

Yom Kippur Recipes

CALIFORNIA STYLE ISRAELI SALAD

(Courtesy of All Recipes)

Yields 8 servings



Ingredients:

10-1/2 roma (plum tomatoes) diced
1-1/4 English cucumbers peeled and diced
1-1/3 C peeled chopped jicama (if unable to find jicama, substitute with additional cucumber)
1/1/4 small yellow bell pepper diced
2/3 C diced red onion
1/4 C fresh lemon juice
1/4 C extra virgin olive oil
1 Tbs. and 1 tsp. dried parsley
Salt and pepper to taste

Directions:

In a large bowl, toss together the tomatoes, cucumber, jicama, bell pepper, and red onion. Add the lemon juice, olive oil, and parsley, and mix thoroughly to coat. Season with salt and pepper. Serve cold, or at room temperature.

Yom Kippur Recipes

Spinach Quiche (courtesy of Brenda Tuller)

Yields: 6-8 servings



Ingredients:

8 oz swiss cheese sliced in strips

1 frozen spinach 8-10 oz

1 C evaporated milk

1 egg plus 1 yolk

1 can French's onion rings

½ tsp. salt

3 drops tobasco sauce

1 deep frozen pie crust

Directions:

Thaw and Drain spinach and put on bottom of crust. Mix rest of ingredients and put on top. Bake at 350 degrees for ½ hour until golden brown.

Yom Kippur Recipes

Break-Fast Deviled Eggs (Adapted from the Food Network)

Yield: 8 servings



Ingredients

12 eggs
1/2 C mayonnaise
2 tsp. white vinegar
2 tsp. yellow mustard
1/4 tsp. salt
Freshly ground black pepper
Paprika for garnish

Directions

Place eggs in a single layer in a saucepan and cover with enough water that there's 1 1/2 inches of water above the eggs. Heat on high until water begins to boil, then cover, turn the heat to low, and cook for 1 minute. Remove from heat and leave covered for 14 minutes, then rinse under cold water continuously for 1 minute. Adding ice to water facilitates peeling.

Crack egg shells and carefully peel under cool running water. Gently dry with paper towels. Slice the eggs in half lengthwise, removing yolks to a medium bowl, and placing the whites on a serving platter. Mash the yolks into a fine crumble using a fork. Add mayonnaise, vinegar, mustard, salt, and pepper, and mix well.

Evenly disperse heaping teaspoons of the yolk mixture into the egg whites. Sprinkle with paprika and serve.

Yom Kippur Recipes

Jewish Apple Cake (Courtesy of All Recipes)

Ingredients

- 3 C all purpose Flour
- ½ tsp. salt
- 2 1/2 tsp. baking powder
- 2 C white sugar
- 1 C vegetable oil
- 4 eggs, beaten
- ¼ C orange juice
- 2 tsp. vanilla extract
- 3 apples-peeled, cored, and sliced
- 2 tsp. ground cinnamon
- 5 tsp. white sugar



Directions

Preheat oven to 350 degrees. Grease and flour one 10 inch tube (Bundt) pan. Combine the ground cinnamon and 5 tsp. of the sugar together and set aside.

In a large mixing bowl, combine the flour, salt, baking powder and 2 cups of the sugar. Stir in the vegetable oil, beaten eggs, orange juice and vanilla. Mix well.

Pour ½ of the batter into the prepared pan. Top with ½ of the sliced apples, and sprinkle with ½ of the cinnamon sugar mixture. Pour the remaining batter over the top and layer the remaining sliced apples and cinnamon sugar.

Bake at 350 degrees for 70-90 minutes.

Yom Kippur KID'S COOKING

ANTS ON A LOG (Adopted from Faryn Pearl MRT Cookbook)

Yield: 6 servings, Prep time: 10 min.



Ingredients

6-10" celery stalks

4 oz. cream cheese at room temp.

¼ C peanut butter (optional, if not allergic), almond butter may be used as substitute

3 Tbs. honey

Raisins or ¼ C. chocolate sprinkles

Directions

Rinse celery stalks and dry. Place stalks on cutting board and trim leafy parts. In medium bowl, combine cream cheese, peanut butter and honey. Stir to combine. With table knife, fill groves of celery stalks. Place raisins on filled stalks or sprinkle with chocolate sprinkles.

