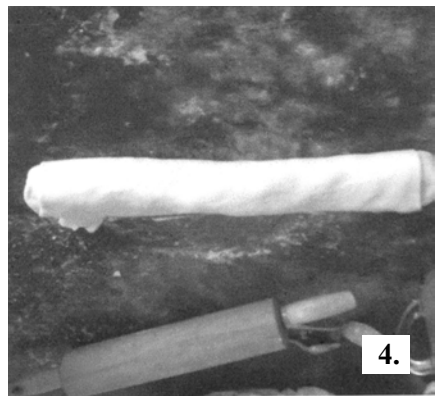
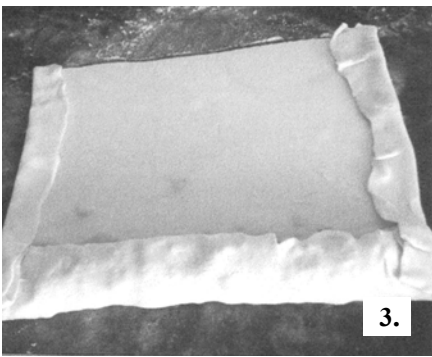
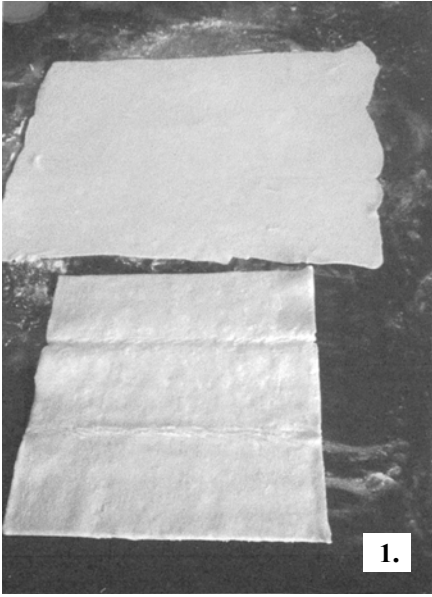
BEN LEVINE'S POTATO KNISHES

5 lbs. of Yukon gold or red potatoes
8 oz. sliced mushrooms
3 medium onions
½ stick butter
2 pkgs. Frozen puff pastry sheets
½ c. or more vegetable broth
egg wash – 1 egg beaten with a little water
salt and pepper
garlic powder
Mrs. Dash seasoning

Partially peel the potatoes. Boil until soft. Drain and mash. While the potatoes are boiling, sauté the mushrooms and onions. Add mushrooms, onions, sprinkle of salt and pepper, garlic powder and Mrs. Dash to the mashed potatoes. Add broth to moisten.

Roll out one sheet of dough to not quite cookie sheet size. It should remain a rectangle. Lay a row of potatoes, about the size of your rolling pin, lengthwise, about two inches in on one side. Roll a two inch lip over the potatoes on the top and bottom. Fold over these short ends about two inches toward the middle to tuck in potatoes. Continue rolling the long side. Use broth to moisten and seal the package. Cut into about 14 – two inch pieces. Some people like to use their hands to cut them. Seal the open edges by pinching them shut. Place them on a parchment covered cookie sheet. Brush them with egg wash.

Bake at 425 degrees for 15 – 20 minutes until brown.



CHOPPED LIVER

1 pint sized carton (14 -15 oz.) chicken livers (or calves liver)

2 – 3 hard boiled eggs

1 onion (white or purple, whatever is in season, not too sharp), chopped

salt and pepper to taste

*a bit of schmaltz – only if dry

In skillet, stir fry onions until brown, add liver and turn while it cooks. Do not over cook the liver, as this will dry it out.

In food processor, or grinder, combine liver, eggs and onion (schmaltz if needed)

Serve with onion crackers; these are a nice compliment to the liver.

Dorothy Slonim

Dorothy has shared her delicious chopped liver with many people over the years. She learned how to make it from her neighbor when she was a young girl in Iowa and never really wrote it down, until now. Everyone always looks forward to Dorothy bringing her chopped liver to events!

EASY KNISHES

1 lb hamburger
1 pkg. frozen Orieda chopped onions (or 1 large
onion, chopped)
3 – 4 servings prepared Potato Buds, as per directions
on the box
1 pkg. frozen puff pastry

Thaw puff pastry.

Brown hamburger with onions, drain.
Add Potato Buds, prepared.
Salt and pepper to taste.

Cut pastry sheets into thirds. Roll out each sheet, 4”
wide, the long way. Pulling the dough helps the
rolling process.

Put slightly cooled filling on the stretched, rolled out
dough. Roll up, “cut” and seal with side of the palm
of your hand. Pinch ends.

On cookie sheet, bake at 350 degrees until brown.

Makes 60 knishes.

Minnie Singer

*This recipe was submitted by Minnie’s
daughter-in-law, Jackie Singer.*

KNISH DOUGH

1 c. warm water
¼ tsp. salt
¼ c. Crisco oil
1 egg white
1 Tbsp. vinegar
3 c. flour, add more if needed

Add in order listed. Knead well. Chop on counter, dough should be sticky.

Put oil on top and bottom of dough. Leave ½ hour in warm place. Wrap in plastic wrap.

After dough is stretched, sprinkle with schmaltz over the surface. Brush schmaltz on raw knish before baking.

Line up meat filling* along dough edge. Roll and stretch. Pinch edge and “saw” each length by hand.

Bake 350 degrees, center of oven, for 40 minutes.

* (2 lb ground beef, 3 lb potatoes, and 3 lb onions).

Makes 200 knishes

Shirley Garber

Soups
&
Salads

CABBAGE BORSCHT

1 lb short ribs (or stew meat, with bone is better)
1 onion, chopped
3 – 4 carrots, sliced
1 can tomato soup
2 Tbls. lemon juice
¼ - ½ c. sugar
2 cans 16 ounce whole crushed (or diced) tomatoes
6 – 8 c. water
salt and pepper to taste
1 medium cabbage, sliced

Brown onions and short ribs until soft.

Add water, tomato soup, carrots and salt and pepper.
Cover and simmer until short ribs are tender, 1 hour
or more.

Add cabbage and cook until tender, 15 minutes or so.
Add lemon juice and sugar last.



Alyce Horwitz

GAZPACHO

3 tomatoes, unpeeled and chopped
1 medium cucumber, unpeeled and chopped
1 medium onion, chopped
2 cloves garlic, crushed
1 36 oz. can tomato juice
¼ c. wine vinegar
¼ c. olive oil
1/8 tsp. salt
¼ tsp. pepper

½ tsp. curry powder
1 c. mayo

Blend tomatoes, cucumber, onion, garlic and 1 cup tomato juice, vinegar and oil in food processor or blender.

Add mixture to remaining tomato juice and season with salt and pepper.

Chill overnight.

Mix curry powder and mayo, serve in soup bowls, top with mayo or serve without mayo.

Beverly Goldfine

KREPLACH

Version 1

Make dough:

1 ½ c. flour

2 eggs

½ tsp. salt

Beat eggs in bowl, add salt flour and mix. If too sticky add flour.

Roll out on floured board, very thin. Cut into 1 inch squares.

Grind meat – cooked meat, add onion, chicken fat, 1 egg, seasoning and melted schmaltz.

Mix. Place tsp. meat mixture in center of square. Fold dough over meat to make into triangles. Add together to seal and press.

Cook in boiling salted water and boil 20 minutes.

Drain off, add to soup.

Ruth Bergal

MEAT KREPLACH – DOUGH FILLING

Version 2

2 c. flour
¼ tsp. salt
3 eggs beaten
3 to 6 Tbsp. water
2 Tbsp. flour for board

Sift flour, salt in bowl – make well in center, place eggs and 3 – 6 Tbsp. water, work flour in slowly until dough is formed. Knead until smooth and elastic. Cover, set aside while making filling.

Filling: combine lamb, onion, 1 egg, parsley, salt and pepper, 1 Tbsp. soup, a little water.
Roll dough 1/8” thick. Cut into squares, or rounds.
Place mound of filling on each.
Fold over and seal, let stand. Drop into boiling soup.

Ruth Bergal

PEARL'S CHICKEN SOUP

4 – 5 lbs. disjointed chicken
3 carrots
8 c. water
2 whole onions (slit on top)
4 stalks celery
6 – 12 parsnips

Bring chicken and water to a boil. Add other ingredients, salt and pepper to taste. Boil slowly 2 ½ hours. Remove chicken and strain broth. Slice carrots and add to soup. Let cool and skim fat off.

Pearl Levin

*Ilene Levin and Steve Goldfine's version:
double everything except parsnips.*

RUSSIAN BORSCHT

12 c. vegetable broth*
1 can condensed tomato soup
1 lg. can crushed tomatoes
1 can sliced beets –
 reserve liquid and cut slices into strips
1 lg. onion – chopped
½ c. sugar
1 lg. head cabbage –
 sliced and cut into bite size pieces
1 Tbsp citric acid – can be purchased bulk at
 Whole Foods Coop
6 carrots – peeled and sliced

In a large pot, heat broth, tomatoes, tomato soup, and beet juice. Add cabbage, beets, onion, and carrots. Add sugar and citric acid. Bring to a boil and then simmer for 1 hour. You may want to add more sugar to taste.

My Grandmother, Ann Gallop Cherson, was the only one of my grandparents to have been born in the United States. She was born in Duluth, the fourth of five children to John and Bessie Gallop. They were poor, like many other immigrant families. Grandma Annie quit school in 8th grade to work to help support her family.

continued.....

She learned to cook and bake from her mother, aunts and friends. She always had a way to prepare anything. She did her best with what she had. No one was ever turned away for a meal at her home, even if they just happened to “drop in” at meal time. There were always cookies, bars, rolls and cakes to eat.

Grandma Annie’s Russian Borscht was just one of my favorites!

Neil Glazman

* Note – my grandmother always made her borscht with meat. She would start with 12 cups water and 1 lb short ribs (stew meat will work, too) cut into 1 inch pieces. Let the meat cook in the water until a broth is made. Then follow the recipe above.

SHIRLEY GARBER'S MATZO BALLS

1 rounded Tbsp. chicken fat (or vegetable oil)

2 eggs, well beaten.

2 tsp. chopped parsley

½ tsp. salt

pepper to taste

1 tsp. grated onion

¾ tsp. baking powder

¾ tsp. cup matzo meal

Add chicken fat to eggs and mix with remaining ingredients.

Refrigerate for at least 20 minutes.

Shape loosely into small balls and drop into boiling water (or broth).

Simmer with the cover on for 30 – 40 minutes.

Makes approx. 15 balls.



Shirley Garber

TOMATO BASIL SOUP

3 ½ lbs ripe beefsteak tomatoes or canned tomatoes

2 Tbsp. unsalted butter

2 cloves garlic, minced

2-3 small onions, diced

1 ½ c. loosely packed fresh basil leaves, or 2 tsp.
dried

1 tsp. kosher salt

¼ tsp. cracked black pepper

6 oz. Gruyere or Emmentaler cheese, grated

½ c. whipping cream

1 tsp. Armagnac or brandy (optional)

-Set aside 1 tomato. Peel remaining tomatoes by dipping in boiling for 30 seconds or until skins start to split. Dip into cold water. When cool enough to handle, remove skins and core tomatoes. Coarsely chop, set aside or open the cans.

-In 4 quart Dutch oven (or pan with top), melt butter over high heat. Add garlic and cook 30 seconds. Add onions and cook 4-5 minutes until tender. Add tomatoes and bring to boil. Simmer, covered, 30 minutes, stirring occasionally. Cool.

-Puree tomato mixture in batches in food processor or blender. Return to pan. Finely chop basil. (I added dried basil to blender with tomatoes).

-Stir basil, salt, and pepper into tomato mixture. Heat through. Add cheese, whipping cream, and brandy. Heat gently and stir until cheese is melted.

Top soup with chopped tomato and basil. Serve with good bread. Yummy!

Tom Griggs

TONY'S CURRIED PEA SOUP

2 pkgs. frozen peas (20 oz. total)
2 small carrots, sliced
2 medium potatoes, sliced
2 tsp. curry powder
2 c. canned low-fat evaporated milk, (or 2 c. cream)
2 medium onions, sliced
2 cloves garlic
2 celery stalks with leaves, sliced
salt and pepper
4 cups chicken broth

In a 2 qt. saucepan put peas, onions, garlic, potatoes, salt, curry and pepper with 2 cups of the broth. Bring to a boil, cover and simmer for 20 minutes. Puree ingredients.

Add remaining broth and milk. Heat gently without boiling or serve cold.

*This recipe was given to Dee Dee Widdes
by Judy Holz, Rabbi Tony Holz's wife.*

WHITE BEAN SOUP

2 cans (16 oz. each) cannelli beans (white kidney beans)

(the recipe says undrained, but I drain them)

4 c. water, chicken stock or veggie broth

(I use Knorr Vegetarian Bouillon cubes – about 1 cube per cup of water)

2 medium onions, sliced or diced

1 c. carrots, sliced

2 stalks celery, chopped

2 bay leaves

½ tsp. thyme

4 sprig fresh parsley

4 sprigs fresh dill

¼ tsp. pepper

Combine ingredients in a saucepan. Simmer 30 minutes or until veggies are tender.

Voila!

The white bean soup is a recipe I've made for several Wednesday night and congregational dinners. Its simplicity is misleading – it is so good!

Sheryl Grana

WILD MUSHROOM SOUP

¾ lb shitake mushrooms or chanterelles

2 Tbsp. sweet butter

1 shallot, finely chopped

4 c. stock

¼ tsp. salt

1/8 tsp. pepper

grated rind of 1 lemon

¼ c. sour cream

snipped chives

Trim mushrooms and wipe with cloth. In medium saucepan, heat butter. Add mushrooms, sauté 3 – 4 minutes, until limp.

Add shallots, sauté 3 – 4 minutes, until soft.

Stir in stock, salt, pepper and lemon rind.

Bring to a boil and reduce heat. Cover and simmer 10 minutes.

With a slotted spoon, remove mushrooms from stock.

