# Jewish Holiday Recipes

Compiled by: Chef Gordon

## Introduction

Here's a collection of my favorite dishes for the Jewish holiday meal. We've enjoyed these recipes in our family for generations. Suitable for all of the major Jewish holidays including Rosh Hashanah, Yom Kippur, Passover Seder, Hanukah, and more. These dishes bring back a special feeling everytime we sit around the holiday table to share in the festivities around a traditional meal.

# Aunt Laura's Lemon Pie

## Description

Super lemony luscious lemon meringue pie the way Aunt Laura made it. It's the best.

## Ingredients

**Crust**
- 1 1/2 cups flour
- 1/2 cup butter (or 1/4 cup crisco and 1/4 cup butter)
- 3 tbsp ice water
- 1/2 tsp salt
- 1 tsp sugar

**Filling**
- 2 cups sugar (for filling)
- 6 tbsp cornstarch
- 6 tbsp flour (for filling)
- 6 egg yolks (separated from egg whites)
- 1 cup frehly squeezed lemon juice
- 1 tsp salt (for filling)
- 2 2/3 cups water (boiling)
- zest from 3 or 4 lemons

**Meringue**
- 6 eggwhites at room temperature (separated from egg yolks)
- 3/4 tsp cream of tartar
- 1 tsp vanilla extract
- 1 pinch lemon zest (leftover from filling)

## Instructions

**CRUST** (for a 9" pie)
Mix flour, salt and sugar together. Cut butter into small pieces (1/2") and cut into dry mixture using two knives or pastry cutter, until it looks like course cornmeal with chunks of butter the size of a pea. Drip 1 TBSP ice water at a time until mixture begins to hold together. Keeping it as crumbly as possible makes a tender crust. Gently press into a ball, wrap in wax paper and chill for at least 1/2 hour.

Heat oven to 450 degrees. On a large square of wax paper, pat dough into about a 5 or 6 inch round. Place another large square of wax paper on top, and roll dough out until it is at least 12" round. Roll from the center to the edges. Edges can be scraggly - it's okay because you can patch them once the dough is in the pie plate.

Remove top wax paper and invert pie plate over dough and turn over so that the bottom wax paper is on top. Carefully peel off wax paper and fit the dough into the bottom of the pie plate. Fold edges and pinch to make the crust deeper, patch where necessary, and you can make a ripple edge by pressing one finger all around. Prick the bottom and sides of the crust every two or three inches with a fork to let the air out while it bakes.

For a two crust pie, double the recipe, and refrigerate two dough balls instead of one. I roll my dough directly on my granite (or marble) sink top. If you choose not to use the wax paper, lightly flour the surface and your rolling pin. No extra flour is needed with the wax paper (or plastic wrap) method. I actually use 18" wide plastic wrap from Costco.

Bake at 450 for 12 to 15 minutes until it is barely golden brown.

**FILLING**

Separate yolks from the whites of 6 eggs and set aside.  The whites should go into a bowl large enougjh to be beaten into the meringue.

Grate zest from 3 or 4 lemons.  Squeeze 1 cup of juice from fresh lemons. Set asside.

In a saucepan, mix the sugar, cornstarch, flour and salt together.  Add  2-2/3 cup boiling water and cook until thick. Add the six egg yolks and cook until you feel yolks are cooked and mixture is very thick.  Add the lemon juice and the lemon zest.  Place mixture in baked pie shell and let cool while you make the meringue.

**MERINGUE**
Whip 6 egg whites at room temperature until frothy.  Add 3/4 tsp Cream of Tartar and whip until stiff. Continue to whip adding one tbsp of sugar at a time. Beat in 1 tsp vanilla extract and a little extra lemon zest if you still have some leftover.

Turn eggwhites onto the pie and gently spread the sides to touch the crust.  Bake for about 15 minutes at 325 degrees until some of the meringue peaks are golden brown.

## Notes

**Mimi's note:**Laura's recipe gives no directions for the cruist, and very little for the pie filling.  I've carefully detailed all the steps so that if you've never made a pie in your life, you can do it easily.  It's not the quickest - I baked the crust the night before and left it at room temperature, uncovered.

To make the whole thing easy, lay out all your bowls and utensils, as well as all the ingredients before you start. You should work with room temperature eggs.  Have fun!

# Charoses

**Source:** Mimi

## Description

This fruit, nut and wine mix is typically enjoyed during the Jewish Passover seder. It is a symbolic reminder of the mortar used by the Jews for construction with bricks during the period of slavery in Egypt. Perhaps a Jewish "apple chutney" might be an inadequate way to describe this dish.

