



Kol Hadash

HUMANISTIC  CONGREGATION

A Taste of Kol Hadash

*Recipes Shared on
Sunday, February 10*

Grandma Rose's Chopped Chicken Liver
Ilana & Marty Shaffer

1.5 lbs chicken livers, each liver cut in half
4 tbs (or more to taste) schmaltz
3 lbs yellow onion, chopped (2-3 tbs minced and reserved for garnish, if desired)
6 hardboiled eggs peeled and coarsely chopped.

salt, to taste
pepper, to taste
Ground Lipitor to garnish (optional)

1. Melt 2 tbs of the schmaltz in a 10-12-inch skillet on medium high heat. Once the pan is heated, add the chopped onion and sauté, stirring frequently and adjusting heat as needed, until the onions are deeply browned but not burned. Remove the onions from the pan and set aside to cool to room temperature.

2. Melt 2 tbs of schmaltz in the same pan. Add the halved chicken livers. Salt and pepper generously. Sauté the livers until cooked thoroughly but still pink inside. Set aside to cool to room temperature.

3. In a sufficiently sized bowl, mix the onions, livers and coarsely chopped eggs. Prepare up a meat grinder with its finest grate (smallest holes) and grind the mixture. (If using a food processor), take care to pulse the mixture with caution to avoid it becoming a pureed, sticky paste.

4. Gently fold the ground mixture and add salt and pepper to taste. Stirring the mixture vigorously will result in a denser, less appetizing dish.

5. Can be served in a bowl or mounded atop a lettuce leaf. Garnish with minced onion if desired and serve with crackers or rye bread.

Gibanica (gee - ba - nee - tza)
Alexandra Brook

1 dozen eggs
24 oz cottage cheese (small curd)
8 oz cream cheese - softened
4 oz crumbled feta cheese
1 - 2 packages of phyllo sheets

- 1) Beat eggs; then combine all the cheese and mix well.
- 2) Take 1-2 sheets of phyllo and slightly crumple them. Dip into egg/cheese mixture making sure the phyllo is absorbing it.
- 3) Place the crumpled phyllo soaked in egg/mixture as loose balls into a 9 x 13 baking pan.
- 4) Repeat until all the phyllo and mixture has been used.
- 5) Bake at 350 degrees for about 1 hour or until the top is a golden brown.

Grandma Eva's Chicken Noodle Soup Recipe
Rachel Keating

2 to 3 large peeled carrots
2 parsnips
1 onion cut in half
2 stalks celery
Osem Consomme (bullion powder)
Raw thawed chicken thighs and or legs
2 cups egg noodles cooked
Parsley

Put raw chicken in boiling pot of water so chicken is just covered. Add tsp salt
Skim all white foam off the top of the water as it forms. Add all vegetables and bring water back to a boil. Add Osem consomme to the boiling water and stir (1tsp consomme to 1 cup water)
Turn down heat to a low simmer for 2 hours uncovered. After 2 hours, strain out the broth into separate bowl. Toss out all vegetables except carrots. Rinse off carrots, slice and put back in the broth. Rinse off the chicken, cut into pieces and put back into the broth. Add the cooked egg noodles to the broth. Add a dash of fresh parsley on top. Enjoy

Chili Burgundy
Susan Addelson

1 ½ pound ground beef
½ green pepper (chopped)
½ onion (chopped)
4 large celery stalks (chopped)
8 oz tomato sauce
1 T chili powder
2 t. onion powder
1 t salt
½ t pepper
1 T sugar
1 t Worcestershire sauce
2 beef bouillon cubes
1 pound whole tomatoes
¼ to ½ cup burgundy wine
1 pound dark red kidney beans (drained)

In a large pot cook ground beef, chopped celery, chopped green pepper and chopped onion. When beef is medium brown, lower heat add tomato sauce, chili powder, onion powder, salt, pepper, sugar, Worcestershire sauce and bouillon. Simmer covered for 30 minutes. Add tomatoes, mashing into ingredients. Simmer covered for 30 minutes. Add wine. Simmer covered 30 minutes. Add drained kidney beans. Simmer covered 30 minutes.

