



From Bubbe with love!

Camp Ramah in the Berkshires
Annual Scholarship Journal Dinner Dance
Sunday, March 29, 2009

From "Bubbe" with love!

AMI'S CHOCOLATE CHIP MUFFINS (dairy)

2 cups all-purpose flour
 $\frac{1}{2}$ cup (sweetened) powdered cocoa mix (Godiva is the best!!)
 $\frac{3}{4}$ cup sugar
 $\frac{1}{2}$ teaspoon baking soda
1 cup milk
2 large eggs
1 cup chocolate chips

$\frac{3}{4}$ teaspoon baking powder
 $\frac{1}{4}$ teaspoon salt
 $\frac{1}{4}$ cup vegetable oil
1 teaspoon vanilla

Preheat oven to 375 degrees.

Grease 12 muffin cups or line with paper muffin cup liners.

In large bowl, stir together flour, cocoa, sugar, baking powder, baking soda, and salt.

In small bowl, whisk together milk, vegetable oil, eggs and vanilla.

Make a well in center of dry ingredients, pour in liquid ingredients, and stir just until dry ingredients are moistened (mixture should be slightly lump).

Slowly add and *fold in* chocolate chips. (Do NOT over stir).

Using a $\frac{3}{4}$ cup scoop, spoon batter into muffin cups (filling each three-quarters full)

Bake 17 to 20 minutes, or until golden brown and a toothpick inserted in center of a muffin comes out clean. Remove muffins from pan to wire rack to cool. Serve warm or at room temperature.

From "Bubbe" with love!

BAKED POTATO CHIPS

Potatoes

Lawry's Seasoned Salt

Preheat oven to 450 degrees.

Slice potatoes into thin circles.

Season both sides with Lawry's Seasoned Salt.

Bake in oven 5 minutes on one side. TURN. Bake 5 minutes on the other side.

DELICIOUS!!

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BEIGNETS

1 cup water	$\frac{1}{2}$ cup butter or margarine
1 teaspoon sugar	$\frac{1}{4}$ teaspoon salt
1 cup flour	4 eggs
1 teaspoon vanilla extract	
oil for cooking	confectionary sugar

Boil water, butter, salt and sugar together.

Add flour until it forms a ball.

Add eggs.

Heat about 1-1/2 inches of oil @ 375 degrees

Drop mixture into the oil by the teaspoon full

Fry until golden brown

Turn over for about another 1-1/2 minutes

Sprinkle with confectionary sugar

ENJOY!

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BROWNIES

4 - squares of Bakers unsweetened chocolate
2/3 cups of oil
2 cups sugar
1/2 teaspoon salt
Optional: M&M's, chopped nuts

4 eggs
2 teaspoons vanilla
1 cup of walnuts
1 cup unsifted flour

Melt oil and chocolate in pan. Remove from heat.
Add all other ingredients one at a time stirring continuously with a wooden spoon.

Pour into baking pan; top with M&M/ chopped nuts for an extra treat!

Bake at 325 degrees for 35 minutes.

Let brownies cool COMPLETELY before digging in!!!

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BUBBE'S APPLE CAKE

3 cups flour

1-1/2 cups oil

1/4 cup orange juice

2 -1/2 teaspoons vanilla extract

cinnamon & sugar mixture

3 teaspoons baking soda

2 cups granulated sugar

4 eggs

5 large apples, peeled, pitted & sliced

(I prefer Granny Smith)

Preheat oven to 350 degrees

Butter-Greased tube pan

Combine all ingredients in a large mixing bowl, except the apples & cinnamon and sugar mixture.

Beat until smooth

Pour half the batter into a greased tube pan.

Spread half the apples over the batter.

Sprinkle with cinnamon & sugar mixture.

Add remaining batter and apple.

Sprinkle top with cinnamon & sugar mixture.

Bake for 1 hour and 20 minutes at 350 degrees.

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BUBBE'S CHEESE CAKE

Crust:

2 cups graham cracker crumbs
2/3 cup sugar
3/8 cup melted butter

10 inch spring-form pan

Combine ingredients for crust
Press into a 10" spring-form pan.
Place pan in refrigerator for at least 1 hour.

Cake:

5 large packages cream cheese (room temperature)
1-3/4 cups sugar
5 eggs
1/4 cup heavy cream

1 teaspoon vanilla extract
1 lemon peel, grated

Preheat oven to 375 degrees

Combine all ingredients in a mixing bowl.
Beat until smooth
Pour batter over crust and bake for 60 - 70 minutes, or until golden

Topping:

1 can cherry pie filling (21 ounces) or fresh strawberries
Spoon on evenly over cake

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BUBBE'S CHICKEN SOUP

4-5 pounds roasting chicken or pullet, quartered
1 large onion, chopped
3 large carrots, peeled and sliced or chopped
3 stalks celery, chopped
5 twigs parsley
2 Tablespoons salt
 $\frac{1}{4}$ teaspoon pepper
water to cover

Combine ingredients in 12 quart pot. Bring to a boil. Reduce heat and simmer 2 hours or until chicken is tender.

Serves 8.



