

# **Project Tzimmes**

**Connecting hearts  
and tables in the  
time of pandemic**



**Ohr Kodesh Congregation  
Rosh Hashana 5781**

## **Introduction to Project Tzimmes**

**Josh Wilkenfeld, OKC Adult Education Chair**

Much of our socializing happens on Shabbat and Holidays, and much of that happens in the (many) meals. This is where we get to spend lazy afternoons actually freewheeling on issues that matter and issues that don't -- ranging from family to school to sports to gossip to politics to gossip to Torah to food.

The season from Rosh Hashana through Simchat Torah offers many such opportunities, typically. And the absence of those usual connections -- which offer a seamless bridge from *shul* time to play time -- will be missed.

But we certainly have the tools and the opportunities to keep up our effort to build and sustain connectivity in 5781. And with this in mind, we're proud to offer the following collections of reflections and recipes from throughout Ohr Kodesh.

There are few better ways to understand what makes someone tick than to offer the opportunity to share something meaningful. And the only better way I can think of is to ask them to share something from their table that brings them joy or a memory of a cherished time.

So with that in mind, I hope you will breeze through the following and deepen your connection to members of our community. And I hope you'll be inspired to try out a recipe below to add flavor (pun of course intended) to our understanding of each other.

Many thanks to the dozens of community members who offered freely of their thoughts and their tables for this project. I hope that whipping up someone's favorite treats will have them front of mind as we celebrate the season.

Happy cooking and Happy New Year!!

Josh

# Happy Beginnings: Soups/Appetizers

*I make  
a good  
Soup!*



*Says 'POTATO PETE'*

Issued by the Ministry of Food.  
Printed for H.M. Stationery Office by  
Stafford & Co., Ltd., Netherfield, Notts. 51-8928

1417002

## Tom Rosenfield

Though not ‘original’ one of the thoughts that always resonates with me during the New Year is a quote often found in the commentary: “*The days are like scrolls — write on them only what you want to be remembered.*” This is attributed to Bachya ibn Pakuda, an 11<sup>th</sup> century rabbi and philosopher.

This is one of my favorite quotations because it speaks perhaps first and foremost to both self-control and selfishness: it is a reminder not only that we *control* our own actions, but also that we live not in silos but in communities and societies and, therefore, must also acknowledge that our actions *impact* others – not just ourselves. This is particularly noteworthy in today’s COVID world?!

The quote also speaks to the permanence of time and history: time passed by is irretrievable and therefore commands enormous respect. So too, the history which is recorded in time through our actions and deeds is permanent and cemented forever. Errant behavior will likely, when reviewed as an ‘anthology,’ not be terribly pleasing or even shameful or regrettable. To me R. Pakuda’s words are a reminder of the wonderful opportunity and ability we have been granted to write this anthology. Never waste such a gift!

## Marla Satinsky / Mushroom Barley Soup

1 onion, chopped  
1 stalk celery, diced  
1 clove garlic, minced  
1/2 lb fresh mushrooms, sliced  
2 Tbsp oil  
1/4 cup soy sauce  
1/2 cup hulled barley  
1/2 tsp salt  
1/2 tsp garlic powder  
1 tsp dill  
1 tsp chopped fresh parsley  
5 cups water  
1-2 carrots

In a large pot, combine onion, celery, garlic and mushrooms with oil and saute for 5 minutes. Add barley, soy sauce, carrots, seasonings and water. Bring to a boil and simmer for 2-3 hours with the cover on.

Can double for more than 6 people, use a larger pot.

### Maxine Ellenberg Arnsdorf / Mock (Vegetarian) Chopped Liver

My mother used to make this recipe as an appetizer for most holidays. I always think of her when I prepare it.

2-3 onions, sliced  
1 can (15 oz) Le Seur peas, drained  
1/2 cup walnuts  
2 hard-boiled eggs

Saute onions in oil. Process walnuts in food processor until fine. Add remaining ingredients and process.

Season to taste with salt and pepper. Serve with crackers or crudites.

### Sarah Kagan / Sweet Challah

Ingredients:

1/4 C fat free, sweetened condensed milk  
1/4 C water  
3 eggs  
3 C flour  
1 tsp salt  
1/3 C butter, softened  
1 1/2 tsp yeast

Prepare however you usually make bread—whether with a standing mixer, by hand, or in a bread machine. B'kitzur: mix, knead, rise for 1-1/2 hr., shape, rise for 1-1/2 hr, bake at 375 degrees F for 40-45 min. until sounds hollow when knock on bottom.

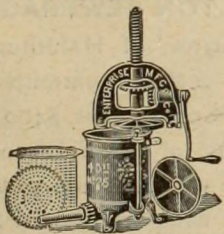
Shaping: while circular or spirals are traditional, try your hand at bread sculpture and make a symbol for the holiday.

Backstory: I adapted this recipe from a book of bread machine recipes and made it every year for decades. Last year I decided to get rid of the recipe book because my bread machine had long since bitten the dust. When the holidays rolled around, I realized I had not saved the recipe. I searched on line but did not find it. So then I found myself trolling used book sites so I could rebuy the very same book I had given away.