Sweet and Sour Meatballs
Sara & Bill Race

- 1 Jar (12 oz) chili sauce
- 1 Jar (12 oz) grape jelly (we sometimes swap out the jelly with cranberry sauce)
- 1 lb of meat rolled up into small balls

Noodle Kugel
Stacey Max

1 pound wide egg noodles
½ cup butter (1 stick)
¼ cup sour cream
1 tsp. cinnamon
1 -3oz package cream cheese
1 cup milk
1 cup sugar
4 eggs beaten
Corn flakes

Cook noodles, drain.

Melt butter. Have sour cream and cream cheese at room temperature.

Blend all ingredients except corn flakes into noodles.

Turn ingredients into a 9 x 13 pan.

Sprinkle corn flakes on top.

Bake at 350 for 1 hour.

Lasagna **Abby Sayegh**

- Chicken sausage (or other ground meat i.e. beef, turkey, other sausage)
- 1 jar pasta sauce
- 1 jar Trader Joe's Alfredo sauce
- 1 package Trader Joe's Quatro Fromaggio shredded cheese
- 1 package Trader Joe's shredded Parmesan cheese
- No boil lasagna noodles

*Can be made vegetarian by replacing meat with frozen or fresh vegetables such as eggplant and zucchini.

Directions:

- Pre-heat oven to 357 degrees
- Brown meat and add jar of pasta sauce
- Spread a thin layer of Alfredo sauce on the bottom of a baking dish
- Put a layer of noodles on top
- Top with a layer of meat sauce
- Top with a layer of Quatro Fromaggio
- Continue layering with last layer remaining meat sauce
- Top with a layer of shredded Parmesan
- Cover with foil and bake for 30 minutes
- Take cover off and finish baking for another 15-20 minutes or until cheese on top is starting to brown and bubble

Simple, Sweet Crock Pot Brisket Dawn & Mark Friedman

(For optimal, thin-sliced brisket, cook 1 day in advance, refrigerate overnight, slice when cold, and then reheat. Slicing brisket when hot and just cooked will give you thicker, chunkier slices.)

1 large onion chopped

1 brisket, 4-5 lbs.

1 can Coke

1 jar chili sauce

Seasoning: Kosher salt, fresh-cracked pepper

Optional: cook with sliced carrots &/or canned crushed tomatoes

1. Place brisket on clean surface fat-side down. (Do not trim excess fat.) Season the top side. Go easy on the salt.

2. Place brisket in crock pot, fat side facing up. Repeat seasoning on this side. If adding vegetables, spread them over the top of the brisket before pouring sauce on.

3. Mix Coke and chili sauce together and pour over brisket. Liquid should cover the top of the brisket (does not need to cover top of vegetables). If more sauce is needed, add more Coke and/or some canned crushed tomatoes.

4. Cook on LOW for 8 hours. Do not open the top to stir or baste.

5. Remove from crock pot. Scrape away the cooked fat layer before serving or refrigerating.

If refrigerating overnight:

- Separate vegetables (if any) from sauce. Wrap in foil and refrigerate.
- The next day, remove from fridge and slice with a very sharp knife. Cut against the grain of the meat for thin slices.
- Place sliced brisket in a baking dish and spoon some of the sauce over it to keep moist. If you made vegetables, add them on top of the brisket.
- Warm in a 200-degree oven for about 45 minutes, or until it reaches a safe temperature to eat.

Gravy

- If storing overnight, pour all liquid from crock pot into a large plastic container. If you cooked with vegetables, strain out all vegetables and store separately. The next day, before slicing the brisket, remove the sauce from fridge and discard the layer of fat that will form on top.
- In a large saucepan, bring sauce to a boil, and reduce to very low heat. Simmer for at least an hour to reduce and thicken, turning it into gravy.
- Optional: after slicing brisket, gather the leftover shreds of meat to the gravy pot to add flavor as the gravy is simmering.

