

Brisket with vegetables

- 1 lean, well-trimmed brisket (about 3-pounds)
- ½ package onion soup mix
- 1 bottle chili sauce
- ¼ to ½ cup water
- 4 potatoes, peeled and cut into pieces
- 2 carrots, peeled and sliced

Preheat oven to 350o. Place heavy-duty foil in large roasting pan. Mix together onion soup mix, chili sauce and water. Pour half of this mixture in the bottom of foil-lined pan. Place brisket, potatoes and carrots in pan. Pour remaining sauce on top of brisket. Wrap tightly in foil. Bake for 1 hour. Turn oven down to 325o and cook 2 additional hours.

Note: For a larger brisket, double soup, chili sauce and water. Add more potatoes and carrots.



When I cook brisket, I think of growing up in Weldon and the wonderful aroma in my mother's kitchen during Jewish holidays when our extended family gathered. Today, when my family gets together, I always prepare my mother's recipes. I like the warm feeling these dishes bring, knowing I am passing family traditions to the next generation.

Betty Kittner, Weldon

Grandma Anna Winner Ershler's Apple Crisp

5 cups peeled & sliced apples (other fruit works)

1 teaspoon cinnamon

½ teaspoon salt (can be omitted)

¼ c water (juice can be used in place of water)

¾ c flour (can use Matzah flour for a Passover dessert)

1 c dark or light brown sugar (White sugar can be used but brown is better).

1/3 c softened butter (margarine isn't quite as good but will do fine)

In a baking dish: Place peeled sliced apples, sprinkle w/ cinnamon, salt and water.

In a bowl: Rub flour, sugar and butter together. It will look sandy.

Drop bowl mixture over apples in baking dish.

Bake uncovered in preheated 350 degree oven for 45 minutes or until apples are soft.

Serve warm or cold, w/ or w/out whipped cream or ice cream. It's always yummy.



My grandmother was a great cook. Since she died when I was four, my memory of her is vague but this recipe was my mother's favorite dessert and has become mine. For Passover I substitute matzah flour. When the whole family is around the dinner table and we get to Grandma's apple crisp, I like to think that the women generations of my family are there too.

Maxine Ershler Carr, High Point and Raleigh

Borscht Brasileiro da Tia Sofia

Ingredients:

- 4 medium beets with the greens (or another type of green such as kale, Swiss chard, etc)
- ½ a small cabbage – thinly sliced
- 1 large onion
- 2 white potatoes – peeled and chopped
- 1 sweet potato – peeled and chopped
- Juice of 2 limes
- 5 tablespoons of sugar (brown or white, to taste)
- 1 quart vegetable broth

This hearty soup, served warm with a side dish of potatoes cooked in a thick tomato and onion sauce, was a staple winter food. Peel raw beets, grate three and chop the other. Cut the onions as you please and sauté in a large soup pot until golden. The potatoes were sometimes cooked with chicken. Add all ingredients into the pot, except for greens, plus 1 to 2 quarts of tap water. Bring it to a boil. Cook on low heat for about 1.5 hours or until ingredients are soft. After about 45 minutes, add beet or other greens – slice greens thinly: put leaves on top of each other, roll them up tightly and cut thin slices. For added protein, add cubed beef for stewing – I suggest that you sauté the beef with the onions prior to adding all other ingredients. I haven't tried with Tofu but should work well.

Tips: you may want to use gloves to peel and grate the beets.



My great-aunt Sofia Krumholz was born in Argentina to Russian-Jewish immigrants. The family moved to southern Brazil in the early 1900s, where they farmed. I was born and raised in Porto Alegre, Brazil. I moved to the U.S. from Israel in 1989 and have lived in Chatham County, NC since 1991. When I was a child, we ate lunch at my grandparents' home every day because my mom worked as a seamstress while studying to become a math teacher. My aunt Sofia was kind, funny, generous, always happy to see us, a great cook and a talented craftswoman.

Ilana Dubester, Pittsboro

Ima's (Mean) Meat Minah

2-3 medium onions
2-3 ribs celery
Extra virgin olive oil
2 lbs ground beef
Parsley, 4 large sprigs, chopped
1 11-oz can tomato mushroom sauce
Pepper
Salt
6 eggs
3 tablespoon matzo meal
Matzo

Finely dice the onions and celery and sauté them in 1 tablespoon of olive oil in a large skillet. When vegetables are wilted and slightly browned, add ground beef. Mix and continue to cook over medium heat until well browned. Carefully drain as much of the liquefied fat as possible and then add parsley, tomato-mushroom sauce, salt and freshly ground pepper to taste, and simmer minute to blend ingredients. Remove skillet from heat to allow mixture to cool. When it has cooled a bit, mix in 4 beaten eggs and at least 3 tablespoons of matzo meal.

