

familytable

TISHREI 5786

TASTES OF
Tishrei



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from my table / chanie nayman

E

arlier this summer, my husband and I grabbed a rare quiet day to go out for lunch. As we sat down, we noticed how every other table seemed to be filled with people we knew, all trying to grab a moment for themselves.

When you go out to eat in your own neighborhood, you'll always meet someone you know, especially if you live in a smaller town, but that day was extra busy. It was like we were all in on the same joke, trying not to notice each other, yet inevitably we'd catch each other's eyes and exchange a small smile. I couldn't help thinking how comical it was that everyone was striving to be inconspicuous while simultaneously aware of being watched.

While we sat, my husband mentioned one of his favorite analogies: You have two guys who enter shul at 10 a.m. on a Shabbos morning. One just walked three miles from the hospital where his wife gave birth the night before; he walks right up to the front, beaming with pride that he made it to Shacharis. The other guy, who has no such excuse, slips in quietly, trying not to draw attention to himself. Two people can do the same thing, yet one of them is sheepish, while the other is full of pride. It all depends on the justification. If a person can justify his actions, he feels no shame. Often, people do things that might make them feel uncomfortable, and to avoid the discomfort that naturally comes along with behavior that's beneath our standards, they tend to justify it, sometimes even making it come across as optimal — like the first guy who made coming to shul late the best-case scenario, his confidence riding on his legitimacy for being late. When it comes to other people (and ourselves!), we all try to project how we want to be noticed.

Hashem, on the other hand, is all-knowing, and we are keenly aware of that. We can't project an image of ourselves to Him; He knows the truth. Someone once offered me a great mindset switch on this concept that fits in well with Rosh Hashanah. Instead of thinking of Hashem's judgment as punitive, we should imagine it more as a coaching process. Our Coach, with His watchful eye, so to speak, is giving us a grand evaluation, full of encouragement and redirection, which gives us the impetus to strive for authentic greatness.

As we prepare for Yom Tov, we're each in our own kitchens, crafting meals that reflect the beauty and significance of these days. Whether our kitchens are expansive or tiny, the smell of fresh challah is the same, and the end result is a testament to our dedication. We're all in this together; collectively, we're creating an atmosphere that honors the gravity and holiness of the Yamim Tovim of Tishrei.

This special supplement is a culmination of ideas and a labor of love. The recipes are approachable yet festive, developed by an all-star lineup of your favorite contributors. They connect all of us through the prep and recipes we collectively choose to make. Through the shared experiences and recipes that fill these pages, we're transforming an individual pursuit into a collective one, bridging the gaps between our kitchens and sending our heartfelt tefillos up together.

Wishing you a *kesivah v'chasimah tovah*,

Chanie

CHANIE NAYMAN

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side of SALMON SUPREME

BRYNIE GREISMAN

Using ingredients you have on hand, you can create this platter masterpiece. I first tasted a version of this at my daughter-in-law Avigail's house on Pesach. She'd seen it at a simchah and decided to recreate it. Below is my take on the idea. I love that it's served community-style and everyone takes the portion they want.

SERVES 7-8

- 12-lb (910-g) side of salmon, with skin
- 2 Tbsp teriyaki sauce
- 2 Tbsp sweet chili sauce
- 1 Tbsp Haddar Dijon Mustard
- 1 Tbsp natural maple syrup
- 1 Tbsp olive oil
- 2 cubes frozen cilantro
- 2 cubes frozen parsley
- 1 tsp garlic powder
- $\frac{1}{2}$ tsp paprika
- salt and pepper, to taste
- fresh or dried chopped parsley or cilantro, for garnish (optional)



1. Preheat oven to 400°F (200°C).
2. Lightly score the salmon diagonally about $\frac{1}{2}$ -inch (1-cm) deep. (This is easier done when the salmon is semi-frozen.) This helps the sauce seep in and enhances the overall flavor.
3. Place the salmon, skin side down, on a baking sheet.
4. Combine remaining ingredients in a bowl. Place it in the microwave for 30 seconds. Whisk the sauce, then microwave for another 30 seconds and mix again.
5. Brush sauce all over the salmon, getting into all the crevices. Leave some sauce in the bowl.
6. Bake the salmon for 15 minutes. Remove from the oven and brush the remaining sauce over it.
7. Return to the oven for 5-10 minutes. When done, broil for 2 minutes to give it a gorgeous, crispy, mahogany hue. Remove from oven. Tent the salmon with a piece of parchment paper while cooling to keep the moisture in.
8. Sprinkle parsley or cilantro over the salmon before serving, if desired.

TIP

This salmon tastes delicious at room temperature. Remove from the fridge 30 minutes before serving.

Shiloh
Chenin Blanc



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SALMON with kataifi crunch

ESTEE KAFRA

I made this multiple times, and it's simple, with an easy, impressive presentation. Generous dinner-size salmon slices cut in the middle in the width gives you squares, and I always like this shape for plating. I've also made this recipe with a side of salmon.

SERVES 10

- 5 large dinner-size salmon fillets cut in half in the width, or a side of artic char or a small side of salmon
- ½ cup Gefen Mayo
- 3 scallions
- 2 cubes frozen garlic
- ½ tsp salt
- olive oil, for smearing (I use Zeta lemon-flavored oil)
- ½ 16-oz (450-g) pkg kataifi dough, defrosted
- 1-2 tsp oil
- 3 ripe but not too soft avocados, sliced thinly



1. Place the mayonnaise, scallions, garlic, and salt in a food processor and blend. Set aside.
2. Preheat oven to 375°F (190°C). Line a baking sheet with parchment paper.
3. Place the salmon on the prepared baking sheet and smear a very small amount of olive oil over it. Bake for 12 minutes.
4. Remove from oven and cool.
5. Meanwhile, gently pull apart the kataifi strands and mix them with oil. Spread out the kataifi on a baking sheet and bake for 10 minutes.
6. Spread the scallion-mayo dip over the salmon. Place the avocado slices on top in even lines. Top with baked kataifi before serving.



