

# *Beteavon*

FEASTING ON MEMORIES:  
A JEWISH WOMEN'S COOKBOOK



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# *Beteavon!*

## Feasting on Memories: A Jewish Women's Cookbook

We are pleased to share with you Beteavon! A Jewish Women Inspired Cookbook. Recipes with stories from Jewish women in our local community and across the world.

You will surely recognize the 'traditional favorites' like 'My Mama's Brisket' great for holidays and shabbat. Other recipes will have a twist like 'Ropa Viejas,' a delicious meat dish with Spanish and Cuban influences. You may already love Shawarma but have you tried it as a turkey burger? Our hope is to open your eyes and palate to a dish you've always wanted to make.

For many of us, the kitchen table is what grounds us. While sometimes we can have difficult conversations at the dinner table, we can also build beautiful bridges and relationships that last from generation to generation. After a long day there is nothing like coming back to the table together.





# ***Beteavon!***

## **Feasting on Memories: A Jewish Women's Cookbook**

Whether it's for a quick bite or a multi-course holiday meal, the table is where we laugh together, share stories and of course, indulge in delicious meals and spend time together.

We chose this topic for our Women's Leadership project not just because we love food (which of course we do!) but, so we can intertwine our beautiful stories with the recipe and share them with all of you. We all have stories of when Bubbe made that classic recipe, what filling goes best in Hamentaschen, or the best way to make Matzo Balls light and airy. Our personal family minhags (customs and traditions) are truly unique yet similar at the same time.

Through storytelling and food, Beteavon strives to keep those fond family memories alive. We are sure you'll see a thread to your own Jewish family in each one.

Betavon!

*Taylor & Stephanie*







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# *Chickpea Noodle Soup*

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Everyone knows that chicken noodle soup is called Jewish penicillin for its healing effects when you are sick.

As a vegan, I was looking for a delicious alternative that would also be healing and found this recipe on Pinterest. I make it anytime someone is sick in my house, but also when I need a good cleanse after some excessive holiday eating, or even for a Shabbat meal. It's delicious anytime of the year!

## **I N G R E D I E N T S**

- 1 tablespoon olive oil
- 1 large onion chopped
- 4 large carrots chopped
- 3 celery ribs chopped
- 2 garlic cloves minced
- 1 teaspoon dried thyme





# *Chickpea Noodle Soup*

## **INGREDIENTS (CONT)**

1 teaspoon salt

½ teaspoon black pepper

8 cups vegetable broth

1 15- ounce can chickpeas  
rinsed/drained

8 ounces rotini pasta or other pasta

Fresh parsley for serving

## **INSTRUCTIONS**

In a large pot or saucepan, heat olive over medium high heat. Add onions, carrots and celery and cook until slightly softened, about 5-7 minutes. Add the garlic and thyme, and season with salt and pepper; and cook for an additional 2-3 minutes.

Add vegetable broth and bring mixture to a boil. Then add the chickpeas and pasta, reduce heat and simmer covered for 15 minutes.

Remove from heat, sprinkle fresh parsley, serve immediately.

# *Reva's Mushroom Barley*

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I got this recipe from Helene Kusnitz and it is a great replacement for a meat cholent for vegetarians. We use it as a great winter soup. I first had it at Helene's home and LOVED it...and she fortunately shares recipes

## **INGREDIENTS**

- 1 box mushrooms sliced and cleaned
- 1 large onion diced
- 1 carrot diced or shredded
- 1 parsnip diced
- 1 zucchini diced
- 1 Stalk celery diced
- 2 TBS soy sauce
- 1 TBS oil
- 3/4 C barley
- 8 C chicken broth



Put all the ingredients into a crock pot and cook on high for two hours. If using for Shabbos put power to low before Shabbos.



# *Esther Lieberman's Parve Cholent Kugel*

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My sister in law Sheindy came back from a Shabbat with her son and daughter in law, raving about this dish. At my first opportunity I called Esther and got the recipe.

As soon as the temperatures drop, our thoughts turn to Cholent. This warm-u-up, stick-to-your-ribs Jewish penicillin is the traditional Eastern European Shabbat food.



In the "Shtetl" the families would keep their cholent pot cooking in a communal oven. After shul on Shabbat morning each family would collect their pot from the oven and bring it home to the family. My father in law's family were bakers in pre-war Hungary and he would tell that story. Traditional cholent has in it stuffed meat kishka. This parve recipe is a good imitation of the meaty original.