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BUBBE'S DELICIOUS PUNCH

1 Bottle Ginger Ale

1 Container of Tri-Color Sherbet

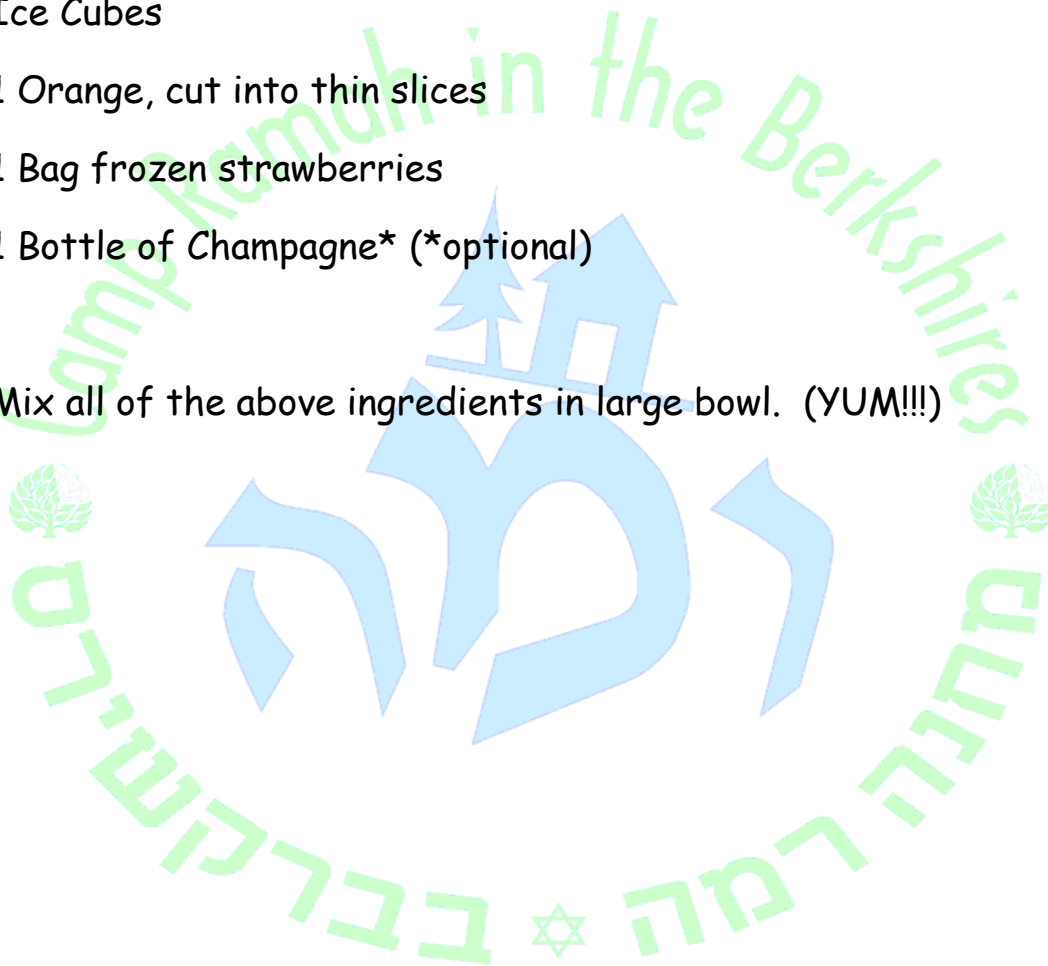
Ice Cubes

1 Orange, cut into thin slices

1 Bag frozen strawberries

1 Bottle of Champagne* (*optional)

Mix all of the above ingredients in large bowl. (YUM!!!)



From "Bubbe" with love!

CHALLAH

4 packets dry yeast

1 cup honey

4 eggs

16 - 20 cups of flour

4 cups warm water

1 - $\frac{1}{2}$ Tablespoons of kosher salt

1 cup oil

Egg Mixture:

1 egg

1 Tablespoon cold water

Optional: sesame or poppy seeds

In a large bowl combine yeast and warm water.

Add eggs and whisk.

Add oil, honey, and salt, mix together.

Add flour, 2 cups at a time and mix.

Begin kneading dough with hands.

Fold and use heel of hands until all the flour is absorbed.

Leave in a covered bowl and let rise for about 1 hour.

Knead dough again. Let rise again.

Add raisins if desired.

Preheat oven to 350 degrees

Separate dough into 4 equal pieces.

Separate each piece into 3 parts and braid.

Paint tops with egg mixture.

Optional: top with sesame or poppy seeds.

Bake at 350 degrees for 45 minutes to 1 hour.

(until when tapped sounds hollow)

Makes 4 large or many small challot

While we are preparing the Challah dough we separate a small piece (the size of an olive) and toss it into the oven. This is a symbol of contemporary sacrifice and a reminder of the part of the challah that was given to priest.

We recite the blessing:

Boruch Atta Ado-noi Elo-heinu Melech

Ha'olam asher kid'shonu B'mitzvatav

v'tzivanu l'hafrish challoh.

Blessed are you, G-d, our L-rd, King of the Universe who has sanctified us with His commandments and commanded us to separate challoh.

Don't forget to "take challah" and make the bracha.

From "Bubbe" with love!

CHEESE BLINTZES

FROM "JEWISH COOKING FOR DUMMIES"

Enjoy cheese blintzes as a main course or a brunch treat. You can also serve them for dessert. Top the blintzes with their tome-honored partners: sour cream and fruit preserves. If you like, substitute a fresh strawberry sauce for the preserves.

Blintz Wrappers:

1-1/4 cup milk, plus a little more if needed to thin the batter
3 eggs
3/4 cup flour, sifted
2 - 3 teaspoons vegetable oil for brushing pan

1 teaspoon salt
2 Tablespoons butter

Combine milk with the eggs, flour, and salt in a blender. Blend on high speed, scraping down sides of blender once or twice, about 1 minute or until batter is smooth.

Pour the batter into a bowl, cover, refrigerate about 1 hour or up to 1 day. After batter has chilled at least 1 hour, melt butter in a small saucepan over low heat. Cool slightly. Stir batter well. Gradually whisk melted butter into batter. (Batter should have consistency of whipping cream. If it is too thick, gradually whisk in more milk, about 1 teaspoon at a time.)

Heat an 8 or 9 inch pan over medium-high heat. Sprinkle the pan with a few drops of water. If the water immediately sizzles, the pan is hot enough. Brush the pan lightly with oil. Remove the pan from the heat and hold it near the bowl of batter. Quickly spoon 3 tablespoons of batter near the edge of the pan, tilting and swirling the pan until its base is covered with a thin layer of batter.

Return the pan to medium heat. Loosen the edges of the pancake with a spatula, discarding any pieces clinging to the pan's sides. Cook until the pancake's bottom browns very lightly. Slide it out onto a plate, with its uncooked side facing up.

From "Bubbe" with love!