# Meat!!!

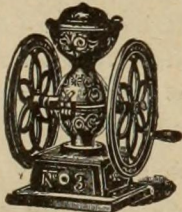
Sausage Stuffer, Lard  
and Fruit Press



8 Sizes and Styles

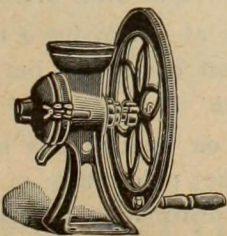
Rapid Grinding and  
Pulverizing Mills

10 Sizes and Styles  
for Hand and Power



No. 3. \$5.00

Bone, Shell and Corn  
Mill



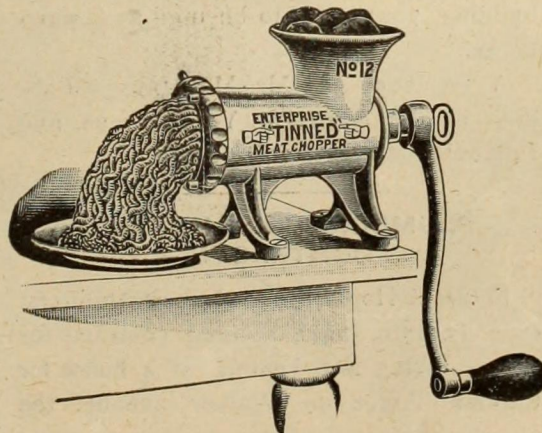
No. 750. \$7.50

TRADE "ENTERPRISE" MARK

## Meat and Food Choppers

TINNED

40 Sizes and Styles for Hand and Power  
from \$1.00 to \$300.00

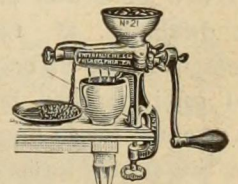


No. 12, - - \$2.50

Sold by all the leading Jobbers of the Dominion  
ILLUSTRATED CATALOGUE MAILED FREE

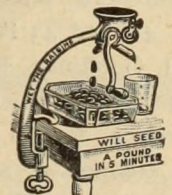
**The Enterprise Mfg. Co. of Pa.**  
Philadelphia, Pa., U. S. A.

Meat Juice Extractor



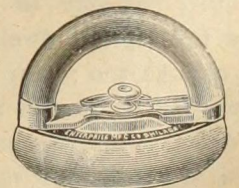
No. 21, \$2.50

Raisin Seeder



No. 36, \$1.00

Cold Handle Polishing  
IRON



No. 82, \$6.75 per doz.

## Gidon van Emden

On Monday night, September 17th, 2001, began my first Rosh haShana in the US. My first Rosh haShana as a graduate student at Brandeis, having arrived in Boston just a couple of weeks earlier. My first Rosh haShana without a community to already call my own.

Less than a week earlier, the 9/11 attacks had upended the world. As a part-time staffer at MIT Hillel, I had spent the bulk of the intervening days supporting students, running events to help people process what had happened - and preparing for the Yamim Nora'im.

When I joined the MIT Jewish community for services and a meal that Monday night, I realized that I had spent that week at MIT not only supporting students, but also being supported by them. In trying to serve them, I was subliminally also serving my own need: my need to be with people, to be strengthened by them, to have a community.

Those holidays, and some of the people I met then, have stayed with me. And ever since, even as the Yamim Nora'im are also God-focused and self-focused, the communal act of being together, eating together, doing teshuva together, is what resonates most in me.

That is what makes our current situation all the more difficult: our inability to be together, stand together, sit around a table together. The inability to give a friend who lost their job a hug, or even a handshake. The inability to be truly present when people I know are suffering a loss - or are sick. The pandemic has utterly upended the ways in which we live together as a community.

So this year, the challenge of doing teshuva is, in part at least, about turning inward to face one's flaws largely alone - supported not by the congregation around us, but vulnerably standing by oneself, with others kept "at a safe distance".

May this be a year of strength, of health, and of finding congregation even when at a distance.  
Shana Tova!

### Barbara Libbin / Grandma Myra's Brisket

This my beloved Grandma Myra, of blessed memory, brisket recipe:

5 lb brisket  
1 small onion, diced  
little pepper  
1 package onion soup mix  
little garlic powder  
1 cup water

Put diced onions and brisket into a roasting pan (place onions under brisket). Sprinkle garlic powder, pepper and onion soup mix over brisket. Add cup of water. Cover with foil and cook at 325 degree for 1 3/4 hours or desired tenderness of meat. You can also put this recipe into the crock pot on low for 6-8 hours.