NOTE

To save time, you can use a creamy garlic or ranch dressing instead of making your own. You can also buy baked kataifi instead of baking it yourself.



steak SUSHI ROLLS

BRYNIE GREISMAN

A magnificent, elegant appetizer with incredible flavor in every bite. Each component is seasoned separately, and together they create a symphony of flavors that's irresistible.

SERVES 10-12

STEAK

- 1 Tbsp avocado oil
- 1 lb (500 g) thin strips steak (I use minute steak)
- salt and pepper, to taste

RICE

- 1 cup round short-grain rice
- 1½ cups boiling water
- 2 Tbsp avocado oil
- 1 tsp salt
- 1 tsp apple cider vinegar
- 2 pinches light brown sugar

GRILLED VEGGIES

- 1 zucchini, peeled
- 1 sweet potato, peeled
- 1 red pepper
- 1 onion
- salt, to taste

SAUCE

- 3 Tbsp Heaven & Earth Silan
- 2 Tbsp + ¼ tsp soy sauce
- ½ tsp lemon juice
- ½ cubes frozen garlic
- ¼ tsp sesame oil (optional, but recommended)
- ½ tsp grated fresh ginger



GARNISHES (OPTIONAL)

- sliced or curled scallions
- sesame seeds

1. To prepare the steak, heat avocado oil in a large, nonstick frying pan. Season the steak strips with salt and pepper. Place them in the pan and sauté for 1-2 minutes per side. Set aside.
2. To prepare the rice, preheat oven to 375°F (190°C).
3. Combine rice, water, oil, and salt in a Pyrex dish and mix. Cover well and bake for 25 minutes.
4. Leave covered for 5-10 minutes. Open and add the vinegar and sugar. Mix well. Set aside.
5. To prepare the grilled veggies, raise the oven temperature to 400°F (200°C). Line a baking sheet with parchment paper.
6. Cut each vegetable into spears or wedges. Place them on the prepared baking sheet. Spray the vegetables with cooking spray, sprinkle with salt, and bake for 20 minutes, or until ready.
7. To prepare the sauce, place all ingredients in a small pot and bring to a gentle boil. Lower the heat and simmer for 3 minutes, stirring occasionally, until thickened somewhat.
8. To assemble, preheat oven to 375°F (190°C). Line two six-cup muffin pans with circles of parchment paper. Spray the parchment paper and the sides of each cup with cooking spray.
9. Place a very small piece of steak on the parchment paper. Take a thin piece of steak and press it around the circumference of the pan, forming a ring. Add 1 full Tbsp rice to the pan, pressing it down slightly.
10. Top with a piece of pepper and onion and a cut piece of zucchini and sweet potato. Drizzle 1 tsp sauce over the roll. Repeat to fill all muffin cups. Slide it into the oven and bake for 12 minutes, or until the sauce is caramelized.
11. Cool completely before removing from the pan. Preferably refrigerate first so they're more solidified. Drizzle leftover sauce on the plate when serving. Garnish with scallions and sesame seeds, if desired.
12. These steak rolls can be frozen. It's best to freeze them in the muffin pans and reheat them on top of another tray on a hot plate so they don't dry out.



Carmel Signature 4
Vats Mediterranean



NOTE

The grilled veggies and sauce can be made a few days in advance. The rice can be made the day before. You will have some leftover rice and vegetables.

TIP

You can sub rice vinegar for the apple cider vinegar, if desired, but don't omit the vinegar or sugar. They bring out the rice's natural taste without overpowering it. The vinegar also helps firm up the rice and prevents clumping so it's easier to handle.

better-than-takeout BEEF SATAY

MENACHEM GOODMAN

You can't really go wrong with beef on a stick. Add a glaze after it's grilled, and you just elevated this dish to a whole new level. This is a recipe I was saving for the cookbook I dream of writing one day, but I couldn't gate-keep it anymore. Make sure you double the recipe because I bet the serving plate will make its way around the table more than once.

SERVES 10

- 1 cup canned pineapple juice
- $\frac{1}{2}$ cup soy sauce
- $\frac{1}{4}$ cup oil
- $\frac{1}{4}$ cup vinegar
- $\frac{1}{4}$ cup light brown sugar
- 2 Tbsp honey
- 4 cubes Gefen
Crushed Garlic
- 1 cube frozen ginger
(optional)
- 3–4 lb (1.36–1.8 kg)
sandwich steak or thinly
sliced boneless ribeye, cut
into 20 pieces
- 2 Tbsp cornstarch dissolved
in 2 Tbsp cold water

NOTE

If using low-sodium soy sauce,
add 2 tsp kosher salt.

