

**Congregation for Humanistic Judaism  
of Fairfield County**



**2010  
CHJ Recipe Collection**

Featuring recipes submitted by  
congregants for the November 7, 2010  
adult ed program.

# **Appetizers, Salads, Entrées**

# **Blintz Soufflé**

**Submitted by: Gail Ostrow**

## **Ingredients**

- 2 boxes frozen blintzes (apple and cheese are terrific)
- 1-1/2 sticks butter, melted
- 1 pint sour cream
- 3/4 C sugar
- 4 eggs
- Cinnamon

## **Directions**

- 1) Line baking pan with blintzes and pour melted butter over them.
- 2) Blend sour cream, sugar, and eggs in blender and pour over blintzes.
- 3) Sprinkle with cinnamon and bake at 375 degrees for 45 minutes or until browned.

# **Ricotta Blintzes**

**Submitted by: Ruth Light**

## **Blintz Pancakes Ingredients:**

- 4 eggs, beaten lightly
- 1 c. water
- 3/4 c. sifted flour
- 3 Tbs. melted butter
- 1/2 tsp. salt butter for frying

## **Filling Ingredients**

- 1 lb. Ricotta
- 2 egg yolks, beaten lightly
- 1 Tbs. melted butter
- 1-2 Tbs. sugar, or to taste
- Cinnamon, allspice, nutmeg, cardamom or other sweet spice to taste.

## **Pancake (Crepe) Directions:**

- Combine 4 beaten eggs, 1 cup water, 3 Tbs. butter and 1/2 tsp salt.
- Stir in flour and try to get batter smooth without bubbles. Bubbles make holes in the pancakes!
- Grease a 6-to-10 inch skillet lightly with butter. Heat until a drop of water sizzles on contact and keep at medium heat.
- Ladle onto skillet a few tablespoons of batter: how much depends on the size of the skillet. It will stick to the bottom. Swirl the batter in the skillet to coat the bottom of the skillet thinly. If you have put in too much, just pour it back out of the skillet into the bowl, leaving the coating on the bottom of the skillet (ignore the beak this forms).
- When browned and just cooked through (the surface of the pancake is no longer liquid), the blintz pancake will fall out if you overturn the skillet and bang it on a cloth-covered counter. It falls out, browned side down. While each pancake cooks, fill the last one.

## **To Fill:**

- Turn the pancake browned side up.
- Put about a tablespoon or two (depends on size of pancake) in the center of the pancake.
- Fold over two sides toward the center, then the other two sides over that, forming a square or rectangle. Turn the rectangle over so that the edges are down. They will essentially seal themselves.
- At this point you can refrigerate or freeze the blintzes.
- To serve: brown top and bottom in butter in a skillet, or drizzle with butter and heat in the oven. Traditionally served with sour cream and applesauce.

Makes: 12 to 20, depending on size

**Note from Ruth:** When I lived in Colorado Springs, I had trouble finding the "pot cheese" (a dry cottage cheese, also called "Farmer Cheese" ) that my mother used when making blintzes. So I made up this recipe using Ricotta cheese instead.

# **Borekas**

**Submitted by: Theodora Benezra**

## **Dough:**

1 c. oil  
1 c. water  
½ tsp. salt  
5 c. flour, unsifted

Mix oil, water and salt and gradually add the flour until dough is the “right” consistency

## **Fillings:**

### **Cheese:**

1 lb. farmer cheese  
¼ lb. feta cheese (or parmesan, or a combination)  
1 – 2 eggs  
matzoh meal (to hold mixture together)  
salt, pepper to taste

### **Spinach/Cheese:**

2 boxes frozen chopped spinach, defrosted and drained  
½ lb. farmer cheese (or a mix of farmer and feta)  
2 eggs  
matzoh meal (to hold mixture together)  
salt, pepper to taste

Note: Reserve a few tablespoons of beaten egg to brush over the tops of borekas before baking. (Or use an egg yolk diluted with a little warm water.)

To form a boreka, break off a piece of dough and roll into a round about 3-4 inches in diameter and 1/8” thick. Put a tablespoonful of filling in the middle and fold the pastry into a half-moon. Flute the edges to seal. Brush beaten egg on top to give it a shine.

Bake at 375 degrees for about 45 minutes or until light golden brown.

### **Note from Theodora:**

Here's my grandmother's recipe for borekas, Sephardic cheese-filled (or spinach & cheese) "turnovers". Several years ago, we did a Friday night program at the Shop Rite kitchen in Norwalk, and we made these and watched a video (courtesy of Gail) about the Sephardic community in LA, in which we saw some women making borekas.

# **Beef Brisket**

**Submitted by: Ruth Windsor**

## ***Ingredients:***

- One beef brisket, about 4-5 pounds
- Garlic powder
- Sliced onions, enough to completely cover the brisket
- One jar of Heinz chili sauce
- One bottle of water (just fill the empty jar, shake and pour over brisket)
- 4 sliced carrots
- One bottle of beer or ale
- One package of Lipton dry onion soup mix

## ***Directions:***

- 1) Put brisket in large Dutch oven. Sprinkle with garlic powder.
- 2) Add all ingredients to Dutch oven.
- 3) Cover the Dutch oven, and bake at 350 degrees for about 3 1/2 hours
- 4) Cool and put in refrigerator overnight. Slice very thin slices when cold and reheat with gravy. Serves at least 9.

**Note from Ruth:** Great with mashed potatoes.

## **Real Good Jewish-Style Brisket**

**Submitted by: Gail Ostrow**

Cook this brisket on top of the stove. If you have one of those old-fashioned, super-heavy waterless pots, use it. Otherwise, use a big pot that has a cover or a dutch oven. This recipe yields lots of delicious juice-type gravy. Serve it with kasha varnishkes, mashed potatoes, or luchen. To be successful with this recipe,

- Use a very good cut of brisket
- Cook it with a layer of fat on bottom (trim later)
- Let it cool before slicing
- Reheat in casserole dish before serving
- Keep tasting and adjusting seasoning

4-5 pound fresh brisket	red wine
celery with leafy parts	ketchup or tomato sauce
1 large sliced onion	garlic salt
1 package Lipton onion soup	paprika
(try other soup mixes too)	fresh mushrooms

Heat the pot and sear brisket on all sides quickly. Remove meat and set aside. Place slice onion in pot and cover with water. Cook for about 10 minutes. Meanwhile, season the meat with garlic salt and paprika (use your hands to rub it in all over). Then, place the meat on top of the onions. There should still be water in the pot, but not enough to cover the meat. Sprinkle the meat with the entire package of soup mix. Place celery on top. Cover pot and cook over low heat for about 1-1/2 hours. Check to make sure it is not boiling. Turn over the meat. Add more water if you think you need it. Remove celery, and continue cooking about 1 more hour.

