

SERVINGS: 4

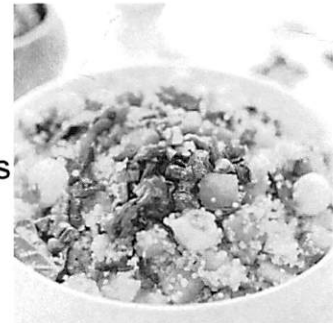
Quinoa With Butternut Squash Spinach And Dried Cranberries

prep time:10 MINS cook time:45 MINS total time:55 MINS

This quinoa with butternut squash and dried cranberries is delicious, easy to make and great for a holiday side dish. It also is vegan and gluten free.

INGREDIENTS

- olive oil spray
- 3 cups (1/2 large) butternut squash diced into 1/2 inch cubes
- 1 tsp salt
- 1/2 tsp black pepper
- 8 yellow pearl onions — (or shallots)
- 1 garlic clove pressed
- 2 tbsp olive oil
- 2 cups washed spinach
- 1/2 cup dried cranberries
- 1/4 cup toasted pecans — (walnuts)
- 3 cups cooked quinoa — (see how to cook it here)



INSTRUCTIONS

1. Preheat oven to 350 F (177 C).
2. Line baking sheet with aluminum foil or silpat. Line squash, spray evenly with olive oil and season with salt and pepper. Bake until tender for 30-40 minutes.
3. Heat two 2 tbsp olive oil in a pan over medium heat. Cook yellow pearl onions (shallots) and garlic for 3-4 mites until shallots start to turn translucent.
4. Add spinach and cook for 2-3 more minutes.
5. In the same pan, that you cooked the spinach, (or in a blow) add roasted butternut squash and cranberries. Stir to combine.
6. Transfer to bowls, top with toasted pecans and serve.

RECIPE NOTES

1. The first part of the report is a general introduction to the subject of the study.

2. The second part of the report is a detailed description of the methods used in the study.

3. The third part of the report is a discussion of the results of the study.

4. The fourth part of the report is a conclusion and a list of references.

5. The fifth part of the report is a list of appendices.

6. The sixth part of the report is a list of figures and tables.

7. The seventh part of the report is a list of abbreviations and symbols.

8. The eighth part of the report is a list of footnotes.

9. The ninth part of the report is a list of references.

10. The tenth part of the report is a list of appendices.

11. The eleventh part of the report is a list of figures and tables.

12. The twelfth part of the report is a list of abbreviations and symbols.

13. The thirteenth part of the report is a list of footnotes.

Cookie Cake

Cook & Prep: 1h | Serves 10 | Parve | Recipe by Chanie Nayman - Mishpacha

INGREDIENTS

BATTER

- ¾ cup oil (freeze it for best results)
- 1¼ cups sugar
- 2 eggs
- 1 cup ground almonds
- 1 cup potato starch
- pinch of salt
- ¾ cup chopped pecans
- ¾ cup Glicks Chocolate Chips

CREAM

- 2 egg yolks
- 1 cup oil
- 1 tablespoon lemon juice
- 2½ cups confectioners sugar

NUT CRUNCH

- ½ cup slivered almonds
- ¼ cup sugar

INSTRUCTIONS

BAKE

1. Preheat oven to 350°F.
2. Beat together the oil and sugar in the bowl of your mixer. Add the eggs. With a spoon, gently mix in the ground almonds, potato starch and salt. Add the chopped pecans and chocolate chips, mixing well.
3. Divide batter evenly between 4 parchment paper-lined 9 inch round pans and bake for 22 minutes. Cool and set aside.

FOR THE CREAM

1. Beat the egg yolks in a food processor fitted with the S blade. Slowly add the oil in a steady stream. It will become the texture of mayonnaise. Add the lemon juice and confectioners sugar and mix well. Refrigerate until ready to use.

FOR THE NUT CRUNCH

1. Place almonds and sugar together in a frying pan without any oil. Allow the sugar to caramelize, stirring constantly, for about five minutes.
2. Spread out on parchment paper to cool, then chop in the food processor until you have small chunks.