Apple crisp
Abbie Kopelman

5 Granny Smith apples
1 1/2 Tablespoons fresh lemon juice
1 cup flour
1 cup sugar
1 1/2 teaspoon ground cinnamon
1/2 teaspoon salt
1/2 cup (1 stick) butter, cold, cut into pieces

Instructions:

- Preheat oven to 350 degrees. Grease an 8x8 inch pan.
- Cut apples into thin slices.
- Place a layer of apple slices in the pan and sprinkle with some lemon juice.
- Repeat the layers of apples and lemon juice until all the apples are in the pan.
- Lightly press down on the apples to even them.
- Process the flour, sugar, cinnamon, and salt in a food processor fitted with a steel blade just to combine.
- Add the butter and process, using repeated pulses, until the mixture resembles course meal.
- Press the crumb mixture evenly over the apples, making sure the edges are well sealed.
- Bake until the top is golden, and the apples are tender, about 1 hour. Serve warm (with ice cream).

*Serves 6

**I often double the recipe

Blueberry Muffins
Jennifer Occhipinti & Rachel Samlan

1 1/2 cups all-purpose flour
3/4 cup white sugar
1/2 teaspoon salt
2 teaspoons baking powder
1/3 cup vegetable oil
1 egg
1/3 cup milk
1 cup fresh blueberries
1/2 cup white sugar
1/3 cup all-purpose flour
1/4 cup butter cubed
1 1/2 teaspoons ground cinnamon

Directions

Preheat oven to 400 degrees F (200 degrees C). Grease muffin cups or line with muffin liners. Combine 1 1/2 cups flour, 3/4 cup sugar, salt and baking powder. Place vegetable oil into a 1 cup measuring cup; add the egg and enough milk to fill the cup. Mix this with flour mixture. Fold in blueberries. Fill muffin cups right to the top, and sprinkle with crumb topping mixture. To Make Crumb Topping: Mix together 1/2 cup sugar, 1/3 cup flour, 1/4 cup butter, and 1 1/2 teaspoons cinnamon. Mix with fork, and sprinkle over muffins before baking. Bake for 20 to 25 minutes in the preheated oven, or until done.

Asher's Winning Carrot Cake
Asher Solomon

2 ½ cups flour
2 cups carrots, grated (about 6 medium carrots)
1 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon ground cinnamon
½ teaspoon ground allspice
1 teaspoon ground nutmeg
1 teaspoon salt
1 ½ cups sugar
¼ cup brown sugar
3 extra large eggs
6 ounces plain greek yogurt
6 ounces vegetable oil

Cream Cheese Frosting

16 ounces cream cheese (2 8oz packages)
1 stick butter
2 teaspoons vanilla extract
4 cups powdered sugar

Preheat the oven to 350 degrees F. Butter and flour two 8-inch cake pans. Line the bottom with parchment paper and set aside. Grate the carrots on a medium grate and set aside. Sift the flour, baking powder, baking soda, spices and salt and mix with the carrots to coat. Mix together sugar, brown sugar, eggs, yogurt, and oil. Pour this mixture into the carrot mixture and stir until just combined. Pour batter evenly into prepared cake pans and bake on the middle rack of the oven for 45 - 55 minutes, or until a toothpick inserted in the center of the cakes comes out clean. Allow to cool for 10 minutes in the pans, then remove and cool completely before frosting.
Cream Cheese Frosting

Allow cream cheese and butter to come to room temperature. Using a hand mixer, combine the cream cheese and butter until just mixed. Add vanilla and mix until combined. Add the powdered sugar in four batches and beat until smooth, being careful not to whip the frosting.

SOURCE: The Best Carrot Recipes: <https://food52.com/contests/222-your-best-carrot-recipe>

Hersey Bar Cake
Lynn Miller

Preheat oven to 350 degrees

½ pound of pitted chopped dates

1 cup of boiling water

1 teaspoon of baking soda

Combine these ingredients and let sit 15 minutes

1 stick of butter

1 cup of sugar

2 eggs

1 teaspoon of vanilla

1 ¾ cups of regular flour

1 tablespoon of cocoa

Cream the butter and sugar. Add the eggs and vanilla. Sift the flour with the cocoa. Add the date mixture and flour alternately. Put in an oblong greased pan 9 X 12 or 10 X 10. Break Hershey Bars over the cake top.