Preheat oven to 300 degrees. Grease an oblong 3 qt baking dish with oil, wet sheets of matzo in water just long enough to soften, and make a layer of moistened matzo in the bottom of pan. Beat 2 eggs and brush one third of beaten eggs on surface of the matzo. Spread half of meat mixture on top of matzo, then add another layer of moistened matzo, another third of egg glaze, and remainder of meat mixture. Place a third layer of moistened matzo on top and glaze it with remaining beaten egg. Cover dish with aluminum foil and bake for 75 minutes. Remove foil near end of baking to allow top to crisp and brown just a bit.

Tomato-mushroom sauce can be store-bought or prepared from scratch. Cilantro can be substituted for parsley. Authentic vegetarian variations might incorporate fillings based on spinach, feta, artichokes, or eggplant.



Minah is a traditional Sephardic dish prepared by my grandmother's family from Salonika, Greece, for Passover seder. My grandfather, Jack Cabelli, came from Ioannina, a small city in northwestern Greece, where Jews had lived more than 2000 years, dating to the Roman Empire, until the Holocaust. They were known as Romaniote Jews, neither Ashkenazi nor Sephardic. He came to New York in 1920. On childhood trips to New York City, we would visit my grandparents and more distant Sephardic relatives. My parents understood that food was the essential ingredient of a good family road trip.

Rabbi Rob Cabelli, Asheville

Matzah Lukchen

3 matzah sheets soaked in warm water and squeezed dry
3 eggs, beaten
¼ lb. raisins and 1 diced fresh apple
2 heaping tsps ground almonds
Grated rind of lemon
1 teaspoon vanilla
Pinch salt, sugar, nutmeg

Stir all together until well blended.

Pour into greased casserole dish

Sprinkle mixture of cinnamon and sugar on top.

Dot with butter.

Bake in 375o oven approx. 1 hour



This recipe was passed down from my great-grandmother Adele Seesen Hirshfield, born in Stolzenau and died in Theresienstadt [concentration camp] in 1942, to my grandmother Hedwig Hirshfield Rose, who died in 1935, to my mother Elfriede Rose Rosenwald, who emigrated to the U.S. in 1936, and to me. I have been using the recipe every Passover. I hope my daughter will continue the tradition.

Helen Rosenwald Stahl, Durham

Min's Matzah Balls

- 2 tablespoon oil
- 2 eggs lightly beaten
- ½ cup matzah meal
- 1 teaspoon salt
- 2 tablespoons club soda

Mix oil with eggs, add matzah meal and salt. Blend well. Add club soda. Cover and put in refrigerator for at least 20 minutes. Using a 3 quart pot, bring salted water to rapid boil. Make balls by rolling batter in your hand, using water or oil to moisten your hands and prevent sticking. Drop balls into boiling water, lower heat, and cover pot, tilting cover slightly, and cook for 30 to 40 minutes. This recipe makes about 8 matzah balls.



My mother, Min Klein, was famous for entertaining the Jewish community, and my father Al never met a stranger. During the World War II years on a Sunday night we had about a hundred servicemen of all types and college girls who had been just hanging out at our house most of the day.

Joan Samet, Greensboro and High Point

Old Fashioned Chicken Soup

1 stewing chicken (four pounds), cut up and trimmed of excess fat
Large onion
Carrots
2 celery ribs
1 peeled parsnip
Salt and pepper to taste
Dash or two of dill weed

Fill a large soup pot with cold water. Add chicken and onion. Bring to a rapid boil. Reduce heat to simmer and add remaining ingredients. Simmer for 2 to 3 hours until chicken is tender. Remove parsnip after one hour. Skim the top. I like to refrigerate the soup overnight so that the congealed fat can easily be removed.



Chicken soup has long been known as the “Jewish penicillin” and Jewish mothers and grandmothers always cured their loved ones with a nice, hot bowl of chicken soup. My husband Mose loves my cooking, but usually when asked if something he is eating is good his response is “if it wasn’t good I wouldn’t be eating it!”

