

Enjoy

The Center of our Jewish Lives



Food sparks cherished memories.

While we won't be able to dine together, we can create memories with beloved dishes from congregants. We encourage you to make a dish, share a video or photo and enjoy while watching our Virtual Gala celebration.

Brisket

BY LINDA SOLOMON

WHY IS THIS RECIPE SPECIAL?

My family's most favorite holiday entre.

INGREDIENTS

First cut, trimmed with little fat, 6 pound brisket

3 sliced sweet onions, or more

large bag of carrots, cut in half lengthwise, and then cut to size of finger

3 bottles of chili sauce

1 package of onion soup mix

1 cup red cooking wine

Paprika- to taste Garlic and onion powder- to taste Black pepper- to taste

corn starch

large oven bag

solid pot with lid that seals completely

DIRECTIONS:

The night before -

Coat large oven bag with corn starch (1 TBSP)

Place 2/3rds onions on bottom of bag

Mix dry seasonings together, including onion soup mix, and rub all over brisket- top and bottom

Place brisket in bag, fat side up, and then place carrots and remaining onions around the brisket

Cover with chili sauce and red wine, mix it around some so everything is covered

Let sit overnight

When you're ready -

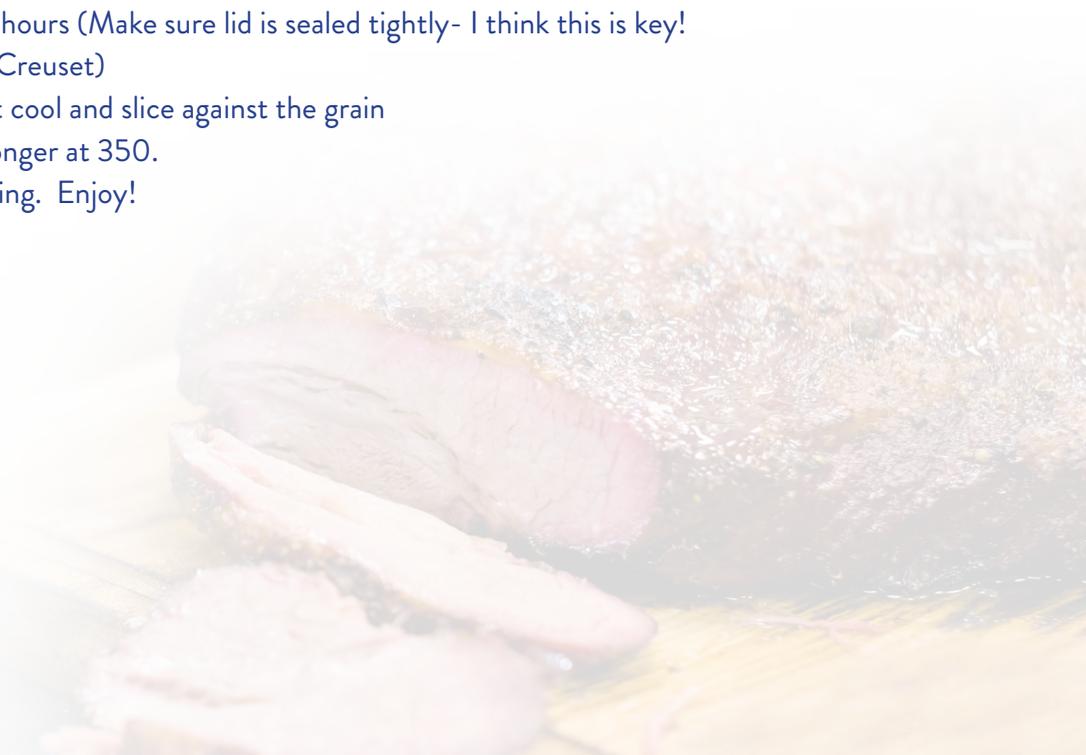
Bake at 325 in a preheated oven for 3 hours (Make sure lid is sealed tightly- I think this is key!