1. Place the pineapple juice, soy sauce, oil, vinegar, brown sugar, honey, garlic, and ginger, if using, in a gallon ziplock bag. Close the bag and shake until well combined. Add the meat and shake again. Place on the counter to marinate for 1 hour.
2. Preheat a grill pan over high heat. Remove the meat from the bag, reserving the marinade. Spray the grill pan with a liberal amount of cooking spray and grill the meat for 3 minutes per side. Do not overcrowd the pan. Set aside.
3. To make the glaze, pour the reserved marinade into a small saucepan over medium heat and bring to a boil. Lower the heat to a simmer and add the cornstarch mixture. Mix well. Cook for another 2–3 minutes to allow the mixture to thicken.
4. Preheat oven to 350°F (175°C).
5. Once the meat is slightly cooled, skewer each piece on an individual stick. Using a spoon or a pastry brush, brush both sides of each piece of meat with the glaze. Place the skewers on a baking sheet and bake for 10 minutes.
6. Store in a 9x13-inch (23x33-cm) pan by piling up the meat, each one facing the opposite direction.
7. If making in advance, freeze before baking. When ready to serve, defrost the meat fully, then bake for 10 minutes.



Covenant Mensch
Zinfandel



SHREDDED CHICKEN RED LENTIL

soup

CHAIA FRISHMAN

Red lentil soup is my fave! Add shredded chicken, and the protein level goes through the roof. This is going to be your go-to soup for the cold Succos nights.

SERVES 8-10

- Tuscanini Avocado Oil, for sautéing
- 2 cups diced onions
- 2 cloves garlic, crushed, or 2 cubes frozen garlic
- $\frac{1}{2}$ tsp cumin
- $\frac{1}{4}$ tsp turmeric
- $\frac{1}{4}$ tsp salt
- pinch black pepper
- $\frac{3}{4}$ cup red lentils
- 1 cup sliced carrots
- $\frac{3}{4}$ cup sliced zucchini
- 5 cups chicken broth
- $1\frac{1}{2}$ cups shredded chicken

1. Heat oil in a pot and sauté onions and garlic for 3 minutes.
2. Add cumin, turmeric, salt, pepper, lentils, carrots, zucchini, and chicken broth and bring to a boil.
3. Lower heat and cook for 30–45 minutes. Add shredded chicken and serve.

NOTE

You can prepare the chicken broth and shredded chicken for this recipe by placing 1 cup diced onions, 1 chicken leg, and 2 carrots in a pot. Bring to a boil, then simmer for 2 hours.



Goose Bay
Pinot Noir

TISHREI 36 5786



RIBBONED CARROTS AND CUKES

salad

DANIELLE RENOV

I love an impressive-looking salad, especially when the taste surpasses the presentation! No one will know just how easy this was to make!

SERVES 4-6

- 4 carrots, peeled and ribboned
- 4 Persian cucumbers, peeled and ribboned
- 1 cup cilantro leaves, loosely packed
- 1 cup parsley leaves, loosely packed
- 4 mint leaves

CITRUS DRESSING

- $\frac{1}{4}$ cup freshly squeezed lemon juice (no bottled stuff here, please!)
- $\frac{1}{4}$ cup Tuscanini Olive Oil
- 4 cloves garlic, minced
- 1 tsp sumac
- 1 tsp kosher salt
- $\frac{1}{2}$ tsp black pepper
- $\frac{1}{4}$ tsp cumin



1. Place all dressing ingredients in a jar. Cover tightly and shake well to combine. Dressing can be stored in the fridge for up to 10 days.
2. Place carrot and cucumber ribbons in a large bowl. Make sure the bowl is big enough to toss the ribbons in so they don't get smushed!
3. Place the herbs on a cutting board and chop until finely minced. Add to the bowl.
4. Drizzle the dressing over the top and use your hands (wearing gloves!) to very gently toss everything together.

NOTE

This salad can be stored in the fridge for 1-2 days, however, the ribbons will marinate slightly. It gets tastier, but less visually impressive. You can also ribbon the vegetables in advance, store each in a paper-towel-lined ziplock bag, and assemble fresh right before serving.

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CRISPY CHICKPEA salad

MICHAL FRISCHMAN

This salad is simple — designed to let the chickpeas shine — but it's also great with other add-ins like roasted sweet potato, avocado, or my choice: all of the above plus sliced chicken cutlets.

SERVES 6

- 6 oz (170 g) romaine lettuce, thinly sliced
- ½ cup cherry tomatoes, halved
- 2 Persian cucumbers, halved and thinly sliced
- 1 red onion, thinly sliced

CRISPY CHICKPEAS

- 114-oz (400-g) can chickpeas, drained and rinsed
- ¼ cup tahini
- 1 Tbsp mixed sesame seeds
- 1 tsp garlic powder
- 1 tsp paprika
- ½ tsp onion powder
- ½ tsp salt
- ¼ tsp coarsely ground black pepper
- 2 Tbsp olive oil

RANCH DRESSING

- ½ cup Gefen Mayo
- ½ packet ranch seasoning
- 1 Tbsp water



1. Preheat oven to 425°F (220°C). Line a baking dish with parchment paper.
2. Mix chickpeas, tahini, sesame seeds, garlic powder, paprika, onion powder, salt, and pepper and spread onto the prepared baking dish. Drizzle with oil. Bake for 20 minutes.
3. Place lettuce, tomatoes, cucumbers, and onion in a bowl. Combine dressing ingredients and toss with salad. Top with crispy chickpeas and serve.

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MINTY WINTER SALAD

with crispy bulgur-chestnut Topping

BRYNIE GREISMAN

I created this vibrant salad by combining varying textures and flavors. I love how it's visually appealing and incredibly enjoyable to eat. The combo of mint and citrus in the dressing is so refreshing and ties it all together. The crispy garnish adds a surprising, welcome crunch. An unforgettable salad!

