



EGGPLANT CARPACCIO

RIVKY KOTLARSKY

2 EGGPLANTS

POMEGRANATE

FRESH LEMON

SEEDS

CRUSHED GARLIC

PARSLEY

SALT

TECHINA

PEPPER

SILAN

Instructions:

Slice eggplants, place flesh down on a baking sheet, and broil for 1 hour. Scoop out the flesh and blend. Add fresh lemon, salt and pepper. Spread the eggplant on a dish, drizzle with techina and silan. Sprinkle pomegranate seeds, and garnish with parsley



PIZZA PINWHEELS

DEVORAH LEAH KOTLARSKY

PIZZA DOUGH

4 1/2 TSP DRY YEAST
1 1/2 C WARM WATER
2 TBSP SUGAR
2 TSP SALT
1/4 CUP OIL
4 CUPS FLOUR

SAUCE

1 CUP SHREDDED CHEESE
1/2 CUP MARINARA SAUCE
1/2 TSP OREGANO
1/2 TSP GARLIC POWDER
1/4 TSP CRUSHED RED
PEPPER

Dough Instructions:

Mix yeast and water until bubbles appear

Add sugar, oil, salt & mix

Slowly add flour and knead until smooth

Cover with plastic wrap and let rise for 1 hour

Assembly Instructions:

Divide the dough into 2 pieces. Roll out 1 piece into a large rectangle.

Spread half of the cheese mixture onto dough. Roll the dough from the long side and cut into 12 pieces.

Place each piece in a baking tray cut side up. Repeat with other piece of dough. Bake at 350 for 20 minutes.



CHEESE BLINTZES

CHAYA KOTLARSKY

BATTER

1 CUP WHOLE MILK

1 CUP ALL-PURPOSE FLOUR

1 TBSP SUGAR

1/4 TSP SALT

2 EGGS

MELTED UNSALTED BUTTER
FOR GREASING PAN

SAUCE

1 LB COTTAGE CHEESE

STRAINED

2 EGG YOLKS

2 TBSP FLOUR

2 TBSP SUGAR

1 TSP. VANILLA SUGAR

Dough Instructions:

Batter: Whisk all ingredients together until smooth. Place batter in the fridge for 1 hour until bubbles subside. Heat a nonstick pan and add butter to coat. Pour 1/4 cup of batter into pan and swirl to spread evenly. Cook until the bottom starts to brown, and the batter looks set, about 1 minute. Lift the edge with a spatula and flip the crepe over. Cook until slightly browned, about 10 seconds. Repeat with remaining batter, adding more butter to coat the pan as necessary.

Filling Instructions

Combine all ingredients in a bowl and mix well. Lay out crepe and place filling on one edge. Roll once to cover filling. Fold the sides into the center and continue rolling until completely closed.



BRIGHT KALE SALAD

MUSHKY KOTLARSKY

1 BUNCH KALE
1 LARGE BEET,
ROASTED AND DICED
1/2 CUP FETA CHEESE
OPTIONAL:
1/2 SWEET POTATO,
ROASTED AND DICED
1/4 CUP TOASTED
SUNFLOWER SEEDS

DRESSING
3 TABLESPOONS OIL,
DIVIDED
JUICE OF 1 LEMON
2 TEASPOONS SALT
1 TEASPOON PEPPER
1/4 TEASPOON CURRY
POWDER

INSTRUCTIONS

Place all dressing ingredients in a blender and mix. In a separate bowl massage kale with olive oil, add beets and feta.

Optional: Garnish with sunflower seeds.

Pour dressing over salad



LASAGNA

SARA BENJAMINSON

INGREDIENTS:

12 PIECES LASAGNA

1 CAN MARINARA SAUCE

1LB CONTAINER COTTAGE CHEESE

1LB SHREDDED MOZZARELLA CHEESE

1 CUP MILK

INSTRUCTIONS

Preheat the oven to 400 Spread a thin layer of marinara sauce on the bottom of a 9x13 tray.

