

Vegetable Tzimmes

Recipe By Lynn Kirsche Shapiro



Cooking and Prep:  2
h 55 m

Serves:  20

No Allergens

Preference: Parve

Difficulty: Easy

Occasion: Passover, Rosh
Hashanah, Sukkot

Diet: Vegetarian, Gluten Free,
Pescetarian

Source: Food, Family and
Tradition: Hungarian Kosher
Family Recipes and
Remembrances

Cuisines: Ashkenazi

Tzimmes is a traditional side dish of carrots, sweet potatoes and dried fruits served on Rosh Hashanah (for a sweet New Year), Sukkot, and Pesach. Prunes are essential to the dish and my father loved prunes, which reminded him of home. The longer tzimmes is baked and stirred, the deeper and richer the flavors. Tzimmes is sometimes served on Shabbat; however, it's a special dish most often reserved for the holidays. When we say "Don't make a tzimmes," it means "don't make a big deal out of it." My father added short ribs to tzimmes; however, many people today prefer the vegetarian version which follows.

Ingredients (7)

Main ingredients

2 cups pineapple juice

3 pounds carrots, cut into 1/2-inch slices

- 3 pounds peeled sweet potatoes, cut into 1-inch chunks
 - 2 cups mixed dried pitted prunes and apricots
 - 1 cup sugar
 - 1/4 cup Gefen Honey
 - 1 teaspoon cinnamon
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Start Cooking

Prepare the Tzimmes

1. In a six-quart Dutch oven place pineapple juice and carrots and add water just to cover. Bring to a boil over medium heat. Decrease heat to low, cover, and simmer until carrots are tender, about 30 to 45 minutes.
2. Meanwhile, preheat oven to 350 degrees Fahrenheit. Add remaining ingredients to Dutch oven and mix well. Uncover and bake for at least two hours, stirring to mix every 15 to 20 minutes.

Tip:

Serve as a side with brisket or poultry.

Credit

Lynn Kirsch Shapiro, <http://thecherrypress.com/>