ASSEMBLE

1. Arrange one cookie layer on a platter. Spread a layer of cream on top, followed by a sprinkle of nut crunch. Repeat layering three times and end with the cream.



FEATURED
INGREDIENT
Glicks
Chocolate
Chips



WINE PAIRING
Zion Fortissimo



New Wave Broccoli Dried Cranberry Salad

Cook & Prep: 10min | Serves 6 | Parve | Recipe by Rivky Kleiman • Mishpacha

INGREDIENTS

8 oz. bag romaine lettuce
8 oz. container fresh
broccoli florets
½ cup Gefen Dried
Cranberries
1 bunch scallions, cleaned
and sliced thinly
¼ cup pine nuts,
toasted (*see note*)
¼ cup chopped pecans,
toasted (*see note*)
¼ cup jellied
cranberry sauce
2 tablespoons mayonnaise
1½ tablespoons Kedem Red
Wine Vinegar
2 teaspoons
imitation mustard

INSTRUCTIONS

1. Place all dressing ingredients in a small bowl and whisk until smooth.
2. Layer all salad components in a large bowl. Pour salad dressing over salad and toss.

Note: To toast the nuts, preheat oven to 350°F. Arrange nuts in a single layer in a baking pan. Place in heated oven for 5 minutes. Remove from oven and allow to cool.



A
FEATURED
INGREDIENT
Gefen Dried
Cranberries



Baby Leaf Salad in Honey-Orange Dressing

Cook & Prep: 20min | Serves 6 | Parve | Recipe by Sara Wasserman · Mishpacha

INGREDIENTS

1 Gefen Cooked Beet
½ fresh pineapple
(or the equivalent
from a can), diced
2 green apples, diced
16 oz. package
baby salad leaves
1 cup orange juice
3 tablespoons oil
3 tablespoons honey
¼ teaspoon cinnamon

INSTRUCTIONS

1. Cut beet into cubes.
2. Mix beet cubes, pineapple, and apple together with the baby leaves.
3. Mix all dressing ingredients together well. Pour dressing over salad right before serving.



FEATURED
INGREDIENT
Gefen Whole
Cooked Beets



Cauliflower Rice

Cook & Prep: 1.5h | Serves 6 | Parve | Recipe by Brynie Greisman · Mishpacha

INGREDIENTS

1-2 medium carrots,
peeled
1 lb. Heaven & Earth
Riced Cauliflower
1½ tablespoons nut oil
salt and pepper, to taste
(be generous)
pinch sugar
2 heaping tablespoons
tomato paste
chopped fresh parsley

INSTRUCTIONS

1. Place carrots in a food processor with the knife attachment, and pulse just until small rice-like pieces form. Remove to a bowl, and add the riced cauliflower.
2. Heat the oil in a large skillet. Add the cauliflower and carrots. Add seasoning (other spices can be added, to your taste). Cook over medium heat for about eight minutes or until tender, stirring occasionally. Add tomato paste and continue cooking for another one to two minutes.
3. Remove from heat and stir in a handful or two of parsley.
4. Cover skillet and let steam to soften. Taste and adjust seasoning if desired. Serve hot.

Note: I wanted to keep it simple. You can, however, add a sautéed onion or chopped scallions if you wish. Personalize the dish to your taste and according to your family custom.



FEATURED
INGREDIENT
Heaven &
Earth Riced
Cauliflower



Pulled Barbeque Brisket with Potato Flatbreads

Cook & Prep: 5h 50min | Serves 12 | Meat | Recipe by Rivky Kleiman · Mishpacha

INGREDIENTS

POTATO FLATBREADS

- 6 small-medium russet or Idaho potatoes
- 3 eggs
- 1 heaping tablespoon kosher salt
- ¼ teaspoon black pepper
- ½ cup Gefen Potato Starch
- ½ cup oil