SERVES 8

- 2-3 medium sweet potatoes, peeled and diced
- salt and pepper, to taste
- 2 Persian cucumbers, scrubbed, seeded, and diced
- 1 large carrot, peeled and grated
- $\frac{1}{3}$ cup dried cranberries or pomegranate arils
- 1 large firm but ripe green pear, unpeeled, diced

MINTY DRESSING

- 4-5 Tbsp orange juice
- 3 Tbsp olive oil
- 2 Tbsp lemon juice
- 2 Tbsp fresh mint leaves
- 1 full Tbsp natural maple syrup
- 1 tsp Dijon mustard
- 1 tsp sumac
- salt and pepper, to taste

BULGUR-CHESTNUT

TOPPING

- 1 cup bulgur (I use fine bulgur)
- 2 cups hot water
- $\frac{1}{3}$ cup diced Tuscanini Chestnuts
- $\frac{3}{4}$ tsp natural maple syrup
- $\frac{1}{4}$ tsp honey
- pinch salt
- pinch cardamom



1. Preheat oven to 400°F (200°C). Line a baking sheet with parchment paper.
2. Lay the sweet potatoes on the prepared baking sheet. Spray with cooking spray; season with salt and pepper. Slide into the oven and bake for 20 minutes, mixing midway, until soft and beginning to brown. Remove from oven and allow to cool.
3. Place all the vegetables and fruits in a salad bowl.
4. Blend all dressing ingredients with an immersion blender. Taste and adjust seasoning if desired. Drizzle over salad and toss before serving.
5. For garnish, combine bulgur and hot water in a container. Close the container and let steep for 10-12 minutes. The bulgur will absorb the water, soften, and get a tender, chewy texture.
6. Preheat oven to broil. Line a baking sheet with parchment paper.
7. Place the soft bulgur on the prepared baking sheet. Spray generously with cooking spray. Slide it into the oven and broil for 15-20 minutes, adding chestnuts midway.
8. You'll hear the bulgur pop as it crisps. Carefully mix it 2-3 times while its broiling. Remove from oven.
9. Add the maple syrup, honey, salt, and cardamom and stir well to coat. When cool, scatter it over the salad before serving.

NOTE

For an option that's more elegant and just as delicious, arrange the fruits and vegetables in vertical lines on a square salad platter. Drizzle evenly with dressing and sprinkle with bulgur-chestnut topping before serving.



TIP

You can skip broiling the bulgur. Just mix it with the rest of the ingredients and top your salad with it. You'll get the same flavor, but not the crunch.

SPLIT MINUTE ROASTS

DANIELLE RENOV

This is all about the onions. And the soup mix. Two of my favorite things in the whole world. Don't be fooled by how easy it is; this will absolutely steal the show!

SERVES 10

- 2 split minute roasts
- 2 Tbsp Tuscanini Olive Oil
- $\frac{3}{4}$ cup onion soup mix, divided
- 1 tsp black pepper
- 3 yellow onions, halved and thinly sliced
- $\frac{1}{2}$ cup dry red wine



1. Preheat oven to 350°F (175°C). Lightly grease a 9x13-inch (23x33-cm) baking dish.
2. Place the steaks side by side into the baking dish. Drizzle with olive oil and add half of the onion soup mix and all the pepper. Rub it into the meat on both sides.
3. Add the onions on top of the meat. The meat should be fully covered with the onions. Drizzle the wine over the onions and sprinkle with the remaining onion soup mix. Use your hands to rub the soup mix into the onions and spread the onions into an even layer over the meat.
4. Bake, uncovered, for 30 minutes.
5. Remove from the oven. Lightly wet a piece of parchment paper and crinkle it. Then un-crinkle it and place it on top of the meat. Cover tightly with aluminum foil.
6. Lower heat to 300°F (150°C). Cook for another 2 hours.
7. At this point, the meat will quite literally melt in your mouth. If you want to get nice, even slices, refrigerate the meat until cold, then slice it.
8. Serve hot and enjoy!



Château
Fourcas-Dupré



SWEET AND SAVORY glazed steak platter

CHAYA SURIE GOLDBERGER

This elegant steak dish offers a flavorful twist on traditional Yom Tov meat. Whether you choose oyster steak, fillet steak, or another preferred cut, this recipe stands out with its unique, well-balanced marinade.

It's a welcome change from the usual braised or slow-cooked meats often served on Yom Tov. It's lighter in texture, yet full of depth and flavor. This dish can be prepared fresh right before your meal or made ahead and slow-baked, allowing you to adapt it to your schedule without compromising on taste or presentation. Perfectly glazed and beautifully aromatic, this steak is a refined and memorable addition to your Yom Tov table.

SERVES 4-6

- 3 lb (1.36 kg) fillet or oyster steak, rib steak, or a combo of cuts
- ½ cup dark brown sugar
- ¼ cup Tuscanini Caramel Balsamic Glaze
- 2 Tbsp oil
- 2 Tbsp fish-free Worcestershire sauce
- 4 cloves garlic, crushed
- 1 Tbsp soy sauce
- 1 tsp sriracha sauce
- 1 tsp kosher salt, plus more for sprinkling
- 1 tsp coarsely ground black pepper
- ½ tsp onion powder
- ½ tsp smoked paprika
- ¼ tsp thyme
- ¼ tsp cayenne pepper



Tura Mountain Heights Shiraz



1. Mix all ingredients in a ziplock bag. Marinate the steaks for at least 3 hours, up to overnight.
2. You can marinate the meat in advance and freeze it after 3 hours. When ready to cook, defrost and proceed with cooking instructions.
3. For fillet steak, heat a grill pan and cook the steak for 4 minutes per side for medium rare. Remove the steak from the pan and allow it to rest. Slice, then sprinkle with kosher salt and serve.
4. For the oyster steak, sear the steak in a cast-iron or enamel cast-iron pan for 3 minutes per side, until you get a nice, dark sear. Then place the steak in a baking dish and pour the marinade over it. Add a scant ¼ cup water and cover.
5. At this point, the steak can be frozen for later use. Defrost completely before baking.
6. Preheat oven to 200°F (90°C).
7. Bake for 1½ hours for thinner steaks or 2 hours for thicker steaks, or until it reaches your desired doneness.
8. Remove the steak from the pan and allow to rest. Slice, then sprinkle with kosher salt and serve.



braised roast WITH KOREAN YAMS, CREMINI MUSHROOMS, AND QUEEN ANNE APPLES

CHEF SUZIE GORNISH

Serving a beautifully sliced, well-presented roast enhances every Yom Tov table. This dish combines seasonal ingredients that create a complete meal. Slicing the roast cold gives you the opportunity to make nice, thick slices. It really does melt in your mouth.