Add them to a food processor , process 30 – 60

seconds, until finely chopped. Return to saucepan.

Heat to simmering. Remove from heat and stir in sour cream.

Serve with snipped chives.

Serves 4

This recipe was found in Shirley Garber's recipe box, with Mayra Sable's name on it.

WILD RICE SOUP

½ c. wild rice
1 can cream of mushroom soup
1 can cream of chicken soup
1 can chicken broth
1 cup water
Grated carrot and onion
White wine (optional)

Rinse wild rice, soak overnight. Boil in water until rice is tender.

Add both cans of soup and can of broth, carrot and onion.

Simmer until rice is well cooked. Add a little white wine before serving.

Bea Levey



BASIC BACHELOR/SPINSTER DINNER SALAD

Serves one, prep time ten minutes.

- 1/2 or 1/3 bag of pre-cut bagged 'spring mix' or similar green salad
- 1/2 green (or other color) bell pepper, cut strips about 1/2" inch wide, then hold strips together and cut into pieces 1/2" x 1/2"
- 2 Roma tomatoes, sliced .10 - .20" inch and stack slices and cut stack in half
- 1 or 2 carrots, sliced at an angle into 'medallions' about .10 - .20"
- 5 or 6 mushrooms, halved or quartered, depending on size
- small can of either tuna or salmon, solid type, water packed

Combine all ingredients into stainless steel bowl and mix by hand.

Use Thai Stir-Fry Peanut Dressing as a salad dressing. After applying dressing, re-toss salad using chopsticks or fork. Let sit for 2 or 3 minutes, then eat/enjoy.

For variations, use sliced fresh green beans, asparagus, cucumbers, different mushroom varieties, raisins, sliced green olives or other seasonal veggies.

*This recipe uses the bagged salad as the 'core'.
Serve room temperature or chilled.*

Andy Goldfine

CITRUS FRUIT SALAD

For 6 servings

1 grapefruit
2 oranges
½ cup chopped dates
½ cup raisins
½ cup finely chopped almonds
1 cup fresh orange juice
2 tbsp lemon juice
½ cup sugar
¼ cup sweet red wine

Peel the grapefruit and divide into sections. Remove the membranes off each section. Put in bowl. Peel the oranges and cut them crosswise into thin slices. Add to the bowl. Then add dates, raisins, and almonds. In a separate bowl or cup mix the juices, sugar and wine. Chill both containers in the refrigerator. Just before serving pour the juices over the fruit, lightly toss.

*This recipe was submitted by Pam
Griggs. Marsha Eisenberg
gave it to her and it is a good one!*

DORA'S BEET SALAD

Mix:

- 2 cups diced beets
- 1 diced medium size onion
- ½ cup diced celery
- ½ cup chopped green pepper

Dressing: (pour over above)

- 1/3 cup Hellmann's dressing
- ¼ tsp prepared mustard
- 1 tsp vinegar

Cool in refrigerator. Can be made day ahead of using.

HommeY Kanter

EASY SALAD RECIPE

1 large can pineapple chunks, well drained
1 small can mandarin oranges, well drained
1 small container of lemon or vanilla yogurt to
meet your individual consistency.

Optional: add miniature marshmallows, they soak up
the liquids
(and Steve likes them!)

If more people, just make with more pineapple and
more mandarin oranges, really simple.

Steve Davis

GRANDMA MURIEL'S CABBAGE SALAD

1 head green cabbage, shredded fairly fine (you can use a large sharp knife), put in bowl and sprinkle with:

Garlic powder, salt, coarse ground black pepper, and dried dill weed.

Some caraway seeds, optional. Mix a bit and cover with saran wrap or waxed paper and refrigerate until ready to serve.

Then, right before serving, add enough Hellman's mayonnaise to mix well. Taste and add more of any seasonings you think it needs.

Measurements of seasonings vary depending on the size of the cabbage and individual cooks tastes. It should taste garlicky, lemony and dilled. All of my grandchildren and friends seem to like it, even if it is a bit different every time. Do not substitute Hellman's Original for other mayos.

Muriel Abram

NAPA CABBAGE SALAD

Mix together:

1 head Napa cabbage, shredded
½ can sliced water chestnuts
½ lb. fresh mushrooms, sliced
6 sliced green onions

Dressing:

½ cup Hellman's mayonnaise
2 Tbsp. soy sauce

¾ c. Chinese chow mein noodles

Toss dressing with vegetable mixture.
Add noodles just before serving.

Sylvia Seiler

NOPALES SALAD

(Mexican Cactus Salad)

1 jar of Dona Maria cactus
3 - 4 green onions, chopped
3 tomatoes, chopped
1 bunch of cilantro, chopped
6 oz. of Queso Fresco cheese, grated or crumbled
1 lime, squeezed

Empty the jar of cactus into a colander, rinse well and drain.

Chop the cactus into smaller pieces.

Add the other ingredients (amounts may vary and can be adjusted to suit tastes.) Toss lightly until mixed.

Serve with Tortilla chips as a dip, or as a salad with any Mexican dish.

Tina Alcalá

PEANUT PASTA SALAD

1 lb. linguine, broken in half
1 green pepper, julienne cut
1 sweet red pepper, julienne cut
6 scallions, sliced
Other veggies may be added to taste, i.e. zucchini,
artichokes, etc.
1 c. salted roasted peanuts

Cook pasta, drain and cool. Add veggies. Add vinaigrette (below). Garnish with greens and sprinkle peanuts throughout.

Vinaigrette:

2 Tbsp. Dijon mustard
2 Tbsp. brown sugar
2 cloves garlic
2 Tbsp. chopped fresh ginger
¼ c. vinegar, (red wine or balsamic)
1/3 c. sesame oil
1/3 c. vegetable oil
1/3 c. olive oil
salt and pepper

Chicken or fish may be added.

This is an incredible picnic, brunch or crowd food. Easy, do ahead fare.

Marge Portilla

TUNA SALAD

Chop the following in food processor:

1 medium Claussen dill pickle, or 15 medium olives

1 large carrot

handful walnuts

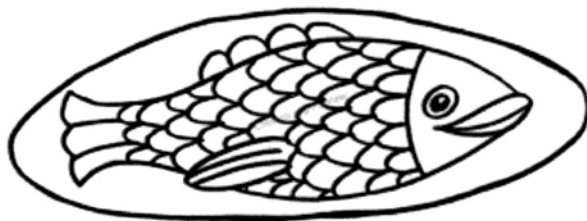
1 Tbsp. chopped onion (sweet or yellow)

Add into:

6.4 oz. pkg. Star-Kist Tuna

1 ½ or 2 Tbsp. Miracle Whip or Spin Blend
(more, if desired)

Helen Goldsmith



Vegetables & Sides

BARLEY MUSHROOM CASSEROLE

½ c. grated onion
½ c. butter
½ c. barley
3 c. chicken broth
4 oz. fresh mushrooms, sliced
½ c. slivered almonds

Sauté onion in 6 Tbsp. of the butter, add barley and brown. Pour into casserole with half of the chicken broth.

Bake 30 minutes at 350 degrees or microwave until moisture is absorbed, then sauté mushrooms in rest of butter. Add remaining chicken broth and mushrooms to barley dish.

Add toasted almonds.

Bake 45 to 60 minutes at 350 degrees.

Helen Litman

BLINTZES

4 eggs, beaten

Sift together:

1 cup flour

1 tsp. salt

Gradually add flour and salt to eggs.

Add:

½ c. water

½ c. milk

Heat and grease pan, 6" skillet.

Pour batter to make thin pancake, tipping the pan from side to side.

Turn out, fried side up.

Cheese Blintz Filling:

1 small carton dry cottage cheese

1 egg

salt

1 tsp. sugar

1 small pkg. cream cheese

Mix all together.

Fill blintzes with 1 Tbsp. filling, roll up, fry.

continued.....

Meat Blintz Filling:

1 onion, chopped, fried

add:

1 lb. hamburger

salt and pepper

garlic salt

cube of beef bullion in a little water

1 egg – optional

Mix together.

Fill blintzes with 1 Tbsp. filling, roll up and fry.

Ida Cohen

BASIC BACHELOR/SPINSTER RAMAN NOODLE DISH

Serves one, prep time fifteen minutes.

Boil water on stove (I use a teakettle)

Open 1 pack Raman noodles into microwave safe container with lid, container should be three or four times the size of the Raman noodles.

Add boiling water to noodles, almost covering them. Cover and let sit.

Cut ½ green (or other color) bell pepper in strips about half inch wide then hold strips together and cut them into pieces about .5x.5”.

Cut 1 or 2 Roma tomatoes, sliced .10 – .20”, then stack slices and cut in half.

Cut up 1 or 2 carrots, sliced at an angle into medallions about .10 - .20”.

Cut up 5 or 6 mushrooms, halved or quartered, depending on the size.

Cut ½ or 1/4 of an onion, sliced .10” thin and then chopped into pieces about .5” long.

Open and drain a small can of either tuna, salmon, (solid type water packed), or sardines.

Add all cut up veggies to the now-soft noodles, and toss so noodles and veggies are mixed together.

Cover and microwave for four or five minutes.

After microwaving, add the tuna/salmon/sardines (choose one) and toss.

Season with Tabasco sauce.

continued.....

For variety, vary the added veggies with other kinds, seasonally.

Eat/enjoy

The Basic Bachelor/Spinster recipes are almost the same. This one uses the Raman noodles as the 'core'. The Raman version is a hot dish and the salad version is served at room temperature or chilled.

Andy Goldfine



BLACK BEAN CASSEROLE

Ingredients:

1 Tbsp olive oil
1 cup chopped onions
 $\frac{3}{4}$ cup + 2 Tbsp yellow corn meal
2 tsp chili powder
1 $\frac{1}{4}$ cup milk (1%)
1 lb can black beans, rinsed and drained (10 oz beans)
1 lb can corn, rinsed
1 lb can stewed tomatoes
4 oz can chopped green chilis, drained
 $\frac{1}{4}$ cup shredded low fat cheddar cheese (1 oz)

Directions:

Preheat oven to 350 degrees
Oil an 8-inch square baking pan (spray Pam)
In large bowl combine all but cheese and mix
Place in prepared pan and top with cheese
Bake, uncovered, 50 minutes.

Number of servings: 6

Yummy and easy! This is a recipe that was passed on to me by my Mexican Grandmother...or would have been had she existed.

Mark Cohen

BLINTZ LOAF

3 eggs, well beaten
1 pint cottage cheese
½ c. flour
½ tsp. baking powder
2 tsp. sugar
1 stick margarine, melted

Mix and bake in loaf on pan.

350 degrees – 45 minutes.

Helen Goldsmith

CARROT PUDDING

$\frac{3}{4}$ c. brown sugar
 $\frac{1}{2}$ c. shortening
1 $\frac{1}{2}$ c. shredded carrots
2 Tbsp. water or orange juice

Cream first 4 ingredients, then add:

1 c. sifted flour with 1 tsp. baking powder

Add:

2 beaten eggs

Add:

1 tsp. cinnamon
 $\frac{1}{2}$ tsp. nutmeg

Bake at 350 degrees in ring mold for 45 minutes.

Edith Cohen

CHEESY POTATO BAKE

6 medium potatoes
½ c. chopped onion
2 c. shredded extra sharp cheddar cheese
1 c. condensed cream of mushroom soup
¼ c. melted butter
1 c. dairy sour cream
½ c. buttered bread crumbs

Boil potatoes in jackets, in salted water. When tender, peel and dice.

Combine with next 5 ingredients.

Turn into buttered 1 – ½ qt. baking dish.

Top with buttered bread crumbs.

Bake for 1 hour at 350 degrees.

Serves 6 – 8

*Karen Westorff submitted this recipe
she received from Shirley Garber.*

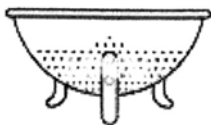
COOL AND TANGY NOODLES

- 1 lb. capellini pasta
- 3 ½ Tbsp. Chinese toasted sesame oil
- 3 ½ Tbsp. black soy sauce
- 1 ½ Tbsp. balsamic vinegar
- 1 Tbsp. sugar
- 1 tsp. kosher salt
- 2 Tbsp. hoisin sauce
- ½ tsp. hot chili oil (just a drop)
- 4 Tbsp scallion rings

Boil pasta according to directions, drain and combine with all of the other ingredients.

Serve hot or cold. Can be made the day before.

Robin Seiler



CORN MEAL CAKES

Place in bowl:

1 c. white or yellow corn meal

1 tsp. salt

1 – 2 Tbsp. sugar

Slowly stir in 1 cup boiling water.

Cover bowl and let sit for 10 minutes.

Beat together and then add to cornmeal mixture:

1 egg

½ c. milk

2 Tbsp. melted butter

Sift together and then add to above mixture:

½ c. flour

2 tsp. baking powder

Cook on greased griddle until bubbles form; flip and cook until done.

You just have to try these! They are light and hearty, very tasty and not one's Bubbe's pancakes!! Yum!

Sheryl Grana

FANNIE'S CARROT RING

1-1/2 lbs. carrots, scraped and sliced into thin rounds
1 c. brown sugar
1-1/2 c. solid vegetable shortening
4 eggs, separated
2-1/2 c. flour
2 tsp. baking soda
1 tsp. baking powder
1 tsp. salt
3 Tbsp. lemon juice
1 tsp. grated lemon peel
1 tsp. almond extract

-Cook the carrots in a large quantity of boiling salted water for 15 to 20 minutes, until very tender. Drain well. Puree the carrots in a blender or processor.

-Preheat the oven to 350 degrees and grease an 8 - cup ring mold. Cream together the brown sugar and shortening. Add the egg yolks and the carrot puree.

-Sift the flour with the baking soda, baking powder and salt. Add to the carrot mixture alternately with lemon juice, lemon peel, almond extract and 2 Tbsp. water.

-Beat the egg whites until stiff but not dry. Fold them into the carrot mixture, then gently turn the mixture into the prepared ring mold.

-Bake for 50 minutes to 1 hour, until the ring has puffed and the top is slightly cracked and lightly colored.