# *Esther Lieberman's Parve Cholent Kugel*

## **I N G R E D I E N T S**

- 1 carrot grated
- 1 onion grated
- 1 cup flour
- ½ cup matzo meal
- ½ cup oil
- 1 tsp salt
- 1 tsp paprika

## **I N S T R U C T I O N S**

Combine all ingredients and form into a large ball. Drop the ball of dough into the pot of boiling cholent. The cholent should sit on a hot plate, covered and unopened, all night. Dish out chunks of the kugel with the cholent at Shabbat lunch.

# *Avocado & Tomato Salad with Lime Vinaigrette*

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This is a shabbat staple for our family! It's pareve and goes perfectly with any main dish. This recipe is no guilt and all delicious.

I started making this as I began my cooking journey and observing Shabbat every week.

It symbolizes my evolution as a Jewish woman and wife.



## **INGREDIENTS**

4 firm-ripe California Hass avocados, halved, pitted, peeled, and cut into chunks

1 pint cherry or grape tomatoes, halved crosswise

1/4 cup pine nuts, toasted

1/4 cup Lime Vinaigrette (recipe below)

Coarse salt and freshly ground black pepper







# *Avocado & Tomato Salad with Lime Vinaigrette*

## **INGREDIENTS**

### ***Lime Vinaigrette***

- Juice of 2 to 3 limes, (about 1/4 cup)
- 1 tablespoon honey or agave nectar
- 1 teaspoon Dijon mustard
- 1 garlic clove, minced
- 1 teaspoon coarse salt
- 1 teaspoon freshly ground black pepper
- 2/3 cup olive oil
- 3 tablespoons chopped fresh cilantro leaves

## **INSTRUCTIONS**

1. In a mixing bowl, combine the avocados, tomatoes and pine nuts.
2. Make vinaigrette: In a blender, combine the lime juice, honey, mustard, garlic, salt, and pepper. Blend on medium speed for a few seconds, and then reduce the speed to low. With the motor running, slowly add the oil until emulsified.
3. Pour into a container or jar and mix in the cilantro. Keep any leftover vinaigrette covered in the refrigerator for up to 1 week.
4. Add vinaigrette to salad. Toss gently, taking care not to smash the pieces of avocado; you are not making guacamole!
5. Season generously with salt and pepper.
6. Serve chilled. Makes 4 cups.

# *Safta's Cucumber Salad*

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## INGREDIENTS

- 1 cup white vinegar
- 1 cup water
- a few tablespoons sugar or low-cal sweetener,  
to taste
- 4 large cucumbers
- 1-2 onions and/or bunch  
of scallions
- Salt and pepper to taste



## INSTRUCTIONS

Peel cucumbers; slice thin.  
Slice or dice onions; chop scallions. Bring all ingredients except vegetables to a boil. Pour liquid over vegetables; mix a little, then cover and let stand about 2 hours, stir from time to time, refrigerate before serving.

# *Matzo Meal Latkes*

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My family is close-knit, and we enjoy traditions, especially culinary ones. My mother, sister and I would try to make these pancakes every year for Pesach. We often sang songs while we worked in the kitchen. We didn't make pancakes during the rest of the year very often, nor did we cook a lot in general.

Pesach was the one week of the year where every meal was home-cooked, and everyone worked together. These pancakes are delicious fresh and delicious as leftovers. Now, a grown woman, I carry on the tradition by making these once each Pesach and eating them throughout the week. For me, it is not Pesach if I have not made these latkes.







# *Matzo Meal Latkes*

## **I N G R E D I E N T S**

- 1 cup matzo meal
- 1 ½ teaspoons salt
- 2 tablespoons sugar
- 1 ½ cups cold water
- 6 eggs, separated

## **I N S T R U C T I O N S**

1. Mix matzo meal, salt and sugar.
2. Beat egg yolks slightly and mix with the water.
3. Mix yolk mixture into matzo meal mixture and let stand for 15 minutes (can use a fork).
4. Beat egg whites until stiff and fold into the batter.
5. Drop by tablespoonful into hot butter or margarine and fry until golden on both sides.
6. Serve immediately with applesauce, jam and sugar.
7. These are excellent as leftovers too. I find they heat well on chag in a sandwich bag on top of a hot water urn.