CHINESE WHISKER DOODLES

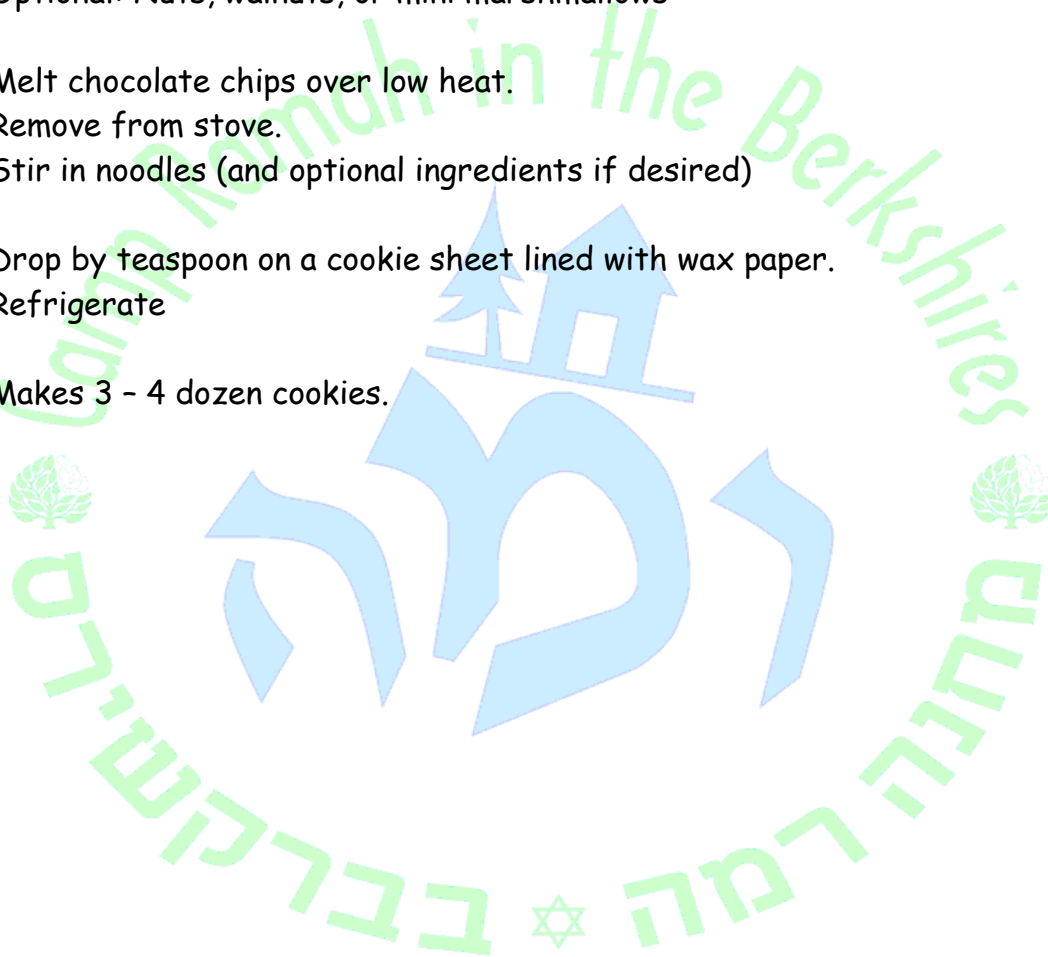
1 -16 ounce package chocolate chips
1- 5-1/2 ounce can Chinese noodles
wax paper

Optional: Nuts, walnuts, or mini marshmallows

Melt chocolate chips over low heat.
Remove from stove.
Stir in noodles (and optional ingredients if desired)

Drop by teaspoon on a cookie sheet lined with wax paper.
Refrigerate

Makes 3 - 4 dozen cookies.



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CHOCOLATE CHIP COOKIES

1-1/2 cups all-purpose flour	1/2 cup packed light brown sugar
1/2 cup butter or oleo, softened	1/4 cup sugar
1 egg	1/2 teaspoon baking soda
1 teaspoon vanilla extract	1/2 teaspoon salt
1 - 12 ounce package semi-sweet chocolate chips	
1/2 cup walnuts or M&M's	

Preheat Oven to 375 degrees

Cover cookie sheets with parchment paper

In a large bowl, combine all the above ingredients (except chips, nuts & M&M's)

Mix with a mixer at medium speed until well mixed (scraping bowl)

Add chocolate chips, etc.

Drop by rounded teaspoonfuls, 2 inches apart on baking sheets.

Bake at 375 degrees for 10-12 minutes until cookies are lightly browned

Remove cookies with a spatula, place on a wire rack to cool.

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CLASSIC PASSOVER SPONGE CAKE

12 eggs, separated
2 cups sugar
1 lemon, juice and rind
 $\frac{3}{4}$ cup cake meal
 $\frac{1}{3}$ cup potato starch

Preheat oven to 350 degrees
Ungreased tube pan

Beat egg whites into bowl until fluffy white. Set aside.

In another bowl, beat egg yolks. Add sugar gradually until lemon-colored. Fold in cake meal, potato starch and lemon juice and rind. Transfer this batter into egg whites and fold in until mixed.

Bake in an UN-greased tube pan at 350 degrees for 60-70 minutes. Invert to cool.

From "Bubbe" with love!

COLD TABBOULEH

1 cup bulgur wheat
1-1/2 cup boiling water
 $\frac{1}{2}$ cup chopped scallions or red onions
1 large cucumber, pared and chopped
 $\frac{1}{2}$ cup pitted black olives, chopped

1 cup fresh, minced parsley
2 medium tomatoes, chopped

Dressing:

$\frac{1}{4}$ cup olive oil
 $\frac{1}{4}$ cup lemon juice

1-1/2 teaspoon salt
pepper to taste

Optional:

$\frac{1}{2}$ cup cooked chick peas
1 teaspoon crushed, fresh garlic

1 teaspoon chopped, fresh mint

Pour boiling water over bulgur. Let stand 30 minutes.
Add vegetables and seasonings. Mix in dressing. Chill before serving.

Serves 6.

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DELICIOUS BAKED SALMON FOR TWO

2 cloves garlic, minced
6 Tablespoons olive oil
1 teaspoon salt
1 teaspoon ground black pepper
1 Tablespoon lemon juice
1 Tablespoon fresh parsley, chopped
2 (6 ounce) salmon fillets

Preheat oven to 375 degrees

In a medium glass bowl, mix garlic, olive oil, salt, pepper, lemon juice and parsley. Place salmon fillets in a glass baking dish and cover with the marinade. Marinate in the refrigerator about 1 hour, turning occasionally.