I like to use a heavy pot/lid such as Le Creuset)

Take brisket out of the cooking bag, let cool and slice against the grain

Most often it is not yet soft, so bake longer at 350.

Reheat at 375 for 30 min. before serving. Enjoy!



Winning Challah

BY TAMI ARNOWITZ

WHY IS THIS RECIPE SPECIAL?

I've tried out a LOT of challah recipes. This is the recipe that has won the bake-off, both in terms of taste and ease of baking. This recipe is adapted from Yona Goldman's challah recipe. Enjoy!

INGREDIENTS

Step 1

1.5 Tbsp Yeast (active dry yeast)
2 Tbsp Sugar
 $\frac{3}{4}$ Cup Warm Water

STEP 2

$\frac{3}{4}$ Cup Sugar
 $\frac{1}{2}$ Cup Oil
 $\frac{1}{2}$ Tbsp Salt
1 Cup Warm Water
 $3 \frac{3}{4}$ Cups flour
2 eggs

STEP 3

Around $3 \frac{3}{4}$ Cups flour
 $\frac{1}{2}$ Cup Warm Water

Yields 2 large size loaves.

DIRECTIONS:

Combine yeast, sugar, and warm water (bathwater warm) in a bowl and let stand for 5 minutes. You will know your yeast is good to use if you see it bubbling and frothing. Using water that is too hot will kill the yeast. Using water that is too cold will not activate the yeast. Set the yeast mixture aside.

In a separate bowl combine all the ingredients from step two and knead together until your dough begins to form. When your mixture has become dough-like add the yeast mixture.

Once you have added the yeast mixture to the dough add the rest of the ingredients in step 3, but DO NOT add all the flour at once. You will need to judge the consistency as you add and you may find you need slightly less or slightly more flour than the recipe suggests. I'd suggest starting with 2.5 cups of flour. Knead everything together for a few minutes until you get smooth not sticky dough. Add flour as needed to get the right consistency. You do not want to add too much flour to the dough as it will become heavy and tough to work with.

Choose a large bowl for your dough to rise. Spray the bowl with cooking spray, place the dough in the bowl, cover with wax paper that has been sprayed and then with a damp clean towel. Place it in a warm area to rise (near an oven if it was recently on, near a heater, in the sun, wrapped in a towel...) Let your dough rise until it doubles in size. That should be approximately 2 hours.

Shape your challah. You can bake them immediately or you can then let them rise again until they approximately double in size for a more airy challah. Once they are ready to be baked, brush them with a beaten egg which will give them a beautiful sheen once baked. Place them in a preheated oven at 350 degrees Fahrenheit for about a half hour. Every oven is different so check your challah to see if they are golden brown on the top and light brown on the bottom. You can also tap the challah on the bottom to make sure they sound hollow.

Nach Waxman's Brisket

from *The New Basics Cookbook* by
Julie Rosso and Sheila Lukins, Workman, 1989

BY ILENE BELLOVIN

WHY IS THIS RECIPE SPECIAL?

It's the only brisket recipe you will ever need.