### Seth Yoskowitz

I love the evening service on the first night of Rosh Hashanah. Compared to the hundreds of people who come to the Sanctuary the next morning, the evening service is much smaller. Intimate, quiet, we get to greet everyone personally. The Barchu blessing and its congregational response is the first Rosh Hashanah melody we hear. That first sound is such a welcome note after the full year that has passed. The way the service leader sings the opening line of the blessing easily revives the dormant memories of how to respond tunefully for the season. All those familiar musical notes for Rosh Hashanah and Yom Kippur are revealed again in my mind. We sing the second line of the blessing in response, drawing easily now from that memory. Everyone sings the response line. The High Holidays have begun. I simultaneously experience a calm for the moment and an anticipation for the coming days that I do not feel the rest of the year. That evening Barchu melody, the quiet of the Sanctuary, the darkening skies of the evening, immediately put me into High Holiday mode. - Seth Yoskowitz

### Yoskowitz Family

The name says it all: Sweet for a Sweet New Year and Harvest for the Festival. This is a favorite in our house for Rosh Hashanah with many extended family and friends' dinners around the holidays. Very easy, great for eaters of all ages. We serve it family style from a massive metal serving tray with the chicken sitting in all the sauce this recipe generates.

1 whole chicken, cut up or 8-12 chicken pieces (about 4 pounds total)  
2 carrot, thinly sliced  
1/2 yellow onion, sliced  
1/3 cut pitted prunes



1/2 cup dried apricots  
1/4 cup canola or vegetable oil  
1/2 cup honey  
1/2 cup reduced sodium chicken broth  
1/4 cup white wine (or use additional broth)  
2 teaspoons dried tarragon (optional)

Preheat the oven to 400 degrees. Put the chicken, carrots, onions, prunes, and apricots in a large roasting or baking pan.

In a large measuring cup or bowl, combine the oil, honey, broth, and wine. Pour the sauce over the chicken, and top it with the tarragon.

Bake the chicken for 30 minutes, then reduce the heat to 350 degrees and bake it for 45 more minutes, or until the chicken thighs are fully cooked.

Credit: Aviva Goldfarb, "The Six O'clock Scramble to the Rescue" cookbook

Shanah Tovah Everyone!

- Karen, Seth, Julia and Nathan Yoskowitz

## Lynn Berk / Moroccan-Style Brisket with Dried Fruit & Capers

Serves 8

One 4- to 6-lb flat-cut brisket

1 heaping Tbsp kosher salt

1 tsp freshly ground black pepper

1 1/2 Tbsp all-purpose flour

3 Tbsp vegetable oil

5 medium yellow onions, cut into slices 1/2 in [12 mm] thick

2 tsp packed light brown sugar

2 tsp paprika

1 1/2 tsp ground cumin

1 1/4 tsp ground ginger

3/4 tsp ground coriander

3/4 tsp ground cinnamon

1/4 tsp cayenne pepper

2 Tbsp tomato paste

5 garlic cloves, roughly chopped

6 carrots, peeled and quartered on the diagonal

14 dried apricots

12 pitted prunes

2 Tbsp capers, drained

1/4 cup chopped fresh Italian parsley

1. Preheat the oven to 350°F and set an oven rack in the middle position.

2. Season the brisket on both sides with the salt and pepper. Lightly dust with the flour, turning to coat both sides evenly.

3. In a heavy flameproof roasting pan or ovenproof enameled cast-iron pot just large enough to hold the brisket, carrots, and dried fruits snugly, heat the oil over medium-high heat. Add the brisket to the pan, fatty-side down, and sear until browned, 5 to 7 minutes. Using a pair of tongs and a large fork, flip the brisket over and sear the other side in the same manner.

4. Transfer the brisket to a platter, and then add the onions to the pan. (If the pan seems dry, add a few tablespoons of water.) Cook, stirring occasionally with a wooden spoon and scraping up any browned bits stuck to the bottom of the pan, until the onions are softened and golden brown, 10 to 15 minutes.

5. Add the brown sugar, paprika, cumin, ginger, coriander, cinnamon, and cayenne to the onions and cook, stirring constantly, for 1 minute more. Add 1 cup [240 ml] water and scrape up any browned bits from the bottom of the pan.

6. Remove from the heat and place the brisket, fatty-side up, and any

accumulated juices from the platter on top of the onions. Spread the tomato paste evenly over the brisket, and then scatter the garlic around it. Cover the pan very tightly with heavy-duty aluminum foil or a lid, transfer to the oven, and cook for 1 1/2 hours.

7. Carefully transfer the brisket to a cutting board (leave the oven on). Using an electric or very sharp knife, cut the meat across the grain on a diagonal into thin slices (aim for 1/8 to 1/4 in thick). Return the slices to the pot, overlapping them at an angle so that you can see a bit of the top edge of each slice. The end result should resemble the original unsliced brisket leaning slightly backward. Scatter the carrots, apricots, prunes, and capers around the edges of the pot and baste with the sauce; cover tightly with the foil or lid and return to the oven.

8. Lower the heat to 325°F and cook the brisket until it is fork-tender, 1 3/4 to 2 1/2 hours. Transfer the brisket to a serving platter, and then sprinkle with parsley. If you're not planning to serve the brisket right away, let it cool to room temperature and then cover and refrigerate until ready to serve.

**MAKE AHEAD:** The brisket can be made up to 3 days ahead of time and refrigerated. Reheat the brisket in a 300°F oven until hot, about 45 minutes. Brisket also freezes well for up to 2 months; just be sure to defrost in the refrigerator 2 days ahead of time.