Remove the meat and place it covered on a cutting board to cool. Leave a low light under all the good stuff left in the pot. Add wine, tomato sauce, and additional seasoning to taste.

When meat is cold, slice it against the grain in heavy strips. Place in a deep casserole dish. Skim the fat from the gravy and pour it over the meat. Add sliced or whole fresh mushrooms. Cover and reheat in low oven.

## **Brisket**

**Submitted by: John Levin**

Place whole brisket in baking pan and cover with sliced onions and garlic. Add seasoning of salt, ground pepper, ground cardamom seeds. Bake in slow oven (325 F.) about 3 to 4 hours. Do not over bake or it will fall apart. Be sure to turn the brisket periodically so the fatty side is well cooked.

### **Note from John:**

This is a submission of Florence Levin, Chicago Jew by way of California. Her mother was Rose Simon, born in Bialystok (Poland now, Russia then), circa 1904. (This is John's Mom's variation of her mother's brisket)



# Wendy's Brisket

Submitted by: Gail Ostrow

## Ingredients

- 1 (5 lb) hunk of brisket
- 2 Tbsp oil
- 2 onions chopped
- 2 stalks of celery chopped
- 2 carrots, coarse chop
- 2 shallots, chopped
- 5 cloves of garlic, smashed
- 1 ½ cup rich red wine
- ¼ cup cognac
- 1-2 tbsp. kitchen bouquet
- 4 oz canned tomato sauce (½ an 8 oz can)
- 1 tsp thyme or Pensky's French salad dressing spice pepper to taste
- 1 cup low sodium beef broth
- 4-8 crushed ginger snaps, depends on your taste for sweetness.
- Salt?

## Directions

- 1) Preheat oven 325
- 2) Dredge the beef with flour and pepper, heat the oil in a big skillet till hot, brown brisket on both sides, remove from pan to large roasting pan that is lined with lots of over-hanging tin foil sprayed with cooking spray.
- 3) Add the veggies, and spices to the remaining oil and sauté until soft and slightly browned. Add all the remaining ingredients and simmer for 10 minutes,
- 4) Pour over brisket, seal foil and cover pan with more foil. Bake for 4 hours.
- 5) Cool overnight, skim sauce, if you must, blend sauce in food processor and heat. Slice meat, cover with sauce and heat in a 350 oven for approx. 20 minutes, covered.

## **Addie's Brisket**

**Submitted by: Susan Boyar**

### **Ingredients:**

- 3 large onions, cut in thin circles
- 3 large baking potatoes
- 5 large carrots, sliced on an angle
- Brisket
- 1/4 cup catchup
- 1/4 cup chicken stock or red wine
- 1 tbs. Worcestershire sauce (or to taste)
- 1 tsp. chopped garlic
- salt and pepper to taste
- 1.5 tbs. vegetable oil
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### **Directions:**

- 1) In a large Dutch oven saute the sliced onions and garlic until all is coated well with oil.
- 2) Add the chicken stock, 1/2 the ketchup and 1/2 the Worcestershire sauce. Stir to mix well.
- 3) Cook for about an hour.
- 4) Add seasoned Brisket and rest of seasonings.
- 5) Cook for about 2.5 hours.
- 6) When there is about 1.5 hours to go add sliced carrots and potatoes.
- 7) Let cool completely.
- 8) Slice brisket, return to pot and reheat before serving.

### **Note from Susan:**

Although she managed to feed a family of five for decades, my mother's dream house had no kitchen. These recipes come from my mother-in-law.

## **NANNY IDA'S BEEF BRISKET (serves 4 to 6)**

**Submitted by: Lisa Sullivan**

### *INGREDIENTS:*

One day before serving:

One 4 to 5 lb. 1<sup>st</sup> Cut Brisket  
1 envelope Lipton Onion Soup Mix  
1 small can tomato sauce  
Salt, pepper, garlic powder, paprika, all to taste  
Three tablespoons Worcestershire sauce  
Two to three cans sliced carrots, unopened  
Two to three cans small whole potatoes, unopened

### *DIRECTIONS:*

Preheat oven to 400 degrees. Sprinkle both sides of brisket with spices. Place brisket, fat side down, in large roasting pan/baking dish. Pour Worcestershire sauce over meat. Roast for 30 minutes uncovered. Remove pan from oven, and reduce oven temperature to 350 degrees. Add very hot tap water to roasting pan, until meat is just about covered. Add Lipton Soup Mix and tomato sauce. Cover, and cook at 350 degrees for three hours.

Remove brisket from oven, and cool slightly (keep it covered). Refrigerate overnight. Fat will solidify in pan; remove fat and discard. Take brisket out of pan, and with a sharp knife, slice the fat off the meat, being careful not to cut the meat off while you're doing this. Slice the meat into thin pieces. Pour the gravy that's into the pan through a strainer and into a bowl to remove any extra fat.

Open and drain cans of carrots and potatoes.

In a large baking dish, put sliced meat, gravy and canned carrots and potatoes. Heat covered with tinfoil for about an hour at 350 degrees. You can cook the potatoes and carrots in a separate dish with some of the gravy, covered, for one hour at 350, if you prefer.

### *TO MAKE AHEAD AND FREEZE:*

EASY TIP: You can make and freeze the meat and gravy ahead of time...I slice the meat and wrap it in Saran, and put the gravy in Tupperware. Freeze both for up to one month; defrost in the refrigerator for a day or two before eating; then put meat and gravy in a large baking dish with the canned carrots and potatoes, and heat covered with tinfoil for an hour at 350 degrees, or until piping hot.

# **Mom's Chicken Noodle Soup**

**Submitted by: Sheryl Baumann**

## **Ingredients:**

- 2 Telma Chicken Consommé Soup Cubes (low sodium)
- 1 Package of soup vegetables (rinse; peel and chunk carrots; halve onion)
- 4 ½ pound chicken, cleaned
- 2 quarts water
- 1 tsp. salt
- 12 oz. pkg. Manischewitz yolk-free noodles

## **Directions:**

- 1) Cook noodles according to package directions.
- 2) In a separate pot, combine all ingredients except noodles.
- 3) Bring to a boil over med-high stove.
- 4) Reduce heat, simmer until chicken is cooked through (keep cover on pot.)
- 5) Remove vegetables and chicken from soup.
- 6) Shred chicken and return to pot.
- 7) Add noodles..