Fannie Goldfine Benton

FOOLPROOF KASHA

1 cup uncooked kasha
1 egg, slightly beaten
2 c. boiling liquid, beef broth from roast
1 tsp. salt
¼ tsp. pepper
2 Tbsp. oleo
½ c. chopped onions or mushrooms

Put kasha in hot greased skillet, brown stirring constantly, stir in one beaten egg before liquid is added. (This separates each grain and brings out the nutty flavor.)

Add liquid. Add the rest of the ingredients, cover pan tightly and cook until done.

Ruth Bergal

FARFEL KUGEL

1 box Farfel
8 eggs plus 7 egg whites
2 Tbsp. salt
1 ½ sticks margarine
12 Tbsp. sugar, optional to taste
5 Macintosh or Granny Smith apples peeled and
cut into chunks
1 large can pears, drained and cut up
1 large can peaches, drained and cut up
1 large can apricots, drained and cut up
cinnamon to taste
9"X13" greased Pyrex pan

Beat eggs and egg whites with salt.
Rinse farfel with warm water and drain.
Add sugar, margarine, farfel and cinnamon to egg
mixture.
Add fruit. Check cinnamon, sugar to taste.
Dot with margarine.
Bake at 350 degrees until brown at least 45 minutes to
one hour.

If you freeze, bake lightly, cut cold before reheating.

Ilene Levin



GROUNDNUT STEW

- 2 – 3 lbs. chicken legs, thighs and/or wings
- 3 Tbsp. vegetable oil
- 1 large yellow or white onion, sliced
- 1 - 3-inch piece ginger, peeled and minced
- 6 – 8 garlic cloves, chopped roughly
- 2 – 3 pounds sweet potatoes, peeled and cut into chunks
- 1 15 oz. can crushed tomatoes
- 1 quart chicken stock
- 1 c. peanut butter
- 1 c. roasted peanuts
- 1 Tbsp. ground coriander
- 1 tsp. cayenne, or to taste
- salt and black pepper
- ¼ to ½ c. chopped cilantro

Heat the vegetable oil in large soup pot on medium-high heat. Salt chicken well, pat dry and brown in oil. Do not crowd them in the pot, so do this in batches. Set aside.

Sauté onions in the oil for 3-4 minutes, stirring often and scraping any browned bits off the bottom of the pot. Add ginger, and garlic and sauté another 1-2 minutes.

Add the sweet potatoes and stir well to combine. Add chicken, chicken broth, crushed tomatoes, peanut butter, peanuts, coriander and cayenne. Stir well to combine. Bring to a simmer and taste for salt, adding more if needed. Cover pot and gently simmer for 90 minutes (check after 1 hour), or until the chicken meat easily falls off the bone and the sweet potatoes are tender.

continued.....

Remove the chicken pieces and set them in a bowl to cool to the touch. Remove and discard the skin, or chop it and put it back into the pot. Shred the meat off the bones and return to the pot. Adjust seasonings for salt and cayenne, and add as much black pepper as you think you can stand. It should be peppery. Stir in cilantro and serve with simple brown rice.

Ilene Levin

Ilene's variations via brother-in-law David Behnke, who served in Ghana in the Peace Corp in the 1960s. Ilene felt it was just as easy to serve 12-16 as it was to serve 6-8, so she doubled the recipe. To it she added 1 cup mushrooms, 2 each of 3 or 4 colors of sliced bell peppers. When serving both with chicken and vegetarian, chicken is cooked separately in large sauce pan and keep separate throughout the process. Mushrooms and bell peppers are added with sweet potatoes (and russet potatoes). Chicken can be mixed in with stew or in separate bowl. Small bowls of the following allow people to flavor to taste; chopped peanuts, the spices.

KREPLICH, OR BUTTERFLIES

Roll noodle dough into pieces 2 ½ inches square. Place on each, 1 Tbsp. of forced meat*. Then fold squares into three cornered pockets, pressing edges well together. Drop into boiling soup or salted water and boil 15 minutes.

*Forced Meat for Kreplich:

1 lb. any cooked meat

½ tsp. onion juice

1 egg

Chop meat very fine, season with onion; salt, pepper and ginger to taste.

Add egg.

Variation.....can be baked before using in soup.

Pearl Sher

This recipe was in a cookbook published by the National Council of Jewish Women, Duluth Section, August, 1948.

LOTS OF BLINTZES

8 eggs
2 c. flour
2 c. water
salt

Blend the above, add water as needed, fry lightly

Filling:

2 (12 oz.) cartons dry cottage cheese
2 eggs
¼ c. melted butter
2 Tbsp. flour (?)
salt and sugar to taste

Roll and fry lightly,
takes 1 hour 15 minutes.

Helen Widdes

NOODLE PUDDING (Kugel)

Boil ½ lb. wide noodles, drain well.

Mix and beat together:

4 eggs

8 oz. creamed cottage cheese

2 tsp. vanilla

8 oz. cream cheese

2 c. hot milk

¾ c. sugar

¼ lb. butter, melted

Add noodles to the egg mixture and place in a greased 9"X13" pan.

Topping:

¼ box Frosted Flakes, make fine crumbs

½ stick melted butter

Mix topping together, sprinkle on top of noodles.

Bake at 350 degrees for one hour. Freezes well before baking.

This recipe is in the Temple Israel Sisterhood Cookbook, published in 1982. It is a favorite and has been served at many a simcha. Our dear Marko Jukic has mastered this dish in the kitchen!

ONION PIE

2 lb bag onions, sliced, but not too thin
1 stick butter, melted

Add onions to pan and cook for one half hour.

Melt another stick of butter and combine with:
2 cups of saltine cracker crumbs and put it in a
13" X 9" pan.

Spoon the onions over the cracker crumbs.

Mix and pour the following over onions:

7 eggs, beaten
2 ½ c. milk
½ tsp. salt
dash pepper

Sprinkle with 1 c. sharp grated cheddar cheese.

Bake for one half - one hour at 350 degrees, or until
it stops jiggling.

*This recipe was submitted by
Harvey Plasch. It was given to
him many years ago by
Anita Davis Cowan.*

ORANGE GLAZE CARROTS

1 ½ lb. fresh carrots, cut lengthwise in strips
1/3 c. brown sugar, packed
½ tsp. salt
½ tsp. grated orange peel
2 Tbsp. butter or margarine

In large skillet, cook and stir brown sugar, salt and orange peel and butter, until bubbly.
Add carrot strips: cook over low heat, stirring occasionally, about 5 minutes or until carrots are glazed and heated through.

Makes 5 – 6 servings.

Shirley Garber



POTATO KUGEL

5 lbs potatoes, grated
2 large onions, grated
2 large carrots, grated
½ c. matzo meal
1 Tbsp. salt
½ tsp. pepper
4 eggs beaten
½ c. peanut oil

Add all to a large pan.

Bake 375 degrees for 1 ½ hours.

Large batch, serves 20 – 30.

Shirley Garber

PRACHAS – SWEET AND SOUR
CABBAGE ROLLS
VEGETERIAN VERSION

1 large cabbage, frozen
3 eggs
1 lb lentils, cooked
1 Tbsp. salt
2 - 3 carrots, diced, parboiled
1 tsp. pepper
2 green peppers, cooked
1 tsp. garlic powder
2 grated onions
¼ c. catsup
1 - 2 c. rice, uncooked

Sauce:

1 – 28 oz. can tomatoes
½ c. catsup
1 – 16 oz. can tomato sauce
juice of one large lemon
salt and pepper to taste
1/3 c. brown sugar
2 large onions, sliced
½ c. raisins
½ tsp. garlic powder

Freeze the cabbage for 2 days. Defrost it the night before cooking. This makes the leaves soft and tender and eliminates the step of boiling the cabbage.

continued.....

Combine the lentils, salt, pepper, garlic powder, catsup, eggs, carrots, green peppers, grated onions; set aside.

In a saucepan, combine the tomatoes, tomato sauce, salt and pepper, onions, garlic powder, catsup, lemon juice, brown sugar, and raisins. Bring to a boil and let simmer until the cabbage rolls are ready to be cooked.

Preheat oven to 300 degrees.

Remove the core from the head of the cabbage.

Separate the leaves. Place 1 heaping tablespoon of the filling on each leaf. Tuck the ends in and roll up. Place in a 6 quart casserole.

Pour the sauce over the cabbage. Bake, covered, for about 4 hours and then uncovered for 1 hour. This is even more delicious the second day.

Shirley Garber

This recipe is the vegetarian version Shirley came up with for the Hadassah fundraiser Pracha sale.

POTATO KUGEL

¼ c. plus 2 Tbls. oil
6 lg. potatoes, peeled and cut into chunks
1 lg. onion, quartered
3 eggs, beaten
1 tsp. salt
¼ tsp. pepper
¼ c. flour (or potato starch for Passover)

Preheat oven to 375 degrees. Grease a 7" X 9" glass casserole with 1 Tbls. oil.

Grate the potatoes and onion in food processor or by hand. Transfer to a large bowl. Add eggs, ¼ c. oil, salt, pepper, and flour: mix together. Pour into casserole. Sprinkle the top with 1 tablespoon oil.

Bake at 375 degrees for 1 hour or until top is brown and crispy.

Chris King

This recipe was most requested, at least five times, by Phyl Myzel. "the food processor can take out the hard work."

PRUNE AND POTATO TZIMMES

4 short ribs
2 large onions
3 lb. potatoes
2 lb. prunes, (rinsed and drained)
cold water to cover
3 tsp. salt
1 tsp. cinnamon, dash nutmeg
1 c. honey, syrup or brown sugar
4 Tbsp. schmaltz
4 Tbsp. flour

Sear meat, and onions until lightly brown in pot to be used. Cut potatoes in pieces.

Add potatoes and prunes. Cover with cold water.

Cook over moderate heat uncovered 45 minutes. Add sweetening and seasoning.

Continue to cook over low heat at a mild simmer with cover adjusted allowing steam to escape.

Cook 45 minutes to one hour longer. Must add boiling water to prevent scorching.

Add liquid at side of pot and shake the contents.

Brown flour in hot schmaltz, add, shake pot.

Ruth Bergal

ROASTED VEGETABLES AND ORZO

1 small eggplant, peeled and $\frac{3}{4}$ inch diced
1 red bell pepper, 1 inch diced
1 yellow bell pepper, 1 inch diced
1 red onion, 1 inch diced

Sliced Portobello mushrooms
2 garlic cloves, minced
 $\frac{1}{3}$ c. olive oil
1.5 tsp. kosher salt
 $\frac{1}{2}$ lb. orzo

For the dressing:

$\frac{1}{3}$ c. freshly squeezed lemon juice
 $\frac{1}{3}$ c. olive oil
1 tsp. kosher salt
 $\frac{1}{2}$ tsp. black pepper

To assemble:

4 scallions, minced (white and green parts)
 $\frac{1}{4}$ c. toasted pine nuts
 $\frac{3}{4}$ lb. feta cheese, $\frac{1}{2}$ inch diced (not crumbled)
15 fresh basil leaves, cut into chiffonade

Preheat oven to 425 degrees. Toss the eggplant, bell peppers, onions and garlic with the olive oil, salt and pepper on a large baking sheet. Roast for 40 minutes, until browned, turning once with a spatula.

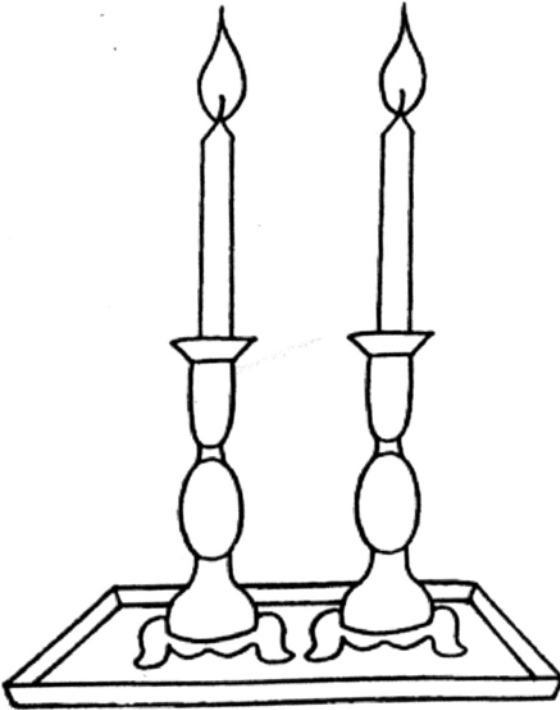
Meanwhile, cook the orzo in boiling salted water for 7 to 9 minutes, until tender. Drain and transfer to a large serving bowl.

continued.....

Add the roasted vegetables to the pasta, scraping all the liquid and seasonings from the roasting pan into the pasta bowl.

For the dressing, combine the lemon juice, olive oil, salt and pepper and pour on the pasta and vegetables. Let cool to room temperature, then, add scallions, pine nuts, feta and basil. Check the seasonings and serve at room temperature.

Deborah Petersen-Perlman



SEASONAL COUSCOUS

Squash

¼ tsp. ground cumin

¼ tsp. ground coriander

¼ tsp. sea salt

1/8 tsp. ground cinnamon

2 Tbsp. Extra virgin olive oil

2 c. peeled and diced acorn squash, butternut squash,
sweet potato, or a combination

Couscous

1 c. couscous (you use whole wheat)

1 Tbsp. extra virgin olive oil

1 Tbsp. diced shallot

3 Tbsp. diced fennel

½ c. dried cranberries or currants, or a combination

pinch of red pepper flakes

¼ tsp. ground cumin

¼ tsp. ground coriander

¼ tsp. sea salt

To make the squash, preheat oven to 350 degrees.

In a large bowl, mix the cumin, coriander, salt,
cinnamon, and olive oil.

Toss the diced squash in the mixture to coat well.

Roast on a rimmed sheet pan for 15 minutes, or until
just tender, shaking the pan once so the squash cooks
evenly. Remove from the oven, cool, and set aside.

continued.....

To make couscous, combine the couscous and 1 cup of boiling water in a large bowl and immediately cover tightly with plastic wrap. Let sit for 10 to 15 minutes, or until the moisture is absorbed. Place the couscous on a sheet pan and spread it out with a fork, raking several times while cooling to keep the grains from clumping.