# Side Dishes!!



## Fred Ansell

The process of introspection and repentance may be a unique feature of the Jewish High Holidays. But the High Holiday prayers, more than Jewish prayers at any other time of the year, may represent the most universal types of prayer. When Flannery O'Connor was a student at the University of Iowa's Writer's Workshop, she wrote a piece concerning prayer. Unusually for a Southerner, O'Connor was a devout Roman Catholic. O'Connor identified four types of prayer that she engaged in as part of her liturgy. Implicitly, the piece suggests that these are universal forms of prayer: prayers of supplication, prayers of contrition, prayers of adoration, and prayers of thanksgiving. Prayers of all these types are contained in the High Holidays liturgy.

Is there any prayer of supplication that fits that description more than to ask God to inscribe us in the Book of Life for another year? Is there a prayer of adoration stronger than the Kaddish, never more so than during Yizkor at Yom Kippur? What is the shehechyanu but a prayer of thanksgiving? But what is contained in High Holiday prayers while absent in Jewish prayer the remainder of the year, and therefore generally less prevalent than in other religions, is the emphasis on prayers of contrition. Al-chet is repeated numerous times during Rosh Hashanah and Yom Kippur, a prayer that is devoted to contrition and nothing else. Of course, it is a prayer not only of contrition, but one of supplication as well. Once one is familiar with the four types of prayer that O'Connor identified from her own experience, it is difficult to think of any Jewish prayer as not falling within one or more of those categories. But the High Holidays represent the one time of the Jewish calendar when all four of the types of prayer common to many religions are part of the liturgy. All of the emphasis on prayers of contrition in Jewish liturgy are offered only during this time of the year.

## Mickey Feinberg / LULUS

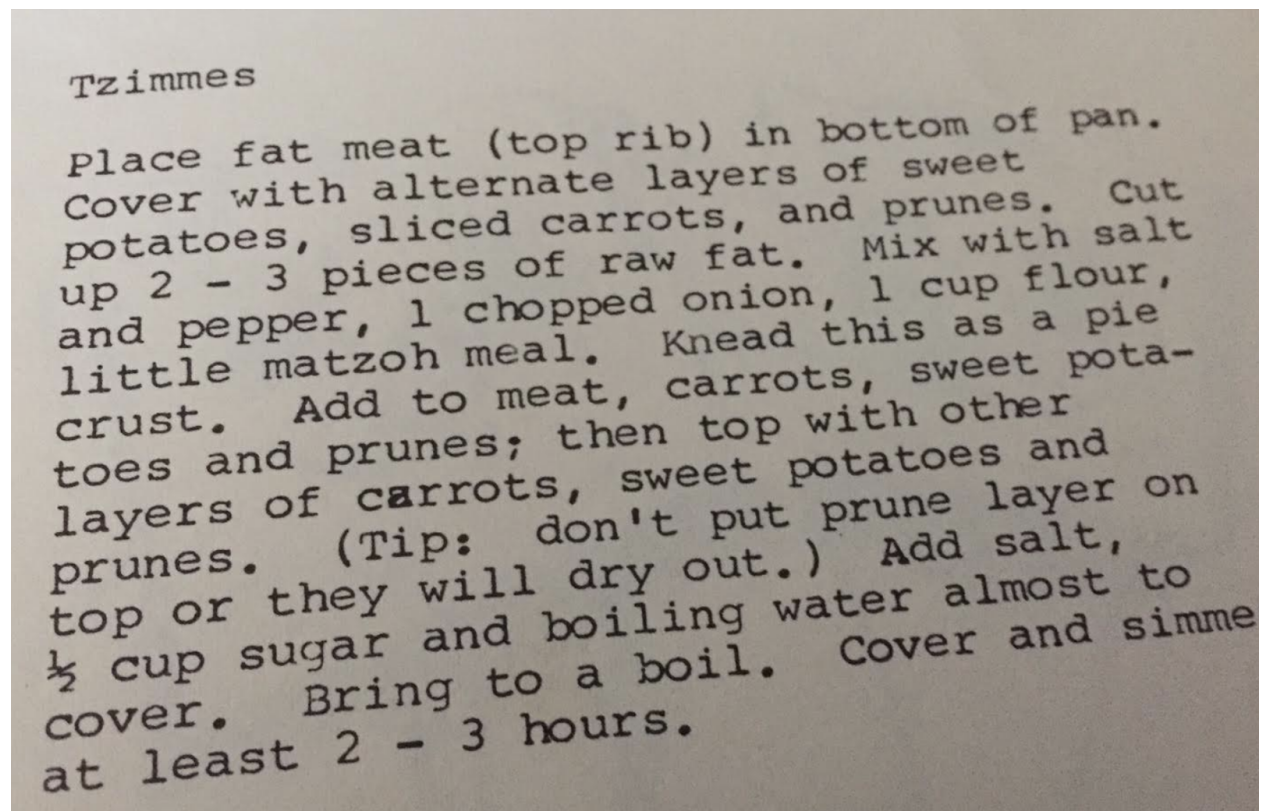
Our family has enjoyed preparing and eating a wonderful recipe, which we all call "Lulus", definitely at the Seder meal and, periodically, at other times as well. My mother-in-law either created or adapted the recipe in the 1930's. The recipe is included in Joan Nathan's terrific book, JEWISH HOLIDAY KITCHEN, as "Mrs. Feinberg's Vegetable Kugel". Joan goes on to say, "Try this Cincinnati vegetable kugel with your next roast, from the late Rosa Feinberg, wife of Rabbi Louis Feinberg".