## Ingredients

- 5 granny smith apples
- 1/3 cup manischewitz wine (concord)
- 1 tbsp dried tangerine peel
- 1 cup walnuts
- 1 tsp cinnamon
- 1 tsp fresh ginger
- 1 grated zest of one lemon
- 1 tbsp lemon juice

## Instructions

Peel and grate the apples and cut into 1 inch pieces. Combine all the ingredients except the wine in a Cusinart. Pulse until coarsely chopped.

Remove from the mixer and add the wine. Mix thoroughly and chill in the refrigerator before serving.

## Notes

For the more strict Kosher adherence during Passover, the ingredients should really be chopped and prepared by hand. Allow yourself more time, you'll need to leave the Cuisinart in the cabinet.

# Chicken soup with Matzoh Balls

## Description

Mimi's soup is better than any chicken soup and matzoh balls at any Jewish deli, anywhere! Suitable for the **Passover Seder**, any Jewish holiday, or any time you have a craving for homemade chicken soup and matzoh balls.

## Ingredients

- 1 whole chicken, 4 to 5 lbs
- 3 qts water
- 1 tsp salt
- 4 stalks celery with leaves
- 4 cloves
- 2 med brown onions (stick 4 cloves inside onions)
- 4 sprigs fresh dill
- 1 leek
- 4 peeled carrots
- 3 peeled parsnips
- 1 bay leaf
- 1 dash salt and pepper to taste
- 1/2 cup matzoh meal
- 3 eggs
- 1 dash cinnamon
- 1 pinch sugar

## Instructions

If chicken is whole, cut up, otherwise buy cut-up chicken. Place cut-up chicken(s) including skin, gizzards, neck, back (everything) in stock pot filled with water. Bring to a boil and then reduce heat to a low boil. Boil chicken for 2 to 3 hours.

Remove chicken, de-bone and de-skin. Put chicken meat back into water and add the rest of the ingredients. Cook another 2 to 3 hours at a low boil. Reduce entire stock to about 3 quarts. Should be a strong chicken flavor to taste. You can add 1 to 2 cubes of chicken bouillon to strengthen chicken flavor if desired.

Chill in refrigerator over night.

Mix matzoh ball ingredients. Use a metal bowl (glass bowl OK). Chill in refrigerator over night.

Once chicken stock is chilled, remove layer of congealed fat from top of stock. Remove most of the goodies including all of the chicken out of the stock. Leave some onion, a few carrots, celery, but not too much. You can save what you remove for another soup.

To make the matzoh balls, bring the final chicken stock to a rolling boil. Take a tablespoon and dip in boiling chicken stock to heat spoon. Put spoon in chilled matzoh ball mixture - twirl the spoon. This should put the right amount of mixture on the spoon for one matzoh ball. Put spoon into boiling stock and let matzoh ball float off. Do quickly until all matzoh balls are made. Put lid on pot. Lower heat to simmer and cook matzoh balls for another 20 minutes.

It is best to make matzoh balls just before serving, but you can refrigerate.

## Notes

**Here is the size for Passover Chicken Soup**

3 chickens, 10 lbs total 6 qts water 2 tsp salt 8 stalks celery with leaves 4 cloves 2 large or 2 med brown onions

(stick 4 cloves inside onions) 8 sprigs fresh dill 2 leeks 8 peeled carrots 6 peeled parsnips 3 bay leaf salt and pepper to taste makes 10 servings Double or triple matzoh ball ingredients for Passover

# Potato Kugel

**Source:** Mimi

## Description

This is Mimi's kugel recipe, handed down from Sarah Pill, I believe. You can never get enough of this great **potato kugel**.

## Ingredients

- 6 tbsp chicken fat (shmaltz)
- 7 med potatoes, grated (use cuisinart)
- 1 tsp fresh lemon juice
- 1 tsp sugar
- 1/2 cup matzoh meal
- 2 tbsp potato starch
- 1/2 tbsp kosher salt
- 4 egg whites
- 4 egg yokes
- 3 large onions

## Instructions

The day before, render chicken fat (shmaltz or gribeness), with onions, slightly browned in fat.

Grate potatoes in Cuisinart. Add lemon juice and sugar, mix together.

In Cuisinart, add egg yolks, matzoh meal, potato starch, kosher salt and grated potatoe mixture. Pluse briefly to mix.

Beat egg whites until stiff, but not dry. (Use Cusinart if you have an egg beater attachment). Fold beaten egg whites into above mixture.

Bake at 350 degrees until done. The preparation can be done a day in advance, and baked the following day in time for dinner.

## Notes

In Mimi's notes ... "in the past, I have used baked potatoes instead of raw. If you have recollections of which is better, go that way".