Elsie Samet, High Point

Louise Goodman's Lebkuchen

1 cup candied fruit, cut up	2 cup raisins
1 cup pitted dates	1 cup candied cherries
1 cup candied pineapple	2 cups pecans, chopped
½ cup brown sugar	1 cup molasses
¼ teaspoon baking soda	½ teaspoon cinnamon
¼ teaspoon ground allspice	¼ teaspoon ground cloves
2 tablespoons wine or whiskey sifted	1 ¼ cup all-purpose flour,
2 eggs, plus one yolk (save white for frosting)	

Preheat oven to 300o. Cut up fruits and nuts. Lightly flour the fruit to keep it from sticking together. Mix brown sugar, molasses, eggs and yolk, baking soda, fruits, nuts, spices, and wine or whiskey. Add flour last. Drop by teaspoonfuls onto parchment-lined cookie sheets. Bake for 15-20 minutes. Remove to a wire rack. If desired, frost when cool. Makes about 6 dozen.

Frosting

1 egg white
1 cup powdered sugar
1 teaspoon vanilla
2 teaspoon hot water

Whip egg white until soft peaks form. While still very soft, add other ingredients. Continue whipping until the icing becomes shiny, and holds its shape when the beaters are raised.



The recipe came from Karolina Wiesenfelder Goodman, who made it more than a century ago. My mother, Louise Goodman, carried on the tradition with her own touches. The frosted cookies were placed between wax paper in a big tin. A clean linen towel soaked in sherry or rum was added to keep the Lebkuchen moist from Hanukkah to springtime.

Kay Stern, Greensboro

Great-Grandmother Sarah Blum Aronson Gefilte Fish

- 3 lbs. fish (White, carp, pike)
- 3 eggs
- 2 small onions
- 2 stalks celery
- ½ cup water
- 1 tablespoon matzah meal
- ¼ teaspoon pepper
- 1 teaspoon salt
- 1 pinch sugar
- 2 carrots

Skin fish carefully. Put fish flesh, onions, and celery through grinder in chopping bowl with above added remaining ingredients. Chop and combine thoroughly for 20 minutes. Add more water as needed during chopping. Form into balls and put in pot of water with carrots and onions. Be sure water covers fish entirely. Add water as needed. Boil slowly for 2 ½ hours.



I remember my grandmother Sarah for her kosher cooking. When she was making gefilte fish, I noticed the smell of it as soon as I opened the door, but it tasted so good.

Sieglinde Weiss, Statesville

Lottie Samet's Strudel Recipe

Dough

2 ½ cups flour
½ teaspoon baking powder
¼ cup sugar
1 egg
½ cup vegetable oil
½ cup lukewarm water

Filling

3 boxes white raisins
3 packages frozen coconut
1 lb. chopped pecans
Juice from 6 lemons
½ cup vegetable oil
2 cups sugar
3 tablespoons cinnamon
Grape jam

Dough: Sift dry ingredients into a mixing bowl; add oil, egg, and water. Beat with a fork into a soft dough ball and divide into six pieces. Knead each piece on floured board. Roll out into a very thin sheet. Brush with oil and spread the filling over the dough and roll out into a very thin sheet. Brush with oil, and spread a few tablespoons jam over dough, and roll like a jelly roll. Put into an oiled pan. Cut through the top layer of dough every 1 ½ inches, brush with oil and sprinkle cinnamon/sugar on top. Bake in preheated oven for 34-45 minutes at 350°. After baking, put on brown paper to absorb excess oil until the next day. Slice and wrap in paper napkins (three pieces to a package). Recipe should make six rolls. It is best to mix filling and keep in the refrigerator for several days before making strudel.



This is the recipe I received from my mother.

It's not easy to make, but it is absolutely delicious.

Mollie Lafferman, High Point

Grace Gladstein's Chopped Chicken Liver

- 1 lb. chicken livers
- 3 large onions, chopped into small pieces
- 3 hard boiled eggs, chopped into small pieces
- 3 tablespoons canola oil (or more as needed)
- 1 teaspoon garlic

Sauté livers in oil, then sauté onions and garlic until lightly brown. Remove from heat. Add chopped eggs and additional oil, if needed. Add salt and pepper to taste. Then chop livers, onions, and eggs into a smooth consistency. Note: to be Kosher, chicken livers need to be broiled before sautéing.



Mom always used the same double bladed chopper, a dozen hard boiled eggs, lots of sauted onions, in the same yellow glass bowl. Passover always started with chopped liver on matzah crackers. She always invited college kids who did not go home to seder. It was always special because she put love into making it.