- 1 cup grated raw apple
- 1 cup grated raw sweet potato
- 1 cup grated raw carrot
- 1 cup matzah cake meal
- 1/2 cup vegetable oil
- 1 teaspoon salt
- 1 teaspoon baking soda
- 1 teaspoon cinnamon
- 1 teaspoon nutmeg
- 1/2 cup sugar



1. Preheat oven to 325 degrees. Grease a 10" casserole or muffin tins.
2. Mix all the ingredients together well.
3. Pour into the baking dish. Cover with aluminum foil and bake for 45 minutes.  
If using muffin tins, bake for 30 minutes.
4. Raise oven temperature to 350 degrees, remove cover, and bake an additional 12-15 minutes. Slice (or remove from muffin tins) and eat hot as a vegetable with the meal.

Sandy Walter / Tzimmes



Michal Shinar / Zwetschgen-Röster

This is a recipe for Zwetschgen-Röster, or roasted plum relish, that is a traditional Austrian Rosh HaShana dish that has been in my family for generations. It is made with the Italian prune plums, which are called Zwetschgen in German, which would come in season right around Rosh HaShana in Austria (but in a pinch, you can use other dark plums). It is tangy, sweet, complex, and delicious on meats, poultry, and even on vanilla ice cream or yogurt, and it freezes well.

\*\*\*\*\*

Ingredients for ~ 3 pints of relish

3-4 pounds Italian prune plums

These plums are oblong, with dark purple skin and yellow flesh

Avoid purchasing plums that are very hard or very soft.

Optional: juice of one lemon or ~  $\frac{1}{4}$  cup lemon juice,

Cinnamon

large pan in the oven and roasted overnight. I tried this approach, but it was awkward to stir often, especially when making a double recipe. My variation is to start the cooking process in a pot and to finish by “roasting” in the oven.

Note: I usually make a double recipe. I start with 2 pots, but combine into one large pan for the oven step.

1. Wash plums well. Slit each plum lengthwise and remove the pits.
2. Put plums in large pot. Press down with a wooden spoon and cover with a minimum amount of water. Optional: add juice of 1 lemon. Sprinkle with a little cinnamon, if desired.
3. Use medium heat to bring to a boil, then lower heat to a simmer. Stir often to avoid burning plums on bottom of the pot. Continue cooking on low heat until the mixture is deep red and most of the skin is separated from the flesh.
4. To remove excess water, carefully transfer mixture to a large disposable aluminum foil pan, supported on a baking tray. Put in oven set for ~250-275 oF and keep in the oven for 1-2 hours, then turn off heat and let pan sit overnight. The goal is for some of the water to escape, leaving a thicker relish.
5. Transfer relish to pint containers and refrigerate. Serve as a condiment for the holiday meals (instead of condiments made with vinegar): Rosh haShanah, Yom Kippur, Succot, Shemini Atzeret/Simchat Torah. Try to save some in the freezer for Chanukah (great with latkes) and Purim.

## Zimmet Family/ Grandma Fannye's Noodle Ring

Why is it special? This recipe was always made by by Grandma Fannye (Flora Zimmet's namesake) for Rosh Hashanah and my mother continued the tradition and now I do. It is round, sweet and has apples so it fits the bill and is well received. It also (when it works) has a really pretty presentation.

You need a round bundt pan/ring if you want it to be a "ring"

Ingredients:

1 stick butter or margerine

Brown Sugar

1 bag of whole pecans

1 package broad egg noodles

One can of sliced apples (the kind for pie making)

1 Tbsp cinnamon

1 egg

Preheat oven to 350

Melt stick of butter and 3/4 cup brown sugar in a small pot until fully melted

Spary round mold with Pam to avoid stickiness

Pour melted mixture into round mold

Throw in pecans (enough so the pecans will fully cover what will be the top of the mold)

Boil noodles according to package. Drain noodles and put into a large mixing bowl.

Mix in all other ingredients including 1/2 cup of brown sugar. I also slice the apples while in the can into smaller pieces so apples can be spread through out noodle ring.

Fill noodle ring pan with entire noodle mixture.

Bake for 45 mintues.

Let it cool.

Use a large round plate to flip it over and let it sit flipped for a bit. I also tap on the pan a bit to shake it loose.

The trick is for it come out in one nice ring.

You can make this ahead and freeze it and then defrost and bake.

I also make it for brunches.

