

Sweet 'n' Sour Tongue

Recipe By *Dining In*



Cooking and Prep: 
2.5 h

Serves:  12

No Allergens

Preference: Meat

Difficulty: Easy

Occasion: Purim, Rosh

Hashanah, Sukkot, Passover

Diet: Gluten Free

Source: Dining In

Cuisines: Ashkenazi

This festive sweet and sour pickled tongue is perfect for any holiday and is also kosher for Passover.

Check out our complete collection of [Rosh Hashanah recipes](#) for mains, sides, soups, desserts, and more inspiration for the holiday.

Ingredients (7)

Tongue

3 and 1/2 pounds pickled tongue

Sauce

1 onion, chopped

15 ounces [Tuscanini Tomato Sauce](#)

- 1/4 cup lemon juice
 - 1/3 cup brown sugar
 - handful of raisins
 - 5 to 6 dried apricots, chopped
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Start Cooking

Prepare the Tongue

1. Place tongue in large pot (six or eight quarts) and cover with water. Boil, covered, for 10 minutes; then, spill off all water.
2. Wash meat and pot well. Return tongue to pot, cover with cold water, and boil 1 hour. Remove from water and set aside for 10 minutes or until cool.

Tip:

Freezes well in sauce (below).

Prepare the Sauce

1. Sauté onion in oil until soft and translucent.
2. Add the rest of the sauce ingredients. Bring to a boil and then lower flame.
3. Slice tongue, add to sauce, and simmer 25 minutes.

Credits

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