

Chapter 1 : Chicken Soup with Kreplach | Kosher and Jewish Recipes

Recipes are "Jewish and otherwise" treasured by the author who celebrates home where "Our kitchens are castles and we are queens." In spite of the florid opener, the recipes are mercifully bare of folk comment.

My personal favorite is her hamantaschen with dates and pistachios yum! The small Jewish community in Casale, located about fifty miles east of Turin, most likely began with the refugees Ferdinand and Isabella expelled from Spain in 1492. Although there were periods of crisis and some restrictions, life under the Italian Gonzaga dukes was relatively calm for the Jews, even prosperous for some. The synagogue was built in 1563. But when the French House of Savoy annexed the district, conditions quickly deteriorated. In 1797, Jews were crowded into a ghetto around the synagogue. Contacts between Jews and Catholics were limited, and at night they were strictly forbidden. Not until 1848 were the Jews of Piedmont granted full rights. Now there are no longer enough Jews to make a minyan in Casale, except on the High Holidays, when Jews from other communities attend the services. It was late afternoon in July, and light filtered through the windows of the sanctuary highlighting for us the subtle pastels, gilded carved symbols, and gold filigree work. The basement of the museum, where matzoh once was baked for all the Jews of the Monferrato region, now houses the Museum of Lights, a remarkable collection of menorahs. The Hanukkah story of the tiny flame that produced a lasting light is the story of Jewish continuity, and the Jewish community of Casale has adopted it as its own. In the courtyard, our guide told us that for the past several years, the synagogue has invited members of all the other monotheistic faiths in the area when Hanukkah begins. Another Hanukkah story--a miracle too, perhaps--that has particular resonance for Casale. For it would be dark, of course, when the Catholics, Muslims, Protestants, and Jews gathered to light the menorah candles here between the elegant colonnaded courtyard columns--where once upon a time any contact between Jews and Gentiles after nightfall would have been prohibited. Shabbat Jews have appreciated sweet-smelling cinnamon since ancient times. Centuries later in Europe even poor Jews usually had access to the spice: This fried chicken lightly flavored with cinnamon is a traditional Hanukkah specialty in Italy. Used without any sweetening, the cinnamon acts in concert here with savory garlic and lemon to produce a very fragrant yet subtle marinade. Because of the Havdalah connection, it makes an especially lovely main course on the Saturday night that occurs during Hanukkah week. To accentuate the delicacy of the dish, I dip the chicken in egg after dusting it lightly with matzoh meal. Add the chicken and toss to coat thoroughly. Cover and marinate for 2 to 3 hours in the refrigerator, turning the chicken occasionally. Or marinate the chicken in a large, resealable plastic bag. Set up a work station near the stove. Next to it, in a wide shallow bowl or pie pan, beat the eggs with a few drops of water until well blended and smooth. Dredge the cutlets well with the matzoh meal, rubbing it lightly into the chicken. Make sure each cutlet is covered all over with meal. If necessary, add more matzoh meal, remembering to add more seasoning. Shake a cutlet to remove all excess matzoh meal, then coat it thoroughly with the egg and slip it quickly into the hot oil. Being careful not to crowd the pan, add more chicken, dipping each piece in the egg just before placing it in the pan. Slip a few pieces of celery in between the cutlets as they fry. Using two spatulas tongs would ruin the delicate egg coating, carefully turn the chicken when it is light golden, 2 to 3 minutes. Turn the celery pieces when you turn the chicken. Transfer the cutlets to a platter lined with paper towels so they can drain. Discard the cooked celery. Keep the chicken warm in a degree F oven until the remaining pieces are done. Continue frying any remaining chicken in batches, in the same way, adding fresh celery to the pan with each batch. Wipe out the skillet and replace the oil if some of the coating falls off and burns. It really needs no sauce.