### Grandma's recipe for Chicken with Spaghetti and Olives

- 1) Heat up one cup of Mazola oil in a pan. Then sauté in it another cup of oil. Set aside. Set further aside.
- 2) Drain the sauce from a can of Chef Boy-R-Dee's noodles. Hang up the noodles on a clothesline overnight. The next day boil the noodles for two hours in water (if no water is available, substitute oil), or until the noodle's outlines become indistinct.
- 3) Find a chicken. Kill it. Put chicken fragments in a pot. Add noodles. Add sautéed oil from before. Add more oil to taste.
- 4) Heat up pot and add one can of olives. Cook for one hour. Remove can, but leave olives.
- 5) Freeze overnight. Thaw. Freeze again. Thaw.
- 6) Sprinkle liberally on top with oil.
- 7) serves one

# **Cucumber Salad**

**Submitted by: Caryl Frohnhoefer**

## **Ingredients:**

- 3 Large Cucumbers thinly sliced
- Salt
- 1 Cup Apple Cider Vinegar
- 1 Cup White Vinegar
- 1 ½ Cup Sugar
- Dill

## **Directions:**

- 1) Soak cucumbers in very heavily salted water for 30 minutes. Drain thoroughly.
- 2) In measuring cup, mix together 1 cup white vinegar, 1 cup cider vinegar and sugar (anywhere from  $\frac{3}{4}$  to 1 ½ cup) to taste until mixture is sweet. You will have to stir for some time to get all the sugar dissolved.
- 3) Pour over drained cucumbers and sprinkle with dill. Keep in fridge chilled, until ready to serve. This can be made a day or two before needed and refrigerated.

# Eggs Carisimo

Submitted by: Cary Shaw

## Ingredients:

- Eggs
- Soft or semi-soft cheese like cheddar or brie
- Cream cheese
- Cinnamon
- Cloves
- Nutmeg or Mace
- Toasted sesame seeds

## Directions:

Here's a recipe that is no more difficult to make than an ordinary omelet, yet tastes worlds apart, like a dessert.

- 1) Beat the eggs, adding cinnamon, cloves (a little goes a long way), nutmeg or mace, and toasted sesame seeds.
- 2) Just before pouring into a hot skillet you may add a tablespoon or so of seltzer to enhance rising to make it light and fluffy.
- 3) Add strips of cheese. The cream cheese melts really easily. Prepare as you would any omelet (i.e. cover or fold over).
- 4) Serve.

**Note from Cary:** Who says you can't have a unique and delicious meal that tastes like a dessert even though it has no sugar added.

# **Greek Salad (from Ruth Gay's *Unfinished People*)**

**Submitted by: Gail Ostrow**

## **Ingredients**

- 1 small green cabbage, finely sliced
- 5 carrots, thinly sliced or grated
- 1 green pepper, cored and diced
- 1 small red onion, thinly sliced
- 2 cucumbers, thinly sliced
- 3 cloves garlic, thinly sliced
- 1 C white vinegar (I sometimes mix with white balsamic vinegar)
- $\frac{3}{4}$  C sugar
- $\frac{3}{8}$  C water
- 1 T coarse salt
- 4 T corn oil (I used canola)

## **Directions**

- 1) Sprinkle the sliced cabbage with an extra T of coarse salt and allow to stand in large bowl for one hour. Pour off the accumulated liquid and squeeze the cabbage to remove all water. Combine the drained cabbage with remaining vegetables.
- 2) While cabbage is soaking, combine the dressing ingredients in a saucepan and bring to a boil—just long enough to dissolve the sugar. Allow to cool. Pour the cooled dressing over the vegetables and allow to stand for at least one hour.

Serve with good rye bread and unsalted butter.

Note: Sometimes I soak the cabbage and sometimes I don't; no difference in quality or taste!



# **Lobster Tetrzinni**

**Submitted by: Gail Ostrow**

## **Ingredients**

- 1 (1 lb) box #9 spaghetti
- 1/2 lb butter (2 sticks)
- 2 cans lobster meat
- 2 T worcestershire sauce
- 2 (4 oz) cans Kraft grated American cheese
- 1 lg bottle Heinz ketchup
- Seasoned bread crumbs

## **Directions**

- 1) Preheat oven to 350 degrees.
- 2) Grease long baking (lasagna) pan.
- 3) Cook spaghetti al dente and drain.
- 4) Melt butter, add ketchup, worcestershire sauce, and 6 oz of cheese.
- 5) Stir until smooth and season with salt and pepper to taste (a little cayenne pepper is good here).
- 6) Layer half of cooked spaghetti in baking pan.
- 7) Sprinkle 1 can of lobster meat over top. Smooth 1/2 of sauce over lobster.
- 8) Repeat, ending with sauce.
- 9) Sprinkle with remaining cheese and enough bread crumbs to make a topping.
- 10) Bake 30-45 minutes until bubbly and crust is lightly brown on top.
- 11) Serve with salad, french bread, and light wine. NOTE: Do not use real fresh cheese--it doesn't work!

**Note from Gail:** my mother's "signature" dish

You cannot/must not make this with regular good cheese; it only works with the grated kind and I don't think they make it anymore!

# **Lox & Eggs & Onions**

**Submitted by: Gail Ostrow**

This is good for brunch or even a light dinner. Serve with good strong coffee and a fresh fruit salad. Bialeys are a must--bagels if you have to.

## **Ingredients**

- 3 T butter
- 1 large chopped onion
- 1/4 pound chopped lox (more if you can afford it)
- 4-6 eggs, beaten well

## **Directions**

In skillet, melt butter and sauté onions until golden. Add lox and cook 2-3 minutes more. Add eggs and let set, then scramble. Garnish with sliced oranges and a dollop of sour cream.

## **Salmon Croquettes**

**Submitted by: Susan Boyar**

### **Ingredients:**

- 1 large can red salmon
- 1 large onion, sliced
- 4 eggs
- matzoh meal
- salt and pepper
- vegetable oil

### **Directions:**

Sauté then steam onion slices in a small amount of oil until golden and soft. Clean and debone salmon. Mix salmon, onion, beaten eggs, salt, and pepper. Add matzoh meal until right consistency to make patties. Sauté in small amount of oil until browned on both sides. Serve hot or cold.

# **Salmon Loaf or Croquettes**

**Submitted by: Gail Ostrow**

## **Ingredients**

- 1 pound can red salmon (cleaned and flaked)
- 1 beaten egg (may substitute egg beaters or egg whites)
- 1/2 C bread crumbs
- 1/2 C mayonnaise
- Salt & pepper to taste
- 1 small onion diced
- 1 T chopped parsley
- 1 T lemon juice
- 1/2 t Emeril's essence or Paul Prudhomme's seafood seasoning (optional)

## **Directions**

Mix all ingredients together and either bake in loaf pan at 350 degrees for 35 minutes or until bubbly and browning on top or may be shaped into individual croquettes and sautéed in vegetable oil (add some olive oil for flavor).