# *Stuffed Cabbage*

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My grandmother was born in New York in 1928 and was the daughter of 2 immigrants. Her father was a Jew from Turkey and her mother was a Roman Catholic from Italy who converted to Judaism and learned an abundance about Turkish culture and Sephardic cooking. One of our favorite family recipes is her stuffed cabbage!



## **I N G R E D I E N T S**

1 lb ground beef  
Small head of white cabbage  
1 16-oz can tomato sauce  
1 small can deuces tomatoes  
1 small yellow onion, diced  
1 tsp mustard  
1 large egg  
1 handful of uncooked rice  
3-4 tbsp brown sugar  
Juice from 1 lemon  
Salt & pepper



# *Stuffed Cabbage*

## **INSTRUCTIONS**

1. Gently separate leaves of the cabbage in a large pot. Pour boiling water over the cabbage and let soak until the leaves are tender, about 5-10 minutes.
2. Combine the ground beef, half of the onion, egg, rice, mustard, and a pinch each of salt and pepper. Stuff and roll the cabbage leaves with the meat mixture. Use a tooth pick to pinch each one together.
3. Sauté the other half of the onion and the chopped up inner cabbage layers in a large pot or pan. Add the can of tomatoes. Fill half the can with water and add to the pot. Add the diced tomatoes, brown sugar, and lemon juice. Taste for salt and pepper. The sauce should taste “sweet and sour”.
4. Place the cabbage rolls in the pot and cover. Cook 2-3 hours on medium low. Enjoy over rice!

# *Cranberry Pear Sauce*

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This has become my favorite Thanksgiving cranberry sauce. I got this recipe from a cooking class, and have been making it and serving it at Thanksgiving every year since. It is very easy to make, and always is delicious. It can also be made ahead of time. Be sure to have enough for the leftovers!

## **INGREDIENTS**

3 cups of fresh cranberries

3 cups diced fresh pear

(Note: pick pears that are somewhat firm but not totally ripe.)

1 1/4 cups of sugar

1/2 cup apple juice

1 TBSP cider vinegar

Zest of orange

Freshly ground pepper





# ***Cranberry Pear Sauce***

## **I N S T R U C T I O N S**

In a saucepan, combine all the ingredients. Bring to a boil. Lower heat and cook for 15 minutes, stirring occasionally. Chill until ready to serve.



# *Debbie's Mom's Noodle Pudding*

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I didn't know other people call this kugel until I was in my 20's! I grew up eating "noodle pudding" at Jewish occasions like break fast. I loved it so much, it became our family's special treat for birthday dinners as I was growing up too! Eating this feels like home - it's comforting, sweet, and brings back memories of celebrating special occasions together. It also reminds me of my family's unique connection to Judaism. I laugh now that I didn't know this was "just kugel," but it also shows me how much our family built our own traditions and inspired me to care about Judaism by personalizing recipes and traditions for our family.





# ***Debbie's Mom's Noodle Pudding***

## **I N G R E D I E N T S**

1 Package No Yolk noodles (any size works!) cooked!  
2T margarine melted, add to noodles to keep them separated  
12 oz low fat cottage cheese  
8 oz low fat sour cream  
1 tsp vanilla  
2T lemon juice 3/4 c. sugar  
1T cinnamon  
1 apple, chopped 1/4 lb  
(4 oz) cream cheese, softened (brick of Philly cream cheese is the way to go!)  
4 eggs, separated  
Optional-raisins!

## **I N S T R U C T I O N S**

Preheat oven to 350. Combine everything except egg whites. Beat egg whites and fold in. Sprinkle top with more cinnamon/sugar put in 9x13 pan and bake for 50 min at 350!

## *Blintze Souffle*

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Great for break-the-fast after Yom Kippur or Shavuot. I usually double the recipe when I have a lot of people - Great reheated the next day too.

### **I N G R E D I E N T S**

- 6 frozen cheese blintzes
- 4-6 beaten eggs
- 1 C sour cream
- 1 tbsp orange juice
- 1/4 C sugar
- 1 tsp vanilla
- 1/2 C melted butter or margarine



Put the blintzes in a baking dish with melted butter. one layer.

Put all the other ingredients in a bowl and whip together Pour over blintzes.

Bake at 350 degrees for about 45 minutes or until golden brown.



## *Moroccan Salmon*

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This recipe is from a wonderful woman named Laura Weissman who passed away several years ago. She hosted us for meals through Shabbat.com as we were growing into our Judaism. She always served this dish and it reminds me of her kindness and commitment to helping us grow.



