



Kol Hadash

HUMANISTIC  CONGREGATION

A Taste of Kol Hadash

*Recipes Shared on
Sunday, March 3, 2024*

Chocolate Bark Recipe

Rick Bolnick

Ingredients:

- 16 oz Milk Chocolate Bark
- 8 oz White Chocolate Bark
- 10 oz bag of Potato Chips crushed
- 10 oz bag of Pretzels crushed
- 8 oz of Chocolate Covered Raisins

Directions:

1. Cover a sheet pan with parchment paper or foil.
2. In the sheet pan, spread pretzels, potato chips and chocolate covered raisins.
3. Melt the milk chocolate bark in a microwave.
4. Pour over the pretzels, potato chips and chocolate covered raisins.
5. Then melt the white chocolate bark in a microwave.
6. Drop the melted white chocolate bark in a pattern on top. Use a knife to swirl it on top.
7. Refrigerate for 1 hour and then break into pieces.

French Onion Brisket

Jennifer Kranitz

Ingredients:

- 1 (5 to 6 pound) beef brisket, fat cap intact
- Kosher salt and freshly ground black pepper
- 3 tablespoons vegetable oil
- 5 large sweet onions, thinly sliced
- 12 garlic cloves, smashed and peeled
- 1 cup Calvados or sherry
- 3 cups chicken stock
- 6 sprigs thyme
- 4 sprigs sage

Directions:

1. Preheat oven to 325F
2. Season each side of the brisket with 2 heavy pinches each of salt and pepper. In a large Dutch oven, heat the oil over medium-high heat. Sear the brisket, turning it as needed, until golden brown, 15 to 20 minutes. Transfer the brisket to a platter.
3. Reduce the heat to medium, then add the onions and garlic to the pot. Cook, stirring often, until softened and caramelized, 20 to 25 minutes. Add the Calvados, then stir continuously with a wooden spoon for 1 minute to scrape up any browned bits on the bottom of the pot.
4. Stir in the stock and 2 heavy pinches each of salt and pepper, then return the brisket to pot. Tie together the thyme and sage sprigs with a small piece of butcher's twine (tying is optional but makes it much easier to remove the herbs after cooking) and nestle the herb bundle in the pot. Bring to a simmer, then cover the pot and transfer it to the oven. Cook for 3 hours to 3 hours 30 minutes, until very tender when pierced with a fork, Remove from the oven and let cool completely, then refrigerate overnight.
5. The next day, skim off and discard any fat, if desired, and discard the herbs, Transfer the brisket to a cutting board and cut it across the grain (perpendicular to the fibers you'll see running through the brisket) into 1/4-inch-thick slices. Return the meat to the sauce and heat over medium heat until warmed through. Taste and adjust the seasoning with salt and pepper, then serve.

Halvah

Chad Solomon

Ingredients

- 1½ cups tahini
- 1 tsp. kosher salt
- 1½ cups sugar
- ½ cup water

Directions

1. Pour the tahini into a medium-sized bowl and mix in the salt.
2. Line a small loaf pan with parchment paper and spray lightly with oil spray.
3. Place the sugar and water in a small saucepan. Cook to 250°F (using a candy thermometer).
4. When the sugar comes to temperature, remove it and immediately pour into the tahini. Mix vigorously with a spoon until the sugar syrup is incorporated, and the mixture starts to pull away from the sides of the bowl (shouldn't take more than a minute).
5. Quickly pour the mixture into the loaf pan and sprinkle some coarse sea salt over the top (optional). Once cool, pour melted chocolate over the halva (optional)
6. Let halva fully cool before cutting (may take a couple of hours). Store in an airtight container (or zip-top bag) at room temperature-best texture is after the halva 'ages' 24+hours.

Instant Pot Macaroni & Cheese

Cooper Solomon

Ingredients

- 1lb (16oz) elbow macaroni
- 4 cups water
- 8oz extra sharp cheddar cheese
- 4 oz gouda cheese
- 2 tablespoons butter
- 12oz can evaporated milk
- 1 teaspoon ground mustard
- 1 teaspoon salt
- 1 teaspoon Frank's Red Hot Sauce

Instructions

1. Add water and salt to Instant Pot. Add the macaroni and stir well so it's all submerged in the water. Secure lid and use manual (pressure cook) for 4 minutes with vent sealed.
2. When cooking time is up, press cancel, remove lid and use a spatula with mix the macaroni and stir in the butter, evaporated milk, ground mustard and hot sauce.
3. Press the sauté button and then slowly add the cheese, a handful at a time and continue to mix it in until melted. This should take a couple of minutes.
4. Once all the cheese is melted, press cancel to stop the sauté mode and you're ready to enjoy!