Lynne Gladstein Grossman, Durham

Humus

½ cup lemon juice
2 cloves garlic (or to taste)
1 teaspoon salt
6 tablespoons tahini (sesame paste)
3 tablespoons olive oil
Optional seasonings
cayenne or hot sauce
toasted ground cumin
2 – 15 oz cans of chick peas
Optional garnishes
finely chopped parsley
toasted pine nuts
paprika
Toasted Pitas

In a food processor, blend together lemon juice, minced garlic cloves, tahini, olive oil, salt and some or all of the optional seasonings. Add canned chick peas and blend until smooth. Put in a sealed container and chill. Serve with optional garnishes. Yields about 4 cups.



Our family loves to 'graze' on the dips and spreads that we first discovered while visiting Israel. During the last 100 years, Jews from over 80 countries returned to our ancient land and brought with them favorite foods and recipes from the countries they had sojourned in. These traditions have commingled with Jewish dietary laws and the native ingredients of the Land of Israel to create a dynamic cuisine.

Arthur and Anya Gordon, Irregardless Café, Raleigh

North Carolina Sweet Potato and Apple Noodle Kugel

pudding

1 package (12 oz) narrow egg noodles	1 stick (1/2 cup) unsalted butter, cut up
1 container (16 oz) creamed cottage cheese	1 container (8 oz) sour cream
4 large eggs	1/2 cup granulated sugar
2 tsps vanilla extract	1 teaspoon ground cinnamon
1/2 teaspoon freshly grated nutmeg	1/2 teaspoon kosher salt
1 cup whole milk	2 small to medium sweet potatoes
1/2 cup golden raisins, plumped in boiling water, drained and patted dry	2 small North Carolina apples, cored and cut into thin slices

Preheat oven to 425 degrees. Cut sweet potatoes into circles (not too thin, not too thick—about 1/2 inch) and chop into 1/2 inch square dice. Place on a cookie tray with raised edge, and lightly toss with olive oil and salt. Baked 15 to 20 minutes at 425 degrees, or until tender and lightly caramelized. Set aside to cool. Turn over back down to 350 degrees.

Topping

2 tablespoons packed brown sugar	3 cups corn flakes, crushed in a zip-top bag
1/4 cup orange juice	2 tablespoons unsalted butter, cut up
1/4 cup North Carolina honey	1/2 cup chopped pecans. Toast in the toaster oven quickly

Oven should be 350°. Grease a 13x9x2-inch glass baking dish or casserole.

For the pudding: Cook the noodles according to package directions and drain. Return to the cooking pot and stir in the butter until melted. Cover to prevent from drying out.

In a large bowl, with a wooden spoon, beat the cottage cheese, sour cream, eggs, sugar, vanilla, cinnamon, nutmeg, and salt until well blended. Stir in the milk and raisins.

Add the noodles to the sour cream mixture and stir until well blended. Add the roasted, chopped sweet potatoes. Transfer to the prepared baking dish. Tuck in the apple slices. (Huddy says to make sure the apples are covered, or they will burn.)

For the topping: Sprinkle evenly with the crushed corn flakes, 1/2 cup chopped roasted pecans, and dot with the butter. (If it looks like the kugel could use a bit more moisture before or even during cooking, pour a 1/4 cup of orange juice and a tiny bit of local North Carolina honey over the topping.)

Cover with foil and bake for 45 minutes. Uncover and bake 20 to 30 minutes longer, until golden and bubbly. Transfer to a wire rack and let cool 10 to 15 minutes before serving. Makes 10 to 12 servings.



This is my mother's apple kugel recipe that I've adapted to include North Carolina's prize-winning sweet potatoes, which we eat for dinner at least once a week. I enjoy adding baked, roasted, and pureed sweet potatoes to breads, cakes, muffins, and even kugels! This is a great dish for chilly fall or winter evenings---and the perfect time of year to find local North Carolina apples, too. Quickly roasting the sweet potatoes before adding them to the kugel, brings out their natural sugars. Prepare the sweet potatoes first, and while they're roasting, you can quickly mix the pudding custard and boil the noodles.