Happy New year!!! The Zimmets

Deb Bilek / Sweet Noodle Kugel with Raisins (otherwise known as Deb Kerson Bilek's family breakfast recipe)

Ingredients (with annotations from Deb's beloved Grandma Florence):

8 to 12 ounces of broad noodles

1 lb. to 1 and 1/2 pounds pot cheese or large curd cottage cheese

3 to 4 eggs well beaten

1/2 cup sugar (or a little more by experiment; I often substitute some or all Equal)

1/2 stick butter - I usually use quite a bit less

1/2 to 1 glass of milk

raisins - I like a lot of them-maybe half to a full cup - experiment

cinnamon

Directions (also with Florence's annotations):

Cook noodles separately according to directions on package and drain

Grease oblong pan lightly with butter

Melt butter in milk - I usually put raisins in mixture so they'll plump up

Add milk, butter and raisins to cooked noodles, sugar and eggs when the mixture is cooler

Add cheese when mixture is really cool

Put the whole mixture into oblong pan and sprinkle with cinnamon

Bake at 400 degrees uncovered for first 15 minutes then at 350 for 3/4 hour with foil covering loosely so cinnamon and sugar don't burn or brown too quickly. ( I often do the whole thing at 375 or 350 - just be sure to put on foil in time and remove it a little early to be sure it does brown attractively)

You can't go wrong I have found no matter what variation you introduce. So have fun and enjoy.

Much love, Grandma

Personal reflection from Deb:

This recipe comes from my Grandma Florence, of blessed memory, who was my friend and confidante, and who left an indelible mark on my life. She passed away a few years ago at age 93, and I think of her often.

Florence was born and raised in the Bronx, to immigrant parents who were first factory workers in New York's garment district, and who would eventually own a small women's clothing store in Manhattan. My Grandma was educated in New York City public Schools - including City College - and would become a social worker at Elmhurst Hospital at a time when most women did not work outside the home. She was an avid reader, a consumer of theater and live music, and a woman who's meager means in childhood would guide her choices and preferences throughout her life. For instance, she thought NYC yellow taxi cabs were too much of a luxury, and would instead prefer to take the city bus or subway to her destination. Some of my earliest childhood memories involve riding the subway with her between Queens and Manhattan.



Growing up often included brunches and dinners at her house in Queens, where she lived with my beloved Grandpa Jerry, also of blessed memory. Though I would always enjoy visiting with them, the food itself was not particularly remarkable, other than the random slice of cantaloupe that would start every meal, or the Entenmann's pound cake, cookies, or donuts that would inevitably be served for dessert.

One dish that was a regular mainstay, though, is this kugel. I have always enjoyed its sweet flavor and its satisfying texture. I recall asking her to show me how to make it one year during a visit, and have fond memories of baking it with her in her kitchen. She told me that this recipe was her mother's - my Great Grandmother Hannah, for whom I am named, and who I never met. (My given name is Deborah Hannah).

Each year, I bake this kugel for break fast at Yom Kippur. Often, I make a little extra to freeze so I can pull it out for another high holiday meal as well. Preparing this dish for my family and for others makes me feel connected to my Grandma and my Great Grandma - both of whom are an important part of the collective American Jewish story. Making this dish also helps me feel connected to a tradition that is larger than me - one that transcends both time and taste buds.

And so, in sharing this dish, I hope to extend my Grandma Florence and Great Grandma Hannah's legacy, as well as share something sweet with you - my chosen community. I hope you enjoy this as much as I do (and note - it's an extremely forgiving recipe)!

# Dessert!!

## A APPLE PIE



## Lynn Berk

We lived in a townhouse when we were first married and we held a Sukkah party every year. When we built our first Sukkah in the townhouse the only place we had to put it was in our front yard. The Sukkah would be right in front of our large picture which let light into our kitchen. The Sukkah would block light from getting into the kitchen. We solved the problem by building a Sukkah with clear plastic sides using rolls of construction plastic.

We had many great experiences with that Sukkah; one year we went out for the evening and returned to find several neighbors sitting in front of our house guarding the Sukkah. It seems there was a large and loud party going on in the development and the neighbors were afraid that some drunk teens or adults might come and damage the Sukkah. It was nice to know that the neighbors felt protective of our religious structure.

Another year, we put up the Sukkah and that night the weather became horrible. There were winds, hail and rain all night long. When we woke in the morning, we discovered not only that the Sukkah had been blown down, but that it sheared off our gas BBQ and trapped us in the house. My husband managed to carefully get out of the house to go to the hardware store to buy stuff to repair the Sukkah while I called the gas company and the insurance company. How to explain a Sukkah to a non-jew? As I talked about a temporary structure, he said to me "You mean a Sukkah? You are my 5th call this morning. Seems as the Sukkahs blew down around the county, they did a lot of damage."

Here are 2 recipes that I remember making each year. I remember making hundreds of cookies for each Sukkah party.