Fruit Pizza

Abbie Kopelman

Ingredients

Crust:

- 3/4 cup of butter
- 1 1/2 cup flour
- 1/2 cup confectioner's sugar

Spread:

- 8oz lite cream cheese
- 1/2 cup sugar

Topping

- Fruit (strawberries, kiwi, grapes, blueberries, blackberries, raspberries, bananas, etc.)

Directions:

1. Mix the crust ingredients until they are crumbly and put the dough in a pizza pan.
2. Bake for 15 minutes at 350F
3. Let crust cool
4. Mix the spread ingredients and spread it on the crust when it is cool.
5. Place the chosen fruit on top in any kind of design that you like.

Gluten-Free Pumpkin Pie

Karen Jackson

Ingredients

Crust:

- 1 1/4 cups King Arthur Gluten-Free All-Purpose Flour or other GF flour/flour blend w/out xanthan gum*
- 1 tablespoon sugar
- 1/2 teaspoon xanthan gum* (omit if your GF flour already includes 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

Directions

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 dough into a ball, wrap in plastic wrap, and chill while you prepare the filling.
6. Pre-heat oven to 425 degrees.
7. Prepare filling: Whisk pumpkin, Sweetened Condensed Milk, eggs, spices, and salt in a medium bowl until smooth and set aside.
8. Remove dough from refrigerator and unwrap. Roll out dough on a piece of plastic wrap or on a silicone rolling mat that has been heavily sprinkled with gluten-free flour or flour blend. Invert the crust into the prepared pie pan. Trim off any excess dough.
9. Pour filling into crust. 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 it while baking.
10. Reduce oven temperature to 350 degrees and continue baking 35-40 minutes or until knife inserted 1 inch from crust comes out clean.
11. Let cool. Store leftovers in refrigerator.

Salted Chocolate Caramel Matzah Crunch

Ilana Shaffer

Ingredients

- 4-6 unsalted matzohs
- 1 cup (2 sticks) unsalted butter
- 1 cup firmly packed brown sugar (light or dark)
- 3/4 cup semi-sweet chocolate chips
- Flaked sea salt (Maldon)

Directions

1. Preheat the oven to 375°F. Line a large (or two smaller) cookie sheet completely with foil. Then cover the bottom of the sheet with baking parchment — on top of the foil. This is very important since the mixture becomes sticky during baking.
2. Line the bottom of the cookie sheet evenly with the matzohs, cutting extra pieces, as required, to fit any spaces.
3. In a 3-quart, heavy-bottomed saucepan, combine the butter and the brown sugar. Cook over medium heat, stirring constantly, until the mixture comes to a boil (about 2 to 4 minutes). Boil for 3 minutes, stirring constantly. Remove from the heat and pour over the matzoh, covering completely. Spread with a silicone spatula or wooden spoon.
4. Place the baking sheet in the oven and immediately reduce the heat to 350°. Bake for 10-15 minutes, checking every few minutes to make sure the mixture is not burning (if it seems to be browning too quickly, remove the pan from the oven, lower the heat to 325°, and replace the pan).
5. When the caramel is deep golden brown and bubbling, remove from the oven and sprinkle immediately with the chocolate chips. Let stand for 3 minutes, then spread the melted chocolate evenly over the matzoh. Sprinkle it with flaked sea salt. Chill the pan in the refrigerator or freezer until set. Break into small squares or odd shapes. Do not store in an airtight container/bag as it will soften.

Variations Our favorite variation is Truffle Chocolate Caramel Matzah Crunch – after spreading chocolate, sprinkle with truffle-flavored salt Omit the chocolate for Caramel Matzah Crunch. Add chopped nuts (peanuts, almonds, pecans, sesame seeds, etc). Nuts can be added with or without the chocolate layer. From Marcy Goldman's A Treasury of Jewish Holiday Baking

Chalom Family Mujaddrah

AJ & Rabbi Adam

(also appears in “Aromas of Aleppo: The Legendary Cuisine of Syrian Jews” by Poopa Dweck)

Ingredients

- • 1/2 cup brown lentils
- • 2 cups thinly sliced onions (3-4 onions)
- • 1/2 cup vegetable oil
- • 1 cup long-grain white (or brown) rice
- • 1 teaspoon kosher salt
- • 3 tablespoons butter

Directions

1. Combine lentils with 1 cup water in large saucepan over medium heat. Bring to boil. Reduce heat and simmer uncovered for 10-15 minutes or until lentils are al dente, or slightly firm.
2. Meanwhile, in large skillet, sauté onions in vegetable oil over medium heat until caramelized.
3. When lentils are al dente, drain liquid into measuring cup and add enough water to bring total amount of liquid to 1 1/2 cups. Return to saucepan and add rice, salt, and 1/3 of the onions. Bring to boil over high heat, then reduce heat to low, cover, and simmer for 30 minutes.
4. Add butter to rice and continue simmering for 10 more minutes. Before serving, top mujaddhra with remaining fried onions and their cooking oil.
5. Serve with laban (plain yogurt) on the side to add to taste.