An interesting addition is chopped raw shrimp. Then top loaf with thick slices of tomato before baking. Yummmmmmmmmmy!

# Spinach and Potato Pie (Sfongo)

Submitted by: Gail Ostrow

## Ingredients

- 2-1/2 lbs potatoes (russets or red bliss are best)
- 1-2 oz butter
- 1/2 C milk
- Salt and pepper
- 2 eggs, lightly beaten
- 3/4-1 C freshly grated parmesan, romano, asiago, or a combination (kashkaval cheese if you can find it)
- 1-1/2 lbs spinach (I use baby spinach and usually not more than a pound)
- Good size pinch of nutmeg
- 2 T olive oil

## Directions

- 1) Boil the potatoes, drain and mash. Add butter, milk, salt, pepper, eggs, and grated cheese, reserving 2 T for topping and mash and beat well until smooth and well blended.
- 2) Wash the spinach, drain, press to get rid of excess water. Cook over low heat in a pan with the lid on for a minute until the leaves soften. Season with salt, pepper, and nutmeg and mix well. You can also use the microwave in a bag spinach.
- 3) In an oiled baking dish, spread half the mashed potatoes, cover with the spinach, then spread the remaining potatoes on top. Sprinkle with 2 T grated cheese and the olive oil and bake at 400° for 40 minutes, until lightly colored.

## Notes

I also sprinkle the top with paprika because I like the color.

I sometimes sauté onions or leeks and add them to the potato mixture just because I like how it tastes.

This recipe is from *The Book of Jewish Food: An Odyssey from Samarkand to New York* by Claudia Roden. It is a joy to read, and I mean read, as it is full of history and stories and anecdotes. It is also a joy to cook with.

# **Grandma's Stuffed Cabbage**

**Submitted by: Gail Ostrow**

## **Ingredients**

1 green cabbage	1 lb. extra lean ground beef (can use chicken or turkey)
1/3 C uncooked white rice	1 large chopped onion
2 chopped skinned apples	2 T butter
1/3 C white or cider vinegar	1 C brown sugar
1 lg can whole tomatoes	1 C tomato juice
1 beaten egg	bread crumbs
Salt and pepper to taste	1/2 C raisins

## **Directions**

- 1) Parboil cabbage to loosen leaves.
- 2) Mix ground beef, eggs, rice, and bread crumbs together.
- 3) Sauté onions, apples, and raisins in butter.
- 4) Add tomatoes, tomato juice, vinegar, and sugar.
- 5) Correct seasoning, if necessary to produce the desired degree of sweet and sour. I like to add cayenne pepper as well for a little bite.
- 6) Season with salt and pepper and simmer for 10 minutes.
- 7) Separate cabbage leaves and roll meat mixture in leaves and add to sauce.
- 8) Leftover cabbage can be shredded and added; leftover meat mixture can be shaped into meatballs and added.
- 9) Cook covered on top of stove for about 1-1/2 hours or bake covered in oven at 350 degrees for about 2 hours. Goes great with spinach luchen or Jewish-style masked potatoes.

# **Unstuffed Stuffed Cabbage**

**Submitted by: Ruth Light**

## **Ingredients:**

- 2 lbs green cabbage
- 2 cans (or more) diced tomatoes, with whatever flavors you like. These days onion, garlic, basil, oregano, jalapeno, stewed, Tomato paste or spaghetti sauce are options.
- 1/2 c vinegar
- 3/4 c brown sugar
- 2 Tbs lemon juice (fresh. Bottled just doesn't work - it would be better to leave it out)
- 1 1/2 cup water
- 1 apple in chunks raisins to taste

## **Meatball Ingredients:**

- 1 lb chopped chuck
- 1 egg
- 1/4 lb raw rice
- 1/4 tsp salt

## **Directions:**

- 1) Shred cabbage into 6 qt. Pot
- 2) Add: tomatoes, vinegar, brown sugar, lemon juice, water, apple
- 3) Start these simmering, so the cabbage will cook down a little.
- 4) Make meatballs. Drop into soup.
- 5) Simmer 2 1/2 hours.
- 6) 3/4 hrs. before end add raisins.
- 7) Can stop here and refrigerate. reheat 15-20 minutes & serve I sometimes add a dollop of sour cream on top of each serving (that's not kosher, of course).

**Note from Ruth:** My grandmother's stuffed cabbage was definitely "sweet and sour" - but not the way the Chinese do that. More like pickled beets. This is a recipe from a book called : "The Working Wives' Cookbook," by Theodora Zavin and Freda Stuart, published and cherished since 1963. I've modified it a little over the years, and it is approximate and prone to variation.

# **Sweet & Sour Meatballs**

**Submitted by: Gail Ostrow**

This can also be served as an appetizer.

## **Ingredients**

- 1 medium bottle of Heinz ketchup
- 1/4 C white vinegar
- 1 C brown sugar
- Salt and pepper (cayenne) to taste
- 1-1/2 to 2 lbs LEAN ground beef (chicken or turkey will do)
- 1/2 C bread crumbs (seasoned if you like)
- 1 egg - beaten

## **Directions**

- 1) Heat ketchup, vinegar, and brown sugar in saucepan large enough to hold meatballs.
- 2) Correct sweet/sour to taste and season with salt and pepper.
- 3) While sauce is simmering uncovered (making a mess all over your stove), mix meat, eggs, and bread crumbs together.
- 4) Add more crumbs or liquid if not the right consistency to hold shape.
- 5) Form into "smallest" meatballs you can make and add to sauce.
- 6) Simmer partially covered for one hour.
- 7) If you like, meatballs can be transferred to a baking dish and baked in 350 degree oven for one hour--this will make a thicker sauce.



## **Tarragon Chicken**

**Submitted by: Cary Shaw**

Seems like it's forever to get out to a fancy restaurant and run up your credit card bill for wonderful tasting tarragon chicken? I've done some pretty sophisticated legal research, and here's what I've discovered. There's no law against keeping a jar of tarragon in your home and sprinkling it on your chicken for that same great taste. Tarragon is a sweet spice and it goes very well with chicken. You can use it during cooking, or sprinkle it on after serving. If the tarragon in your spice closet is many years old, toss it out and get a fresh supply. Hey, live for your pleasure, not someone else's.