### **INGREDIENTS**

Salmon, sliced 1 1/2" in thickness

Canned garbanzo beans

Red peppers, thin sliced

Carrots, thin sliced

Cilantro

Garlic, thin sliced

Charrisa or Schug (if missing both, saute paprika, red pepper flakes, cumin, turmeric or curry to make flavorful paste)

Olive oil and Salt, to taste





# *Moroccan Salmon*

## **I N S T R U C T I O N S**

1. Generously spread olive oil in bottom of baking dish the cover with cilantro leaves.
2. Then on top of cilantro add salmon then chopped vegetables and garbanzo beans.
3. Add thinly sliced red peppers, sliced carrot rounds and sliced garlic cloves sprinkle with salt
4. In a skillet, saute approx 2/3 C oil w/ a spoon of charissa.  
OR  
Add at least 2-3 tablespoons of each: paprika, cumin, and turmeric.  
Spoon charrisa mixture over fish.
5. Cover with foil and bake for 45 minutes at 350 degrees.



# *Tapenade Salmon*

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## INGREDIENTS

- 1 cup Castelvetrano olives, pitted
- ½ cup Kalamata olives, pitted
- ¼ cup lightly packed fresh flat-leaf parsley
- 1 tablespoon drained capers
- ¼ cup extra virgin olive oil
- 2 medium cloves garlic, pressed or minced
- 1 tablespoon lemon juice
- 12 oz of goat cheese, crumbled
- 4 salmon filets, 6-8 oz portions





# *Tapenade Salmon*

## **INSTRUCTIONS**

Preheat your oven to 400 degrees F.

Have salmon come up to room temp.

In food processor, combine all of the ingredients (pitted olives, parsley, capers, olive oil, garlic and lemon juice).

Pulse briefly about 10 times, then scrape down the sides of the jar.

Pulse 5 to 10 more times until well chopped, but not pureed. Transfer tapenade mixture into a bowl and stir in crumbled goat cheese.

Place salmon, skin side down, on a non-stick baking sheet or foil covered sheet with cooking spray.

Spoon on the olive and goat cheese mixture, covering each filet. Gently press the tapenade onto the salmon with a spoon to pack it down to one even layer.

Bake until salmon is cooked through, about 12 minutes.

# *Shwarma Turkey Burgers with Veggies*

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I love using my slow cooker, especially for Shabbat. I didn't know if these turkey burgers would stay together but they did!

This dish was a hit with my Israeli husband. We are always looking for ways to use traditional Israeli spices in our food.

This can be served as a stew / soup item and make small 'ktzitsot' mini meatballs or as turkey burgers with Challah bun or roll with lettuce, tomato and of course and Israeli pickle!

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# *Shawarma Turkey Burgers*

## **INGREDIENTS**

- 2 carrots, cut on bias
- 2 celery stalks, cut on bias
- 8 mushrooms, small whole
- 1 cup cabbage, cut into strips
- 8 cherry tomatoes
- 1 cup chickpeas
- 3 cups vegetable stock
- 1.5 pounds ground turkey
- 1 packet shawarma seasoning (Sadaf and Ta'am vareach are good)
- 1 packet Matzo ball mix (I used gluten free)
- 2 eggs

## **INSTRUCTIONS**

Chop all the vegetables and add to slow cooker

Mix ground turkey with spice mix, eggs and matzo ball mix, let sit for 30 mins in fridge.

Form the turkey burgers and set on top of the vegetables in the slow cooker.

Pour the vegetable broth over entire pot.

Set on low for 5-8 hours

# *Ropa Viejas*

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Being half Cuban, I was raised eating a variety of Spanish and Cuban foods. This dish originated in Spain and later made its way to Cuba. Its name literally translates to 'old clothes' and the story goes that a penniless old man once shredded and cooked his own clothes because he could not afford food for his family.

Last year, my husband took a new interest in incorporating my Cuban culture into our home. Through his research he found that Ropa Vieja originated with the Sephardic Jews in the Iberian peninsula of Spain. This brought added meaning to the recipe for us and we now cook it for Passover each year.