Chapter 2 : Cookbook Preserves Treasured Recipes From The Holocaust | HuffPost

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Slowly add the flour and mix gently, kneading as you go. Dough should be smooth, but not too dry. Add a little water if needed. Let rest in bowl, uncovered, for 30 minutes. While the dough is resting prepare the filling. If using cooked brisket, just fill the dough with 1 tbsp. Fold over the shape and press the edges down. If using uncooked brisket or uncooked ground beef, do the following: In a medium bowl, mix the beef with the egg and add to the skillet. Cook until meat is fully cooked. Let the meat mixture cool before filling the dough. On a floured board, roll out the dough. Cut into 3 inch squares or circles, using a drinking glass or biscuit cutter, or cut into triangles. Fill each shape with 1 tbsp. After filling the dough, let the kreplach dry on a plate or paper towels for about 1 hour. Boil water and add a little salt. Add the kreplach and cook for 15 to 20 minutes. When finished cooking, these can be added to soup or fried in vegetable oil to a golden color. Make the Chicken Soup Clean the inside and the outside of the chicken and pat dry. Place the chicken in a large soup pot. Add 4 quarts of cold water. Bring to a boil. Skim off any of the scum. Add the rest of the ingredients to the pot, except for the parsley and dill. Cover the pot and cook for about 1 hour on medium to low heat. Meanwhile, wash and shake dry the parsley and dill. After the hour of cooking, add the parsley and dill. Cover and simmer for 30 minutes more. When done, place the parsley and dill in a deep serving bowl. Add the rest of the veggies to the bowl. Remove the chicken to a separate dish. In each soup bowl place 2 kreplach and ladle in some soup, and serve. Serve reserved veggies on the side. This dough can also be used for making noodles. Simply roll out the dough on a floured board roll thin. Roll the dough up like a jelly roll and thinly sliced into noodles. Bring a pot of salted water to a boil and cook noodles for 5 minutes check for doneness at 5 minutes. You can cook longer as per your desired tastes. And the list goes on and on. The one thing these tender pockets all have in common is that they are made with a dough that is basically the same recipe and the resulting dumplings are often quite similar in shape. The filling is typically meat-based. Other cultures may vary by a few ingredients, but the recipe and cooking principles are similar. She sometimes cooked for my mom. She made the most magnificent kreplach for our family, and my sisters and I would go crazy every time. I remember that even though they were served to us in hot chicken soup, the leftovers were stored in the refrigerator. I sneaked many of them out of the fridge and enjoyed them ice cold. They are both delicious, but each one brings a different taste to the soup. The matzo balls are usually soft with a hint of seasonings. The kreplach are made with a dough and usually more chewy, but the filling makes up for the chewiness. Either way you prefer your soup, there should be enjoyment into biting into the matzo balls or the kreplach. They are both on par with each other. For this recipe I use ground beef. I find the ground beef easier to work with but if you have leftover cooked brisket, that would be the best choice. Please follow and like us: I was married for 52 years and have six grandchildren. If it were up to me, everything would be fried. Latest posts by Myrna Turek see all.

Chapter 3 : A Jewish Calendar of Festive Foods – Recipe Cafe

Note: Citations are based on reference standards. However, formatting rules can vary widely between applications and fields of interest or study. The specific requirements or preferences of your reviewing publisher, classroom teacher, institution or organization should be applied.

Chapter 4 : Fried Chicken Cutlets, Italian-Jewish Style - by Jayne Cohen - Dinner in Venice

Treasured Jewish recipes. by Shaner Greenwald starting at \$ Treasured Jewish recipes. has 0 available edition to buy at Alibris.

Chapter 5 : Gloria' s Zucchini Casserole | Kosher and Jewish Recipes

DOWNLOAD PDF TREASURED JEWISH RECIPES.

The Ultimate Jewish Shabbat Dinner, featuring fourteen of my grandmother's time-honored, treasured Jewish family recipes.

Chapter 6 : Shane's Greenwald (Author of Treasured Jewish Recipes)

Recipes. Biscotti With Almonds (Paximadakia) Makes 36 to 44 pieces. These twice-baked Greek cookies are so much like Italian biscotti that the Greeks also call them biscottakia.

Chapter 7 : Treasured Jewish recipes. (Book,) [racedaydvl.com]

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Chapter 8 : Treasured Polish Recipes for Americans Cookbook | eBay

Instead, expect a realistic look into treasured old family recipes. Each of the recipe entries offers a glimpse into the kitchen of a family member, a friend, or a neighbor of the Petel family. Many are "heritage" recipes and use popular ingredients of the past.

Chapter 9 : TREASURED JEWISH RECIPES by Shaner Greenwald | Kirkus Reviews

In Italian cooking, ravioli can be filled with meat, cheeses or combinations of spinach and cheese, (or many other delicious cheese, meat and vegetable combinations) and served with savory sauces, which are of course, fabulous for mopping up with crusty Italian bread.