While the couscous is cooling, heat the olive oil in a large sauté pan. Add the shallot and fennel and cook until soft. Add the dried cranberries, red pepper flakes, cumin, coriander, and salt. Stir well.

When the couscous has cooled, add the shallot mixture and squash. Stir well and taste, you may want a squeeze of lemon juice.

Serve at room temperature.
Serves 4 (as a main course).

*Note: in summer substitute zucchini or yellow crookneck squash (roast 10 minutes) and cherry tomatoes for the acorn squash. In spring use the asparagus (roasted 5 to 7 minutes) or sweet potatoes (roasted 15 minutes) and toss in roasted pistachios. Fresh spinach, toasted pine nuts, raisins or currants and dried apricots are good in the fall. Have fun creating your own combinations. The more color, the healthier the dish.

Chris King

SPAGHETTI WITH ROASTED ZUCCHINI

(Serves 2)

2 medium zucchini, sliced into ½ inch rounds
olive oil
½ c. chopped yellow onion
2 cloves garlic, minced
zest of lemon
1 ½ tsp. butter
¼ c. fresh bread crumbs
1 Tbsp. chopped fresh mint
6 oz. spaghetti
¼ c. pitted Kalamata olives
¼ c. parmesan cheese

1. Preheat oven to 450 degrees. Place zucchini on a sheet pan. Drizzle with 1 tsp. olive oil, salt and pepper to taste. Roast for 10 – 15 minutes, stirring once. Remove from oven and set aside.
2. In a 12 inch sauce pan, heat 1 Tbsp. olive oil. Sauté onions over medium –low heat for 5 minutes or until translucent. Add garlic and sauté 1 minute. Stir into zucchini and lemon zest. Remove pan from heat.
3. Melt butter in a small skillet over low heat. Add bread crumbs and sauté until lightly browned. Let cool, stir in mint and set aside.

continued.....

Bring a large pot of salted water to a boil. Add pasta and cook for 9 minutes. Drain, reserving $\frac{1}{4}$ c. of pasta cooking water. Add pasta to zucchini mixture. Add olives and reserve water. Bring to a simmer. Reduce heat to low and sprinkle in cheese. Toss until cheese melts. Divide between two bowls. Top with bread crumbs (and mint).

Deborah Petersen-Perlman

STUFFED EGGPLANT

1 large eggplant (1 ½ lbs or 2 small)

¼ c. butter

1 medium onion, chopped

1 green pepper, seeded and cubed

½ tsp. salt

1/8 tsp. pepper

1 tsp. basil, crumbled

1 can tomatoes, 1 lb 4 oz. drained

4 oz. Swiss cheese, cubed

½ c. pine nuts

Slice eggplant lengthwise. Cut around eggplant ¼” from edge.

Carefully cut and scoop interior. Cube.

Parboil eggplant and shell 5 minutes in boiling salted water, drain.

Melt butter, sauté onion and green pepper. Add cubed eggplant, sauté until tender.

Add seasonings, tomatoes, cheese and nuts. Spoon that into eggplant shell.

Place in greased baking dish. Cover or use aluminum foil on top.

Bake 350 degrees, 30 minutes, or until eggplant is tender.

4 servings

Shirley Garber

TZIMES IN A PRESSURE COOKER

2 lbs. short ribs of beef cut into small pieces
2 bunches sliced raw carrots
4 sweet potatoes, cut in half
4 white potatoes cut in half
1 c. fresh green Lima beans
 (if dries ones are used, soak in cold water 1 hour)
2 Tbsp. sugar
2 Tbsp. chicken fat
1 ½ c. water
salt and pepper to taste

Brown meat in fat. Season. Place on rack in cooker.
Add rest of ingredients and pressure cook for one
hour.

Pearl Sher

*This recipe was in a cookbook published by
the National Council of Jewish Women,
Duluth Section, August, 1948.*

WALNUT MEATBALLS WITH MUSHROOM SAUCE

For the “meatballs”:

1 c. onions, coarsely chopped
2 cloves garlic
4 Tbsp. olive oil
1 c. walnuts
½ c. brown rice
1 c. parsley, finely chopped
½ c. grated Parmesan cheese
¼ c. bread crumbs
½ tsp. salt
¼ tsp. pepper
1 egg, beaten

For the mushroom sauce:

1 ½ c. sliced Baby Bella mushroom
1 Tbsp. butter
2 tsp. flour
1 c. vegetable broth
1 Tbsp. white wine
¼ c. heavy whipping cream
½ tsp. oregano

To make the “Meatballs”:

Put the onions and garlic cloves into a food processor or blender and then sauté them in 1 tablespoon of olive oil. In the food processor, pulse walnuts until finely ground. Add rice and parsley and pulse until all are finely chopped.

continued.....

In a bowl, combine the onions, garlic, nuts, rice, and parsley with Parmesan, breadcrumbs, salt and pepper. Once mixed thoroughly, blend in the egg so that the mixture is moist enough to roll into small ½ inch balls.

Heat 3 tablespoons of olive oil in a large sauté pan and fry the meatballs on low to medium heat for a few minutes on each side. Once browned and crispy, transfer to paper towels to drain.

To make mushrooms sauce:

Sauté the mushrooms in 1 tablespoon of butter. Once cooked, sprinkle the flour on the mushrooms and then stir in the broth.

As you turn the heat up higher and the broth starts to simmer, whisk in the wine and then slowly whisk in the cream then the oregano. Put on low heat and continue to stir until the sauce thickens.

To serve, spoon the sauce over the “meatballs”.

Serves 4, total time: 1 hour, 20 minutes

This Walnut Meatball recipe I created specifically for Temple from several recipes. I was at a restaurant in St. Louis when I saw they had Walnut Meatballs on the menu. While I didn't try them, I stored the idea in my brain to bring to Temple. I made them for a Sukkot meal and, for many folks, they were a huge hit.

Sheryl Grana

WILD RICE COOKING METHOD

Preheat oven 500 degrees

2 ½ c. boiling water

1 c. wild rice

½ tsp. salt

1 Tbsp. butter

Mix boiling water, rice, salt, and butter in oven proof dish with cover. Place dish in 500 degree oven. Turn off.

Let stand in oven overnight. In morning, perfect wild rice.

Store in 1 cup portions in fridge or freeze up to 90 days.

WILD RICE SIDE DISH

2 c. cooked wild rice

1 stick melted butter

1 pkg. Lipton onion soup mix

1 - 4 oz. can sliced mushrooms

Mix onion soup with melted butter, mushrooms and rice.

Bake at 350 degrees – 45 minutes.

Lorrayne Glazman

WILTROUT / ANSON NOODLE KUGEL

1 # wide noodles (cooked)
1 small can crushed pineapple (drained)
16 oz sour cream
16 oz small curd cottage cheese
8 oz butter (margarine) melted
4 eggs
 $\frac{3}{4}$ cup sugar
1 teas salt
2 teas vanilla

Combine ingredients and place in a 9"X13" buttered pan.

Bake 1 hour at 350 degrees.

Allow to sit at least 1 hour before cutting.

David Wiltrout

Meat,
Fish
&
Poultry

APRICOT CHICKEN

1 3 lb. chicken, quartered
1 bottle French or Western dressing
1 lb. jar apricot jam (or orange marmalade, or
cranberry sauce)
1 package onion soup mix
¼ c. gin, optional
salt and pepper to taste
garlic to taste
oregano, to taste

Pour all ingredients over chicken. Can be marinated
up to 1 or 2 days in refrigerator, not essential.

Bake at 350 degrees for 1 hour.

Robin Seiler

BAKED CHICKEN

1 c. raw rice

6 chicken breasts (skinned) – place on rice

In a bowl mix together:

1 can consommé

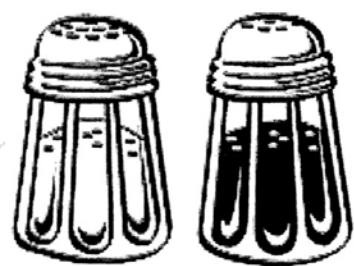
½ c. white wine

1 pkg. Lipton's dry onion soup

1 can cream of mushroom soup

Pour over rice, bake covered at 325 degrees for one hour, uncovered and continue baking for an additional hour.

Beverly Goldfine



BRISKET

2 ½ - 3 ½ lb brisket of beef, or roast (can be more tender)

Rub meat (both sides) generously with salt and pepper, onion powder, garlic powder and ginger.

Place in a covered Dutch oven (heavy roasting pan) with ½ c. water.

Simmer at 350 degree oven for about 2 ½ hours, depending on size.

Try for doneness with fork after 2 hours. Should feel tender.

Cool. Wrap and refrigerate overnight.

Save all the liquid from the pot, also, and refrigerate.

Next day, make sauce:

1 c. catsup

2 Tbsp vinegar

4 Tbsp firmly packed brown sugar

4 – 5 shakes Worcestershire sauce

½ c. water

Mix well.

Slice the meat very thin, also slice some medium size onions, very thin.

Using a flat baking pan, 9" X 12", arrange the slices of meat in the pan with slices of onion between each slice of meat. (You can pack it fairly tight so it is in one layer.)

continued.....

Pour the sauce over it evenly and take the fat off the saved liquid and spoon that over it.

Bake uncovered for about 45 minutes until bubbly and brown.

It is good reheated, also freezes well.

Muriel Abrams submitted this recipe. She got the recipe from Anna Miller, a fabulous cook and cateress who worked for and learned from both Carolyn Abram (Muriel's mother-in-law) and Bess Kanter (Hommey Kanter's mother-in-law).

CHICKEN ARTICHOKE CASSEROLE

4 chicken breasts, cooked and cut into bite-size pieces
2 – 16 oz. cans artichoke hearts, drained

Layer the chicken and artichokes in a 9” X 13” pan.

Cover with:

- 1 cup Hellmann’s mayonnaise
- 1 can cream of mushroom soup
- 1 can cream of chicken soup
- 2 tsp. curry powder

Cover above with large package grated cheese and crushed potato chips.

Bake at 350 degrees for 30 minutes or until cheese is bubbly.

Hommey Kanter

CRANBERRY CABBAGE MEATBALL CASSEROLE

1 ½ - 2 lbs. hamburger (which you use to make your favorite meatloaf recipe shaped into meatballs)

1 good sized head of green cabbage, shredded

In large greased casserole (or roasting pan), layer half the cabbage, then layer the meatballs, then layer the other half of cabbage.

Pour over top of cabbage/meatball layers the following sauce:

Mix together:

1 bottle of Heinz chili sauce

1 (chili sauce) bottle of water

1 Tbsp. brown sugar

1 can Ocean Spray jellied cranberry sauce

Bake at 350 degrees for 2 hours covered, then 1 hour uncovered.

Janet Davis

G-FISH (GEFILTE FISH)

** A measured recipe*

Broth:

1 onion

1 stalk celery

2 carrots, sliced

2 Tbsp. paprika

6 quarts water

Fish heads – one if large, two if small, and if desired, the back bone of the trout.

Remove the eyes.

Put the fish head in the pot. Season well with salt, pepper, paprika, carrots and celery.

Bring to a boil then simmer for ½ hour. Remove fish head and bones.

Fish balls:

5 # fish - ½ a white fleshy fish such as northern pike, whitefish, herring, cod, and or walleye and ½ lake trout, salmon, even sucker (from a clean water lake)

2 onions

2 carrots

3 eggs

1 cup matzo meal

salt and pepper to taste

continued.....

Grind fish, onions, and carrots (for sweetness and color). I use a Cuisinart, or chop finely with French knife or chop in a round bottomed wooden bowl with a round shaped chopper – the real old fashioned method. Blend eggs, matzo meal, salt in mixing bowl and taste for seasoning. Mixture should be fairly firm to touch.

Form fish balls. I put a large spoonful into my moistened-with-water-hands. Roll the ball a bit smaller than a tennis ball and slightly elongate it. Put the fish balls in the broth as you form them – cook slowly at a simmer for 2-3 hours.

Cool, then refrigerate until mealtime. Place carrots (from broth) on serving plate for added color, and they taste good.

Make sure not to forget horseradish on the table for added flavor.

**A measured recipe, as taught to me by Bessie Steinberg (Lillian Alpert's mom). She measured by a pinch of this, a pinch of that plus a lot of storytelling, which if anyone is interested, anytime...*

Dan King

MOCK PRAKAS

2 bottles chili sauce
2 cans whole cranberry sauce
2 bottles water
2 lbs. hamburger
1 head cabbage

Mix hamburger as for meatballs. Slice huge chunks of cabbage on bottom of roaster pan – add sauce and meatballs.

Bake at 300 degrees in covered roaster for approx. 3 hours.

Shirley Witkin

Easy, fast and delicious...



MEAT AND CARROT TZIMMES

3 lbs. beef brisket
2 onions, chopped
5 carrots, quartered
3 – 4 sweet potatoes, peeled and cut into large chunks
3 Tbsp. flour
4 – 6 Tbsp. honey
3 c. boiling water
3 tsp. salt, optional
1 tsp. pepper
½ tsp. cloves, optional
½ tsp. cinnamon, optional

Rub the pepper and salt thoroughly into the beef.
Place the meat into a Dutch oven on top of the onions;
brown slowly over low heat (no water or fat needed).
Add flour, mix well; add water, stir until boiling.
Cover and cook on low heat for 1 hour.

Add honey and mix. Add carrots, sweet potatoes,
seasonings. Cover.

Bake in oven at 375 degrees for 1 – 2 hours, or until
meat is tender. Remove cover for the last 15 minutes
of baking.

continued.....

HINT: place pot on top of baking sheet in oven, it tends to run over sometimes. If it appears that there is too much liquid towards the end of baking, ladle some off, or add some flour. If you like it very sweet, add more honey.

Bon Appetit!

Shoshana Yokel

Ben Yokel found this recipe of his mother's tzimmes and shares it here.



Shoshana and challah!