# *Ropa Vieja*

## **INGREDIENTS (CONT)**

- 2 pounds chuck ask your butcher to cut it taller than wider so you get long strands of beef along the grain. OR you can use flank steak.
- 1 large yellow onion thinly sliced
- 1 of each large green red and yellow bell pepper, thinly sliced
- 4 cloves garlic minced
- 2 teaspoons dried oregano
- 2 teaspoons ground cumin
- 2 teaspoons sweet paprika
- 1 teaspoon smoked paprika
- 1/8 teaspoon ground allspice
- 1/8 teaspoon ground cloves
- 2 teaspoons kosher salt
- 1/2 teaspoon freshly ground black pepper
- 1/2 cup dry white wine
- 1 cup chicken broth
- 1 16 ounce can crushed tomatoes
- 1 6 ounce can tomato paste
- 2 bay leaves
- 1 large carrot cut in half
- 1 large stalk celery cut in half
- 1 cup green olives , rinsed and drained (optional)
- 1/2 cup roasted red peppers , drained
- 1/4 cup pimientos , drained
- 2 tablespoons capers , rinsed and drained
- 1/3 cup chopped fresh parsley



# *Ropa Vieja*

## **INSTRUCTIONS**

1. Pat the beef dry and sprinkle with salt and freshly ground black pepper.
2. Heat a little oil in a Dutch oven over high heat. Once very hot add the beef and brown generously on all sides. Transfer the beef to a plate. (Do not discard the drippings and blackened bits in the pot, they are key to the flavor.)
3. Add the sliced vegetables to the pot and cook over medium heat for 15-20 minutes until caramelized. Add the garlic and spices and cook for another minute. Add the white wine and bring it to a rapid boil, deglazing the bottom of the pan (scraping up the browned bits on the bottom of the pan).
4. Add the broth, crushed tomatoes, tomato paste and bay leaves. Simmer for 5 minutes.
5. Return the roast to the pot along with the pieces of carrots and celery. Bring to a boil, reduce the heat to low, cover and simmer for 3-4 hours or until the beef is fork tender and falls apart easily. Discard the celery, carrots and bay leaves.
6. Transfer the beef to a plate and shred it. Return the shredded beef to the pot.
7. Stir in the olives, roasted red peppers, capers and pimientos. Simmer uncovered to thicken the sauce for 30 minutes. Stir in the parsley and add salt and pepper to taste.

# *My Mama's Brisket*

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When I think of a Jewish holiday, my mama's brisket immediately comes to my mind. My mom inherited the infamous recipe from her mom, my grandma, and I've now inherited it from them! Brisket is one of those easy to make but impressive meals that guests will swoon and drool for (as long as they're into meat, of course!) I've now adopted the recipe and whenever I need a taste of home or am hosting a special occasion, I will lean on this brisket!

## INGREDIENTS

3 lb brisket (at least) first cut

Salt

Pepper

Paprika

Garlic Salt

1-2 Cans Mushrooms

Celery (2-3 Ribs)

Carrots (2-3)

Worcestershire Sauce

1 Cup Onion Soup

Steak Sauce

Red Wine

Red Potatoes, Unpeeled

Tomatoes (4-6)

Onion





# *My Mama's Brisket*

## **INSTRUCTIONS**

1. Put brisket in roasting pan, flat side up. Sprinkle with salt and pepper, sliced onions, and paprika. Brown at 350 for about 30 minutes, uncovered.
2. Add vegetables, all cut in small slices (about  $\frac{1}{4}$  thick). Cut potatoes in half, if big. Don't add potatoes until last 2 hours of cooking. Pour a couple of glugs of the liquids on top. You can strain the onion soup if you want, but you don't need to.
3. Cover and cook about 3 hours or longer until fork goes in easily. (3.3 lbs usually cooks in 3-1/2 or 3-3/4 hours). Brisket only gets more tender as you cook it. Meat is done when it doesn't lift up with a fork. Cool, cut meat across grain and freeze or refrigerate. You can also refrigerate whole, take off fat the next day and then cut.

# *Israeli Petit Beurre Cake*

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This cake has been made in our family for years. It's a no bake cake that's extremely difficult....to screw up.

You can add fruits in between the layers to kick it up a notch, but it's great as is.

Enjoy!