Fried Rice

Meida & Ben Tolksky

Ingredients

- Rice
- Eggs
- Corn
- Pork Sausage (or meat of your choice)

Directions

Fry in a pan with olive oil

Bobey Anna's Sweet and Sour Meatballs

Janet Century

Ingredients

Sauce

- 2 tbl vegetable oil
- 1 onion chopped fine
- 2 cans (14.5 oz) tomato sauce
- 1 tsp sour salt
- 1/2 cup brown sugar
- Salt, pepper to taste

Meatballs

- 2 lbs ground chuck
- 1.5 eggs
- 1/2 cup breadcrumbs
- 1 onion chopped fine
- 2 tsp salt
- 1/2 tsp pepper

Directions

1. In a large stovetop casserole or Dutch oven, heat the oil and sauté the minced onion over medium heat until tender and golden, 8-10 minutes.
2. Reserve 1/2 cup tomato sauce for the meatballs and add remaining sauce to the onions. Rinse both cans with 1/2 cup of water and add liquid to the pan.
3. Stir in sour salt and brown sugar. Bring to a simmer uncovered over medium heat. remove from heat and set aside.
4. To make the meatballs, put the ground meat in a large bowl and push off to one side. Put the egg (1-1.5 works well for 2 lbs. of meat), breadcrumbs, minced onion, reserved tomato sauce, salt and pepper on the other side. Incorporate the meat into the breadcrumb mixture. I mix with my hands; you could use a fork.
5. Bring the sauce back to a gentle simmer over medium heat. Form 1" (maximum) meatballs and drop each gently into the sauce. By the time the pot seems full, the first meatballs will be cooked enough to move around gently to fit in more meatballs. It's ok if some are not covered by sauce at first.
6. Cover and simmer slowly for 30 minutes, gently rotating and pushing the meatballs around after about 15 minutes. Eventually the sauce will increase, and the meatballs will shrink enough for them all to be covered.
7. Let the meatballs cool overnight in the pot. Skim off layer of fat and reheat. Add more sour salt and brown sugar to taste - I've added quite a lot. The meatballs should be very tender and some crumbly, so the sauce is meaty too.

Brookies (Chocolate Chip Cookie + Brownie Bars)

Renee Levine

Ingredients

Brownie Layer

- ¾ cup salted butter, melted
- 1 ½ cups granulated sugar
- 3 extra large eggs
- 2 tsp pure vanilla extract
- 2/3 cup unsweetened cocoa powder
- 1 cup AP flour
- ½ tsp sea salt
- ½ tsp baking powder

Cookie Layer

- ¾ cup salted butter, room temp
- ½ cup granulated sugar
- ½ cup dark brown sugar
- 1 extra large egg
- 1 tsp pure vanilla extract
- ½ tsp baking powder
- ½ tsp sea salt
- 1 ¼ cups AP flour
- 1 cup semi-sweet chocolate chips

Note: you can use 2 cups of the semi-sweet if you like or a combo of semi and dark too!

Directions

- Preheat the oven to 350F
- Spray a 9x13 pan with nonstick cooking spray or line with parchment paper for easy removal.

For the Brownie Layer:

- Stir sugar, eggs, and vanilla into the melted butter. Stir in the cocoa, flour, salt, and baking powder by hand. Just until combined, don't over mix.
- Pour the brownie batter evenly onto the bottom of the 9x13 pan.

For the Cookie Layer:

- Beat the sugars, butter, and vanilla together until creamy with a hand mixer. Add in the egg and mix again until incorporated.
- Then stir in by hand the baking powder, salt and flour. Do not over mix. Slowly fold in the chocolate chips.
- Drop spoonfuls of the cookie dough on top of the brownie batter. Spread as evenly as you can but it won't cover the top completely.
- Bake for 25-28 minutes until a toothpick inserted into the center comes out clean and the cookie dough on top is golden brown.
- Allow to cool completely, then cut and enjoy!

Mashed Honey-Roasted Sweet Potatoes

Beth Deiter

Prepare this dish up to a day ahead, and store, covered in the refrigerator. To reheat, bake at 350, covered, for 45 minutes.

Ingredients

- 6lbs sweet potatoes, peeled and cut into 1 inch slices
- 5 Tbsp honey
- 4 Tbsp unsalted butter
- $\frac{3}{4}$ tsp salt

Directions

1. Preheat oven to 375.
2. Place potatoes in a single layer on 2 large baking sheets coated with cooking spray. Bake at 375 for 40 minutes. (Flip them halfway through baking).
3. Place the potatoes honey, butter, and salt in a large bowl, and beat with a mixer at medium speed until it's the consistency you prefer. Drizzle with 1 Tbsp honey if desired.