SERVES 10-12

- 13½–4-lb (1.6–1.8-kg) minute roast
- 1 Tbsp kosher salt, plus more to taste
- 1 tsp paprika
- 1 tsp garlic powder
- 1 tsp onion powder
- ½ tsp black pepper, plus more to taste
- 1 Tbsp olive oil
- 1 Vidalia onion, large diced
- 4 cloves garlic, roughly chopped
- 8 oz (225 g) cremini mushrooms, whole
- 2 Korean yams, peeled and cut in 4 or 6
- 1 oz (30 g) apple brandy (optional)
- 6–8 Queen Anne apples, peeled, cored, and halved
- 1 cup brewed coffee
- 2 Tbsp honey
- 1 tsp Tuscanini Tomato Paste



1. Season the roast with the spices.
2. Heat a large pan with olive oil. Sear the roast on both sides. Remove from pan.
3. Add the onion and garlic to the pan and sauté until translucent. Add the mushrooms, stir, and cook for 2 minutes. Add the yams and season with kosher salt and pepper to taste.
4. Deglaze the pan with brandy, if desired. Add the remaining ingredients and cook on low, stirring until combined. Add the roast back into the pan.
5. Preheat oven to 325°F (160°C).
6. Cover the roast tightly and cook for 2½ hours, or until soft. Always test with a fork; all pieces of meat are not the same!
7. Cool overnight before slicing.



Feldstein
Gilgamesh

TISHREI 5786



APPLE AND LEEK STUFFED *capons*

MICHAL FRISCHMAN

We always have leftover challah, and honestly, sometimes we have leftovers because I'm just looking for an excuse to make a challah stuffing. This one is very tender and savory — my ideal nighttime seudah main. If you don't love the tartness of pomegranate syrup, you can reduce the amount in the glaze to 2–3 tablespoons.

SERVES 8

- 3 leeks, cleaned and thinly sliced
- $\frac{1}{4}$ cup olive oil
- 2 apples, peeled and finely diced
- 8 Beleaves Medjool Dates, diced
- $\frac{1}{2}$ tsp salt
- 1 tsp garlic powder
- $\frac{1}{2}$ tsp pepper
- 4 slices challah, cubed
- $\frac{1}{2}$ cup stock or $\frac{1}{2}$ cup water and 1 tsp soup mix
- 8 capons



GLAZE

- $\frac{1}{3}$ cup pomegranate syrup
- $\frac{1}{4}$ cup maple syrup
- 2 tsp soy sauce

1. Preheat oven to 375°F (190°C).
2. Sauté the dark greens of the leeks in oil in a large saucepan over high heat for 3–5 minutes, until softened. Add the light greens and whites and cook for another 7–10 minutes.
3. Add the apples and cook for 5 minutes. Then add the dates and seasonings and cook for another 5 minutes. Add the challah and stock. Mix well and remove from heat.
4. Cool slightly, then stuff the capons with the stuffing.
5. Combine the glaze ingredients and mix. Reserve $\frac{1}{4}$ cup of the glaze in a separate bowl. Brush the glaze over the chicken. Bake for 1 hour and 15 minutes, basting with the reserved glaze throughout the cooking process, until it's all used up.



Pacifica
Riesling

TISHREI 5786



STICKY DATE chicken

NAOMI NACHMAN

Like so many people, I look for inspiration from the simanim to weave into my menu. I happen to love dates in my desserts, and I thought it would be fun to incorporate them in a chicken recipe.

SERVES 4-6

- 2 lb (910 g) parsiyot, cut into bite-size pieces
- 2 Tbsp cornstarch
- 1 Tbsp soy sauce

DATE GLAZE

- 1 cup pitted dates, packed
- ½ cup boiling water
- ½ cup light soy sauce
- 4 cloves garlic
- 4 Tbsp lemon juice
- 2 Tbsp Heaven & Earth Silan
- 2 tsp sesame oil
- ½ tsp salt



1. Preheat oven to 400°F (200°C).
2. Place the dates in a small pot. Add boiling water and cover. Let soak for 20 minutes.
3. In a large bowl, toss the chicken with cornstarch. Add the soy sauce and toss again until evenly coated.
4. Spread the chicken evenly on a baking sheet and bake for 15-20 minutes, or until golden brown and cooked through.
5. While the chicken is cooking, put the soaked dates with the liquid in a food processor with the S-blade. Add the soy sauce, garlic, lemon juice, silan, sesame oil, and salt. Blend until smooth, scraping down the sides as needed.
6. Toss the chicken with the date glaze.



Shiloh
Legend Ira



CHICKEN AND WAFFLES

with hot honey maple glaze

ESTEE KAFRA

One of the unexpected perks of having married children is the recipes that the new son or daughter brings into the family, broadening the repertoire. My wonderful daughter-in-law makes this chicken, and it's become a family favorite. We added the waffles and hot honey for a fun new twist.