## Lynn Berk / Pecan Crescent Cookies

Makes about 3 dozen cookies

### INGREDIENTS

2 cups all purpose flour  
1 cup pecans, toasted  
1/2 teaspoon salt  
1 cup (2 sticks) unsalted butter, room temperature  
3/4 cup powdered sugar  
2 teaspoons vanilla extract  
Additional powdered sugar

### PREPARATION

1. Preheat oven to 325°F. Combine 1 cup all purpose flour, toasted pecans and salt in processor. Using on/off turns, finely chop pecans. Using electric mixer, beat butter, 3/4 cup powdered sugar and vanilla extract in large bowl until well blended. Add pecan mixture and remaining 1 cup flour and mix thoroughly. Divide dough in half. Wrap each half in plastic and refrigerate overnight.
2. Working with 1 tablespoon dough at a time, shape dough into 3-inch-long logs. Pinch ends of logs to taper and turn in slightly, forming crescents. Place cookies on ungreased baking sheets, spacing 1 inch apart (cookies will not spread).
3. Bake cookies until light brown around edges and firm to touch, about 18 minutes. Cool cookies 10 minutes on baking sheets. Roll cookies in additional powdered sugar. Cool completely on racks. (Cookies can be prepared 2 weeks ahead. Store in airtight container.)

### Lynn Berk / Chocolate Rugelach

MAKES 48 RUGELACH

#### Ingredients

##### Cream Cheese Dough:

- 1 (8-oz.) package cream cheese, cold and cubed
- 2 sticks unsalted butter, cold and cubed
- 2 1/2 cups flour, plus additional for rolling out the dough
- 1/2 teaspoon salt

##### Chocolate filling:

- 1 Tablespoon cinnamon
- 1/2 cup sugar
- 6 ounces bittersweet chocolate, cut into small pieces or shavings\
- 4 Tablespoons butter, melted
- 1 large egg, whisked with 1 Tablespoon water

#### Instructions

Preheat the oven to 350°F.

Make the dough by combining the cream cheese, butter, flour and salt in the bowl of a food processor. Blend the ingredients together until the fat becomes evenly dispersed within the flour and it begins to form into a ball.

Remove the dough from the food processor (squeezing it into a ball as needed) then place it in a bowl. Cover the bowl with plastic wrap then refrigerate the dough for one hour or up to one day.

Remove the dough from the refrigerator and cut it into 4 pieces. Place 3 pieces back into the refrigerator.

Combine the cinnamon and sugar in a small bowl. Set it aside.

Lightly flour your work surface, then using a rolling pin, roll it into a circle about 1/8-inch thick. (The dough will be very hard, so it's best to first beat it down with a rolling pin to flatten it slightly. It will loosen up as it comes to room temperature.)

Immediately brush the rolled out dough with one-fourth of the melted butter and sprinkle it with one-fourth of the cinnamon-sugar mixture. Sprinkle one-fourth of the chocolate onto the dough, pressing it lightly into the dough.

Cut the dough into 12 wedges.

Roll each wedge up, starting from the thickest end, until you form a crescent shape.

Repeat the rolling, topping and shaping process with the other three pieces of dough.

Place the rugelach on a parchment paper-lined baking sheet and refrigerate it for 30 minutes. (You can also freeze the rugelach at this point for later use.)

Brush the tops of the rugelach with the egg wash then sprinkle them with additional cinnamon-sugar.

Bake the rugelach for 18 to 22 minutes or until golden brown. Transfer the rugelach to a cooling rack to cool completely.



Saradona Lefkowitz (for her granddaughter, Alana Lisse), by her grandmother, a.k.a. Grandmama

EGGS

I learned from my mother that after cracking an egg if you see a red spot in any part of the raw egg, to throw it away. That's why I taught you and your mom to crack each egg individually and separately from one another into a bowl to look for a spot before using the egg in any recipe, even if it's just for making scrambled or fried eggs. Why? This comes from the Jewish religious law written by Rabbi Jacob ben Asher (1270-1340) that "If there is blood in an egg yolk, hatching must have begun; therefore consumption of the egg is forbidden." Throw Out!

Saradona Lefkowitz / Parve Honey Cake

Dear Alana,

Though honey cake is not your favorite, I hope you'll bake one, as I always do, for your family at Rosh Hashanah. It's a symbol for a sweet New Year and is a part of my holiday tradition. I asked my mother, your great grandmother, Miriam Persky, to look through my cookbooks & find me a good honey cake recipe. She picked the following & said, "Leave out the ginger." I've been making this since 1968. I've tried other recipes, but I keep coming back to this one which is easy, moist and delicious.

3 cups sifted flour  
1 teaspoon baking soda  
2 teaspoons baking powder  
1 teaspoon cinnamon  
1/2 teaspoon nutmeg (grated, fresh is best!)  
1/2 teaspoon salt  
1 cup honey (12 oz. jar)  
3 eggs  
1 cup sugar  
1 cup boiled black coffee (instant decaf and make it very strong)  
4 Tablespoons oil  
Raisins, optional (golden or even raisins)  
1/2 cup sliced almonds for top - optional

Sift flour and then add baking powder, baking soda, cinnamon, salt and nutmeg to the flour. Beat eggs in Mixmaster until thick and light. Add sugar, honey, coffee, oil and then all the dry ingredients, mixing well. {If use raisins, plump in hot water, drain and sprinkle a very tiny bit of flour over them, then toss about and fold into the mixed batter.} Pour into a greased and floured 9 x 13 pan. Top with almonds. Preheat oven to 350 and bake for 35-40 minutes or until done. (Insert toothpick in middle – if it comes out clean, cake is done). If using Pyrex, lower to 325. Do not place hot glass directly on a granite or stone surface – place on a folded dishtowel.