Bake in oven for 30 minutes!! Enjoy!!!

Mandel Bread

Nancy Soren & Neal Katz

- ¾ cup vegetable oil
- 1 cup sugar
- 3 eggs
- 1 tsp pure vanilla extract
- zest of 1 small orange
- 3 cups all-purpose flour
- 1 tsp baking powder
- 1/2 tsp salt
- 1 cup semi-sweet chocolate chips (you can sub chopped nuts, dried fruits, etc.)
- Ground cinnamon and granulated sugar for dusting

You will also need

- Electric hand or stand mixer, mixing bowl, plastic wrap, cookie sheets

Servings: 35-40 mandel bread pieces

- Mix together oil and sugar until combined, then add eggs one at a time. After the eggs are combined, add vanilla and orange zest.
- Sift together all the dry ingredients and add them slowly to the sugar/egg mixture.
- Once the dough is smooth and sticky, pour the chocolate chips in and mix.
- Cover the dough with plastic wrap and place it in the refrigerator for a few hours (at least 2) or overnight.
- Lightly oil your hands and form 4 long rows with the dough onto an ungreased cookie sheet (I line the cookie sheet with parchment paper for easy cleanup). Each strip of dough should be 3-4 inches wide. They will spread out a lot during cooking, so make sure you leave enough space between the rows.

- Bake at 350 for 25 minutes. While mandel bread is baking, in a flat shallow dish, combine ¾ cup of sugar with enough cinnamon to turn the mixture light brown. It's best to eyeball this – it shouldn't be too brown or too white.
- Take the mandel bread out and turn the oven down to 250 degrees F. Slice the mandel bread into biscotti sized pieces.
- Roll each cookie into the cinnamon sugar mixture. Put the pieces back on the cookie sheet on their sides.
- Bake for another 15 minutes until they've achieved the texture you desire. The longer they stay in the oven, the crisper they will be. If the slices are big or wide, you might need longer than 15 minutes. Keep an eye on it and don't over-bake, as this cookie tends to dry out quickly. Store in an airtight container.

Helga's Swabian Pretzels (called Bretzels in Germany)
Leah Sosewitz & Helga Gruenbauer

The original metric recipe has been altered by Helga's additions so please excuse the mixed measurements!

500 grams of flour mix unbleached white and white pastry flour
300 g. Ice cold water
30 g. Butter salted
12 g. Salt
2 tsp. Dry yeast
1 T. Sugar

20 grams 4% food grade lye
500 mg water

Mix all ingredients in a mixer with a dough hook until firm.

Let dough sit for 10 minutes.

For pretzel bites, make long rolls and cut pieces about 1" wide.

Let sit for 30 minutes on a baking sheet and an additional 30 minutes, refrigerated.

Then, prepare 500 mg. of 4% food grade lye (you'll need to consult Helga on this step, or watch a YouTube video, you can buy the lye on the internet), by mixing 20 grams of lye to 500 mg of water.

Preheat the oven to 480 degrees F.

Take cold pretzel nuggets from the refrigerator and dip them individually into the lye bath for about 5 seconds each and place them on a parchment lined baking sheet.

Add salt, reduce oven temp to 390 degrees F and bake immediately for 10 minutes.

Once out of the oven let them cool on a wire rack and enjoy!