SERVES 8-10

- 3 lb (1.36 kg) chicken cutlets, cut into small fingers
- ½ cup teriyaki sauce
- ½ cup orange juice
- 3 cubes frozen garlic
- 2 Tbsp oil, plus more for frying
- 2 cups flour
- 1 Tbsp baking powder
- 2 tsp paprika
- 1 tsp salt
- 112-oz (340-g) box cornflakes, crushed
- 113-oz (370-g) pkg waffles
- ¾ cup Gefen Hot Honey
- ¾ cup maple syrup



1. Mix the teriyaki sauce, orange juice, garlic, and oil in a ziplock bag. Add the chicken fingers and marinate for 1 hour in the fridge.
2. In a separate ziplock bag, mix the flour, baking powder, paprika, and salt.
3. Add the dry ingredients to the marinated chicken bag. Mix until fully combined. Work out any clumps, adding water if necessary.
4. Heat 1 cup oil in a large frying pan.
5. Dip each coated finger in crushed cornflake crumbs, making sure all sides are covered, and fry, flipping halfway through.
6. Alternatively, preheat oven to 350°F (175°C).
7. Spread a thin layer of oil on a baking sheet. Lay out the chicken fingers on the baking sheet and spray each piece with cooking spray. Bake for 35 minutes.
8. Cut each waffle into four triangles and place them on a baking sheet. Bake according to package directions, until just crispy.
9. Heat the honey and maple syrup in a saucepan until hot but not boiling.
10. To serve, plate a waffle triangle as the base and top with a chicken finger. Stick in a decorative toothpick to keep it together. Pour hot honey over the chicken and waffles. Serve immediately.
11. Alternatively, place all waffles on a platter and top with chicken pieces. Pour hot honey over the chicken and waffles. Serve immediately.



Baron Herzog
Chenin Blanc

TISHREI 5786



SAVORY BEEF AND POTATO galette

FAIGY GROSSMAN

I always like to serve a second main dish option in case someone doesn't go for the first one, and this delicious galette fits the bill perfectly! Delectable, yet mild and not overpowering, this dish offers a satisfying appeal with its flavorful filling and pretty presentation.

SERVES 6-8

- 1½ cups flour
- ½ tsp salt, plus more to taste
- ½ cup cold margarine, cut into small cubes
- ¼-⅓ cup ice water
- ½ cup garlic cloves
- olive oil, to cover garlic
- 1 onion, diced
- oil, for sautéing
- ½ large red pepper, diced
- 1 lb (450 g) ground beef or beef-chicken mix
- 2 Tbsp Haddar Teriyaki Sauce
- 3 medium Yukon Gold potatoes, peeled and very thinly sliced
- 1 Tbsp everything spice
- ½ Tbsp dried parsley, plus more for garnish
- 1½ Tbsp breadcrumbs



1. To prepare the crust, combine flour, ¼ tsp salt, and margarine in a large mixing bowl. Using your fingers, work the mixture until crumbs begin to form. Pour in a little water at a time and continue to form the mixture into a smooth dough, using as much water as you need to create a dough that's smooth, yet not too sticky.
2. Form the dough into a ball and flatten. Wrap in plastic wrap and refrigerate for at least 1 hour.
3. Preheat oven to 400°F (200°C).
4. Place the garlic in a small pan and add olive oil to cover most of the way. Place in the oven for 45 minutes, or until the cloves begin to turn golden brown, stirring once in middle. Remove from oven and set aside to cool.
5. In a large frying pan, sauté onion in a little oil until golden. Add pepper and continue to sauté until it softens.
6. Add the ground beef and brown, stirring often to separate clumps. Lower the heat and add the roasted garlic cloves, reserving the roasting oil. Stir in remaining ¼ tsp salt and teriyaki sauce.
7. In a separate bowl, combine the potatoes with 3 Tbsp reserved garlic oil and add everything spice, parsley, and salt, to taste.
8. To assemble, roll out the galette dough into a 14-inch (35-cm) circle on parchment paper. Sprinkle with breadcrumbs. Spoon the beef filling over the dough, leaving a 1-2-inch (2½-5-cm) border along the outer edges of the dough. Place the potato thins on top of the filling, forming overlapping circles, if desired.
9. Fold the dough edges up and over the filling, pleating as you go along, to create a crust that holds the filling in place. Brush the dough with some of the reserved garlic oil and garnish with a sprinkle of parsley.
10. Bake, uncovered, for 45 minutes, or until the potatoes begin to crisp and the crust turns golden brown. Remove from heat and serve hot or warm.



Psagot
Edom



HERB AND SILAN CRUSTED *sweet potatoes*

SIMA KAZARNOVSKY

The crust is super savory, the glaze is balanced and sweet, and the fleshy sweet potato is the perfect canvas to lap up all those harmonious flavors. Drizzle on some extra silan before serving and watch how a simple side becomes Yom Tov worthy.