Here is a recipe that we have been making for years during Sukkot. It is perfect for the colder weather but we make it when it's warmer in the sukkah too. It is very simple and very healthy but cooks for a while. Just looking at the recipe reminds me of my favorite Jewish holiday.

### Joan Levy / Carrot Ring

Although I did not grow up eating this recipe, my family and extended family look forward to it each year. I received this recipe at my bridal shower from my Aunt Bertha Wasserstrom. It is called a Carrot ring and does have lots of grated carrots, but it tastes much like a carrot cake. This recipe can be doubled or tripled. I usually triple it and bake it in a 12 cup bundt pan. When I double it, I bake it in an eight-cup mini bundt pan. I serve it with steamed peas in the middle and scattered on the platter. Enjoy.

### Carrot Ring

1/2 cup butter or earth balance  
1/2 cup brown sugar  
1 egg  
1 cup grated carrots  
1/2 teaspoon baking soda  
3 tablespoons hot water  
1 cup flour  
1 teaspoon baking powder

Cream together the butter and sugar. Add the egg whole. Add the baking soda dissolved in hot water, the flour and baking powder alternately with the carrots. Place in a well-greased mold and bake at 350 degrees for 30-40 minutes.

Note- 1 pound of carrots = 3 cups grated carrots

## Sharon Gelboin-Katz / Carmela's Israeli Date Cookies (Vegan)

These are Israeli date roll cookies. My dear neighbor Carmela (from many years ago when I lived in Petah Tikvah, Israel) taught me how to make them, hence the name. They are made with dates, make a sweet, mouth watering light treat, freeze well and have become a High Holiday/Sukkot must have in our family. They are a sweet reminder of our time in Israel and celebrate one of the 7 species of the Land of Israel.  
Enjoy!

This recipe makes 3 cookie rolls, and can easily be doubled.

1 & 1/2 cup margarine (no substituting) at room temperature

1/4 cup sugar

1/4 cup water

3 TBSP baking powder

2 tsp vanilla

4 & 1/2 cup flour appr, (may need a bit more)

Israeli date spread 1 carton (can be purchased at local kosher groceries)

cinnamon

powdered sugar /optional

walnuts/optional

In a large bowl mix the first three ingredients together, using a hand mixer or standing mixer. Add remaining ingredients and gently mix until the dough takes shape. Do not over mix. Using your hands is actually the best way! Form the dough into three balls and cover with wax paper, let rest in the fridge for about an hour.

Gently roll out one ball at a time using a rolling pin between two pieces of wax paper till 1/3 inch thick. Dough will be delicate, use just a bit of flour if sticky.

Spread the date spread on each circle leaving a 1/2 inch perimeter at the ends, optional chopped walnuts and sprinkle with cinnamon. Using the wax paper gently fold over the dough rolls, pinch the ends and fold over any loose scraggly ends.

Place rolls on baking pans lined with parchment paper and bake for appr 20-25 minutes at \*325. Rolls are done when they appear slightly brown, be careful not to over bake or burn!

Let cool. To serve, slice 1/2 inch cookies from each roll & dust with confectioners sugar.

Wrap whole rolls in foil till serving or can be frozen wrapped in a freezer bag over the foil. To serve, simply defrost a few hours before serving and slice

## Sandy Walter / Taiglach

My mother ( Bessie Meiselman) taught me to make this candy/cookie. The recipe came to us from her Family roots. She would make taiglach for weddings, Brit and Baby namings. And the Sukkot holiday.

This is best made with sisters or friends in your kitchen singing, laughing and having fun.

### Ingredients

4 eggs  
3 Tbsps vegetable oil  
2 1/2 flour  
1 tsp baking powder  
1 lb honey  
1 cup brown sugar  
1/2 lb. walnuts chopped or quartered  
1Tbsp ground ginger or more to taste  
2 Tbsps bourbon or a bit more to taste

### Process

Beat oil and eggs together. Sift flour, baking powder and add to egg mixture. Knead in bowl for a few minutes until smooth.

Pinch off pieces of dough and roll into ropes 1/2 inch or less in diameter. Cut ropes into 1/2 inch individual pieces.

Bring honey, sugar and ginger to a boil in a heavy Pot with a tight lid. Drop dough into boiling honey just a few pieces at a time so temperature does not drop below boiling point.

Cover and boil 5 minutes. Remove from heat stir and cover.

Place in oven at 375 degrees for 30-45 minutes. Remove to stir every 15 minutes. Test after 39 minutes by removing a taigle and breaking open with a fork. If not crisp return to the oven for another 15 minutes.

When crisp stir in walnuts. Return to oven for just 5 more minutes. Remove from oven and sprinkle with bourbon.

Turn out on wet wooden board. Spread til cool. Spoon syrup periodically over taiglach until cool. Do not refrigerate. Store in container with tight lid. DO NOT Double recipe.