BRISKET

- 3-3½ lbs. second-cut brisket
- 1 large Spanish onion, sliced
- kosher salt, to taste
- pepper, to taste
- 4 cloves garlic, crushed
- ½ cup water + ¼ tsp chicken soup mix
- 1-2 tsp potato starch, for thickening

BARBECUE SAUCE

- ¾ cup Gefen Ketchup
- ½ cup kosher for Passover cider vinegar
- ¼ cup brown sugar
- 2 teaspoons smoked paprika
- 1 teaspoon onion powder
- 1 teaspoon sea salt
- 1 teaspoon pepper
- 4 cloves garlic, crushed

ROASTED GARLIC AIOLI

- 1 head of garlic
- 1 tablespoon olive oil
- ¾ cup mayonnaise
- 2 tablespoons lemon juice
- ½ teaspoon pepper
- ½ teaspoon salt

INSTRUCTIONS

PREPARE THE FLATBREADS

1. Preheat oven to 400°F. Prepare a parchment-lined baking sheet and set aside.
2. Process the potatoes in your food processor. Transfer to a mixing bowl. Add the eggs, potato starch, salt, and pepper and mix well.
3. Heat the oil in a small saucepan. When oil is heated through, add to the potato mixture (it should sizzle) and stir well. Transfer potato mixture to the baking sheet and smooth it down evenly so you have a thin layer. Bake for 40-50 minutes or until golden brown and crispy. Set aside.

PREPARE THE BRISKET

1. Preheat oven to 325°F.
2. Rinse brisket and pat dry. Slice the onion and arrange on the bottom of a roasting pan. Lay the brisket on top of the onions.
3. Season well with salt and pepper. Smear the garlic cloves over the meat. Pour chicken broth around the roast.
4. Combine barbecue sauce ingredients and pour over the brisket.
5. Cover well and bake for four hours or until fork-tender. Use two forks to pull apart the brisket.

PREPARE THE AIOLI

1. Preheat oven to 350°F.
2. Slice off the top of the garlic bulb, exposing the tips of the cloves. Place the garlic bulb in the center of a piece of foil. Drizzle with oil. Seal the foil well and roast the garlic in the oven for 30-35 minutes. Remove from oven and cool.

continued on next page »



FEATURED
INGREDIENT
Gefen
Ketchup



Pesachdige Mocha Bars

Cook & Prep: 50min | Serves 20 | Parve | Gebrochts | Recipe by Brynie Greisman • Mishpacha

INGREDIENTS

2 eggs
1/3 cup sugar
2 oz. good quality
parve chocolate
1/3 cup oil
1/2 cup Yehuda Matzo
Cake Meal
1/4 teaspoon salt
1 tablespoon vanilla sugar
1 tablespoon instant
coffee granules
1/4 cup finely chopped
walnuts or nuts of
your choice

INSTRUCTIONS

1. Preheat oven to 350°F.
2. Beat eggs and sugar for five minutes, or until light and lemony in color.
3. Meanwhile, melt chocolate. Add oil to melted chocolate and cool. Add this mixture to eggs and sugar, and mix well.
4. Gradually stir in cake meal, salt, vanilla sugar, and coffee granules. Add nuts at very end and mix just until combined.
5. Pour into 7 x 11 inch (or 9 x 13 inch for a lower bar) baking pan lined with parchment paper. Bake for 20 minutes or until set. Cut into bars while still warm.



FEATURED
INGREDIENT
Yehuda
Cake Meal



WINE PAIRING
Porto Cordonero

Absolutely Addictive Matzo Brittle

Cook & Prep: 20min | Serves 8 | Parve | Gebrochts | Recipe by Rachel Nayman · Kosher.com