SERVES 4

- 2 large sweet potatoes, skin on, washed well, and sliced into sticks or wedges
- $\frac{1}{4}$ cup Heaven & Earth Silan, plus more for serving
- 3 Tbsp olive oil
- 1 Tbsp soy sauce
- 1 Tbsp lemon juice
- 1 Tbsp salt
- 1 Tbsp dried parsley
- 1 Tbsp granulated garlic
- 1 Tbsp minced onion
- $1\frac{1}{2}$ tsp dried basil
- 1 tsp dried thyme
- 1 tsp cumin
- $\frac{1}{2}$ tsp coarsely ground black pepper



1. Preheat oven to 425°F (220°C).
2. Lay the sweet potato sticks on a baking sheet in one layer.
3. Whisk the silan, olive oil, soy sauce, and lemon juice in a bowl. Pour it over the sweet potatoes and toss until everything is well coated.
4. Combine the spices in another bowl. Liberally sprinkle half the spices over the sweet potatoes like a crust. Bake for 15–20 minutes.
5. Take the potatoes out of the oven, flip them over, and sprinkle the other half of the spices over the other side of the potatoes. Place them back in the oven for another 15–20 minutes.
6. Serve warm with a drizzle of silan over the top.

TISHREI 62 5786



BRUSSELS SPROUTS and sweet potato

NAOMI NACHMAN

I love brussels sprouts, but I haven't made them in years because I found them so hard to clean. Now that we have high-quality frozen pre-checked brussels sprouts, I can make this recipe, which is so perfect for Rosh Hashanah. And the pop of color from the pomegranates just makes this dish look so beautiful on the table.

SERVES 4-6

- 1 24-oz (680-g) pkg Beleaves Brussels Sprouts
- 1 sweet potato, cut into 1-inch (2½-cm) pieces
- 1 tsp kosher salt
- ½ tsp chili powder
- ½ tsp onion powder
- ½ tsp garlic powder
- olive oil, for drizzling
- Tuscanini Balsamic Glaze, for garnish
- ¼ cup pomegranate arils, for garnish



1. Preheat oven to 375°F (190°C) on the convection bake setting. Line a baking sheet with parchment paper.
2. Place the brussels sprouts and sweet potato on the prepared baking sheet. Season with spices and drizzle with olive oil.
3. Bake for 50 minutes.
4. Garnish with balsamic glaze and pomegranate arils.

TISHREI 66 5786



VEGETABLE-STUFFED *acorn squash*

CHAIA FRISHMAN

I love a recipe that screams fall vibes. Add some other techniques, and a winner is in the making. Stuff me some happiness. There's something about multilayering like on like, and this acorn squash stuffed with delicious vegetables is no exception.

SERVES 8

- 4 acorn squashes, cut in half and seeds removed
- $\frac{1}{2}$ cup peeled and sliced sweet potato
- Tuscanini Olive Oil, for sautéing
- $\frac{1}{2}$ cup diced zucchini
- $\frac{1}{2}$ cup diced onions
- $\frac{1}{2}$ cup diced red pepper
- $\frac{1}{2}$ cup diced yellow pepper
- salt, to taste



1. Preheat oven to 400°F (200°C). Grease a baking sheet with olive oil.
2. Place acorn squash, cut-side down, on the prepared baking sheet. Bake for 30 minutes.
3. Meanwhile, sauté the sweet potato for 4 minutes. Add the zucchini for 2 minutes, then add the rest of the ingredients and sauté for another 10–14 minutes, until soft but not mushy. Season with salt.
4. Remove the acorn squash from the oven. Divide the stuffing mixture between the eight halves.

NOTE

You can use any extra stuffing mixture for a side dish at a different meal, or even throw it into some eggs to make an awesome frittata!



APPLES AND HONEY

pie

CHAYA SURIE GOLDBERGER

This recipe is a beautiful take on the beloved apple pie, reimagined for Rosh Hashanah with the symbolic sweetness of apples and honey. The filling is gently cooked beforehand, allowing the apples to become tender and flavorful, infused with warm spices and a touch of golden honey.

What truly sets this pie apart is its elevated presentation. This is a pie that feels familiar and festive, yet different enough to make your Yom Tov table feel extra special.

SERVES 6–8

- 6 large Pink Lady apples, peeled, cored, and cubed
- $\frac{1}{2}$ cup dark brown sugar
- 2 Tbsp margarine
- 1 Tbsp vanilla extract
- 1 Tbsp honey
- 1 tsp cinnamon
- 1 tsp Gefen Maple Syrup
- $\frac{1}{2}$ tsp lemon juice
- 1 tsp cornstarch dissolved in 1 tsp cold water
- 1 frozen pie crust
- warm honey, for glazing



APPLE TOPPING

- 2 large Pink Lady apples
- 2 Tbsp margarine, melted
- 1 Tbsp dark brown sugar
- $\frac{1}{2}$ tsp cinnamon

NOTE

If you prefer a more traditional pie with pie dough on top, cut strips from another pie dough and form a lattice design. Top with the baked sliced apples for garnish and glaze with warm honey before and after baking.

1. Preheat oven to 200°F (90°C).
2. To prepare the topping, slice the apples with a Mandoline to get perfect rings. Don't peel or core them. Place the apples on a silicone-lined baking sheet.
3. Mix the margarine, brown sugar, and cinnamon in a small bowl. Brush the apple slices with the margarine mixture. Bake for 1½–2 hours.
4. To prepare the pie, place the apples, brown sugar, margarine, vanilla, honey, cinnamon, maple syrup, and lemon juice in a deep saucepan. Simmer for 1 hour.
5. Add the cornstarch slurry and stir. Simmer for another 5 minutes, or until thickened.
6. Preheat oven to 350°F (175°C).
7. Place the pie crust in the oven and bake for 5 minutes. Add the filling to the pie and top with the baked apple slices. Brush the top with warm honey. Bake for another 45 minutes, or until the pie crust is golden.
8. Remove the pie from the oven. While still hot, brush the apples again with warm honey for the ultimate glaze and shine.

TIP

You can remove the pie dough from the disposable pan and place it in a pretty oven-to-table dish before baking.