Place fillets on aluminum foil, cover with marinade, and seal. Place the sealed salmon in a glass baking dish and bake 35-45 minutes.

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EGGPLANT PARMESAN

2 medium eggplants, peeled and cut into $\frac{1}{4}$ inch slices
1 - 8 ounce package shredded mozzarella cheese
1 - 8 ounce package cheddar cheese
1-1/2 cup tomato sauce (see Lasagna recipe)
1 egg
1 cup Jason's seasoned bread crumbs
large frying pan
lasagna pan
olive oil for frying
sprinkle of parmesan cheese

Flour Mixture:

1 cup flour
garlic powder
Italian seasoning

Preheat oven to 350 degrees

Set up 3 bowls:

1 - flour mixture
2 - egg, beaten with 1 teaspoon of water
3 - Jason's bread crumbs

Dredge the eggplant slices in each bowl

Fry in olive oil on both sides until just browned

Spray the lasagna pan with oil

Place a thin layer of tomato sauce on the bottom; layer with fried eggplant slices; cover with a thin layer of sauce; cover with a layer of mozzarella & cheddar

Repeat layering

Sprinkle the top with parmesan cheese

Bake for 45 minutes

From "Bubbe" with love!

ELI'S SHABBAT EGG SALAD

6 hard boiled eggs
1 small onion, chopped into tiny pieces
2 tablespoons mayonnaise
salt, pepper, paprika

Mash eggs with fork
Mix with onions and mayonnaise
Season with salt & pepper to taste and mix
Sprinkle with a little paprika.

Do not mash eggs too much.

Enjoyed by all who pass Eli's table every Shabbat breakfast at the Chadar
Ochel

From "Bubbe" with love!

FALAFEL AND PITA

(Chick Pea Croquettes and Flat Bread)

Falafel:

4 cups canned chick peas	$\frac{1}{4}$ cup fine bread crumbs
salt, pepper	4 eggs
marjoram	4 tablespoons melted vegetable
thyme	shortening, oleo
	oil for frying

Drain chick peas and mash to puree. Season to taste with salt, pepper, marjoram and thyme.

Stir in bread crumbs, eggs and melted shortening. Mix well.

Form into croquettes - about 3 inches long and 1 inch in diameter. Roll in bread crumbs.

Fry in deep hot oil until nicely brown. Drain and serve hot.

Makes about 3 dozen.

Note: May also be seasoned with garlic and hot peppers, if desired, instead of marjoram and thyme.

Pita:

1 envelope dry yeast	$\frac{1}{8}$ teaspoon salt
1 teaspoon sugar	3 tablespoons oil
1 egg, beaten	$\frac{1}{2}$ cup lukewarm water
2 cups flour	

Dissolve yeast in lukewarm water. Add sugar and egg. Sift flour and salt together. Make a well. Stir in yeast, oil and remaining lukewarm water. Mix into a soft dough. Cover and let rise until double in bulk. Divide into 12 flat cakes and place on a greased shallow pan. Let rise again. Prick with a fork. Brush with oil. Bake at 375 degrees 20 minutes until brown and puffed around the edges. Serve hot.

Serves 6

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FRIED RICE

1 cup long grain rice

2 large onions, sliced

2 eggs, scrambled

Canola oil

Lawry's seasoned salt to taste

Mushrooms (optional)

Green peas (optional)

1-1/2 cups fine noodles

3-1/2 cups pareve chicken stock

$\frac{1}{4}$ cup soy sauce

Large frying pan

Sauté onions & noodles in canola oil until well browned (almost burnt)

Add scrambled eggs

Add remaining ingredients

Cover and simmer 35- 40 minutes, stirring occasionally

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HAMENTASHEN

$\frac{1}{2}$ cup margarine or butter (softened)	2 teaspoons baking powder
$\frac{1}{4}$ cup granulated sugar	1 teaspoon vanilla extract
2 eggs	$\frac{1}{8}$ teaspoon salt
$\frac{1}{4}$ cup orange juice	2- $\frac{1}{4}$ cups flour
2 teaspoons orange peel filling	

In a large mixing bowl beat margarine or butter with an electric mixer on medium speed for 30 seconds.

Add: sugar, beat until light

Beat in eggs one at a time until well combined

Add: orange juice, orange peel, baking powder, vanilla and salt.

Beat in as much of the flour as you can with the mixer.

Stir the remaining flour by hand.

Cover and chill dough for 2 hours or until easy to handle.

Divide dough in half.

Preheat oven to 350 degrees

For filling use $\frac{1}{2}$ cup pie filling, poppy seed, prune, apricot or any jam.

On a lightly floured surface, roll one portion of the dough $\frac{1}{8}$ inch thick.

Use a fluted biscuit/cookie cutter and cut into 2- $\frac{1}{4}$ to 2- $\frac{1}{2}$ inch circles.

Brush edges with water.

Spoon $\frac{1}{2}$ teaspoon of filling into the center of each circle.

Pinch the circle edges together to form a shape like a 3-corner hat.

Leave center slightly open to expose filling.

Put hamentashen on an ungreased baking sheet.

Bake at 350 degrees for 10-12 minutes.

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HANUKKAH COIN COOKIES (dairy frosting)

1 cup (2 sticks) butter or margarine (softened)
1 cup sugar
1 egg
1 teaspoon vanilla extract
1-3/4 cup all purpose flour
1-1/2 teaspoon baking powder
Butter Cream Frosting

1/2 cup HERSHEY'S cocoa
1/2 teaspoon salt
wax paper

Preheat oven to 325 degrees
Ungreased cookie sheet

Beat butter, sugar, egg, and vanilla in a large mixing bowl until well blended.
Stir together flour, cocoa, baking powder & salt.
Gradually add flour mixture to butter mixture, beating until well blended.
Divide dough in half, placing each half on a separate sheet of wax paper.
Shape each portion into a log, about 7 inches long.
Wrap each log in wax paper or plastic wrap

Refrigerate until firm, at least 8 hours.

Cut logs into 1/4 inch thick slices.
Place on ungreased cookie sheet and bake for 8 - 10 minutes or until set.
Remove from cookie sheet to wire racks and cool completely before frosting.