**Kugels**

# **Aunt Charlotte's Easy and Delicious Noodle Kugel**

**Submitted by: Gloria Moldow**

Greased 2 qt. pan, 350 degrees, 1 hour

## **Ingredients:**

- 8 oz raw broad noodles
- 1 stick butter
- 3 eggs, beaten
- 2 cups milk
- 8 oz. cottage cheese
- 1 lb 4 oz can crushed pineapple, drained
- 1/3 cup sugar
- salt
- 1 tsp. vanilla

## **Directions:**

Mix all (yes, no need to pre-cook the noodles) and cover with crushed cornflakes. Will also work if you put a can of Comstock cherry pie filling on top. But no need. It's great as is.

# **Noodle Kugel**

**Submitted by: Caryl Frohnhoefer**

## **Ingredients**

1 bag cooked egg noodles (cook to al dente stage)  
4 tbsp sour cream  
1 lb container of small curd cottage cheese  
4 eggs slightly beaten  
1 stick margarine  
½ cup sugar

## **Directions**

- 1) Preheat oven to 350.
- 2) Mix hot egg noodles with margarine until margarine is completely melted. Then mix in all of the other ingredients.
- 3) Put into 9 x 13 casserole dish. Bake for 30 – 40 minutes until noodles begin to brown.

# **Margie's Spinach Kugel**

**Submitted by: Gail Ostrow**

## **Ingredients**

- 1 LB egg noodles cooked and drained
- 1 stick butter melted
- 4 eggs beaten
- 1 or 2 packages Stouffer's spinach soufflé thawed (or creamed spinach)
- 1 or 2 cans creamed mushroom or celery soup
- Durkee's french fried onion rings in the can

## **Directions**

- 1) Preheat oven to 350 degrees.
- 2) Grease or spray Pam on cooking dish.
- 3) Mix together noodles, eggs, and butter. Add half to pan.
- 4) Spread with spinach and top with soup. Repeat layer.
- 5) Cover with tinfoil (spray Pam on tinfoil as well) and bake for 30-40 minutes.
- 6) Remove cover, add onion rings, and continue baking until top is brown and bubbly.

## **Noodle Kugel (non-dairy for Rosh Hashanah)**

**Submitted by: Vicki MacKenzie (from Mom – Evelyn Karen)**

### **Ingredients:**

- ½ lb. broad egg noodles (wide or medium)
- 4 large eggs
- ½ c. apple sauce (3 or 4 oz)
- 2 Tbsp. lemon juice (I use Sicilia from Stop & Shop)
- ¼ tsp. Salt
- 4 Tbsp. brown sugar
- 1 ½ tsp. cinnamon (Penzey's is great!)
- 2 grated or diced apples (I leave the skin on to increase fiber & vitamins but peeled apples can be used.)
- ¾ c. seedless raisins
- ½ c. chopped walnuts (I use Trader Joe's California Walnut Baking Pieces)
- \*3 Tbsp. melted butter or substitute (2 Tbsp for kugel and 1 Tbsp for greasing pan)
- Butter flavored vegetable cooking spray (optional for spraying noodles to prevent sticking)

### **Directions:**

- 1) Preheat oven to 350 degrees.
- 2) Boil noodles according to package instructions and set aside drained noodles to cool.
- 3) Mix in 2 Tbsp. of butter or substitute (I like Olivio) or use butter flavored cooking spray to prevent sticking.
- 4) Use 1 Tbsp. butter or substitute to grease the pan.
- 5) Mix eggs, applesauce, lemon juice, salt, brown sugar and cinnamon.
- 6) Add and mix in apples, raisins and walnuts.
- 7) Add this mixture to the noodles.
- 8) Pour into \*greased 2 quart, shallow baking dish, 7 ½" x 11 ¾".
- 9) Bake at 350 degrees about 50 minutes or until lightly browned.

### **Pan Sizes:**

Rectangle 7 ½ x 11 ¾ **OR** Rectangle 11" x 13 ½" **OR** Oval Pyrex 9 ½" x 13 1/2" (may only require 35 min.)

**OR**

If you want to use 12 oz of noodles in a 3 quart pan, multiply all other ingredients by 1.5 and keep pan shallow.

**Note:** ½ lb. low fat cottage cheese was omitted to make this a dairy-free dish. I have never tasted it with the cottage cheese.

## **Fruit Noodle Kugel (Pareve)**

**Submitted by: Sheryl Baumann**

### **Ingredients:**

- 8 oz. Wide egg noodles (No Yolks brand)
- 3-4 eggs
- ½ cup sugar
- 1 tsp. Cinnamon
- 1 ½ cups canned fruit pieces, well drained
- ½ cup margarine
- ½ cup brown sugar
- 1 cup or more cornflakes

### **Directions:**

- 1) Boil noodles in a large pot according to package directions.
- 2) Drain and rinse with cold water. Add beaten eggs, sugar, cinnamon and fruit.
- 3) Place in a greased medium-sized, greased casserole dish.
- 4) Crush cornflakes slightly. Mix melted margarine and brown sugar. Add cornflakes to make a crumbly topping, and sprinkle evenly over kugel.
- 5) Bake, uncovered, for about 1 hour (until firm) at 350°

## **AUNT JANNIE'S NOODLE PUDDING (serves 10) – submitted by Lisa Sullivan**

### *INGREDIENTS:*

1 package No Yolks noodles, whatever size noodle you like (I use broad size)  
3 eggs  
1 stick butter, melted  
1 lb. low fat cottage cheese, small curd  
½ pint low fat sour cream  
1 cup applesauce  
1 small can crushed pineapple  
½ cup sugar  
¼ teaspoon salt  
1 teaspoon vanilla

### *TOPPING:*

1 cup Kellogg's Cornflake Crumbs, or crushed cornflake cereal  
4 tablespoons butter, melted

### *DIRECTIONS:*

Preheat oven to 350 degrees. Grease 9 x 13 baking dish. Cook noodles according to package and drain. Meanwhile, in large bowl, whisk eggs. Add 1 stick melted butter, cottage cheese, sour cream, applesauce, pineapple, sugar, salt and vanilla. Mix with spoon until blended. Add cooked noodles and stir gently.

In small bowl, combine cornflake crumbs and 4 tablespoons melted butter (add a little more melted butter if mixture isn't moist).

Pour noodle mixture into dish. Sprinkle cornflake crumb mixture over top of noodles. Cover dish with tinfoil. Bake 40 minutes. Remove foil, and bake another 10 or 15 minutes, until crumbs are golden brown.