Kamisa
Pi Blanc



MOIST AND CREAMY FROSTED carrot cake bars

CHAVI FELDMAN

These irresistible carrot cake bars were meant for snack time. Moist, gently spiced, and topped with a thick layer of pareve cream cheese frosting, it's the kind of treat that disappears — one tiny slice at a time.

YIELDS 42 BARS

- 2 cups flour
- 2 tsp cinnamon
- ½ tsp nutmeg
- ¼ tsp ground ginger
- 2 tsp baking soda
- ½ tsp baking powder
- ½ tsp kosher salt
- 4 eggs
- 1 cup sugar
- ½ cup brown sugar
- 1 cup oil
- ¼ cup Gefen Oat Milk
- 2 tsp Gefen Pure Vanilla Extract
- 3½ cups finely grated carrots
- ¾ cup toasted walnuts, chopped, plus more for topping (optional)
- ½ cup sweetened shredded coconut



CREAM CHEESE FROSTING

- 8 oz (225 g) pareve cream cheese, softened
- ½ cup margarine, softened
- 1 Tbsp freshly squeezed orange juice
- 1 tsp orange zest
- pinch salt
- 3 cups confectioners' sugar

Herzog Late Harvest
Orange Muscat



1. Preheat oven to 350°F (175°C). Line a 13x18-inch (33x46-cm) baking sheet with parchment paper.
2. Whisk the flour, cinnamon, nutmeg, ginger, baking soda, baking powder, and salt in a medium bowl.
3. Beat the eggs and sugars in the bowl of an electric mixer until light and fluffy. Add the oil, oat milk, and vanilla; mix until smooth. Add the dry ingredients to the mixer and mix on low until combined. Fold in the carrots, walnuts, if desired, and coconut.
4. Pour the batter onto the prepared baking sheet and spread it out evenly. Bake for 30–35 minutes, or until a toothpick inserted in the center comes out clean. Let cool completely.
5. To prepare the cream cheese frosting, beat the cream cheese and margarine in the bowl of an electric mixer until smooth. Add orange juice, orange zest, and salt. Then add the confectioners' sugar and beat until the frosting is light and fluffy.
6. Frost the cooled cake and slice it into 4x1½-inch (10x4-cm) bars. Sprinkle with crushed walnuts, if desired. Refrigerate for at least 2 hours for the frosting to set.

NOTES

If you're freezing the cake before frosting, let it cool completely, then wrap it well in plastic wrap and a layer of aluminum foil. It will keep in the freezer for up to 3 months. Thaw overnight in the fridge and frost once fully defrosted.

Already frosted? No problem. Chill the cake first so the frosting firms up, then slice it and wrap each piece individually. Store the wrapped slices in a sealed container or freezer bag. They'll stay fresh for up to 2 months. Just thaw them at room temperature before serving — or pop one in the fridge the night before for a ready-to-go treat.

TISHREI 76 5786



HONEY MOCHA marble cake

SIMA KAZARNOVSKY

The debate on honey cake comes up every year. Are you into it or do you just make it because you have to? This cake ends that discussion. Moist and sticky, the honey only adds to the rich tones of coffee and chocolate to make for the most delectable of bites. You might just turn to this marble cake on a regular Shabbos too.

SERVES 12

- 1 cup oil
- $\frac{1}{2}$ cup light brown sugar
- $\frac{1}{2}$ cup honey
- 4 eggs
- 1 tsp vanilla extract
- $2\frac{1}{4}$ cups flour
- 13-oz (85-g) Gefen Vanilla Pudding 
- 1 tsp baking soda
- 1 tsp salt
- 1 Tbsp instant coffee dissolved in 1 cup boiling water
- $\frac{1}{4}$ cup cocoa
- $\frac{1}{4}$ cup chocolate chips
- 1 tsp cinnamon
- $\frac{1}{2}$ tsp ginger
- $\frac{1}{8}$ tsp nutmeg
- $\frac{1}{8}$ tsp allspice
- Maldon sea salt, for topping

MOCHA GANACHE

- 4 oz (110 g) chocolate chips
- $\frac{1}{2}$ cup pareve whipping cream
- $\frac{1}{8}$ tsp instant coffee
- $\frac{1}{8}$ tsp vanilla extract
- dash salt

Teperberg Essence
Fortesse



1. Preheat oven to 350°F (175°C) or to 325°F (160°C) on the convection bake setting.
2. Mix oil, sugar, and honey in the bowl of an electric mixer until combined. Add the eggs and vanilla and beat until light. Add the flour, pudding mix, baking soda, and salt and mix until incorporated. Pour in the coffee and mix until well combined.
3. Divide the batter between two bowls. In one bowl, add the cocoa and chocolate chips and mix to combine. In the other bowl, add cinnamon, ginger, nutmeg, and allspice and mix to combine.
4. Spray a Bundt pan very well with baking spray. Pour in a thin layer of the spiced batter, then a thin layer of the chocolate batter. Continue alternating until all the batter is done. Then use a knife to marbleize the cake by swirling the batter up and down.
5. Bake for 45–60 minutes, checking for doneness with a toothpick after 45 minutes.
6. When ready, take the cake out of the oven and let it cool for 1 hour.
7. Meanwhile, prepare the topping. Using a double boiler, put the chocolate chips, whipping cream, coffee, vanilla, and salt in a bowl and mix until it reaches a smooth consistency. Alternatively, you can microwave the whipping cream and chocolate in short intervals. Once everything is melted, add the coffee, vanilla, and salt and mix until smooth.
8. Gently remove the cake from the Bundt pan and pour on the ganache. Top with a liberal amount of Maldon sea salt.

TISHREI 78 5786