Gluten-Free Pumpkin Pie Karen Jackson

Crust:

1 1/4 cups King Arthur Gluten-Free Multi-Purpose Flour
1 tablespoon sugar
1/2 teaspoon xanthan gum
1/2 teaspoon salt
6 tablespoons cold butter
1 large egg
2 teaspoons lemon juice or vinegar

Filling:

1 (15 oz.) can pumpkin
1 (14 oz.) can Eagle Brand Sweetened Condensed Milk
2 eggs
1 t. ground cinnamon
1/2 t. each of ground ginger, nutmeg, and salt

- 1) Lightly grease a 9" pie pan.
- 2) Prepare crust: Whisk together the flour or flour blend, sugar, xanthan gum, and salt.
- 3) Cut the cold butter into pats, then work the pats into the flour mixture till it's crumbly, with some larger, pea-sized chunks of butter remaining.
- 4) Whisk the one egg and vinegar or lemon juice together till very foamy. Mix into the dry ingredients. Stir until the mixture holds together, adding 1 to 3 additional tablespoons cold water if necessary.
- 5) Shape into a ball and chill for an hour, or up to overnight.
- 6) Allow the dough to rest at room temperature for 10 to 15 minutes before rolling.
- 7) Roll out on a piece of plastic wrap, on a silicone rolling mat, or in a pie bag that's been heavily sprinkled with gluten-free flour or flour blend. Invert the crust into the prepared pie pan.
- 8) Pre-heat oven to 425 degrees.
- 9) Prepare filling: Whisk pumpkin, Sweetened Condensed Milk, eggs, spices, and salt in a medium bowl until smooth and pour into crust.
- 10) Bake pie for 15 minutes. *Note: The egg yolk makes this crust vulnerable to burned edges, so always shield the edges of the crust, with aluminum foil or a pie shield, to protect them while baking.
- 11) Reduce oven temperature to 350 degrees and continue baking 35-40 minutes or until knife inserted 1 inch from crust comes out clean.
- 12) Let cool. Garnish as desired. Store leftovers in refrigerator.

S'mores Dip

Ariana Aristodemo

For graham cracker crust:

- 2 cups graham cracker crumbs
- 1/4 cup granulated sugar
- 1/2 teaspoon salt
- 1/2 cup butter melted

For chocolate fudge:

3 cups semisweet chocolate chips
1 14-ounce can sweetened condensed milk
1/2 teaspoons vanilla extract

For marshmallow topping:

2 cups marshmallow fluff
2 cups mini marshmallows

Directions

- Preheat oven to 350°F.
- Make the graham cracker crust layer: In a large bowl, mix together the graham cracker crumbs, sugar, salt, and melted butter. Transfer to a quarter-sheet pan, spread out the crumbs in an even layer, and press into the pan firmly to create a crust. Bake for 10 minutes or until the top is golden brown.
- Make the chocolate fudge layer: In a double boiler, melt chocolate chips until smooth. Whisk in the condensed milk and vanilla extract. Pour the fudge into the prepared crust, tilting the pan to distribute it into an even layer. Freeze bars for at least an hour to harden.
- Make the marshmallow layer: Evenly spread marshmallow fluff on top of the chocolate layer, and then sprinkle with mini marshmallows. Use a kitchen torch to toast the marshmallows until golden brown. Alternatively, use your oven's broiler setting to toast the marshmallows for a few minutes. (Make sure to keep a close eye on the marshmallows as they'll go from toasted to burnt quickly.)
- Freeze bars for a few minutes to set the marshmallow layer, and then cut into squares. Serve cold and return any leftovers to the fridge to keep the bars' shape intact.

Sugar Cookies

Marcia Cottle

4 cups flour
2 tsp baking powder
1/4 tsp soda
1/2 tsp salt
1/2 lb. softened butter or margarine
2 cups sugar
2 eggs
2 tsp vanilla
1/4 cup milk

Rolled Cookies:

Sift together, flour baking powder, soda and salt.

In large mixer bowl combine butter, sugar, eggs and vanilla. Cream for 2 min. Add milk, then flour mixture gradually until blended.

Refrigerate dough until easy to handle.

Set oven at 375*.

Roll dough on lightly floured surface. Cut with floured cutter. Lift with broad spatula onto greased cookie sheet. Brush with milk and sprinkle with colored sugar. Also good with cinnamon sugar.

Bake around 12 min. Cool on rack.

Also bake some without sugar. When cool you can frost and decorate. Just add a little bit of milk to confectioners' sugar and stir. Can also add food coloring.
I have also found that they are quite good just plain.