# **Fine Noodle Kugel**

**Submitted by: Susan Boyar**

## **Ingredients:**

- 2 Cs fine noodles (crushed)
- ¼ lb. Margarine or butter
- ¾ C sugar
- 4 eggs
- ½ lb. Farmer's cheese
- 1 C sour cream (low fat is fine)
- 1 C Milk
- 1 tsp vanilla
- 8 oz. can crushed pineapple, drained

## **Directions:**

- 1) Preheat oven to 350 degrees.
- 2) Melt the margarine.
- 3) Combine everything in large mixing bowl.
- 4) Bake in a 9 by 13 inch pan uncovered at 350 degrees for about one hour, or until a toothpick inserted in the center comes out almost clean.

# **Noodle Pudding**

**Submitted by: Michelle Tomarkin**

## **Ingredients:**

- 1 lb. Med or Wide Noodles
- 4 eggs (3 large)
- 1 Cup Sugar
- $\frac{3}{4}$  Stick melted butter
- 16 oz. Sour Cream
- 16 oz. Cottage Cheese
- 2 t. Vanilla
- Cinnamon

## **Directions:**

- 1) Cream together sugar and butter
- 2) Combine all ingredients (except cinnamon)
- 3) Bake in 350° oven for 50 minutes
- 4) Sprinkle with cinnamon after baking

# **Rosh Hashanah Apple Kugel**

**Submitted by: Susan Boyar**

## **Ingredients:**

- 12 ounces wide egg noodles
- ½ stick melted margarine or butter if you don't care if it's parve
- 4 apples, 2 Granny Smith, 2 other
- ¾ cup dried cranberries
- 1 can chunk pineapple, drained
- 1/3 cup agave nectar or granulated sugar
- ¼ cup honey
- 1 ½ tsps cinnamon
- 1 tsp vanilla
- Pinch salt
- 5 extra large or jumbo eggs

## **Directions:**

- 1) Grease a 9" by 13" glass baking dish and set aside.
- 2) Cook noodles according to package directions to al dente.
- 3) Drain them, return them to cooking pot and add melted butter.
- 4) Mix well and set aside to cool.
- 5) Peel and core the apples, cut them in quarters, and slice into noodles.
- 6) Add cranberries, cinnamon, sugar, vanilla, salt, agave, honey, and pineapple. Mix well.
- 7) Gently beat eggs together and mix into noodle mixture.
- 8) Pour into greased pan.
- 9) Cut a piece of aluminum foil and spray one side with Pam. Cover kugel tightly with sprayed side down and bake at 350 degrees for 30 minutes.
- 10) Remove cover and bake for another 20 minutes or so until a cake tester comes out clean. Let stand about 15 minutes before serving.

**Holiday**

# **Temple Emanuel's Hamantaschen**

**Submitted by: Gloria Moldow**

375 degrees, 15 minutes, makes 36

## **Ingredients:**

- 1 c sugar
- 1 c shortening (who knows? butter? margarine in those days)
- 2 eggs
- 4 Tbl water
- 1/2 tsp. Vanilla
- 1 tsp. baking pdr.
- 4 c. flour

## **Filling Ingredients:**

- A can of prune filling (if they still sell it) fills 24. Add lemon to can.

**Or**

- 1 lb prunes, stewed, drained
- 1/4 c sugar
- 1/2 chopped almonds or walnuts
- 1/4 tsp cinnamon
- 1 TBL lemon rind
- 1 Tbl lemon juice

## **Directions:**

- 1) Cream sugar and margarine (butter). Add eggs until smooth. Add water, vanilla, then dry ingredients. Roll dough. Cut into rounds (use large glass rim).
- 2) Put a heaping tablespoon of filling in each circle and pinch the dough into an open triangle. Bake 15 minutes until browned.

# **Passover Apple and Honey Crumble**

**(from Let Them Eat Cake by Susan Purdy)**

**Submitted by: Vicki MacKenzie**

## **Ingredients:**

### **Fruit Filling:**

- 4 cooking apples, peeled, cored, and thinly sliced
- 3 ripe Bartlett, Bosc, or Anjou pears, peeled, cored, and thinly sliced
- ¼ cup peach, apricot, or other fruit preserves
- ¼ cup honey
- ¾ teaspoon ground cinnamon
- ¼ teaspoon ground nutmeg
- 3 tablespoons matzoh meal
- 2 tablespoons fresh lemon juice
- 3 tablespoons packed dark brown sugar
- 3 tablespoons currants or golden raisins

### **Crumb Topping (makes 1 2/3 cups):**

- 1/3 cup chopped walnuts
- ½ cup matzoh meal
- ½ cup packed dark brown sugar
- Pinch of salt
- ½ teaspoon ground cinnamon
- 2 tablespoons cholesterol-free margarine, marked “Kosher for Passover”
- 2 tablespoons canola oil
- 1 tablespoon apple or other fruit juice

## **Directions:**

- 1) Position a rack in the center of the oven and preheat oven to 350°F.
- 2) In a large nonreactive mixing bowl, combine and toss together all the fruit filling ingredients. Arrange the mixture in an ungreased pie plate and gently flatten the top.
- 3) To make the crumb topping, combine in a mixing bowl the walnuts, matzoh meal, brown sugar, salt, and cinnamon. Add the margarine and blend it in with your fingers (pinching it into flakes) or a fork. Add the oil and juice and stir until crumbs form; add a drop or two more juice if needed. Spread the crumbs on top of the fruit.
- 4) Bake the crumble about 50 minutes, until the topping is golden brown and the fruit is tender when pierced with the tip of a knife. Cool on a wire rack.

## **Aunt Grace's Mandelbread**

**Submitted by: Gloria Moldow**

350 degrees, 20 minutes

### **Ingredients:**

- 1/4 lb butter
- 3/4 c sugar
- 3 eggs
- 3 c flour
- 1 Tbl. baking pdr
- 1/4 c oil
- 1 tsp vanilla
- 1 tsp almond extract
- 1 c chopped almonds or walnuts
- Jam
- Sugar/cinnamon

### **Directions:**

Cream butter and sugar. Add eggs, 1 at a time and flour alternately with oil and extracts. When mixed divide into 6 equal loaves. Flatten out. Spread with jam and chopped nuts. Roll into small loaf, Sprinkle with sugar/cinnamon mixture.

Bake 20 minutes on ungreased cookie sheet, 3 to a sheet. While still hot, slice on board and return to cookie sheet. Replace in turned-off oven to dry.

**Gloria's Note:** The Jewish answer to biscotti.

## **Charoset**

**Submitted by: Caryl Frohnhoefer**

### **Ingredients:**

- 6 cups peeled, cored and chopped finely Granny Smith apples
- 2 lemons, juiced
- 1 cup chopped walnuts
- 1 cup raisins
- ½ cup honey
- 1 tsp cinnamon
- ¼ cup sweet red wine (Manischewitz)

### **Directions:**

In a large bowl combine all of the ingredients. Serve.