POTATO CHIP TUNA CASSEROLE

(Monday night casserole)*

1 (10 ½ oz.) can condensed cream of mushroom soup

¾ c. milk

2 tsp. finely minced onion, or 1 envelope of Lipton's

Onion soup mix

1 large bag Ruffle potato chips

1 (6 oz.) can tuna light in water

Blend mushroom soup and milk; add onion. Bring slowly to boiling point, stirring constantly. Season to taste with salt and pepper. Stir in tuna. Arrange half of the potato chips in the bottom of the casserole dish. Pour soup mixture over all and fill in with ground potato chips outside of soup tuna mixture. Top with several layers of whole potato chips.

Bake at 350 degrees for 25 minutes.

Steve Goldfine

**This is also good on Tuesday, Wednesday or Thursday night, but never Friday.*

SPANISH TONGUE

Boil tongue in salt water. Then peel and slice when tender.

Add onion, celery, salt and pepper, and garlic salt.

1 can tomato soup.

Mushrooms, optional.

Serve with rice.

Ida Cohen

Ess, bench, sei a mensch!

(Eat, pray, don't act like a jerk!)

Jewish proverb.

SWEET AND SOUR CABBAGE ROLLS - PRACHAS

1 large cabbage, frozen
2 lbs. ground beef
½ Tbsp. salt
½ tsp. pepper
½ tsp. garlic powder
¼ c. catsup
3 eggs
½ - 1 c. uncooked rice (maybe 1 cup)
1 medium onion, grated

Sauce:

1 -28 oz. can tomatoes
1 - 16 oz. can tomato sauce
salt and pepper to taste
2 large onions, sliced
½ tsp. garlic powder
½ c. catsup
juice of 1 large lemon
1/3 c. brown sugar
½ c. raisins

Freeze the cabbage for 2 days. Defrost the night before cooking. This will make the leaves soft and tender and eliminate the step of boiling the cabbage.

Combine the ground beef, salt, pepper, garlic powder, catsup, eggs, rice and grated onion:
set aside.

continued.....

In a sauce pan, combine the tomatoes, tomato sauce, salt and pepper, onions, garlic powder, catsup, lemon juice, brown sugar and raisins. Bring to a boil and let simmer until the cabbage and the cabbage rolls are ready to be cooked.

Preheat the oven to 300 degrees.

Remove the core from the head of the cabbage. Separate the leaves. Place 1 heaping tablespoon of the meat mixture on each leaf. Tuck the ends in and roll up. Place in a 6 quart casserole.

Pour the sauce over the cabbage. Bake, covered, for 4 hours and then uncovered for 1 hour. This is even more delicious the second day.



Shirley Garber

*This is the recipe
used for many
years as a
fundraiser
for Hadassah.*

Breads
&
Sweets

POEM

If the calendar says you are old
Just don't believe what you've been told
Keep being active and exercise
Eat brain food like fish to keep you wise
Thin is in but not starvation
Everything in moderation
If you eat like a horse
You won't look like a pony
So take my advice
It's not baloney
Don't dwell on your problems
Stop and think
They won't go away if you have a stiff drink
Your life depends
On what you choose to be
You could be your best friend
Or your worst enemy
You can walk and dance, run, even if you
are old
Show them you can, it's fun to be bold
A long time ago I had dreams galore
Now I won't quit, I want even more

*Written by Helen Goldsmith, 85, edited by
Judy Gordon*

APPLE-HONEY CHALLAH

Makes one 9-inch round loaf

- 4 ounces (1 stick) unsalted butter or nondairy margarine, plus more for bowl, pan, and plastic
- 3 1/2 cups unbleached bread flour, plus more for surface
- 3/4 cup warm water (100 degrees)
- 2/3 cup honey
- 2 large eggs plus 3 large egg yolks
- 2 teaspoons active dry yeast (from one 1/4-ounce envelope)
- 2 teaspoons coarse salt
- 1 1/2 tart green apples, preferably Granny Smith, peeled and cut into 1/4- inch-thick slices (about 1 3/4 cups)

1. Butter a large bowl, and melt 4 tablespoons butter in a saucepan over medium-low heat; let cool.

Combine 2 tablespoons melted butter, the flour, water, 1/3 cup honey, the eggs and yolks, yeast, and salt in a large bowl. Mix until dough forms. Turn dough out onto a floured surface, and knead until smooth, about 10 minutes.

2. Transfer dough to buttered bowl, and brush with 1 tablespoon melted butter. Cover with plastic. Let rise in a warm place until dough almost doubles in volume, about 1 1/2 hours.

3. Turn dough out onto a floured surface. Pat into an 8 1/2-by-14 inch rectangle. Top with apples; knead to incorporate. Return to bowl. Brush with remaining tablespoon of butter; cover.

continued.....

Let rise again in a warm place until dough almost doubles in volume, about 1 hour more.

4. Preheat oven to 375 degrees, with rack in lowest position. Butter a 9-inch round cake pan. Roll dough into a rope (about 24 inches) on a floured surface. Coil into a circle, and transfer to pan. Butter plastic wrap, and cover dough. Let rise again until dough almost doubles in volume, about 45 minutes more.

5. Heat remaining 4 tablespoons butter and 1/3 cup honey in a saucepan over medium-low heat until butter melts. Brush dough with half the honey-butter. Bake until golden brown and firm, about 35 minutes. (I've always had to bake it longer ... maybe it's my oven.)

6. Brush challah with the remaining honey-butter. Let cool in pan on a wire rack for 30 minutes. Turn out loaf from pan, and let cool.

Chris King



CHALLAH

½ c. water
2 pkg. yeast
1 ½ c. lukewarm water (to melt shortening)
¼ c. soft shortening
scant 1/3 c. sugar
1 Tbsp. salt
3 eggs and 1 yolk
7 ¼ - 7 ½ c. white flour

Dissolve yeast in water (use large mixing bowl)
Separately, combine all other ingredients, except flour.

Add to yeast, stir in as much flour as possible, turn on to floured board, knead in as much flour as possible.

Knead 10 minutes.

Rise to double, 1 hour.

Shape into loaves, makes 3, or make rolls. Rise again, about 1 hour.

Glaze: 1 egg yolk, 2 Tbsp. water, poppy or sesame seeds.

Bake 375 degrees, 30 minutes. For rolls 15 – 20 minutes.

Dee Dee Widdes

“MANDEL” OR KAMISH BREAD

3 eggs
1 c. sugar
¾ c. Mazola oil
1 tsp. salt
2 tsp. vanilla or almond flavor
3 ½ - 4 c. flour
½ c. slivered almonds

Mix eggs, sugar, oil. Add remaining ingredients by gently folding in. Refrigerate several hours. Roll into 4 – 5 rolls on lightly floured board.

Bake 350 degrees, 30 – 35 minutes. While warm, slice and toast at 300 degrees for 20 minutes - watch!!!

I prefer to bake 2 rolls at time.

Shirley Witkin

This was a Phil Myzel favorite!

MY MOTHER'S BANANA NUT BREAD

Mix until smooth and blended:

½ cup butter

2 eggs

1 cup sugar

Add:

3 Tbsp. buttermilk

1 cup mashed bananas (2 or 3)

Sift together and add:

2 cups sifted flour

1 tsp. baking soda

½ tsp. salt

Blend in 1 cup chopped nuts.

Pour into well-greased medium loaf pans and let stand 20 minutes.

Bake on center rack of oven at 350 degrees about 1 hour or until toothpick comes out clean. Cool before slicing.

Frosting (optional)

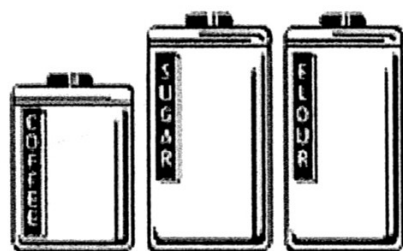
1 Tbsp. butter, creamed

1/3 cup bananas

1 tsp. lemon juice

Add powdered sugar if needed for consistency.

Hommey Kanter



PUMPKIN CHALLAH

Makes 2 loaves

2 1/2 teaspoons active dry yeast (1 1/2 package)
3/4 cups egg yolks (11 - 12 large eggs), plus 1 large
egg yolk for glaze

1 tablespoon salt

2 tablespoons canola oil

1/4 cup honey

1 fifteen-ounce can pumpkin puree

1 teaspoon ground cinnamon

1/2 teaspoon ground ginger

1/4 teaspoon allspice

8 cups all-purpose flour, plus more for work surface

Butter for bowl

1. Place 1/2 cup warm water (105 degrees) in a small bowl, and sprinkle yeast over it. Stir to combine, and let sit about 5 minutes, until mixture becomes foamy.

2. In the bowl of an electric mixer, combine the egg yolks with 1/2 cup warm water. In a medium bowl, combine the salt, canola oil, honey, pumpkin, cinnamon, ginger, and allspice. Add the pumpkin mixture to the mixer bowl, and combine using the dough-hook attachment. Add the proofed yeast, stirring until mixture is combined.

3. Slowly add the flour, 1 cup at a time, until all the flour is incorporated into a dough. Transfer the dough to a lightly floured work surface, and knead the dough by hand for 10 minutes. Place dough in a buttered bowl, cover with plastic wrap, and let rise until doubled in size, about 1 hour.

continued.....

4. Transfer the dough to a lightly floured work surface, punch down the dough, and then form it into two 8-inch loaves. Place the loaves on a baking sheet lined with parchment paper, cover with a kitchen towel and let rise until doubled in size, about 1 hour.
5. While the dough is rising, heat the oven to 350 degrees. Mix remaining egg yolk ...

and the recipe ends. It was either torn or lost so you are on your own for the remainder. Although I was originally thrilled to find this recipe for Sukkot, it can also be used for stuffing, bread pudding, or day-after-Thanksgiving turkey sandwiches.

Chris King



WENDY'S GRANDMA HELEN'S MANDEL BREAD

Ingredients:

3 eggs

$\frac{3}{4}$ to 1 cup oil (canola)

1 cup sugar

4 cups flour (more or less)

$\frac{1}{2}$ teaspoon baking powder

$\frac{1}{2}$ teaspoon salt

1 teaspoon vanilla (or almond extract)

optional: chopped nuts, mini chocolate chips,
chocolate almond bark to dip tops

This recipe makes 3 "logs"

Bake on 350 degree preheated oven 30 – 40 minutes.

After baking, each log is cut into about 12 pieces of
mandel bread and toast on each side.

This recipe can be doubled, as they freeze well.

Directions:

Measure 2 cups flour, baking powder and salt -- set
aside.

Mix eggs, sugar and vanilla in large bowl.

Add oil to mixture. Add flour mixture to egg mixture.

Work in rest of flour (need to use hands at some
point). Flour surface, oil hands, turn dough out onto
floured surface and knead lightly. Work in more flour
if needed.

Divide dough into three equal pieces. Knead in nuts,
chocolate chips, as desired...this is where you can
customize your mandel bread! Roll or pat into "logs"
and place on lightly oiled cookie sheet. 3 logs fit onto
one sheet.

continued.....

Bake for 30-40 minutes. Slice while still warm, then onto sides and broil for a few minutes, turn to other side and broil.depends on how hard you want them....you can skip this part so they will be on the softer side...your choice.

When totally cooled, you can dip them in chocolate. You can use the chocolate bark that you melt in the microwave. Grandma Helen never ever dipped and never added mini-chocolate chips....that's the 90s biscotti style version.

Wendy Schwartz

WHOLE WHEAT CHALLAH

2 cups warm water
2 Tbsp active dry yeast
½ cup honey
¼ cup canola oil
1 Tbsp salt
3 cups whole wheat flour
3 cups white flour

Dissolve yeast in warm water. Add honey, and let sit for a few minutes until

It gets foamy.

Mix in 1 cup of the flour and let sit a few more minutes. Add oil and salt. Add the rest of the flour – a Kitchen Aid mixer works well, or if you don't have a mixer, add the flour a little at a time, until it becomes too hard to keep in the bowl, and then you'll have to knead it on the counter.

Dough should form a slightly sticky ball. Place dough in an oiled bread bowl (ceramic or glass), covered with a damp dish towel, and let rise again for another hour or so.

Punch it down. Let it rise again for another hour or so.

Divide the dough into two for two large challahs, or four for four large challhas.

Divide each ball into 8 pieces, and kind of weave them to form a challah. You can also braid them, or make them round for Rosh Hashanah. Make sure all the ends are tucked in, so it doesn't come apart while baking.

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Place on a buttered cookie sheet and let them rise for a little bit, while the oven preheats. You can brush with egg yolk to make a golden crust.

Bake in a preheated 350 degree oven for 35 minutes. Place on a cooling rack as soon as they come out of the oven.

When cool, store in a plastic bag.

*This is not a traditional challah with eggs,
but people like it and it is easy.*

Debbie Freedman

ALMOND KUGEL

Preheat oven to 325 degrees.

Cook: 1 bag dumpling noodles, drain and set aside.

Mix:

- 1 stick melted butter
- 1 Tbsp. almond extract
- 1 Tbsp. vanilla extract
- 16 oz. sour cream
- $\frac{3}{4}$ c. sugar
- 4 large eggs

Beat 5 minutes on medium high and fold noodles into eggs mixture. Pour into buttered round glass dish. Pour 1 cup milk over uncooked noodle mixture. Bake uncovered at 350 degrees approx. 40 minutes. Check with knife to see if fully cooked. Noodles should be lightly toasted.

Top with sour cream.

Enjoy!

Cindi Orensten

APPLE PIE CAKE

¼ c. butter or margarine

¾ c. sugar

1 egg

¼ tsp. salt

1 tsp. cinnamon

½ tsp. nutmeg

1 tsp. soda into 2 Tbsp. boiling water or orange juice

1 c. flour

¼ c. chopped walnuts

2 c. chopped apples (3 or 4)

1 tsp. vanilla or 1 Tbsp. brandy

¼ c. chocolate chips

Add candies mixed fruit, cut fine and brandy for flavor, if desired.

Method: Mix all ingredients in the order given in mixer bowl and pour into well greased 9" Pyrex pie plate and bake at 350 degrees for 45 – 55 minutes until browned.