Butter Cream Frosting:

1/4 cup (1/2 stick) butter softened
1-1/2 cups powdered sugar
yellow food coloring

1 - 2 Tablespoons milk
1/2 teaspoon vanilla extract

Beat butter until creamy
Gradually add powdered sugar and milk to butter, beating to desired consistency.
Stir in vanilla and color.

From "Bubbe" with love!

HARD BOILED PENGUINS

FOR EACH PENGUIN YOU NEED:

- 1 small peeled, hard boiled egg
- 1 whole large black olive
- 2 half large black olives
- 1 slice of carrot
- Several toothpicks

ASSEMBLE AS FOLLOWS:

Place toothpick into top of egg

Attach whole black olive for head

Place one half black olive on each side of egg for wings -

Attach with toothpicks

Cut flipper-shaped feet out of carrot slice -

Attach with toothpick

Save one triangle cut out of the carrot slice to use as beak -

Attach to head by cutting a hole in olive with a knife point and pushing beak in.

From "Bubbe" with love!

HERSHEY'S "Perfectly Chocolate" Chocolate Cake

From HERSHEY'S Best-loved recipes

(dairy)

1 cup sugar
1-3/4 cup all purpose flour
3/4 cup HERSHEY'S Cocoa or HERSHEY'S Dutch Processed Cocoa
1-1/2 teaspoon baking powder
1-1/2 teaspoon baking soda
1 teaspoon salt
2 large eggs
1/2 cup vegetable oil
1 cup boiling water
2 greased 9" round baking pans

1 cup milk
2 teaspoons vanilla extract
2 cups frosting

Preheat oven to 350 degrees

Grease and flour two 9" round baking pans

In large bowl, stir sugar, flour, cocoa, baking powder, baking soda, and salt. Add: eggs, milk, oil, and vanilla; beat on medium speed of mixer for 2 minutes.

Stir in boiling water (batter will be thin). Pour batter into prepared pans.

Bake 30 - 35 minutes or until toothpick inserted in center comes out clean.

Cool 10 minutes; remove from pans to wire racks. Cool completely.

Frosting: (makes 2 cups)

1/2 cup (1 stick) butter or margarine

2/3 cup Hershey's cocoa

1 teaspoon vanilla extract

3 cups powdered sugar

1/3 cup milk

Melt butter, stir in cocoa. Alternately add powdered sugar and milk, beating to spreading consistency.

Add small amount of additional milk, if needed. Stir in vanilla.

From "Bubbe" with love!

HOT CHEESE PUFFS

$\frac{1}{2}$ cup butter
2 cups shredded American cheese
1 cup flour
 $\frac{1}{8}$ teaspoon salt
 $\frac{1}{4}$ teaspoon paprika

Preheat oven to 350 degrees

Cream butter and mix with cheese
Sift flour, mix with salt and paprika

In a mixing bowl, combine all ingredients together.
Shape mixture into 1" balls
Put on baking sheet and freeze
Store frozen cheese balls in a freezer bag in the freezer until ready to bake

Bake at 350 degrees for 15 minutes or until puffed and brown

Serve hot

Makes 30 puffs

From "Bubbe" with love!

HUMMUS

4 cups pre-cooked chickpeas, drained (two 19-ounce cans)

$\frac{1}{2}$ cup water

3 Tablespoons tahini (sesame butter)

2 Tablespoons lemon juice

1 teaspoon garlic powder

salt & pepper to taste

1 teaspoon sesame oil

1 teaspoon cumin

Place all ingredients in a food processor. Blend until creamy. Chill before serving with pita bread.

Serves 8

BABAGANOIJ

1 eggplant (about 1-1/2 pounds)

2 Tablespoons tahini (sesame butter)

$\frac{1}{4}$ cup fresh parsley, finely chopped

salt and pepper to taste

3 Tablespoons lemon juice

2 cloves garlic, peeled & minced

Preheat oven to 375 degrees

Place several fork holes in eggplant. Place eggplant in a baking dish and bake for 1 hour, until soft.

Remove from oven, cut eggplant in half lengthwise and allow to cool.

Once cool, remove skin and ant large seeds from eggplant.

Place cooked eggplant in a food processor bowl, add other ingredients and blend.

From "Bubbe" with love!

ISRAELI CARROT SALAD

2-1/2 pounds carrots, peeled and grated
5 Temple oranges, peeled sectioned and chopped
Juice of one lemon
2 Tablespoons dried mint
1 cup raisins

Toss all the ingredients together in a large bowl. Chill before serving.

Serves 8.

From "Bubbe" with love!

JACK DANIEL'S / BEER BRISKET

$\frac{3}{4}$ cup Jack Daniel's or 1 can beer
1 five pound brisket
1 onion, sliced
 $\frac{1}{4}$ cup chili sauce
2 Tablespoons brown sugar
1 clove garlic, minced
salt and pepper, to taste

Preheat oven to 350 degrees.

Season brisket with salt and pepper. Place in a 13x9x2 inch baking dish. Set aside. In a bowl, combine Jack Daniel's or beer, chili sauce, brown sugar, onion and garlic. Pour over meat. Cover with foil and leave in refrigerator to marinate overnight.

Bake in 350 degree oven for 3 and $\frac{1}{2}$ hours...(baste occasionally every hour).

Put on platter, slice and serve.

From "Bubbe" with love!

LASAGNA (dairy)

1 package lasagna noodles
1 large container ricotta cheese (16 ounces)
1 large container cottage cheese (16 ounces)
1 large package mozzarella cheese, shredded
1 large package Parmesan cheese, shredded
1 large package cheddar cheese, shredded
***Tomato Sauce (use recipe below)

Preheat oven to 350 degrees

On bottom of greased lasagna pan place tomato sauce, uncooked noodles and 1/3rd of ricotta cheese, mozzarella, Parmesan, and cheddar cheeses.

Add another layer of lasagna noodles, top with tomato sauce and repeat with 1/3rd of cheeses.

If you desire, add sliced mushrooms, chopped spinach or other vegetables.

On top layer add noodles, remaining ricotta, tomato sauce and cheeses.

Bake at 350 degrees for 1 hour.