Marcie Cohen Ferris and Huddy Horowitz Cohen,
Chapel Hill

Rhea Schindler's Challah

Dough

7¾ cup flour

½ cup sugar

3 eggs

1 teaspoon kosher salt

2 ¼ cups warm water

2 packets (or 2 teaspoon) yeast

½ cup oil

Glaze

Poppy or sesame seeds

2 egg yolks

Dissolve sugar in 1 cup of lukewarm water. Dissolve yeast in 1¼ cups of warm water. Put ingredients (except for seeds) in a bowl and mix well. Knead dough on a floured board. After you knead the dough, put it in a greased bowl and cover with a moist towel. Allow dough to rise for 2 hours.

Punch the dough down and divide, and shape it into 12 long skinny pieces. Take three pieces and braid. Braid 4 loaves. Cover the loaves and allow to rise for one hour. Beat 2 egg yolks with water. Brush egg mixture on top of loaves and sprinkle poppy or sesame seeds on top. Bake for 35 to 40 minutes on a silicone baking mat or a no-stick pan sprayed with some cooking oil spray at 350°. Makes 2 round loaves or 4 regular loaves.



My father was a leader in the Jewish world and often traveled, but Shabbat was always family time at home. Our meal began with my mom's home baked challah. It was my grandmother's recipe. In my mind's eye, I can still smell it and taste it and savor the special family memories. As a rabbi myself and as a mom, finding the time to bake it each week is tough and unrealistic. Hence, all too often, I purchase challah which has been baked by others.

Rabbi Judith Schindler, Charlotte

Gan Eden Passover Honey Cake

1 cup brown sugar
1 cup honey
6 eggs, separated (set aside egg whites)
1/2 cup melted shortening
1 teaspoon cinnamon
1/2 teaspoon each salt, cloves, nutmeg, ginger, allspice
1 tablespoon instant coffee
Rind of 1 orange
2 cups cake meal
1 teaspoon baking soda

Mix well, add 1/2 cup chopped nuts, raisins, dates.

Last - fold in egg whites - beaten.

My Mom and I both use a round sponge cake pan - which helps it to rise more than in a square pan.



We had big family Seders when I was young. Lots of food, wine - Manishewitz, of course!, Mom made her own gefilte fish, and real horseradish - from fresh horseradish. (it was made red from beet juice). My Dad made the charoset - that was his contribution, as well as conducting the Seder - we read the Haggadah from cover to cover. Both of my parents were born in this country. However, their parents were from Russia and my Dad's father was from Roumania. My Mother's mother lived with us and never spoke a word of English, although she understood it, she only spoke Yiddish. I remember changing the dishes for Passover - that was a big job - putting away all the chometz, etc... We had all the good things to eat - zsimmes, chicken soup with matzoh balls, two main courses and all the extras. Gan Eden honey cake was sooooo good!

Gayla Halbrecht, Durham

Mandlebrot

- 3 eggs
- 1 cup sugar
- ½ cup vegetable oil
- 2 ½ cups all purpose flour
- 1 teaspoon baking powder
- 1 teaspoon vanilla
- ½ cup coarsely chopped pecans

Mix the eggs, sugar and oil together in mixer bowl. Sift flour and baking powder together and add to egg mixture. Add vanilla and stir in chopped nuts. The dough will be stiff and sticky. Refrigerate dough for ½ hour or longer. (I usually leave the dough in the refrigerator overnight and finish the baking the next day. Be sure to cover the bowl.)

Scoop large spoonful of dough into your floured hands and shape into a loaf about 5 inches long and place on an un-greased cookie sheet. Repeat with remaining dough. You should have 5 rolls. The loaves will spread so allow space between each loaf.

Bake at 350o about 20 minutes until loaves are firm but not brown. Remove from oven. Remove loaves from cookie sheet and slice on the diagonal making cookies about ½ inch wide. Place cookies back on cookie sheet. Return to oven and bake until nicely toasted on the outside. Do not let them get too browned. Remove from cookie sheet and cool. Cookies will get hard and crisp as they cool. Yield about 50 pieces.



Mandlebrot is a Yiddish word meaning “almond bread” or “nut bread” in my case as I use pecans in my recipe. The Italian version of this cookie is known as biscotti which translated into English means twice baked. The dough is shaped in loaves, baked, sliced and then the slices are baked again. I use a recipe that was brought from Europe by the mother of my sister-in-law Lottie and is probably hundreds of years old!

Elsie Samet, High Point

Cheesecake

1/3 to 1/2 cup butter or margarine, melted	1 1/4 cup fine graham cracker crumbs
1/2 cup brown sugar	cinnamon to taste
1 teaspoon cream of tartar	6 eggs, separated
1 1/2 cup plus 3 tablespoons sugar	19 oz. cream cheese
3 tablespoons flour	1/2 teaspoon salt
1 pint dairy sour cream	1 teaspoon vanilla extract

Preheat oven to 325o Ingredients should be room temperature.