## **INGREDIENTS**

- 2 sleeves Osem Petit Beurre biscuits
- 2 cups heavy whipping cream
- 1 cup milk 1 (3.4 oz) packet instant vanilla pudding mix
- 1 cup Daisy Sour Cream
- 2 tsp vanilla extract (optional....first taste mix)
- 1 cup cold coffee or milk for dipping biscuits
- Shredded chocolate, for garnish (optional)





# *Israeli Petit Beurre Cake*

## **I N S T R U C T I O N S**

In a large bowl using a handheld mixer or whisk, beat together the heavy cream, milk, sour cream and instant vanilla pudding mix until the mixture starts to thicken and the mixer or whisk leaves ribbons in the batter, about 2-3 minutes. Be careful not to over beat the mixture.

To assemble, dip one tea biscuit at a time into the coffee or milk for 2-3 seconds. Line the bottom of a 9"x13" baking pan with the dipped tea biscuits. Cut any biscuits to fit the pan as needed. Top the layer of biscuits with a third of the filling.

Repeat the process twice until you have three layers of tea biscuits and three of filling.

To garnish, top with milk or dark chocolate shavings; you can do this with a vegetable peeler and a bar of chocolate. Alternatively, you could also top each layer with fruits (i.e., berries, softened apples, etc.)

Cover the baking dish tightly with plastic wrap and refrigerate overnight or for at least 6 hours. Cut into slices and serve cold.

# *Evelyn's Pecan Pie*

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Fun Fact! Grandma Evelyn's recipe was featured in the New York Times in the 1950s!

## **INGREDIENTS**

1/2 stick butter  
1 cup Kryo syrup  
3 eggs beaten  
1 TSP of vanilla  
3/4 cup light brown sugar  
1 1/2 cup pecans (Your choice of whole or pieces)  
Pie Shell



## **INSTRUCTIONS**

Preheat oven to 350°. Cream butter with vanilla, then add your eggs, sugar, kryo syrup, and finally, blend in the pecans. Pour batter into 9 inch deep dish pie shell and bake for 50 minutes



# *Chocolate Torte*

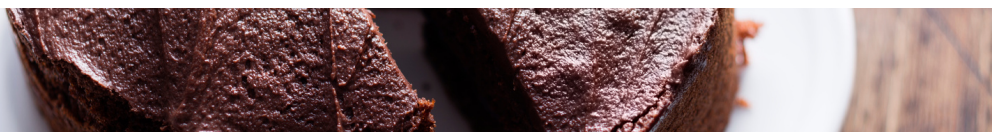
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## *Kosher for Passover*

My mother's name was Jeannette Kanter, Zichrona Livracha. She was a truly great cook and a great model of doing hachnasat orchim, the mitzvah of welcoming guests. That being said - While I wouldn't call it something we dreaded, let's just say, the desserts on Passover were nothing to write home about' in my early childhood, until the arrival of my mom's chocolate torte.

When my brothers and I tasted this beautiful celebration of Chocolate-ness for the first time, we couldn't believe it was a Passover recipe (that, by the way, was the highest compliment for a Passover recipe - that it doesn't taste like one). It stood out as an exception to the rule forty years ago: that culinary options on Passover would often taste like cardboard.

From then on, Passover dessert became something special, something we actually looked forward to. I couldn't get my mom to put pen to paper, but luckily, my sister-in-law had taken notes while my mom dictated, and that is how I came to have the recipe copy that I share with you below (with thanks to my sister-in-law, Cindy Benson). Enjoy!!





# ***Chocolate Torte***

## ***Kosher for Passover***

### **CAKE:**

#### **I N G R E D I E N T S**

5 oz chocolate

1 and 3/4 cups walnuts

2/3 cup of sugar

1 stick of butter or for meat eaters, pareve margarine, softened

A splash of Kosher Brandy

Two round 8 or 9 inch aluminum pans  
wax paper

#### **I N S T R U C T I O N S**

1. Pre-heat oven to 375
2. Cut out circles of wax paper two line the pans and grease the wax paper
3. Pulse till coarsely ground - walnuts and 2 Tbs of sugar
4. Remove nuts/sugar from food processor.
5. In processor, put butter and half a cup of sugar and process until smooth.
6. Melt chocolate
7. Add melted chocolate, eggs and brandy.
8. Add nuts/sugar and pulse on and off
9. Pour into greased pans and bake for 25 minutes.
10. Let cool completely, then remove from Pan and place in freezer to get cold.



# ***Chocolate Torte***

***Kosher for Passover***

## **GLAZE:**

### **I N G R E D I E N T S**

5 oz chocolate

6 tbs of softened butter or margarine

20-30 pecans

### **I N S T R U C T I O N S**

1. Melt Chocolate and margarine/butter.
- 2..Place cakes on rack and put wax paper underneath.
3. Pour chocolate glaze of cakes, and with a knife, make glaze spill over the edges.
4. Arrange pecans in a circle on top of the cake.
5. Put in freezer to harden glaze slightly.