INGREDIENTS

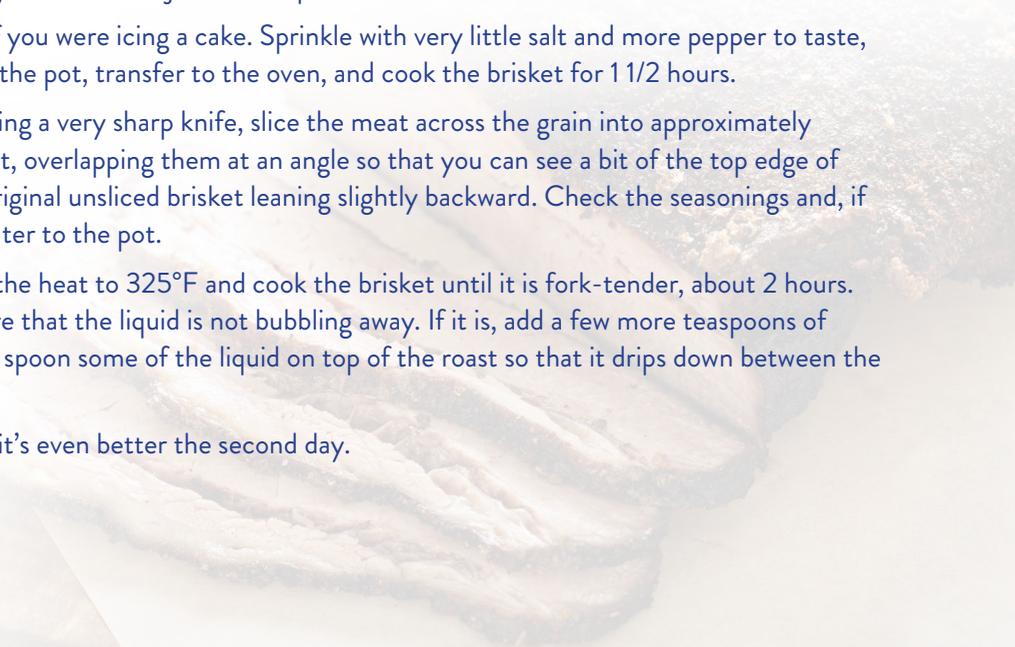
4-5 pound first-cut beef brisket, trimmed so that a thin layer of fat remains
Freshly ground black pepper
3 tablespoons olive oil
8 medium and large onions, peeled and thickly sliced
3 tablespoons tomato paste
Kosher salt
2 to 4 cloves garlic, peeled and quartered
3 carrots, peeled and trimmed

DIRECTIONS:

The Secret is - Do as little as you can!

Get a gorgeous piece of first cut brisket that fits your Le Creuset or other heavy oven friendly pot, eight onions, fresh carrots, garlic and tomato paste. I use a little olive oil, fresh pepper and that's it. I skip the flour. It may not need to cook as long as the recipe says after slicing. Get a smaller piece than they say, four or so pounds is always more than enough. I saute mushrooms and add them at the end because Rick likes them.

1. Preheat the oven to 375°F.
2. Sprinkle with pepper to taste. Heat the oil over medium-high heat in a large ovenproof enameled cast-iron pot or other heavy pot with a lid just large enough to hold the brisket snugly. Add the brisket to the pot and brown on both sides until crusty brown areas appear on the surface here and there, 5 to 7 minutes per side. Transfer the brisket to a platter, turn up the heat a bit, then add the onions to the pot and stir constantly with a wooden spoon, scraping up any browned bits stuck to the bottom of the pot. Cook until the onions have softened and developed a rich brown color but aren't yet caramelized, 10 to 15 minutes.
3. Turn off the heat and place the brisket and any accumulated juices on top of the onions.
4. Spread the tomato paste over the brisket as if you were icing a cake. Sprinkle with very little salt and more pepper to taste, then add the garlic and carrot to the pot. Cover the pot, transfer to the oven, and cook the brisket for 1 1/2 hours.
5. Transfer the brisket to a cutting board and, using a very sharp knife, slice the meat across the grain into approximately 1/8-inch-thick slices. 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. Check the seasonings and, if absolutely necessary, add 2 to 3 teaspoons of water to the pot.
6. Cover the pot and return to the oven. Lower the heat to 325°F and cook the brisket until it is fork-tender, about 2 hours. Check once or twice during cooking to make sure that the liquid is not bubbling away. If it is, add a few more teaspoons of water-but not more. Also, each time you check, spoon some of the liquid on top of the roast so that it drips down between the slices. I personally think it needs less.
7. It is ready to serve with its juices, but, in fact, it's even better the second day.