Generously butter a 9-in. springform pan. Make a collar by folding a long piece of foil in fourths, and wrap it around the top of the pan, pressing it so that it fits tightly.

Mix butter and crumbs well, mix in brown sugar and cinnamon. Reserve about 1/2 cup and press the remainder firmly on bottom of the pan, running it about 1/2 to 1 in. up the sides of the pan.

Add cream of tartar to the egg whites and beat until foamy. Gradually add about 3 tablespoons sugar and beat until stiff. Set aside.

Beat cream cheese until soft.

Mix 1 1/2 cup sugar with flour and salt. Gradually add to the cream cheese.

Add the egg yolks, one at a time, beating thoroughly after each addition.

Add the sour cream and vanilla, and mix well.

Fold in the egg whites gently but thoroughly. Pour into the prepared cake pan and top with reserved graham cracker crumbs.

Place on a cookie sheet or pizza pan to catch any butter that drips from the bottom of the cake pan. Bake for about 1 1/4 hr. until firm (a knife stuck in will come out clean) Turn off the oven, open the oven door, and let the cake sit for about 10 min, Remove to a wire rack and let cool in the pan, away from drafts. Chill. The cake will shrink somewhat as it cools.



This cake has a medium-firm texture that reminds me of some good New York restaurant offerings. It's my favorite Shavuoth dessert, and it made a hit a couple of years ago as a birthday treat for a dear friend in Durham.

Marion Zeiger, Chapel Hill

Sylvia Havivi's (z"l) Blintz Batter

3 eggs

1 cup milk

¼ cup water

¾ cup flour

½ teaspoon salt

Mix or blend all ingredients. Let batter rest in refrigerator 30 minutes. Heat 6" frying pan (medium heat), spread with melted butter or margarine. Pour small amount of batter into pan (add water if it's too thick) swirl around to cover bottom of pan. When sides start to lift up from pan, or bubbles form, remove from heat, and "klop" upside down onto a cutting board. (Cookbooks all say: "Slide crepe out of pan," but it never slides for me.)

Blintzes may be filled immediately then folded up to enclose filling. Fry up to serve.

Suggested fillings: mashed potatoes; savory cheese (cups cottage/farmer/pot cheese, 5 egg yolks, pepper/salt to taste); sweet cheese (omit salt/pepper, add 3 teaspoons sugar, ½ teaspoon cinnamon); mushroom/onion (sauté first)

Makes 12 blintzes

Enjoy with yogurt or sour cream.



My mother Sylvia Havivi, of blessed memory, taught me to make blintzes when I was a schoolboy in the fifties. Every year, getting ready for Shavuot, we used to work together in the kitchen - she showed me how to keep the pans well-oiled, swirling a little margarine around between batches, how to blend the batter just so, how much batter to pour into each hot frying pan, and how, just at the right moment when the sides of the batter begin to bubble, to klop the pan hard onto a wooden board, turning out perfect crepes. Today, I make blintzes with my own children before Shavuot each year. (Daniel, the oldest, eats only the potato blintzes, and only with ketchup). It's a family project that we all look forward to - and I tell them every year, that this is how my Imm [Mother], their savta [Grandmother] taught me. I know that someday, they will make blintzes with their children, and tell them about how they learned from their Abba [Father], when they grew up in Greensboro.

Rabbi Eliezer Havivi, Greensboro

Ben's Latkes

3-4 Idaho potatoes (about 2 pounds), peeled into a bowl of cold water
1 medium onion (8 ounces), peeled and halved, stem end left intact
2 large eggs, beaten
Flour, as needed
Kosher salt
Black pepper, freshly ground
Olive oil
(Rendered duck schmaltz*)

Into a colander or strainer, set over a bowl, grate the potato and onion, alternating between the two until all are grated. (I use the big hole side of a box grater.) Using your hands, or a tea towel, squeeze as much liquid as possible from potato-onion mixture. This step is key! Allow the liquid to settle for a few minutes, and then pour off the liquid, but retain the potato starch at the bottom of the bowl. Combine the potato-onion mixture with the potato starch, stir in the eggs, a little flour (start with ¼ cup or so) and season well. Heat a large heavy skillet or a griddle on medium heat. Form potato mixture into oblong cakes or whatever shape pleases you, pour a little duck fat (or olive oil) into skillet and add cake. Press lightly and fry until deep golden brown, turn and cook until crispy and GBD ("golden brown and delicious"). Transfer to a rack on a baking sheet to drain (this keeps them crisp!) and repeat with remaining potato mixture. Keep warm in low oven until all are fried. Serve warm with apple sauce, sour cream and snipped chives.