NO COOKING NOODLES AHEAD OF TIME
(A little extra tomato sauce always helps!)

From "Bubbe" with love!

MANDEL BREAD

3 eggs
6 Tablespoons oil
2 teaspoons baking powder
1 cup chopped walnuts
cinnamon & sugar mixture

1 cup sugar
1 teaspoon almond extract
2-3/4 cups flour

Preheat oven to 350 degrees
Greased cookie sheet

Beat eggs together with sugar and oil
Add: almond extract, baking powder, and flour. Mix well.
Add: chopped walnuts
Divide dough in half
Wet hands and form into narrow oval strips
Place strips on a greased cookie sheet
Sprinkle cinnamon and sugar mixture on strips

Bake at 350 degrees for 25 minutes
Cut on the diagonal IMMEDIATELY upon removing from oven
Return to oven for a few minutes

You may add chocolate chips or cherries

Freezes well!

From "Bubbe" with love!

MATZAH BALLS

4 eggs

$\frac{1}{2}$ cup seltzer

1 cup matzah meal

4 teaspoons canola oil

salt, pepper and garlic to taste

Beat eggs with seasonings

Mix oil, egg mixture, seltzer, and matzah meal together.

Cover and refrigerate for $\frac{1}{2}$ hour

Roll mixture into small balls (wet hands so the batter does not stick)

Drop balls into boiling salted water (add a drop of oil)

Cover pot and cook for at least 30 minutes (no peeking!!!)

Drain matzah balls with a slotted spoon and add the simmering soup.

Makes 18 - 20 matzah balls.

From "Bubbe" with love!

MINI BLINIS

1 pound cream cheese
2 egg yolks
 $\frac{1}{2}$ pound butter, melted
 $\frac{1}{2}$ cup sugar
Rolling pin
 $\frac{1}{2}$ cup brown sugar
2 pounds white bread
2 teaspoons cinnamon

Preheat oven to 350 degrees

Cream the cream cheese

Add yolks and sugar

Remove the crust from bread and roll each slice flat with rolling pin

Spread each slice with the cheese mixture and roll up

Dip each roll into melted butter

Combine cinnamon and brown sugar

Roll each piece in brown sugar mixture

Refrigerate for at least $\frac{1}{2}$ hour.

Cut each roll in half

Bake at 350 degrees for 20 minutes

A delicious appetizer.

From "Bubbe" with love!

MOCK CHOPPED LIVER (THE BEST!!)

1 cup celery, minced
2 onions
12 hard-boiled eggs, peeled
 $\frac{1}{4}$ cup oil
1 cup walnuts, chopped
salt and pepper, to taste
3 Tablespoons mayonnaise

In a frying pan, sauté celery and onion in oil until well browned. Let cool. Transfer to a bowl. Add walnuts and eggs and chop until fine. Season with salt and pepper. Add mayonnaise to keep it together and mix everything well.

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MUFFINS

2 cups all-purpose flour
2 Tablespoons sugar
 $\frac{1}{2}$ teaspoon salt
1 Tablespoon double-acting baking powder
1 cup milk
 $\frac{1}{4}$ cup salad oil
1 egg

Preheat oven to 400 degrees
With pastry brush, grease 12 2- $\frac{1}{2}$ inch muffin-pan cups

In large bowl, with fork, mix flour, sugar, baking powder and salt.
In small bowl, with fork, beat egg slightly and then stir milk and oil into beaten egg.
Add egg mixture all at once to flour mixture and with spoon, stir just until flour moistens (avoid over mixing, better lumpy)
Spoon batter into greased muffin-pan, be sure to clean pan of any spills.
Bake muffins 20-25 minutes, until they are risen and golden. (If an inserted toothpick comes out clean and dry, muffins are ready)
Immediately remove muffins from pan onto wire racks. Serve at once or keep warm by leaving in cups slightly tipped to allow steam to escape.

Ways to Make Your Muffins Interesting.

Blueberry Muffins:

Prepare muffins above, but use $\frac{1}{2}$ cup sugar and $\frac{3}{4}$ cup fresh or frozen, unsweetened blueberries with egg mixture.

Chocolate Chip Muffins:

Same as blueberry muffins, only substitute $\frac{3}{4}$ cup chocolate chips instead of blueberries.

Orange Muffins:

Prepare muffins above, but use $\frac{1}{4}$ cup sugar and use only $\frac{3}{4}$ cup milk.
Add $\frac{1}{4}$ cup orange juice and 1 tablespoon finely shredded orange peel to the egg mixture.

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"OVEN FRIES"

10 potatoes, sliced thin
oil for frying
garlic powder, pepper, salt - to taste

Preheat oven to 450 degrees

Place slice potatoes on lightly oiled cookie sheet.
Drizzle oil and seasonings over potatoes.
Bake at 450 degrees for 5 minutes.
Turn potatoes over and bake another 5 minutes.



From "Bubbe" with love!

PAREVE KISHKA

1 cup matzah meal	2 large carrots, peeled
1 cup sifted all-purpose flour	2 stalks celery
$\frac{1}{2}$ cup Farina	1 large onion
2 large eggs	1 teaspoon salt
$\frac{1}{2}$ cup cooking oil OR $\frac{1}{2}$ cup Nyafat*	1 teaspoon white pepper
2 Tablespoons paprika	

Preheat oven to 350 degrees
Lightly greased aluminum foil

In a medium-sized mixing bowl, blend together the matzah meal, flour and farina. Set aside.

Dice the carrots, celery, and onion into blender container.

Add the eggs, oil, salt, pepper & paprika.

Blend together until smooth.

Combine the vegetable mixture with the dry ingredients in a mixing bowl & blend well.

Divide in half. Form the mixture into 2 rolls about 12 inches long.

Place each roll on a piece of very lightly greased aluminum foil. Wrap each roll securely in the foil.

Place the rolls on a baking sheet and bake for 45 minutes.

Serve hot.

*"Nyafat" is a brand name imitation schmaltz available in the kosher section of the supermarket. For those unfamiliar with it, it's an onion-flavored vegetable shortening and can be substituted for real schmaltz (rendered chicken fat). The advantages are 1. lower cost, 2. no cholesterol, 3. contains no animal products (Parve)

From "Bubbe" with love!

