

Creative Holiday Cooking

Elegance and Flavour



**Serve up delicious
holiday meals with...**

- Sample Menus
- Recipes
- Tips & Tricks
- Decorating Ideas



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Chabad of Richmond Hill

Sample Menus

Rosh Hashanah Night 1

Appetizer: Fresh cut **apples and honey, pomegranates**

Fish: Tri-colour fish, **fish heads**, vegetable salad, coleslaw, *techina* or *chumus* dip

Soup: Chicken **leek** soup

Main Dish: Roast meat, **tzimmes (carrots)**, potato *kugel*

Dessert: Caramel ice cream on warm **honey cake**

Rosh Hashanah Day 1

Appetizer: Thick fruit juice cup

Fish: Swirl fish, vegetable salad, couscous salad, avocado dip

Main Dish: *Cholent*, *kishke*, cold cuts, assorted *kugels* (potato, noodle, broccoli)

Dessert: Cake, tea and coffee

Rosh Hashanah Night 2

Appetizer: **New fruits (to make shehechianu on)**

Fish: Stuffed baked fish, fish heads, vegetable salad, potato salad, eggplant dip

Soup: Vegetable soup

Main Dish: Orange roast chicken, honey glazed sweet potatoes, broccoli *kugel*

Dessert: Sorbet

Rosh Hashanah Day 2

Appetizer: Fresh or canned fruit cup

Fish: Lox, sushi salad, vegetable salad, eggplant dip

Mid Course: Knishes with mushroom sauce

Main Dish: Breaded chicken or veal cutlets, pasta with sauce, stir-fry vegetables

Dessert: Ice cream pie



Jazz it Up 1-2-3

- ◆ Serve **fish, egg or chicken salads** on a bed of lettuce with a few carrot curls, cucumber twists, tomato slices, coloured bell pepper slices/pieces or a combination of these sprinkled on top (or around the sides of the dish).
- ◆ Make tomato roses by peeling a tomato with a knife, being careful to keep the peel intact and twisting the peel into a rose. They look great on **salads, fish, vegetable platters, cheese, dips, rice, couscous and pasta**.
- ◆ Sprinkle some fresh or dried parsley on **rice, potatoes or mayonnaise-dressed salads**.
- ◆ Chow-mein noodles look and taste great sprinkled on **salads, rice and stews**.
- ◆ Bake **meatballs** in scooped out bell peppers, tomatoes or potatoes.
- ◆ Use bell peppers, tomatoes or cucumbers as **dip or salad bowls**: Slice the tops off bell peppers or tomatoes and pour in dips, replacing the tops as lids. (Scoop out centres of tomatoes.) Slice cucumbers in half lengthwise, scoop out centres and fill “boats”.
- ◆ Bake **kugels** in individual pie crusts.
- ◆ To quickly spruce up a **cake or dessert**, sprinkle with cocoa powder, powdered sugar or a combination. For an elegant touch, drizzle on some melted chocolate, chocolate syrup or strawberry syrup and sprinkle on chopped nuts or sprinkles. On serving plate: Decorate with fresh fruit, wafer rolls and/or chocolate. On individual plate: Swirl chocolate or strawberry syrup on dish and place dessert on or on the side of the swirl.
- ◆ Make easy, delicious and beautiful **chocolate truffles** by melting dark chocolate chips and filling chocolate molds or shaped ice-cube trays half way. Melt white or peanut butter chips and fill the other half of the molds. (Make any combination you like – even three or more flavours in each.) Put in freezer for a little while until firm. Pop out and serve.

Recipes

Tri-Colour Gefilte Fish

Cooking spray

2 22 oz. loaves plain gefilte fish, defrosted in wrapper

1 22 oz. loaf salmon gefilte fish, defrosted in wrapper
or plain fish with 3 med carrots cooked, drained and mashed

2 tbsp fresh dill, chopped
or 300g chopped spinach, defrosted, drained and chopped
(don't use lemon with spinach as you would with dill)

1 lemon

1 long cucumber, thinly sliced (optional)

Spray a 9" springform pan with nonstick spray, giving it a heavy even coat.

Open each of the 3 gefilte fish wrappers. Add the dill and juice from lemon into one of the plain gefilte fish loaves. Mix thoroughly so the dill is dispersed evenly. Set aside.

Using a spatula, spread the plain gefilte fish into an even layer in the bottom of the springform pan. Top with an even layer of salmon. On top of the salmon, spread an even layer on the lemon dill fish mixture. Cover the pan with foil and bake for 1 hour at 350°. If the fish does not look set in the center, remove the foil and bake 5 minutes longer. Let cool and refrigerate overnight. (Can be made a few days in advance.) Release the sides of the springform pan and cut into wedges like a pie.

Optional: Lay cucumber slices in concentric circles around the top of the fish before slicing and serving.

Serving suggestion: Serve on a slice of lettuce with a cucumber horseradish well* and small pieces of coloured peppers sprinkled randomly on dishes.

Cucumber Horseradish Wells

Cut cucumbers into 2-3" pieces. Hollow out the center. Mix a few table-spoons of prepared horseradish with a little mayonnaise and fill the cucumber wells.

* It is customary not to eat bitter foods during the month of Tishrei, particularly on Rosh Hashanah. Therefore, we don't eat horseradish on Rosh Hashanah.

Challah Napkin Rings

1 batch any challah dough, prepared

1 egg, lightly beaten

Sesame seeds and/or poppy seeds

2 empty paper towel rolls

Cover baking sheets with parchment paper. Smoothly cover paper towel rolls with a double layer of aluminum foil. Cover the foil with a sheet of parchment paper. (Tape won't stick to the parchment layer sealed. Instead, use a small strip of foil like a rubber band around the center of the tube.) Set aside.

Cut the dough into 5 sections. Divide each section into 3 equal pieces. Roll each piece into a rope. Place the 3 ropes side by side on a piece of parchment paper. Pinch the top ends together loosely. Braid the dough and loosely pinch the bottom ends together (you don't want the ends too tapered). Place the braid over the prepared wrapped tube. Wrap it around so the top and bottom ends meet. Pinch the ends together to make a complete circle. Repeat this process with all 5 sections, placing up to 3 rings on each tube. Brush each ring with the egg and sprinkle with sesame seeds and/or poppy seeds. Set the tubes down light on the baking sheets. Bake for 30 minutes at 350° or until golden.

Chocolate Clay Roses

10 oz. chocolate chips

1/3 cup light corn syrup

In a shallow medium bowl, melt the chocolate without heating it above 100°. Add the corn syrup. Using a rubber spatula, stir and fold the mixture, scraping the sides and bottom of the bowl well, until no shiny syrup is visible and the mixture forms a thick ball. Don't overmix it.

Turn the clay out onto a sheet of waxed paper. Using the rubber spatula, pat it into a 7" square. Let it sit uncovered at room temperature until firm, about 2 hours. Use the clay at once, or store in an airtight container at room temperature for up to 1 month.

For each rose, make 9 small balls of clay. Flatten them so that they are round and paper thin along the top edges, thickening gradually to 1/4" at the bottom. The first petal is rolled inwards onto itself with the thin edge on top. Each additional petal is added by curling them around the existing petals with the thin edges on the top. Curl the tops of the outer petals downward to create a realistic looking rose.

Optional: Food colouring may be added to clay to make coloured roses.