Notes: When forming the cakes, squeeze them firmly between your hands to make them compact. Fry in enough fat or oil to keep the cakes from drying out in the pan. Regulate the heat as you add more cakes so they don't absorb fat and become greasy.

*Rendered duck fat is available at some butchers and from D'Artagnan.



Early on in Karen's and my courtship, I was invited to share in the Hanukkah celebration with her family in Brooklyn. Hoping to bring a positive attribute to the table, I volunteered to make the latkes, under Esther and Stan's tutelage. With a chef's mindset and meticulous orientation, and the egotistical desire to gild the lily, I brought duck fat to cook the latkes. Hardly traditional, but resoundingly well-received, this has been our methodology every holiday since.

Ben and Karen Barker, Magnolia Grill, Durham

Tzimmis

- 6 sweet potatoes
- 4 tablespoons honey
- ½ cup prunes
- 8 oz orange juice
- 1 stick butter, cut in pieces
- ¼ teaspoon cinnamon
- 8 large carrots peeled and cut into chunks
- 1 16 oz. can pineapple chunks with juice

Put all ingredients in pot (except prunes), simmer until tender. If tzimmis gets dry, add some orange juice. Add prunes toward the end.



My grandmother used this recipe. The Yiddish word “tzimmis” has come to mean, thanks to this type of dish, a “big deal,” as regarding a daughter-in-law, in frantic house cleaning for her in-law’s visit, who is making a big “tzimmis” over the occasion.

Sydelle White, Asheville

Schandler's Pickled Herring

1 jar schmaltz or herring in wine

1/2 pint sour cream

Sugar

Vinegar

Sliced onions

In a bowl, mix together liquid from jar of herring plus 1/2 pt sour cream, vinegar to taste, 3 T sugar and cold water to completely cover herring and 1 large sliced herring. Cover and refrigerate for several hours (best if you can refrigerate for 24 hrs). Serve.



Memories of herring? I don't like it, but my husband loves it. The only thing that I would have a taste of was the onions in it. At the Pickle Barrel Dad took care of everyone as though they were kings or queens, and any stray in town for any Jewish holiday always found their place at my Mother's table.

Mickey Schandler Grossman, Asheville

Hamantashen

Dough (from Cheryl Davidowitz's Grandmother):

2 eggs	2 cups sifted flour (use ½ cup more if sticky)
1 ½ teaspoon baking powder	¼ teaspoon salt
1/3 cup vegetable oil	½ cup sugar
¼ cup honey	1 Tablespoon lemon juice (about ½ a fresh lemon)

Sift dry ingredients into large bowl. Make a well in the center. Drop in eggs, oil, honey, and lemon juice. Work together with hands until compact dough is formed. Roll out to ¼" thick; cut into circles (use a glass). Fill. Fold right, left and up with bottom. Pinch together. Brush with honey. Bake 15 minutes at 350o.

Filling:

Apricot

1 ¼ cups orange juice	1 ½ cups dried apricots
1 orange	2 teaspoons grated orange rind
6 tablespoons sugar	½ apple peeled, cored and quartered
½ cup raisins	1/3 cup chopped almonds

In medium saucepan, combine orange juice and apricots. Bring to boil; cover and simmer 10 minutes until apricots are tender. (There should be about 2 tablespoons juice left in pan). Meanwhile, grate orange rind, peel and cut up orange. Pour apricots with juice into blender jar; add orange rind and pieces, quartered apple and sugar. Blend thoroughly. Pour into bowl and combine with raisins and almonds.

Prune

1 cup orange juice	1 ¼ cups dried pitted prunes
2 tablespoons honey	½ cup chopped almonds
¼ teaspoon cinnamon	

Prepare as for apricot.



Hamantaschen always reminds me of baking in our kitchen with our daughters. Spread before us are the ingredients and either boxes or bags with notes on them, "Hag Purim! [Happy Purim], With love, the Chandler mishpacha [family]." After putting on our Purim costumes, we deliver these special baked gifts all over town to our friends and to the post office to be sent to out-of-town family. When our girls were younger, we all dressed up as "mitzvah clowns" (good deed clowns) and visited the elderly in nursing homes and patients in the hospital.