Put 3 pieces of lasagna lying flat on top.

Spread more marinara sauce on top of the noodles, a half of the container of cottage cheese and sprinkle mozzarella on top.

Repeat 3 times. Top layer only has mozzarella cheese, not cottage cheese.

Put some milk or water on the sides, cover and bake at 400 for 1 hour



PESTO PISTACHIO SALMON

CHANIE WOLOWIK

PESTO

1 CUP MAYONNAISE

1 TBSP LEMON JUICE

1/2 CUP FRESH BASIL

2 GLOVE GARLIC

PULSE IN FOOD PROCESSOR

1 2LB FILLET SALMON

1 CUP COARSELY CHOPPED

PISTACHIOS

1 TB BROWN SUGAR

1 TSP LEMON JUICE

INSTRUCTIONS

Preheat the oven to 400, blend all pesto ingredients. spread pesto on the salmon. Mix together the nut mixture and spread on top of the salmon.

Bake on 400 for 20 minutes



MUSHROOM QUICHE

GOLDIE PERLSTEIN

- 1 FROZEN PIE SHELL
- 2 LARGE ONIONS, DICED
- 1 16 OZ CAN OF SLICED MUSHROOMS
- 1 TSP SALT
- 3 SLICES AMERICAN CHEESE
- 1/3 CUP MILK
- 1/3 CUP FLOUR
- 1/2 TSP BAKING POWDER
- 2 EGGS

INSTRUCTIONS

BAKE PIE SHELL FOR 10 MINUTES, OR UNTILL LIGHT BROWN. FRY ONIONS WELL UNTIL BROWNEED. ADD MUSHROOMS AND FRY FOR 8 MINUTES. SPICE WITH SALT. LAYER HALF OF THE ONION-MUSHROOM MIXTURE IN PIE SHELL, THEN PLACE THE AMERICAN CHEESE, THEN THE REMAINDER OF ONION-MUSHROOM MIXTURE
BAKE FOR 45 MINUTES



CHOCOLATE MOUSSE

NAOMI KOTLARSKY

2 CONTAINERS RICH'S WHIP
2 BOXES INSTANT CHOCOLATE PUDDING
2 CUPS OF MILK
(ALMOND OR SOY FOR PARVE OPTION)
COOKIE CRUMBS, OPTIONAL FOR GARNISH

INSTRUCTIONS

Mix pudding with milk and set aside.
Whip topping in a mixer until peaks form.
Fold pudding mixture into whipped topping and
gently mix until fully absorbed.
Place cookie crumbs on bottom of cups.
Pour into cups and top with more cookie crumbs.



DECADENT CHEESECAKE

NECHAMA GREENBERG

2-1/2 CUPS CRUSHED CHOCOLATE
COOKIES OR VANILLA WAFERS

1/4 CUP (1/2 STICK) BUTTER, MELTED
2 PACKAGES (8 OUNCES EACH)

CREAM CHEESE, SOFTENED

1 CUP SUGAR

1-1/2 TBSP ALL-PURPOSE FLOUR

1-1/2 TSP VANILLA

1/4 TEASPOON SALT

3 EGGS

2 TBSP WHIPPING CREAM

CARAMEL TOPPING

CHOCOLATE TOPPING

1 CUP CHOPPED TOASTED PECANS

Preheat oven to 450°F. Combine cookie crumbs and butter in medium bowl; press ont bottom of 9-inch springform pan . Beat cream cheese in large bowl until creamy. Add sugar, flour, vanilla and salt; mix well. Add eggs, one at a time, beating well after each addition. Blend in cream. Pour over crust. Bake 10 minutes .Reduce oven temperature to 200°F. Bake 35 to 40 minutes more or until set.

Loosen cake from rim of pan; cool

Remove rim of pan.

Refrigerate cheesecake. Sprinkle with pecans just before serving.