Nana's Banana Cake

BY AMY KRISS

WHY IS THIS RECIPE SPECIAL?

My mom made it for years and we still have the recipe in her own handwriting! It is very special and delicious!

INGREDIENTS

3 soft bananas
4 tbsl sour cream
1 tsp baking soda
1 1/4 cup sugar
1/4 cup butter
2 eggs
1 tsp vanilla
1 1/2 cup flour.

DIRECTIONS:

Mash bananas.

In separate bowl, mix sour cream with baking soda and beat until it bubbles.

In another bowl, cream together sugar and melted butter.

Add 2 eggs and vanilla and mix.

Combine bananas and sour cream mixture with sugar, butter and bananas.

Mix well.

Sift flour thru strainer and add to mixture.

Mix well.

Preheat oven to 325 degrees.

Grease loaf pan and add mixture.

Bake for 60 minutes.



Grandma Gita's Chicken

BY SARENE SHANUS

WHY IS THIS RECIPE SPECIAL?

Because my mother in law, Gita Feuerwerger, taught me how to make it when I was learning how to cook after college. She used to make it whenever we went to visit her.

INGREDIENTS

1 chicken cut into 1/8's
Salt
Pepper
Onion powder
Garlic powder
Paprika
Orange juice (optional)

DIRECTIONS:

Preheat oven to 350.

Wash chicken and remove skin if you wish.

Sprinkle the chicken with the spices in any order but the paprika must be last.

Bake for one hour.

If you like very moist chicken, you can put a little orange juice in the bottom of the pan, being careful not to wash off the spices



Stir-Fried Chicken, Bok Choy and Noodles

BY GAIL KOLLER

WHY IS THIS RECIPE SPECIAL?

It's delicious, it's a one dish balanced meal, and everyone in my family loves it! (A miracle!) It's also very adaptable. You can substitute zucchini or broccoli for the bok choy, ground turkey for the chicken. You get the idea.

INGREDIENTS

2 tablespoons vegetable oil, divided
4 cups very coarsely chopped bok choy (1 large or 3 bags of baby bok choy)
6 oz soba noodles (I use black rice noodles)
2 teaspoons toasted sesame oil
1 package ground chicken
5 scallions, white and pale green parts coarsely chopped, dark-green parts thinly sliced
2 teaspoons finely grated fresh ginger (a zester works great for grating)
1/3 cup mirin (I use white wine or sherry)
1/4 cup soy sauce
Optional: 1 teaspoon crushed red pepper flakes 1 tablespoon toasted sesame seeds

DIRECTIONS:

You will need a large skillet, a pot for boiling the noodles, and a large bowl.

Prepare noodles according to package instructions. Drain in colander, transfer to bowl and toss with sesame oil. Set aside.

Heat 1 tablespoon vegetable oil in large skillet over medium-high. Add bok choy and cook, tossing often, until edges are browned (about 4 minutes). Reduce heat to low and continue to cook, tossing often, until thickest parts of bok choy is tender (about 4 more minutes). Remove from heat, add to bowl with noodles, and toss until well mixed. Heat remaining 1 tablespoon vegetable oil in same skillet over medium-high and add chicken, spreading it in layer across the surface of the pan with a large spoon or spatula. Cook chicken UNDISTURBED (trust me), until underside is brown (about 3 minutes). When chicken is browned, break up meat into small bits. Cook, tossing, just until there's no more pink (about 1 minute). Add chopped scallions (pale parts only), ginger, and, if you're using it, crushed red pepper flakes. Continue to cook, tossing often, until scallions are softened and bottom of skillet has started to brown (about 1 minute). Add noodles mixture, mirin (or wine or sherry), and soy sauce and cook, tossing constantly, until noodles are coated in sauce (be sure to scrape bottom of skillet to dissolve any browned bits) about 45 seconds. Remove from heat and, if using sesame seeds, fold them in now. Scatter dark-green parts of scallions over top. Enjoy!