Marilyn Chandler and daughters Dori, Hallie and Shira, Greensboro

Barbara Procton's Stuffed Cabbage

1-2 heads cabbage
2 lbs ground chuck
2 eggs
1 small onion grated
1 med. potato grated
2 tablespoons ketchup
¼ cup rice
Salt & pepper to taste
2 apples sliced
2 cans tomato soup
Lemon
Brown sugar
2 tablespoons fat

Boil cabbage leaves in salted water until soft. To meat add eggs, onion, potato, ketchup, rice, salt & pepper. Roll meatballs & fold cabbage around them. Place in pot: 2 tablespoon fat, loose cabbage leaves, 1 diced onion, 2 sliced apples, cabbage balls, 2 cans tomato soup, 1 can water. Cover and cook over low heat 45 minutes to 1 hour. Sweet & sour with lemon and brown sugar. Bake in oven at 350o 1½ hours. Re-season with lemon and brown sugar if need, after ¾ hour.

My mother made stuffed cabbage all the time because her mother made it all the time. My father loved it, but I hated it. We had it every week!

Lynn Procton MacDonald, Greensboro

Ruggalach

1 lb. cream cheese
1 lb. butter
4 cups flour
½ teaspoon salt
½ cup sugar
Sugar/cinnamon (for topping)
Finely chopped nuts (for topping)

Mix all ingredients thoroughly (have cheese and butter at room temperature). Wrap in plastic wrap and refrigerate at least 12 hours. Cut into manageable portions. Knead briefly on floured board, then roll thin. Sprinkle thickly with sugar, cinnamon, and chopped nuts. Cut into triangles 2 inches wide by 3 inches long. Roll up, starting from the base. Bend ends down to make crescents. Bake on ungreased cookie sheets 15 to 20 minutes at 350o (you want the centers to bake and crisp) until a very light brown. Check often. Oven temperatures do vary.

Half recipe makes approximately 5-dozen ruggalach. These freeze well.



This recipe came from my Sisterhood group who used to bake for Friday nights at the Temple or for special celebrations like a bar or bat mitzvah. It's probably 40 years old!

Barbara Ziegler, Charlotte

Hudi's Knishes

Dough

¾ stick Parve margarine

1 t. salt

½ cup water

1 egg

1 ¾–2 ¼ cup flour

Melt margarine, cool, and then add water, salt, egg and ¼ cup flour. Add rest of flour until consistency and workable. Knead and rest 10 minutes.

Filling

5 potatoes cooked and mashed

2 onions sautéed in margarine or oil

1 egg

Salt and pepper to taste

Roll out 1/3 of dough. Put filling in line, roll 1½ times, then cut in 1½-inch pieces. Wash with egg wash. Grease pan, bake at 350 (till brown (20 minutes)). Tap sides down with tines of fork to close knishes.



I obtained this knish recipe from Zelda Litt of Philadelphia during her husband's sabbatical at Duke in the early '70s. I have used it ever since for simchas (celebrations), bar mitzvahs, weddings and an occasional bris (circumcision ceremony).

Hudi Gross, Durham

Anna Kaplan Senner's Sponge Cake

9 eggs, separated (1 tablespoon water into yolks)

2/3 cup cake flour

1 1/2 cups sugar

1/3 cup potato starch

Sift twice and beat yolks & sugar together. Beat in stiff egg whites, fold in flour slowly. Add juice and rind of 1 or 1/2 lemon or orange. Put into deep greased pan. Bake 350o for 1 hour. Can add nuts or grated orange. Makes great loaf cakes or tubular round cake.

Tip: have everything at room temp.

Grandmother Senner's sponge cake was sold in the Pickle Barrel store. Mom would make tons of them!

Mickey Schandler Grossman, Asheville

Haroset

No need for careful measurements.

Chop and mix ingredients together.

Chop Apples.

For Grandma's recipe, add chopped nuts, cinnamon, raisins, and a little Passover wine.

For Sephardic recipe, add honey and dates

I've lived 23 years in North Carolina, but I still visit my homeland Israel frequently. In Israel today North African and Arabic food often replaces grandma's recipe. On the Passover-Seder plate we place haroset. Its brown color represents the clay mortar used by the Hebrews in their forced labor in Egypt. Its sweetness is for me the taste of freedom.

Amalia Warshenbrot, Charlotte