# **Mom's Honey Cake**

**Submitted by: Michelle Tomarkin**

## **Ingredients:**

- 4 eggs (3 large)
- 1 Cup Sugar
- ½ Cup Oil
- 1 Cup Honey
- ½ t. allspice
- ½ grated orange
- 1 Cup Coffee (optional)
- Almonds
- 2 T Marmalade
- Sift 3 cups flour, 2 heaping teaspoons baking powder, 1 level  
teaspoons baking soda

## **Directions:**

- 1) Line pan with wax paper.
- 2) Set aside wet ingredients, then alternate in with mixed flour, but hold coffee to side. Then add coffee in for moisture. Then add marmalade and nuts.
- 3) Bake in 350° oven for 40 minutes.

# Desserts

# Chocolate Macaroon Bundt Cake

Submitted by: Caryl Frohnhoefer

## Cake

2 C sifted all-purpose flour  
1  $\frac{3}{4}$  C white sugar  
 $\frac{1}{2}$  C unsweetened cocoa powder  
1 tsp salt  
1 tsp baking soda  
2 tsp vanilla extract  
 $\frac{1}{4}$  C water  
 $\frac{1}{2}$  C shortening  
 $\frac{1}{2}$  C sour cream  
4 egg yolks  
3 egg whites

## Filling

1 egg white  
 $\frac{1}{4}$  C white sugar  
1 C flaked coconut  
1 Tbls all-purpose flour  
1 tsp vanilla extract

1. Preheat oven to 350 degrees F. Grease and flour a 10 inch bundt pan
2. Make the filling. Beat 1 egg white in a small bowl until peaks form. Gradually beat in  $\frac{1}{4}$  cup sugar. Beat until stiff peaks form. Fold in coconut, 1 Tbls flour and 1 tsp vanilla. Set aside
3. In a large bowl, mix together 2 cups flour, 1  $\frac{3}{4}$  cups sugar, cocoa, salt and baking soda. Add 2 tsp vanilla, water, shortening, sour cream, egg yolks and 3 egg whites. Blend at low speed until moistened, then beat at medium speed for 3 mins.
4. Pour cake batter into a 10" bundt pan. Drop the filling by teaspoons around the top of the batter, making sure that it goes into the mix and not around the edges.
5. Bake at 350 F for 55 to 60 mins. Or until a toothpick inserted into the center of the cake comes out clean. Let it cool in the pan for 1- mins., then turn out onto a wire rack to continue cooling. Top with chocolate glaze.

## Chocolate Glaze

2 C sifted confectioner's sugar  
2 Tbls unsweetened cocoa powder  
1 Tbls butter, softened  
 $\frac{1}{2}$  tsp vanilla extract  
4 Tbls milk

1. In a small bowl, combine butter with sugar and cocoa
2. Add vanilla. Add milk gradually until smooth.
3. Drizzle over cake.

# **Low-Fat Chocolate Nut Torte**

**(from Classic Home Desserts by Richard Sax)**

**Submitted by: Vicki MacKenzie**

**Makes one 9-inch single-layer cake; serves 8**

## **Ingredients:**

- ½ cup walnut pieces
- ½ cup whole almonds
- ½ cup unsweetened cocoa powder
- 1 cup sugar
- 3 tablespoons vegetable oil
- 1 tablespoon dark rum or cognac (optional)
- 8 large egg whites
- Pinch salt
- Confectioners' sugar, for sprinkling

## **Directions:**

- 1) Preheat the oven to 350 degrees F. Scatter the walnuts and almonds in a pie pan and toast until fragrant, stirring once or twice, about 10 minutes. Remove from the oven (leave the oven on); transfer the nuts to a food processor; set aside to cool.
- 2) Lightly coat a 9-inch springform pan with butter, margarine or bland vegetable oil. Sprinkle with sugar; shake out any excess; set aside.
- 3) In a large bowl, combine the cocoa, ¾ cup of the sugar and the vegetable oil. In the food processor, combine the toasted nuts with the remaining ¼ cup sugar. Grind until powdery but not oily. Add the ground nut mixture and the optional rum or cognac to the bowl and stir until smooth.
- 4) In a separate bowl, with an electric mixer at medium-high speed, beat the egg whites with the salt until nearly stiff. Fold about ¼ of the egg whites into the cocoa-nut mixture; fold in the remaining whites. Do not overmix; the batter should be stiff and slightly hard to fold. Transfer the mixture to the prepared pan; smooth the top.
- 5) Bake until the cake is puffed, nearly set but still wobbly in the center and a toothpick emerges not quite clean, about 30 minutes.
- 6) Remove from the oven and cool in the pan on a wire rack for 10 to 15 minutes. Carefully run the tip of a knife around the sides of the cake and remove the sides of the pan. While the cake is still warm, sprinkle with confectioners' sugar. Sprinkle with a little more confectioners' sugar just before serving at room temperature.

# Chocolate Blackout Cake (from Ebinger's Bakery)

Submitted by: Gail Ostrow

## Ingredients:

### Cake:

- 1/3 cup unsweetened cocoa powder
- 1 cup milk
- 4 oz. (1 stick) unsalted butter, at room temperature
- 1/4 cup vegetable shortening
- 2 cups sugar
- 3 eggs
- 2 tsp. pure vanilla
- 2-1/4 cups cake flour
- 1 tsp. baking powder
- 1 tsp. baking soda
- 1/2 tsp. Salt

### Pudding Filling:

- 2/3 cup sugar
- 2 tbsp. cornstarch
- 1/4 tsp. salt
- 1-1/2 cups milk
- 3 1-ounce squares unsweetened chocolate, chopped
- 1 tsp. vanilla

### Frosting:

- 4 1-ounce squares unsweetened chocolate
- 4 oz. (1 stick) unsalted butter
- 1-1/2 tsp. vanilla
- 3 eggs
- 3 cups confectioner's sugar