Helen Goldsmith

APPLE SQUARES (Square Root of Joy)

½ c. shortening
2 eggs, well beaten
½ c. sugar
¼ tsp. salt
1 ½ tsp. baking powder
¼ tsp. soda dissolved in 1 Tbsp. boiling water, or
juice
¼ c. pure orange juice or pineapple juice
1 tsp. vanilla
2 ¼ c. flour

Method: Mix ingredients in order given. Divide dough into quarters – two for the top and two for the lower crust. Roll one quarter of dough on floured bread board so it will cover half of greased baking pan – size 12” X 7”, then roll another quarter of dough to make lower crust of cake squares. Spread with the following:

3 large grated apples
¾ c. of jam or marmalade
½ c. sugar
½ tsp. cinnamon
¼ tsp. salt

Cover filling evenly with remaining dough. Sprinkle lightly with cinnamon and sugar.
Mark cake into 1 ½ inch squares.
Bake 35 minutes at 350 degrees.

(Bake in greased Pyrex 12” X 7”)

Helen Goldsmith

APPLE STRUDEL

Dough:

2 c. flour

½ c. Spry (Crisco)

1 egg

½ tsp. salt

1 Tbsp. sugar

Enough water to make good dough, (be sure water is chilled).

Makes 2 rolls.

Roll thin and spread with plum jam for each roll.

Filling:

Sliced apples (approx. 3) mixed with ¼ - ½ cup sugar
cinnamon

mixture, and juice of half a lemon.

Roll very slowly. Bake on greased pan at 350 degrees,
50 – 60 minutes.

Serve warmed, freezes well.

Rose Rich, mother of Shirley Witken.

This recipe is a favorite of many.

BANANA CAKE

Cream: 1 ½ cup sugar
¾ cup shortening (Spry)

Add: 3 eggs

Sift: 2 ¼ cup Cake Flour
¾ tsp salt

Mix: 1 ½ tsp baking soda
6 Tbsp sour cream

Alternate flour mixture with sour cream mix.

Add: 3 bananas – mashed fine.
1 ½ tsp vanilla

Bake at 350 degrees – 30-40 minutes in 9” X 13” pan.

*Sharon Kaner's mom,
Gussie Solish*

BROWNIES

4 eggs
1 ½ c. sugar
1 c. butter
4 oz. unsweetened baking chocolate
1 c. sifted flour
1 6 oz. pkg. semi-sweet chocolate chips

Beat eggs and sugar until thick and light. Melt butter and 4 oz. of baking chocolate together. Add melted butter and baking chocolate mixture to beaten eggs and sugar and mix in. Mix in sifted flour. Add semi-sweet chocolate chips and mix in.

Grease and flour a 7" X 11" baking pan. Pour in brownie mixture.

Bake at 350 degrees for 20 – 25 minutes until done.

(You can use bitter sweet chocolate chips, instead of semi-sweet, just add an additional ½ c. sugar.)

*Jay Litman got this recipe from Ronda Litman
and notes, "For Thin People Only".*

CHEESE CAKE

Prepare any graham crust you like in a spring form pan.

Follow the recipe below exactly and keep the mixer going the entire time. You can keep the speed on medium after the eggs are beaten.

Beat 5 eggs for 20 minutes on medium to high speed.

Add: 1 ½ c. sugar slowly

Add: 2 tsp. vanilla

Add: 4 ½ pkgs. softened cream cheese in small pieces

After all cheese is added, beat 15 minutes longer

Pour into crust and bake at 350 degrees for about one hour. (time varies with different ovens – it should be almost firm in oven when the pan is gently giggled.

Let cool 10 minutes.

Put oven at 475 degrees.

Mix:

1 pint sour cream

2 Tbsp. sugar

1 tsp. vanilla

continued.....

Mix well and spoon over the top and put in oven for 5 minutes.

Let cool and freeze.

For a very large spring form pan, use 7 eggs, 2 cups sugar and the large package of cream cheese available at some warehouse stores such as Sam's Club.

Sylvia Seiler



CHOCOLATE CHIP BARS

First mix together:

½ c. white sugar

¾ c. brown sugar “packed”

1 c. butter or ½ c. butter and ½ c. margarine

2 eggs slightly beaten

1 tsp. vanilla

Mix all until foamy.

Then add:

2 c. flour

1 tsp. baking soda

½ tsp. salt

Mix to combine all the above.

Now spread the mixture you made above into a greased and floured 9” X 13” baking pan.

Make sure top is fairly even. Sprinkle a large 12 oz. pkg. of semi-sweet chocolate chips evenly onto the top of the mixture in the pan. Press the chocolate chips down into the mixture, so you have an even layer exposed on top of the mixture.

Beat two egg whites until they form peaks. Add 1 cup of brown sugar to the egg whites and mix until it looks like meringue.

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Spread the meringue mixture on top of the chocolate chips.

Bake at 350 degrees for 45 minutes. Cut when warm. Dip your knife into warm water to make cutting easier.

Eva Litman

Eva was Jay Litman's Aunt and she used to make this, his favorite recipe for every fishing trip he went on.

CHOCOLATE CHIP CREAM CHEESE CUP CAKES

1 ½ c. all purpose flour
¼ c. cocoa
½ tsp. salt
1/3 c. vegetable oil
1 Tbsp. vanilla extract
1 large egg
1 c. sugar
1 tsp. baking soda
1 cup water
1 tbsp. vinegar
8 oz. cream cheese
1/3 c. sugar
1/8 tsp. salt
6 oz. chocolate chips

Sift together: 1 ½ c. flour, 1 c. sugar, ¼ c. cocoa,
1 Tbsp. baking soda and ½ tsp. salt.

Add: water, oil, vinegar and vanilla. Beat together.

Filling: cream cheese (soften a little), 1 unbeaten egg,
1/3 c. sugar, 1/8 tsp. salt. Beat with mixer and add
chocolate chips.

Fill cupcake tin with 1/3 batter and drop 1 Tbsp.
filling in center.

Bake at 350 degrees for 25 minutes.

Rhoda Goldman

CHOCOLATE MINT COOKIES

¾ c. butter
1 ½ c. brown sugar
2 Tbsp. water
2 c. chocolate chips

^ Melt the above together in the microwave.

Then beat in 2 eggs, one at a time. Reduce to slow speed and add:

2 ½ c. flour
1 ¼ tsp. soda
1 ¼ tsp. salt

Chill (only slightly). Make into balls. Bake 11-12 minutes at 350 degrees. Do not over bake – cookies will look underdone. Place a green Andes mint immediately on each cookie. Let soften and swirl each mint with a knife.

Makes approx 3 ½ dozen cookies. May need more than 1 box of mints.

*These cookies are known as the Bar/Bat Mitzvah cookies around Temple Israel and the Davis/Tomanek household. Dogs like them, too but **DO NOT** allow your dog to have any! It made their dog very sick, but, happily, he survived and lived nice, long life after the incident.*

Therese Tomanek

CHOCOLATE ROLL

5 eggs separated
1 c. powdered sugar
2 Tbsp. water
2 Tbsp. flour (heaping)
½ tsp. baking powder
dash salt
1 tsp. vanilla
3 Tbsp. cocoa

Beat egg yolks well and add powdered sugar, water and vanilla. Add baking powder and 2 heaping tablespoons cocoa.

Beat egg whites until stiff and fold in chocolate mixture.

Grease a jelly roll pan well, cover with waxed paper and grease again.

Pour the mixture in.

Bake at 350 degrees about 25 minutes.

Cool, layer whipped cream on top and roll.

Can be frozen, wrap tightly with plastic wrap.

Serve sliced, good with hot fudge sauce.

Sylvia Seiler

CHOCOLATE SHEET CAKE

1 stick margarine or butter
½ c. corn oil
1 c. water

Bring above to boil. Take off heat.

Add:

2 c. sugar
2 c. flour
¼ c. cocoa

Then add:

2 beaten eggs
1 ½ tsp. soda dissolved in ½ c. buttermilk
1 tsp. vanilla

Pour into greased jelly roll pan.
Bake at 350 degrees, 20 minutes.

FROSTING:

1 stick margarine or butter melted
½ c. buttermilk
¼ c. cocoa
3 c. powdered sugar
½ c. chopped walnuts (optional)

Mix all together, frost while cake is still warm.

Carol Cohen

CRUST-LESS APPLE PIE

Slice apples to fill baking dish

Mix:

1 tsp. nutmeg

¼ c. sugar

2 tsp. cinnamon

butter

Grease dish, spread apples, sprinkle mix over apples.
Dot generously with butter.

Topping:

½ c. sugar

¾ c. flour

1 tsp. baking powder

¼ tsp. salt

1 egg

Mix sugar, flour, baking powder and salt.

Add to beaten egg, until crumbly and spread over
apples.

Bake at 375 degrees for 30 minutes.

Ilene Levin

CONNIE'S COCONUT MACAROONS

2 egg whites
dash salt
½ tsp. vanilla
2/3 c. granulated sugar
1 - 3 ½ oz. can (1 1/3 c.) flaked coconut

Beat egg whites with dash salt and the vanilla till soft peaks form. Gradually add sugar, beating till stiff. Fold in coconut.

Drop by rounded teaspoon onto greased cookie sheet. Bake in slow oven (325 degrees) about 20 minutes.

Makes about 1 ½ dozen.

You can add 2/3 c. of chocolate chips.

This makes an excellent meringue type of cookie, good for Passover, or whenever.

Connie Jacoby

DATE BARS

½ c. butter
1 c. sugar
2 eggs
1 tsp. vanilla
1 c. sifted flour
½ tsp. baking powder
½ tsp. salt
1 c. dates, cut up
1 c. nuts, chopped

Cream together sugar and butter. Add eggs and beat in vanilla. Add dry ingredients.
Add nuts and dates.

Put in a greased 9" X 9" pan and bake at 350 degrees for 35 minutes.

Bea Lewenstein

DELICIOUS COMISH BREAD

3 eggs

1 c. sugar

1 c. oil

1 tsp. baking powder

1 tsp. almond extract

2 c. crushed almonds, or filberts

1 bar semi-sweet chocolate, shave with butter knife
(or miniature tid bits)

2 – 2 ½ c. flour

Make 8 oblong rolls.

Bake at 375 degrees

Slice, toast at 250 degrees, one hour, turning over.

*This recipe was found in Shirley Garber's
recipe box with the name of Esther Karon on it.*

DOLLIES

1 cup graham cracker crumbs
(use 1 pkg. graham crackers)
1 stick butter
Mix, put on bottom of pan.

14 oz. condensed milk
chocolate chips - 1 ½ bag-ish
1 cup walnuts
1 cup coconut flakes

Bake in oven for 20 – 35 minutes at 325 degrees.

About all I can tell you about it is that my Mom – officially, Bubbe – has made these bars for as long as I can remember, and it is the food we all look forward to absolutely the most whenever the family gathers for any celebration, which includes but is not limited to Jewish religious holidays. I don't know if this is of actual Jewish origin, but the enthusiasm that my family has for these bars makes this a Jewish recipe by acclamation! (And others who join our family, by marriage, birth, or friendship – Jews and non-Jews alike – are pretty wild about them also.)

Mike Grossman

FUDGE BARS

Beat together:

½ c. butter

2 eggs

1 c. sugar

Add: ¼ c. milk

½ c. cake meal

4 Tbls. cocoa

¼ tsp. salt

Add: nuts

Bake: 350 degrees

25-30 minutes

Susie Rosenzweig

This recipe was given to me many, many years ago by Elma Singer, she is Neil Glazman's Aunt. This is also one of my favorite recipes and I make it often during the year.

JACKIE'S MOCK CREME BRULEE

2 packages vanilla pudding mix
2 cups milk
2 cups Half and Half
½ cup chopped pecans
½ cup firmly packed brown sugar

Prepare pudding mix as directed with milk and Half and Half. Cool slightly. Pour into 1 ½ qt. baking dish. Sprinkle with pecans and brown sugar evenly on top. Chill.

Just before serving, place on broiler rack 5" from source of heat. Allow sugar to melt and get bubbly (4 or 5 minutes).

Hommey Kanter

KICHEL

Beat together:

3 eggs
3 Tbsp. sugar
2/3 c. oil

Add:

1/2 tsp. vanilla
1 1/3 c. flour
pinch salt

Beat dough 10 minutes. Drop by teaspoonfuls onto greased cookie sheet.

(Best with foil on cookie sheet, dull side down and greased).

Sugar top before baking.

Bake 15 minutes at 375 degrees, then 25 minutes at 250 degrees.

Leave in oven 15 minutes, loosen immediately.

Muriel Caplan, mother of Dee Dee Widdes

KICKEL

Grease pan. Leave in oven on off for 15 minutes.

3 large eggs, room temp

3 tsp. sugar

less than $\frac{1}{2}$ c., more than $\frac{1}{3}$ c. of oil

2 tsp. lemon juice

$\frac{1}{4}$ c. starch

$\frac{3}{4}$ c. cake meal

salt

Heat pan, or warm pan before putting kickel on. Put all ingredients together in mixer. Beat good 5 – 7 minutes or longer. Use dough the size of a large walnut. May sprinkle with sugar before baking.

Bake at 350 degrees for 35 minutes.

Margaret Glazman

LEMON SQUARES

2 c. flour
1 c. butter
½ c. powdered sugar
pinch of salt

Cream all of the above together. Spread on greased 9”
X 13” pan.

Bake at 350 degrees, for 20 minutes.

Mix quickly:

4 eggs, slightly beaten
2 c. granulated sugar
6 Tbsp. lemon juice

Pour over pastry. Bake 350 degrees, for 25 minutes.

Cool.

Sprinkle with powdered sugar.

Cut into squares.

Carol Cohen

MARGE PORTILLA'S BASIC CHEESECAKE RECIPE

The basic recipe:

Crust: 16 graham crackers, crushed

6 Tbsp. sugar

¼ c. butter

(Marge uses 1 box already crushed graham crackers with ¼ c. sugar and ½ to 1 stick melted butter.)

Line 9" – 10" spring form pan with 1 ¼ c. of this mixture. Should cover bottom and just a bit up the sides.