INGREDIENTS

BASIC MATZO BRITTLE

4 square pieces of
Yehuda Matzo

1 stick margarine

$\frac{1}{8}$ teaspoon salt

1 cup brown sugar

POMSTACHIO

8 ounces white or dark
chocolate chips

$\frac{3}{4}$ cup chopped salted
pistachios

$\frac{1}{2}$ cup pomegranate seeds

S'MORES TOPPING

$\frac{1}{2}$ cup Glicks
Chocolate Chips

$\frac{1}{2}$ cup mini
marshmallows

CHOCOLATE CRAZE

$\frac{1}{2}$ cup chocolate
almond slivers or
crushed almonds

MINT MAGIC

8 ounces white chocolate
crushed mint candies

INSTRUCTIONS

1. Preheat oven to 375°F. Arrange matzos in a single layer on a foil-lined pan.
2. Melt margarine and brown sugar in a pot until caramelized.
3. Pour caramel mixture over matzo and let bake for seven minutes. Remove from oven and sprinkle with chocolate chips or chocolate as specified for your chosen toppings. Place back into oven for two minutes, then spread to cover. Sprinkle with remaining topping. (For s'mores and mint magic, place back into oven for another two minutes). Drizzle with more melted chocolate.
4. Freeze and break into bark pieces.



FEATURED
INGREDIENT
Yehuda
Matzos



FEATURED
INGREDIENT
Glicks
Chocolate
Chips

Cauliflower and Leek Soup

Cook & Prep: 2h | Serves 10 | Parve | Recipe by Rivky Kleiman · Mishpacha

INGREDIENTS

- 2 leeks (white and light green part), washed and sliced
- 2 large white onions, sliced
- 1 head of garlic, peeled (about 15 whole cloves)
- ¼ cup Gefen Olive Oil
- 2 small-medium zucchini, peeled and chunked
- 7 cups water
- ¼ cup Kedem Sherry Cooking Wine
- 3 tablespoons kosher salt
- ½ - ¾ teaspoon black pepper
- 1 tablespoon balsamic vinegar or lemon juice
- ⅛ - ¼ teaspoon crushed red pepper flakes

INSTRUCTIONS

1. Preheat oven to 350°F. Line a baking sheet with parchment paper.
2. Toss leek, onion, garlic cloves, and cauliflower with olive oil. Place on baking sheet and roast for 35–40 minutes.
3. In an 8-quart pot, place water, sherry cooking wine, kosher salt, pepper, balsamic vinegar or lemon juice, and crushed pepper flakes. Add in zucchini chunks and roasted vegetables and bring to a boil.
4. Lower heat and simmer for 40 minutes. Purée soup with an immersion blender.

Notes: This soup freezes beautifully.

To Garnish: Crispy fried onions works well with this soup. First, thinly slice or julienne onions or shallots. After that, toss in seasoned potato starch and fry in 350°F vegetable oil until crispy.



FEATURED
INGREDIENT
Gefen
Olive Oil



FEATURED
INGREDIENT
Kedem Sherry
Cooking Wine

graphy by Moisha Walliger
Styling by Renee Muller

Cauliflower Rice

Cook & Prep: 1.5h | Serves 6 | Parve | Recipe by Brynie Greisman · Mishpacha

INGREDIENTS

1-2 medium carrots,
peeled
1 lb. Heaven & Earth
Riced Cauliflower
1½ tablespoons nut oil
salt and pepper, to taste
(be generous)
pinch sugar
2 heaping tablespoons
tomato paste
chopped fresh parsley

INSTRUCTIONS

1. Place carrots in a food processor with the knife attachment, and pulse just until small rice-like pieces form. Remove to a bowl, and add the riced cauliflower.
2. Heat the oil in a large skillet. Add the cauliflower and carrots. Add seasoning (other spices can be added, to your taste). Cook over medium heat for about eight minutes or until tender, stirring occasionally. Add tomato paste and continue cooking for another one to two minutes.
3. Remove from heat and stir in a handful or two of parsley.
4. Cover skillet and let steam to soften. Taste and adjust seasoning if desired. Serve hot.

Note: I wanted to keep it simple. You can, however, add a sautéed onion or chopped scallions if you wish. Personalize the dish to your taste and according to your family custom.



FEATURED
INGREDIENT
Heaven &
Earth Riced
Cauliflower

