

# Sukkot Recipes

## Mixed Greens Salad with Beets and Walnuts

(Courtesy of Chabat.Org)

6 to 8 servings

Pickled beets are an appetizing addition to this simple salad of mixed greens.

### Ingredients

6 ounces mixed baby greens (mesclun),  
or more as desired

One 12-oz. jar pickled beets, drained

1 C baby carrots, halved lengthwise

1/4 C finely chopped walnuts

2 Tbs. olive oil

1 Tbs. lemon juice or white balsamic  
vinegar, to taste



### Directions

Combine the ingredients in a serving bowl, toss well, and serve. Additional fresh cut vegetables such as cucumbers, tomatoes, onions, etc. of your choosing may be added to accommodate your particular family tastes. Some additional olive oil and lemon juice or vinegar may then be necessary.

# Sukkot Recipes

## Moroccan Sweet Couscous with Mixed Dried Fruits (Courtesy of URJ Website)

Nutritious iron packed fruit recipe. Makes 10 or more servings



### Ingredients

1 C Israeli couscous  
2 Tbs. unsalted butter or pareve margarine  
1/4 C sugar  
1/2 tsp. cinnamon  
One 7-oz. package of chopped mixed dried fruit or 1 1/2 C assorted dried fall fruits such as raisins, apples, pears or any combination of fruits that you choose.  
1/3 C whole almonds, roasted and coarsely chopped  
2 Tbs. pine nuts, lightly roasted  
1/3 C milk with 3 drops of almond extract added  
Cinnamon, pitted Medjool dates, pomegranate seeds, and/or apricot slivers for garnish

### Directions

Cook couscous in a large pot of boiling salted water for 7 to 10 minutes or until tender but still firm. Drain, but do not rinse, and place in a large mixing bowl.

Melt the butter or margarine in a 1-cup bowl in the microwave for 35 seconds. Add the sugar and cinnamon and stir to combine. Pour the mixture over the couscous to coat thoroughly.

Add the dried fruit and roasted nuts.

Mix the 3 drops of almond extract into the milk. Add just enough of the milk to the couscous to moisten it. Do not add too much or the mixture will be runny. Reserve excess milk in case the couscous is dry. Re-moisten before you garnish.

Pile the couscous into a mound or pyramid shape on a serving platter. Sprinkle with additional cinnamon and garnish with Medjool date halves, pomegranate seeds, and/or apricot slivers.

### Helpful Hint

Coating couscous with butter or margarine prevents the mixture from clumping. However, it still holds together beautifully when mounded.

# Sukkot Recipes

## Sablé Galette Cookies (Courtesy of Epicurious)

Yield: Makes 18 bars



This is an easy cookie to bake. It is made as one large cookie that you cut after baking. Sablé means sandblasted, which describes the grainy texture of these cookies perfectly.

### Ingredients

- 2 C all-purpose flour
- 1 C (2 sticks) parve margarine, or butter cut into tablespoons
- Dash of salt
- 1/2 cup plus 1 tsp. sugar, divided
- 2 large egg yolks, divided
- 1/2 tsp. pure vanilla extract
- 2 Tbs. orange blossom water (optional)
- 1 Tbs. cold water plus 1/2 Tbs. water, divided

## Directions

Preheat the oven to 350°F. Place the flour, margarine, (butter), salt and 1/2 C of the sugar in the bowl of a food processor fitted with a metal blade. Pulse about seven times, or until the mixture looks like sand. You can also do this by hand in a large bowl with two knives or a pastry cutter. Add 1 egg yolk, the vanilla, orange blossom water, if using, and the tablespoon of cold water. Process or mix just until the dough comes together.

Place a large piece of parchment on the counter and grease lightly using the paper or foil wrapper that wrapped the margarine. Dump the dough onto the greased parchment and, using a rolling pin, roll into a large circle, about 9 inches in diameter.

To decorate the edge of the cookie, using the flat end of the handle of a wooden spoon, or the tip of your index finger, make indentations one after the other all around the outside of the circle.

Whisk together the remaining egg yolk with the 1/2 Tbs. of water. Brush the top of the cookie with egg wash. Using the tines of a fork, make one set of lines straight across the top of the cookie. Make another set about 2 inches below the first. Repeat until you have four to five sets of lines. Now slide the parchment a quarter turn to the right and make four to five additional sets of lines, each about 2 inches apart. The new set of lines should cross the first set of lines on an angle, creating a diamond-shaped grid.

Sprinkle the top of the cookie with the remaining tsp. of sugar. Slide the parchment onto a cookie sheet and bake for 35 to 37 minutes, until the edges start to look golden. Remove from the oven and immediately cut the cookie into 8 or 12 large wedges or about eighteen 1 x 3-inch bars, if you like. If you wait until the cookie cools to cut it, you will not get nice clean edges.

**Storage:** Place baked cookies into an airtight container or freezer bags and store at room temperature for up to five days or freeze up to three months.

# Sukkot Kid's Cooking

## APPLE SLICE POPS (adapted from Sprout Recipe Website)



### Ingredients

Cake Pop Sticks (lollipop sticks)

1 apple

Different types of toppings (i.e small candies, sprinkles, coconut, crushed up candy bars or nuts)

Sticky spread of your choice (i.e peanut butter, caramel, marshmallow spread, chocolate spread, yogurt)

### Instructions

1. Cut your apple into as many wedges as you'd like for your apple slice pops.
2. Push a Pop Stick into each piece of apple wedge
3. Dip your apple pop into a sticky spread of your choice.
4. Decorate your apple pop with a sweet candy topping.
5. May be frozen. Enjoy!

# Sukkot Kid's Cooking

## Veggie Flowers (Courtesy of Sprout Website)

### Ingredients

- Cherry tomatoes
- Carrots
- Radish or cucumber
- Celery
- Spinach
- Shredded cabbage

### Instructions

1. Starting at the bottom of your plate, lay down a layer of shredded cabbage as your soil/grass. You could also substitute shredded lettuce.
2. Next, arrange two spinach leaves and a celery stalk to make your flower's stem/leaves
3. Chop 3 mini carrots in half and arrange around the center of a cherry tomato for your first flower.
4. Slice your radish or cucumber into several rounds, then cut in half to make 5 half moon shaped pieces. Arrange around a cherry tomato for your second flower.



**Create your own flowers using vegetables of your choice**