# *Oma's Tiny Brown Edge Butter Cookies*

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## INGREDIENTS

- 1 ½ cups sifted flour
- ¼ teaspoon salt
- 2 sticks butter (unsalted),  
at room temperature
- 1 cup sugar
- 1 teaspoon vanilla
- 2 eggs, at room temperature



## INSTRUCTIONS

1. Pre-heat oven to 350°F.
2. Sift (or combine) the flour and salt together in a bowl. In another bowl, cream the butter and then add the sugar, vanilla and eggs. Beat until light and fluffy. Add the flour mixture slowly, mixing until smooth.





# ***Oma's Tiny Brown Edge Butter Cookies***

## **INSTRUCTIONS**

3. Drop the batter by half-teaspoonfuls onto ungreased cookie sheets, lined with parchment paper, about 3 inches apart (the cookies will spread).
4. Bake at 350°F for about 9-10 minutes.
5. Remove from oven when the edges start to turn light brown (this happens quickly). Let the cookies sit for one minute, then remove them to a wire rack to cool.

JUDY SCHAFFERT

# *Hamantaschen* *from Grandma Ida Levine*

---

This is the recipe that has spoiled me, making it impossible to enjoy commercial Hamentaschen.

Side story about my great grandmother Ida: she wouldn't use a mechanical egg beater because how would she would know when she had mixed something sufficiently?



**SHE KNEW IT WAS READY WHEN  
HER ARM GOT TIRED OF  
WHIPPING WITH A FORK!**





# ***Hamantaschen***

Makes about 60 with leftover filling

## **I N G R E D I E N T S**

### **Dough:**

1 medium orange or lemon

½ lb. margarine, shortening or ¾ cup  
mild-tasting oil

¾ c. sugar

2 tsp. baking powder

5 eggs

½ c. orange juice

4½-5 c. sifted flour (if too sticky while  
rolling, add a tiny bit more)

Salt

### **Filling:**

1 lb. poppy seeds

1 lb. raisins

1 lb. prunes

1 lb. honey

1 c. chopped nuts (walnuts best; don't  
chop too finely)



# *Hamantaschen*

## **I N S T R U C T I O N S**

Zest the orange or lemon.

Add/beat in the shortening, margarine or oil and sugar.

Add the eggs one at a time and beat.

Add a pinch of salt.

Stir in fruit juice, flour, and baking powder.

Refrigerate dough until firm (as you make the filling).

Preheat oven to 350F degrees.

Boil the poppy seeds in a cloth bag, tied, for one hour. (I have used coffee filters, too). Drain and set aside.

Grind together the raisins and prunes and add the honey and chopped nuts (do not grind the nuts).

Stir in poppy seeds and combine well.





# *Hamantaschen*

## **I N S T R U C T I O N S**

Take out a small amount of dough at a time to roll out thinly (maybe  $\frac{1}{4}$ " ) on a floured board or parchment paper anchored by drops of water under the corners.

Cut into circles with a biscuit cutter or drinking glass.

Fill the rounds, pinch into triangles. The dough will not want to stick together but will cling to the board.

Place on parchment-covered cookie sheets. Pinch corners again.

Bake 20-25 min.

Brush with warmed honey when cool (optional).

**"THESE WILL BE THE  
HAMANTASCHEN THAT WILL  
SPOIL YOU FOREVER OV  
COMMERCIAL ONES"**



# ***Thank You!***

## **Feasting on Memories: A Jewish Women's Cookbook**

As we bring this culinary journey to a close, we hope you've found inspiration, connection, and a sense of belonging within the pages of "Beteavon: A Jewish Woman's Inspired Cookbook."

The heart of this book lies not only in the recipes, but in the stories, traditions, and memories that we've lovingly shared with you. We encourage you to keep the flames of these stories alive in your own kitchens.

As you prepare these dishes, whether it's for a quiet weeknight dinner or a festive holiday meal, remember that you are part of a diverse, passionate, and ever-evolving Jewish community that cherishes food, stories, and togetherness.

With Beteavon, we hope you find delicious new recipes to share with great company and an extra dash of love to add to every meal.

L'chaim!