Filling: 1 ½ lb. Kraft Philadelphia Cream Cheese

3 large eggs

1 c. sugar

1 tsp. vanilla

Mix: 1 pint sour cream

3 Tbsp. sugar

1 tsp. vanilla

Cream the cheese. Add sugar and vanilla. When smooth, add eggs one at a time.

Bake at 350 degrees for 20 minutes. Cool for 15 minutes and turn heat up to 500 degrees.

Just before 15 minutes is up, smooth the sour cream mix gently over cheesecake.

Bake at 500 degrees for 10 minutes (not convection).

For New York Cheesecake, allow cake to cool in oven, leaving door slightly ajar.

continued.....

Cheesecake Toppings:

2 c. any fruit such as blueberries, blackberries, strawberries or mix.

Heat on stovetop with $\frac{1}{4}$ - $\frac{1}{2}$ c. sugar. When all sugar is dissolved, thicken slightly with cornstarch that has been dissolved in very cold water. Use just enough water to incorporate the cornstarch. 2 – 3 tsp. of cornstarch should be enough. As you cook, cornstarch mix will thicken the berries. Remove from heat and cool.

Cut cheesecake with dental floss, up to sixteen pieces. Place fruit in middle and spread as you like.

This basic recipe comes from Marge Portilla's mother, Irene Brody, who got it from her Aunt Georgie Nifield. With this basic recipe you can add different flavorings and toppings. The toppings are Marge's recipes. Marge is known for her great cheesecakes.

MURIEL ABRAM'S CHOCOLATE CHIP COOKIES

2 ¼ c. all purpose flour
¾ c. granulated sugar
12 oz. pkg. Nestle Toll House semi-sweet morsels
1 tsp. baking soda
¾ c. firmly packed dark brown sugar
¾ c. Sun-Maid raisins
1 tsp. salt
1 tsp. vanilla extract (real)
1 c. Crisco (plain white)
2 large eggs

pre-heat oven to 375 degrees

Combine dry ingredients in small bowl. Beat Crisco, sugars together, add vanilla until creamy. Add eggs one at a time beating well after each addition.

Gradually, beat in the flour mixture. Stir in the chocolate chips and the raisins.

Drop rounded spoonfuls on an ungreased metal cookie sheet. Use a medium size teaspoon and fingers to drop them, not really uniform balls.

Bake for 9-11 minutes.

Cool on cookie sheet for a few minutes, then transfer to a rack to cool completely.

Makes 4 – 4 ½ dozen.

continued.....

I measure the Crisco by filling a 4 cup measuring cup with 3 cups cold water, then, I spoon in the Crisco to the 4 cup marker, then pour off the water in the sink before putting in the bowl. A trick I learned from my mother-in-law, Carolyn Abram.

Muriel Abrams



OLD FASHIONED APPLE KUGEL

1 c. flour
¼ c. Mazola oil
1 egg
½ tsp. salt
4 -5 lbs large apples
1 – 1 ½ c. white sugar
lemon juice, to taste
cinnamon, to taste
1 c. brown sugar
¼ c. margarine, (1 stick)

Dough: Mix flour, Mazola oil, egg, and salt until it forms a ball. (Might need a bit more flour to form a ball.) Roll into 4 pieces.

Apple mixture: Peel apples. Mix with 1 – 1 ½ c. white sugar, lemon juice and cinnamon to taste.

Now melt margarine and pour half of it into large, flat casserole or baking pan. Sprinkle brown sugar – then apples – and dough in layers. Pour balance of melted margarine over each layer. End with dough layer. Prick top with fork for air. Cover with margarine, sugar, cinnamon.

Bake 2 hours at 350 degrees. Serve hot. Can be frozen and re-heated to serve.

My mother-in-law Lil Gallop's Apple Kugel recipe. I still make it on Rosh Hashanah in "her" large enamel round deep pan and it is turned upside down. I peel apples, about five pounds. Serve it hot. It is a labor of love once a year for a sweet new year.

Eudice Gallop

PINEAPPLE – ORANGE SUNSHINE CAKE

Cake:

1 box yellow cake mix

¼ c. applesauce

4 eggs

1 can (11 oz.) Mandarin oranges in light syrup

Mix ingredients for 2 minutes.

Bake in 9" X 13" greased pan 30 – 40 minutes until toothpick inserted comes out clean.

Cool completely.

Frosting:

1 container (8 oz.) light whipped topping, thawed

1 pkg. (3.4 oz.) instant vanilla pudding mix

1 can (15 ½ oz.) crushed pineapple in juice

Mix all together until well blended.

Spread over cake.

Store in refrigerator.

Carol Cohen

POPPY SEED BUNDT CAKE

1 pkg. Duncan Heinz Yellow Deluxe Cake Mix
1 pkg instant lemon pudding
1 c. water
½ c. oil – use Crisco, only ½
4 eggs
scant 1/3 c. poppy seeds

Mix all together, except seeds.

Grease and flour a Bundt pan very well. When done, remove from oven and cool about 25 minutes, then loosen around funnel and turn up-side down on a plate. Do not cool too long.

A glaze may be drizzled over the top and sides.

Bake at 350 degrees for 35 - 40 minutes.

Dione Kempinski

POPPY SEED COOKIES

¾ cup sugar
3 cups flour
2 eggs
2/3 cups oil
1 tsp. vanilla
2 tsp. baking powder
½ tsp. salt
3 Tbsp. poppy seeds
½ lemon – juice and rind
3 Tbsp. water

Cut shortening into flour,
Add the rest of the ingredients, knead,
roll thin, use cookie cutter, place cookies on cookie
sheet, sprinkle with cinnamon and sugar. Roll thin.

Bake at 400 degrees, you have to watch.

Judy Schibel

PUMPKIN COOKIES

1 c. shortening
1 c. sugar
1 c. brown sugar
2 eggs
2 tsp. vanilla
2 c. pumpkin
2 ½ c. flour
2 tsp. salt
2 tsp. baking soda
1 tsp. cinnamon
2 tsp. allspice
1 tsp. ground ginger
2 tsp. nutmeg

Cream shortening and sugars. Add eggs and vanilla. Add dry ingredients with pumpkin. Mix well. Drop by teaspoonfuls on greased (or parchment paper lined) cookie sheets. Bake at 350 degrees, 12 – 15 minutes. Cool, and frost. Makes 5-6 dozen. (Can easily be made in a sheet cake pan, adjust cooking time, test with toothpick, should come out clean 25 – 30 minutes.)

Frosting:

1/3 c. butter
1 – 3 oz. pkg cream cheese, softened
½ tsp. Vanilla
2 cups powdered sugar
dash salt
2 Tbsp. milk

Beat together with electric beater until fluffy and frost. Frost cookies or cake.

Cindy Seiler

RECIPE FOR GRANDPA JACK'S FAMOUS CINNAMON ICE CREAM

2 cups milk
1 ¾ cups sugar
1 tsp. salt
2 cups Half and Half
1 tsp. vanilla
4 cups whipping cream
5 Tbsp. cinnamon

Mix ingredients together and pour into an electric mixer for approximately 45 minutes and follow directions according to ice cream maker.

My first memory of tasting homemade ice cream was when I was about 10 years old. My neighbor's father had a hand-cranked device whereby the frozen ice was smashed into small pieces. When the ice cream was ready, we all got to lick the spoon and it became a tradition to try to shove the spoon loaded with vanilla ice cream all over each other's faces. When my own kids were young, I took over the tradition of making ice cream for them as well as our neighbors and guests at the Lake and also incorporated spooning out the ice cream which somehow ended up on their faces. Nowadays, my grandkids are the recipients of my famous Cinnamon ice cream and even help in making it. I gave up the crank a long time ago and now use the electric model. My grandkids keep telling me that I should be selling it in the stores because it is better than Ben & Jerry's.

Jack Krenzen

RHUBARB TORTE

Crust:

2 cups flour
1 cup butter
2 Tbsp brown sugar

Mix together and pat into a 9”X13” pan
Bake 10 minutes at 350 degrees

Beat 6 eggs yolks with 2 cups sugar, 4 Tbsp flour
Add 1 cup un-whipped whipping cream
Add ¼ tea salt
6 cups cut-up rhubarb
Mix together and pour over crust

Bake at 350 degrees

Check until browned-edge

Beat 6 egg whites, a pinch of salt, and 6 Tbsp sugar.

Bake 15 minutes or until browned at 300 degrees.

Sharon Marcovich

*This is Sharon’s go-to summer dessert.
“It’s delish!”*

RUM PECAN CAKE

1 c. chopped pecans
1 pkg. 17 oz. yellow cake mix
1 pkg. vanilla instant pudding mix
4 eggs
½ c. cold water
½ c. vegetable oil
½ c. dark rum

Grease, flour 10" tube pan. Sprinkle pecans over bottom of the pan. Mix remaining cake ingredients together and pour over pecans.

Bake at 325 degrees for 1 hour. Cool on rack. Invert on serving plate. Prick top and drizzle or brush glaze evenly over top of cake.

Glaze:

½ c. butter
1 c. sugar
½ c. dark rum
¼ c. water

Melt butter – stir in water and sugar. Boil 5 minutes, stirring constantly. Add rum.
Drizzle into holes in cake.

Dione Kempinski

RUTH FINN'S SUGAR COOKIES

2 sticks oleo or butter
½ c. brown sugar
½ c. white sugar
1 egg
2 c. flour
1 ½ tsp. baking powder
1 tsp. baking soda
1 Tbsp. cream of tartar

Mix, make balls and flatten with a wet fork.

Bake at 350 degrees for 8 – 10 minutes

Ruth Finn

SCOTCH SHORTBREAD

2 c. flour, sifted 3 times

1 c. butter, soft

½ c. powdered sugar

Cream butter and sugar well.

Add flour, mix slowly together.

Pat dough lightly into 12"X 8" Pyrex, lightly greased.

Run fork over dough to make lines, prick with fork.

Bake 350 degrees for 5 minutes. Reduce heat to 300 degrees, bake 20 – 30 minutes. These should be pale squares.

Susie Rosenzweig

This recipe was given to me by my neighbor, Florence Reque. I always make this recipe because it is also excellent – Florence died many, many years ago. She was also on the Duluth Arena Auditorium Citizen Advisory Committee, Aug. 5, 1966. On the plaque her name was listed as Mrs. U. Reque.

SCOTCHEROOS

Boil:

1 c. white Karo syrup

1 c. white sugar

Fold in:

1 c. peanut butter

6 c. Rice Krispies

Pat mixture in 9”X13” pan.

Frosting:

1 c. butterscotch chips

1 c. semi - sweet chocolate chips

Melt together in a double boiler and spread on the above.

Donde Goldfine

TAGLACH

4 c. flour
½ tsp. salt
1 tsp. ginger

Mix all together.

6 eggs.

Beat eggs slightly, add flour mixture. Dough should be just stiff enough to handle. Knead slightly. Roll out ½ inch thick, cut into strips. Braid three strips together. Cut and fold 1 inch pieces to form small biscuits. Let rise until all are formed.

Honey mixture:

½ lb. honey
2 c. sugar
1 tsp. ginger

Bring honey mixture to a boil. Drop each taglach in separately. After all have been dropped into honey, boil for 25 to 30 minutes. Remove from honey mixture and roll into chopped nuts or coconut.

Mrs. David Pollock

*This recipe was in a cookbook published by
the National Council of Jewish Women,
Duluth Section, August, 1948.*

WHATCHA MA CALLIT CAKE

1 stick margarine
1 c. sugar
1 egg
2 ¼ c. flour
1 rounded Tbsp. cocoa
1 tsp. cinnamon
½ tsp. nutmeg
½ tsp. allspice
½ tsp. cloves
½ tsp. salt
2 tsp. soda into 1 c. crushed pineapple
1 c. cut up dates
¼ c. chopped nuts
¼ c. cut candied pineapple, cherries or other fruit
2 apples coarsely grated
1 medium carrot finely grated
½ c. cold coffee (tsp. instant into ½ c. water)

Mix ingredients as for cake.

Bake at 350 degrees as for bars until browned, 45 -50 minutes.

Can be baked as a bundt cake 1 ¼ hours.

Either frost with orange juice, butter and powdered sugar when cold or glaze with less orange icing when warm.

Helen Goldsmith

Holiday

6 EGG PASSOVER CAKE

6 eggs - separated

1 1/3 c. sugar

1/4 c. hot water

1/4 tsp. salt

1/2 c. sifted cake meal

1/2 c. sifted potato starch

Juice, rind – 1/2 lemon and 1/2 orange

Beat yolks; add sugar, lemon juice, orange juice, rind and hot water.

Add cake meal and starch. Add vanilla. Fold into stiffly beaten egg whites, alternately.

Bake at 325 degrees for 1 hour.

Ruth Bergal

G ‘ SHMIRTA MATZA

1 lb. dry cottage cheese
6 eggs
2 level Tbsp. sugar
1 ½ tsp. salt
½ - ¾ c. milk

Mix all of the above together.

Melt 3 -4 Tbsp. butter. Pour half of that in a 9”X13” pan. Spread around.
Put matza in pan. Pour rest of butter over matza.
Spread above mix over.

Bake at 350 degrees about half hour, or until it looks done.

(1 ½ batches mix cover 2 - 9”X13” pans of matza)

Grandma Sarah Widdes

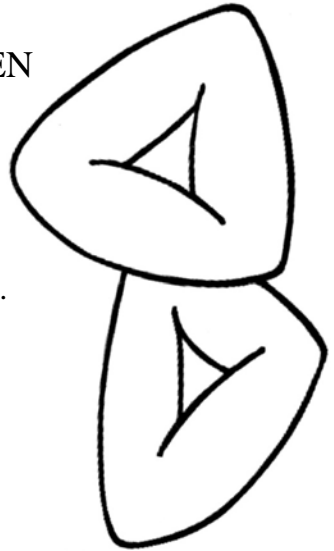
Dee Dee Widdes got this recipe from her husband Jay’s grandmother when they were first married. In order to get the recipe, she had to make it with Grandma as it was not written down. Grandma created this as a way to use up leftover matza after Passover.

HAMANTASCHEN

3 ¼ c. flour
pinch salt
4 tsp. baking powder, sifted

Put above in a bowl and make a well.