### Directions:

- 1) Preheat the oven to 350°F.
- 2) **Make the cake:** Butter two 9" cake pans; dust them with flour and tap out the excess. Set aside.
- 3) Stir the cocoa with some of the milk to form a paste. Stir in the rest of the milk, and beat with a whisk until the mixture is smooth. Set aside.
- 4) In the bowl of an electric mixer, combine the butter, shortening, sugar, eggs and vanilla; beat for 1 minute or until the mixture is fluffy.
- 5) Sift together the flour, baking powder, baking soda and salt. Add the mixture, alternately with the cocoa mixture, to the contents of the bowl, beating between additions. Begin and end with the flour mixture, and beat only until the dry ingredients are absorbed. Divide the batter between the cake pans and smooth the tops with a spatula to even them.
- 6) Bake for 35 to 40 minutes, or until the layers shrink from the sides of the pans and the tops spring back when gently pressed with a fingertip. The cake is dense and moist, so be careful not to overbake it. Cool the layers on wire racks for 10 minutes, then carefully invert them onto the racks. Turn right side up and let cool completely.
- 7) **Make the pudding:** Combine the sugar, cornstarch and salt in a small heavy saucepan. Gradually add the milk, mixing thoroughly with a wire whisk. Add the chocolate.
- 8) Place over moderate heat and cook, stirring constantly, until the mixture thickens and bubbles for 3 minutes. Remove from the heat and stir in the vanilla. Pour into a small bowl and put plastic wrap or wax paper directly on the surface to prevent a skin from forming.
- 9) **Make the frosting:** Melt the chocolate in the top of a double boiler. Remove it from the heat and cool slightly.
- 10) In a medium bowl, beat the butter, vanilla, and eggs until well mixed. The mixture will not blend completely - do not worry.
- 11) Gradually beat in the sugar, about 2 tbsp. at a time, beating well after each addition. Beat in the melted chocolate.
- 12) Chill the frosting while assembling the rest of the cake, about 15 minutes.
- 13) **Assembly:** Cut each cake layer in half horizontally, using a serrated knife. You now have 4 layers, 3 for the cake assembly and 1 for the outside crumbs. Place one of the layers in the food processor bowl and pulse-chop to make crumbs; set aside (or break it up with your hands.)
- 14) Sandwich the remaining 3 layers with the chocolate pudding filling, assembling the cake on a cardboard circle or the bottom of a spring form pan, if possible. Frost the side and top of the cake with the chocolate frosting.
- 15) Working over a baking sheet lined with aluminum foil or wax paper, hold the cake in the palm of your hand. With the other hand, gently press the cake crumbs all over the top and sides of the cake, pressing them to adhere. Pick up any crumbs that drop and press them back on. Serves 16.

# **Aunt Jackie's Strawberry Jello Salad**

**Submitted by: Gloria Moldow**

1 – 12 x 8 pan

## **Ingredients:**

- 1 large pkg strawberry Jello
- 1 cup boiling water
- 2-10 oz. pkg frozen strawberries, thawed with juice
- 1-1lb 4 oz can crushed pineapple, drained
- 3 medium bananas, mashed
- 1 cup coarsely chopped walnuts
- 1 pt. sour cream

## **Directions:**

In a big mixing bowl, dissolve Jello in boiling water. Fold in strawberries, pineapple, bananas and nuts. Put half (about 3 cups) into pan as one layer. Refrigerate until firm. Evenly spread top with sour cream. Gently spread on rest of mixture. Refrigerate.

**Gloria's Note:** Not sure how Jewish this is, or maybe it's just 1950s good, but a family favorite.

# **Low-Fat Honey Cake with Cocoa and Sweet Spices**

**(pareve)**

**(from Faye Levy's Low-Fat Jewish Cookbook)**

**Submitted by: Vicki MacKenzie**

**Makes one 9-inch single-layer cake; serves 8**

## **Ingredients:**

- 1 ½ cups all-purpose flour
- 2 tablespoons unsweetened cocoa
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- ½ teaspoon ground cinnamon
- ½ teaspoon ground ginger
- 2 large eggs
- ½ cup sugar
- ⅔ cup honey
- ¼ cup vegetable oil
- ¼ cup water
- ¼ cup chopped walnuts (optional)

## **Directions:**

- 1) Preheat the oven to 325°F. Lightly grease an 8 x 4-inch loaf pan, line the base and sides with parchment paper or foil, and grease the paper or foil.
- 2) Sift the flour with the cocoa, baking powder, baking soda, cinnamon, and ginger.
- 3) Beat the eggs lightly with a mixer.
- 4) Add the sugar and honey and beat until the mixture is very smooth and lightened in color. Gradually add the vegetable oil and beat until blended. Stir in the flour mixture alternately with the water, in 2 batches. Last, stir in the walnuts.
- 5) Pour the batter into the prepared pan.
- 6) Bake about 50 minutes or until a cake tester inserted in the cake comes out clean. Cool in the pan for about 15 minutes. Turn out onto a rack and carefully peel off the paper. Wrap in foil when completely cool. (If tightly wrapped, the cake keeps 2 weeks at room temperature.) Serve in thin slices. Makes 8 to 10 servings.

# Plum Pie

Submitted by: Joann Heimann (credited to Joan Nathan)

## Ingredients:

### Crust

- 1 cup all purpose flour
- 1 T sugar
- ½ cup butter or margarine
- 1 egg yolk
- Salt
- Brandy

### Filling

- 1/3 cup plum jam
- 1 T brandy
- 2 pounds Italian plums quartered and pitted
- ¼ cup sugar
- 1 t cinnamon
- 1 t grated lemon rind

## Directions:

### Crust

- 1) Mix flour and sugar in food processor. Cut in butter until mix resembles coarse crumbs.
- 2) Add egg yolk, dash of salt, and dash of brandy to moisten crust.
- 3) Place dough in center of pie plate and with fingers pat it thinly into bottom and sides.
- 4) Then refrigerate.

### Filling

- 1) Preheat oven to 375 degrees.
- 2) Spread plum jam and a little brandy on crust.
- 3) Place quartered plums around circle so they overlap and form spiral in center.
- 4) Mix sugar, cinnamon, and lemon rind and sprinkle over plums.
- 5) Bake 40 minutes.

**Note from Joann:** I make this every year in the fall when plums are available. It's a no fail recipe.



## **Sour Cream Coffee Cake**

**Submitted by: Gail Ostrow**

Preheat oven to 350 degrees. Grease and flour 9" tube pan.

### **Ingredients**

1 C butter	1/2 t salt
2 C + 4t sugar	1 C chopped pecans or walnuts
2 eggs	1 t cinnamon
1 C sour cream	1 t baking powder
1/2 t vanilla	2 C flour

### **Directions**

- 1) Cream butter with 2 C sugar--gradually beat until light and fluffy.
- 2) Beat in eggs, one at a time, very well.
- 3) Fold in cream and vanilla.
- 4) Fold in flour sifted with baking powder and salt.
- 5) Combine remaining sugar, nuts, and cinnamon.
- 6) Place about 1/3 of batter in pan.
- 7) Sprinkle with 3/4 nut mixture.
- 8) Spoon in remaining batter and top with remaining nut mixture.
- 9) Bake about 60 minutes or until toothpick inserted in middle comes out clean. Do not over bake.