PAREVE VEGETABLE SOUP

1 large parsnip, cut thin
2 large potatoes, cut into cubes
 $\frac{1}{4}$ cup barley
10 cups water
2 tomatoes
1 large onion or two medium onions (puree in blender when cooked)
2 carrots, cut into cubes
Optional: peppers, zucchini, broccoli,

3 stalks celery, cut thin
2 cloves garlic
6 stalks parsley
1 cup mushrooms
salt & pepper to taste

Add all vegetables to water

Cook until all vegetables are softened

Put some of the vegetables with onions through blender on puree (except mushrooms)

Add pureed vegetables back to soup

Leave soup on simmer for at least 2 hours

From "Bubbe" with love!

PARSLEY/TAHINI DIP

1-1/2 cups pre-cooked chickpeas, drained (15 ounce can)

$\frac{3}{4}$ cup tahini (sesame butter)

1-1/4 cups water

2 Tablespoons lemon juice

1 cup fresh parsley, finely chopped

1 teaspoon garlic powder

Salt to taste

Place all ingredients in a food processor bowl and blend until creamy. Chill and serve small portions spread on pita.

Serves 10.

From "Bubbe" with love!

PIZZA

1 packet dry yeast

4-1/2 cups flour

1 teaspoon oregano

olive oil

tomato sauce (see lasagna recipe)

1-1/2 cup warm water

1 teaspoon salt

mozzarella cheese

toppings (optional)

In a large bowl combine yeast and warm water.

Add 2 cups of flour, salt and oregano.

Mix together with a wooden spoon.

Add more flour, $\frac{1}{2}$ cup at a time and mix.

Begin kneading dough hands.

Fold and use heel of hands until all the flour is absorbed.

Put in a greased bowl and let rise for about 1 hour.

Knead dough again, divide into 2 balls, and let rise again.

Preheat oven to 450 degrees.

Grease 2 large cookie sheets or pizza pans.

Stretch dough to fit pans & pinch up edges to form rim.

Brush with olive oil & bake for 10 minutes.

Add sauce & cheese (toppings if desired)

Bake for 20 minutes.

From "Bubbe" with love!

POTATO KUGEL

6 large peeled potatoes

4 eggs

1 large grated onion

1-1/2 teaspoon kosher salt

1 teaspoon garlic salt

$\frac{1}{2}$ cup matzah meal

$\frac{1}{2}$ cup virgin olive oil

$\frac{1}{2}$ teaspoon baking powder

pepper to taste

Preheat oven to 350 degrees for glass pan; 375 degrees for metal pan

Fry onions in olive oil.

Grate potatoes and squeeze out liquid.

Combine all ingredients.

Grease pan.

Pour mixture into pan

Bake for 1 hour

Serves about 8

From "Bubbe" with love!

POTATO LATKES

5 - 6 large potatoes, peeled and grated
4 large eggs
2 medium onions, grated
1-1/2 teaspoon salt
large frying pan

$\frac{1}{2}$ cup matzah meal
 $\frac{1}{2}$ teaspoon baking powder
1 - 2 cloves of pressed garlic
Canola oil

Peel and grate potatoes and onions (you can use a food processor)
In a large bowl add all ingredients

Add oil to frying pan, almost deep enough to cover the pancakes.
Drop batter by tablespoons into hot oil
Fry over moderate heat until browned on one side
Turn and brown on other side
Drain on absorbent paper.

Serves 6 - 8

Can be frozen!

From "Bubbe" with love!

RED, WHITE, & BLUE CAKE

6 eggs separated
1-1/8 cup sugar
1 cup sifted flour
1 teaspoon vanilla

Pinch of salt
1 Tablespoon lemon juice
1 Tablespoon grated lemon rind
1 Tablespoon grated orange rind

Preheat oven to 350 degrees
Grease and dust bottom of rectangular pan with flour

Beat egg whites with salt until it forms soft peaks
Beat in sugar gradually, $\frac{1}{4}$ cup at a time, until stiff, and peaks form
Whip yolks softly, then add lemon and orange rinds, lemon juice and vanilla.
Softly fold yolk mixture into whites.
Slowly fold in flour, do not over mix!
Pour batter into baking pan

Bake 35 - 40 minutes. Let cool.

Whipped Cream:

1 quart heavy cream
 $\frac{1}{2}$ cup sugar (or to taste)

2 teaspoons vanilla

Whip ingredients together and frost cake.

For the stripes of the flag:

1 quart strawberries cut in half lengthwise

For the stars of the flag:

1 pint blueberries

From "Bubbe" with love!

RICH "CHALLAH" FRENCH TOAST

1 Tablespoon butter	$\frac{1}{4}$ teaspoon salt
1 Tablespoon vegetable oil	$\frac{1}{4}$ teaspoon nutmeg
3 large eggs	2 teaspoons Rum (optional)
$\frac{3}{4}$ cup (6-ounces) cream	1 teaspoon vanilla extract
6 slices challah (a few days old)	parchment paper
heavy skillet	
confectionary sugar	maple syrup

Preheat oven to 250 degrees

Line a baking sheet with parchment paper or grease generously - set aside

Place butter and vegetable oil in a heavy skillet and set over medium heat

In a small bowl, whisk together eggs, cream salt, nutmeg, rum, and vanilla

Stir until smooth, but not foamy

Pour batter into a shallow casserole dish large enough to hold pieces of bread snugly.

Place bread in dish and turn them over after about 15 seconds

Fry bread in skillet (with the butter & oil) for 3 minutes

Turn over and fry on second side for another 2 minutes

Transfer to the baking sheet and put in pre-heated oven until all slices are ready.

When all are cooked..... Sprinkle with confectionary sugar and serve with maple syrup.

From "Bubbe" with love!

RUGELACH (PAREVE!!!)

1 cup margarine
3 cups flour
3 egg yolks
cinnamon/sugar mixture
chopped walnuts or pareve mini chocolate chips
Wax paper

$\frac{1}{2}$ teaspoon baking powder
 $\frac{1}{3}$ cup sugar
 $\frac{1}{2}$ cup orange juice
Any flavor jam

Preheat oven to 350 degrees
Grease baking sheet

Mix the margarine, flour, baking powder, and sugar by hand.