Combine: 2 eggs, beaten
½ c. oil
¾ c. sugar
2 Tbsp orange juice
1 tsp. vanilla



Add to bowl. Combine until just wet. Put on board and knead 5 - 7 minutes.

Divide and roll in half. Roll out on floured board. Cut circles of 3". Put rounded teaspoonfuls of fruit filling in center.

Make into 3 cornered hat shape cookie.

Bake at 375 degrees for 18 minutes on cookie sheet covered with parchment paper.

Uses about 1 ½ can fruit filling.

This recipe was from Helen Widdes and was found in one of Shirley Garber's recipe boxes. It was dated 1975?

HAMANTASHEN

Purim

Beat 3 eggs

Add: 1 cup sugar

1 cup oil

¼ cup juice and rind of 1 orange

2 tsp. baking powder

½ tsp. salt 1 tsp. vanilla

Then add:

4 ½ - 5 cups flour to make stiff dough.

Roll: thin

Cut: 2" diameter circles, fill and shape into
3 cornered cookies.

Brush: with beaten egg white

Filling: Can of almond filling and poppy seeds, or any
fruit filling.

Cookie dough is also very good for plain cut out
cookies.

Bake 350 degrees, 15 – 20 minutes

Convection, 325 degrees, 6 – 8 minutes.

Sharon Kaner



JOHN'S HAROSET RECIPE

Tools needed:

Apple peeler and corer (the one that has suction cups works better than the vise type).

Food processor with coarse blades.

2 very large bowls, 1 medium bowl, 1 ladle

Recipe makes – A lot! Enough for 30 people plus enough to take home.

Ingredients:

6 Granny Smith apples

6 Delicious apples

6 other apples

1 large bottle of honey

1 bottle of ground cinnamon, start with a fresh one

1 lb. of walnuts

1 gallon of Mogan David wine

Timing:

Best when made 4 days in advance. Buy apples 1 day earlier, they peel better if very cold.

Directions:

Take the little plastic tags off the apples, they are a pain! Core and peel apples, put in a big bowl. After apples are cored and peeled, run through food processor.

continued.....

As you need to, empty food processor and put into other very large bowl and pour some wine over it each time you empty the food processor.

After this step,

Add: honey, cinnamon, wine to taste, mix well.

Separate out about 20% into small bowl in case you have anybody allergic to nuts.

Run walnuts through processor with same blade.

Add 2/3rds of walnuts to big bowl, rest to taste.

Add honey cinnamon, and wine to taste. Put both bowls in refrigerator uncovered.

It will need to be tasted once each morning and evening, because why wouldn't you?

Add honey and cinnamon to taste.

John Goldfine

John makes this and shares it every year at Passover. He's pretty sure he stole the recipe from his mother, Beverly.

LATKAS

6 medium potatoes (gold)
1 small onion
2 eggs, beaten
¼ tsp. pepper
1 tsp. salt
1 tsp. baking powder
2 Tbsp. flour

Grate potatoes and onions by hand or with food processor. Mix with rest of ingredients. Heat ½ inch to 1 inch vegetable oil. Flip when browned. Put on paper towels to drain.

Serve hot, or you can lightly fry, drain and freeze, reheat at 450 degrees.

Serve with applesauce and or sour cream.

Seiler Family Recipe

MARGIE'S PESACH POPOVERS

Bring to a boil:

1 ½ c. water or 1 ½ c. water and ½ c. veggie oil

Take off heat and immediately add:

¾ c. matzo meal

¾ c. matzo cake meal

½ tsp. salt

Stir and let cool for a few minutes.

Add:

6 eggs, one at a time, beating well after each addition.

Divide among six greased popover molds.

Bake at 400 degrees for 45 – 50 minutes.

Sheryl Grana

MATZO KUGGLE

Prep time: 25 minutes

Cook time: 45 minutes

Ready in 1 hour, 10 minutes

4 matzo crackers, crushed

3 eggs, beaten

¼ cup white sugar

1 tsp. salt, divided

½ tsp. lemon juice

1/3 cup applesauce

3 Granny smith apples – cored, peeled and chopped

½ cup dried cranberries

¼ cup white sugar

1 tsp. ground cinnamon

Directions:

Preheat oven to 350 degrees. Place the crumbled matzos in a medium bowl, and add enough water to cover. Let stand for 2 minutes, then, drain off the excess water. Do not squeeze.

To the bowl of matzo, add eggs, ¼ cup sugar, salt, lemon juice and applesauce. Stir to combine. Mix in the apples and dried cranberries. Spread the mixture evenly into a 2 quart casserole dish. Mix together remaining ¼ cup sugar and cinnamon: sprinkle on top.

Bake for 45 minutes in the preheated oven, or until the top is golden, and the apples are soft.

Serves 8.

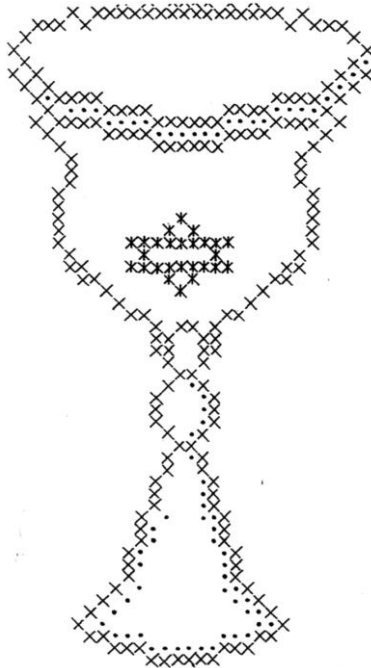
Andy Goldfine submitted this favorite.

MATZO CLUSTERS

3 sheets crumbled matzo with
3 c. melted chocolate and
1 c. each: dried cherries, slivered almonds
coconut.

Drop by teaspoonfuls onto baking sheet.
Let cool.

Shirley Witkin



PASSOVER BROWNIES

2 slightly beaten eggs
1 cup sugar
¼ c. cocoa powder
½ c. cooking oil
½ c. ½ c. matzo cake meal
½ c. semisweet chocolate pieces
½ c. chopped nuts (optional)
Dark Chocolate Glaze (optional)

In mixing bowl, beat eggs, sugar, cocoa powder and ¼ tsp. salt.

Add oil to mixing bowl and blend well. Stir in the matzo cake meal and chocolate pieces. Stir in nuts if desired.

Line an 8x8x2 inch baking pan with foil. Grease lightly.

Turn batter into prepared pan and spread evenly.

Bake at 325 degrees for 25 – 30 minutes or till done. Let cool in pan on rack.

Meanwhile, prepare Dark Chocolate Glaze, if desired. Spread over cooled brownies.

DARK CHOCOLATE GLAZE

In a small, heavy saucepan or skillet, melt 1 c. semisweet chocolate pieces over low heat.

Remove from heat and stir in 1 tsp. butter or margarine. In a small bowl, dissolve ½ tsp. instant coffee in 1 Tbls. hot water. Stir in 3 Tbls. dairy sour cream and ¼ tsp. maple flavoring. Add sour cream mixture to the chocolate, stirring till smooth and shiny.

Carol Weitz

PASSOVER BROWNIES

Cream together:

¾ lb butter

3 c. sugar

add:

6 eggs, one at a time

sift in:

1 ½ c. matzo cake meal

add:

¾ c. cocoa

pinch salt

¾ c. milk, not skim (Carnation's evaporated works well)

3 tsp. vanilla

Beat. Grease and cake meal a 9"X13" pan.

Bake at 350 degrees until toothpick comes out clean,
30 – 45 minutes.

continued.....

FROSTING

1 c. sugar
1/4 c. cocoa
1/3 c. milk, not skim
pinch salt
4 Tbsp. butter

Boil for one minute then beat forever. It usually takes a couple of times to get this right. It's while the frosting is still shiny. If you go too long, it's not spreadable, too short, it's liquidy.

When the boys lived here, I used to make a pan of these each day. It usually took 2 pans to get the frosting right.

Judy Schibel

PASSOVER ORANGE ROAST BRISKET

Serves 8 – 10 people. Bake at 325 degrees for 3 – 4 hours.

5 or 6 lb. brisket
2-3 onions, sliced
1 c. orange juice
½ c. grape wine
2 Tbsp. catsup
1 tsp. sugar

Rub meat with salt, pepper, garlic and paprika. Let stand over night in refrigerator.

Place meat in pan on top of half of the onions. Top meat with the rest of the onions.

Combine juice, wine, sugar and pour over roast.

Remove from oven 45 minutes before done, slice and lay back in some broth. Finish cooking.

Ruth Bergal

PASSOVER POPOVERS

1 cup water
1/3 cup oil
¼ tsp salt
1 cup matzoh meal
4 eggs

Preheat oven to 425 degrees.

Boil water. Add salt and oil.

Remove from stove and add matzoh meal.

Beat eggs.

If you want fluffier popovers, beat egg whites separately until stiff.

If you want quicker popovers, just beat the eggs.

Mix eggs into the mixture. Put in muffin tins. Bake for 30 minutes.

You'll know when they are ready.

Everyone will be standing around the oven drooling.

During Passover, we pounce on these as soon as they come out. You can schmear on cream cheese, butter, jelly or even whipped cream.

Ooh la la! They are heavenly – but only on Passover.

Linda Glaser

PASSOVER TRAIL MIX

Bake on cookie sheet 10 minutes, 300 degrees:

2 ½ c. farfel

1 c. walnuts

1 c. slivered almonds

In sauce pan simmer:

¼ c. margarine

¼ c. brown sugar

¼ c. honey

Mix everything together, then

Bake 350 degrees, 10 – 15 minutes.

Keep loosening with spatula while cooling.

Add ½ c. raisins and / or any other dried fruit.

Lorrayne Glazman

SWEET AND SOUR MEATBALLS FOR PASSOVER

Meatballs:

2 lb. ground chuck
2 eggs
1 large onion, grated
salt
2/3 c. matzo meal
1/2 c. water

Sauce:

1 c. tomato mushroom sauce, Kosher
grape jelly
1/2 c. water
1/2 c. lemon juice
1 c. sugar
1 large onion, grated
Pineapple chunks
green pepper, chunked
Pineapple juice

Simmer meatballs in sauce.

Ruth Bergal

Misc.

1 - 2 - 3 JAM

1. Pineapple cut in small pieces plus 3 lbs. of sugar. Boil until nearly soft.
2. 2 qts. strawberries washed and hulled. Add to boiling pineapple and boil 15 minutes.
3. Can, cover with paraffin.

Pearl Myzel



CRANBERRIES

Mix together:

2 – 12 oz. bags of fresh cranberries, rinsed

2 c. sugar

½ c. brandy

Spray Pam on glass 9”X13” pan,

Pour in mixture. Cover with foil.

Bake at 325 degrees for 1 hour.

Poke holes in foil for last ten minutes.

Take foil off right away.

Cool in pan.

Janet Davis

Janet gave this recipe to Lydia Pellet.

ILENE LEVIN'S HOME MADE WORCESTERSHIRE SAUCE

1 Tbsp. olive oil
2 Tbsp. onion powder
1 Tbsp. minced garlic
1 Tbsp. ground ginger
2 Tbsp. anchovy paste
1 Tbsp. cloves
1 Tbsp. pepper
½ c. molasses
1 ½ c. white vinegar
¼ c. orange juice
1 c. water
1 Tbsp. lemon juice

Mix first four ingredients. Add anchovy paste, cloves, pepper, molasses, vinegar, orange juice, and lemon juice. Stir to combine and bring to a boil. Reduce heat and simmer, stirring occasionally, for about 3 hours until thickened enough to the back of a spoon.

Strain Worcestershire sauce into a glass bottle and refrigerate.

Ilene Levin

OMELETTES IN A BAG

Whisk 2 eggs together and pour into a quart size freezer bag.

Add to bag any variety of cheese, onions, green pepper, mushrooms, etc. Make sure air is out of bag and zip up.

Place bag in boiling water for 13 minutes.

Open bag and omelette will roll out.

Lorrayne Glazman

SPINACH SOUFFLE'

½ c. chopped onion
1 clove garlic
1 Tbsp. butter
1 pkg. (8 oz.) Philadelphia cream cheese
8 oz. Farmer cheese
1/8 tsp. each salt and pepper
3 eggs
2 pkg. 10 oz. each frozen chopped spinach
thawed, well drained
¼ tsp. paprika
1/8 tsp. ground nutmeg

Cook: Sauté the onions a little, in butter.

Stir: onions and garlic in butter until tender.

Beat: Onion mixture, cream cheese, Farmer cheese, salt and pepper with electric mixer on medium speed; until well blended.

Add: Eggs, 1 at a time, mixing well after each addition, blend in spinach.

Pour: Mixture into greased 9 inch square baking pan. Sprinkle with paprika and nutmeg.

Cover.

Bake: 325 degrees for 30 minutes, uncover and bake an addition 15 minutes.

*Susie Rosenzweig
Susie came across this recipe
at the lake place in Gordon, Wisc.*

STUFFED FRENCH TOAST

Here is the easiest recipe – there are so many variations.

1 loaf English Muffin Bread
butter for buttering

Butter eight pieces bread on one side
Lay buttered side down in a 9x13” pan that has been sprayed with Pam.

Stuffing:

1 package cream cheese
(2 if you like it thicker)
Splash orange juice
Splash vanilla
Any jam or orange marmalade, optional, for a sweeter flavor
Mix together well.

Spread the stuffing mixture on each piece of bread.
Butter remaining eight pieces of bread and place over the other, butter side up.

Egg mixture:

8 – 10 eggs
½ cup milk
½ cup orange juice
splash vanilla
dash salt, optional

continued.....

Pour mixture evenly over bread and put in refrigerator overnight or for a few hours, to chill and soak in.

To bake:

Preheat oven at 350 degrees and cook 45 minutes or until top is lightly browned.

*It's that simple and people always rave about it.
They are filling!
More jam or warm syrup works well. They are
kind of like eating blintz casserole, in a way.*

Steve Davis



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ESS

GA ZINTA

HATE!

Notes



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