Add: 3 egg yolks and $\frac{1}{2}$ cup orange juice

Knead well in bowl.

Take dough out of bowl and divide into 4 balls.

Roll each ball in a mixture of cinnamon & sugar

With a rolling pin, flatten dough between sheets of wax paper until you have formed a large, flat circle of dough (similar to pizza dough)

Spread dough with your favorite jam

Sprinkle with chopped walnut and/or pareve mini chocolate chips

Cut dough into triangular slices. Roll toward point.

Place on greased baking sheet.

Bake at 350 degrees for 25 minutes.

From "Bubbe" with love!

SESAME TOFU WITH NOODLES

For the crispiest and most flavorful tofu, cook it over medium-high heat. This also helps toast the sesame seeds.

Prep Time 15 minutes

Cooking Time 10-12 minutes

1 pound extra firm tofu
 $\frac{1}{4}$ teaspoon salt
3 Tablespoons sesame seeds, divided
4 teaspoons plus 1 Tablespoon Hot and Spicy vegetable oil, divided
 $\frac{3}{4}$ cup thinly sliced green onions, divided
 $\frac{1}{2}$ pound linguini, cooked according to package, reserving $\frac{1}{3}$ cup pasta water
1 bunch (2-3 ounces) watercress, trimmed

Cut tofu crosswise into $\frac{3}{4}$ inch thick slices; cut each slice crosswise into thirds. Arrange strips in a single layer on sheet of wax paper. Sprinkle with salt and half of the sesame seeds.

Heat 1 teaspoon oil in non-stick skillet over medium-high heat; add half the tofu, seeded side down. Sprinkle with remaining seeds. Brown 2 minutes, turn slices; add 1 teaspoon oil to pan. Brown 2 minutes. Transfer to plate. Repeat with 2 teaspoons oil, tofu and seeds.

Heat remaining oil in skillet. Cook $\frac{1}{4}$ cup green onions 2 minutes. Whisk in peanut butter, teriyaki sauce and reserved $\frac{1}{3}$ cup pasta water.

Toss pasta with watercress and peanut sauce. Top with tofu and remaining green onions.

From "Bubbe" with love!

SOOFGANIYAH (JELLY DOUGHNUTS)

4 $\frac{1}{2}$ cups flour	2 eggs, beaten
1 teaspoon baking powder	$\frac{1}{4}$ cup oil
1 $\frac{1}{4}$ cups sugar	1 cup fruit juice
1 teaspoon salt	powdered sugar
$\frac{1}{4}$ teaspoon cinnamon	jelly for filling
$\frac{1}{4}$ teaspoon nutmeg	oil for frying

Sift dry ingredients.

Combine eggs, oil and fruit juice. Stir until smooth.

Add to flour mixture and make soft dough. Form into flat cakes (makes about 3 dozen)

Put $\frac{1}{2}$ teaspoon jelly in the center of each and roll dough to cover, forming a ball. Drop into hot oil (380 degrees).

Cook 4-5 minutes until brown on all sides. Remove with a slotted spoon. Drain on a paper towel. Dust with powdered sugar.

Makes 36.

(If an electric deep-fat fryer is used, follow directions for frying which come with appliance).

From "Bubbe" with love!

TEIGLACH

3 eggs	2-1/2 cups flour
3 Tablespoons oil	$\frac{1}{4}$ teaspoon salt
$\frac{1}{2}$ teaspoon vanilla	$\frac{1}{4}$ teaspoon ginger
2 Tablespoons water	1 teaspoon baking powder
1 pound honey (wildflower is best)	$\frac{1}{2}$ cup sugar
$\frac{1}{2}$ teaspoon ginger	2 inch piece of orange zest $\frac{1}{2}$ inch thick (no white pith)
1 cup toasted hazelnuts	ungreased cookie sheet
$\frac{1}{2}$ cup candied cherries or raisins	

Preheat oven to 375 degrees

Combine the eggs, oil, vanilla, and water and beat with fork or whisk until light and blended.

In a medium bowl, combine flour, salt, ginger, and baking powder.

Add the liquid ingredients to the bowl and stir with a fork until well combined.

Knead with your hands for a few minutes until the dough is smooth and shiny.

Cover with plastic and let rest for 10 minutes.

Roll out small balls of dough into long $\frac{1}{2}$ inch wide snakes and cut into $\frac{1}{3}$ inch pieces.

Make balls by rolling dough pieces briefly in your hands and place them on ungreased cookie sheets.

Bake for 20 - 22 minutes or until golden brown.

Meanwhile, combine the honey, sugar, orange zest, and ginger in a heavy 3-quart saucepan and bring slowly to a boil.

Simmer for EXACTLY 10 minutes.

Add Teiglach balls, nuts, and cherries to the honey mixture, stir and coat well.

Mound on a pie plate or large decorative jar with a tight cover.

Camp Ramah in the Berkshires
Annual Scholarship Journal Dinner Dance
Sunday, March 29, 2009

From "Bubbe" with love!

THE VERY BEST CARROT CAKE

(if frosted, then dairy)

2 cups all -purpose flour
2 cups sugar
2 teaspoons baking powder
 $\frac{1}{4}$ teaspoon baking soda
1 cup toasted, finely chopped pecans (optional)
parchment paper

4 beaten eggs
3 cups finely shredded carrots
 $\frac{3}{4}$ cup cooking oil
1 recipe cream cheese frosting

Preheat oven to 350 degrees

Grease and flour two 9 x 1-1/2 inch round baking pans.

Line bottoms with parchment paper and set aside.

In a large mixing bowl, combine flour, sugar, baking powder, and baking soda.

In another mixing bowl, combine eggs, carrots, and oil.

Add egg mixture to flour mixture with a spoon and stir until combined.

Pour batter into the prepared pans.

Bake at 350 degrees for 30 -35 minutes or until toothpick comes out clean.

Cool on wire racks for 10 minutes.

Remove parchment paper and cool thoroughly on racks.

Frost top and sides with cream cheese frosting.

To add texture to frosting, use a cake comb.

If desired, press nuts onto sides of the cake.

Makes 12 servings

The cake can be stored in the refrigerator for up to 3 days.