



TRADITIONAL SWEET NOODLE KUGEL

with Valerie Zweig and Tarryn Pellicone of PRESCRIPTION CHICKEN

Prep time: 30 mins

Cook time: 50 – 60 minutes

Total time: 1 hour 30 mins

Serves: 8 – 10 people

Ingredients:

16 oz extra wide egg noodles

2 sticks unsalted butter, room temperature

8 oz cream cheese, room temperature

1/3 cup sour cream

2 cups tropical juice, such as pineapple, mango, or guava

2 cups whole milk

6 eggs

1 c sugar

Topping:

1 stick unsalted butter, room temperature

1/2 cup sugar

1 cup cornflakes

Salt to taste

Mix together with your hands, breaking up the cornflakes.

Directions:

Get a large pot of water on to boil and pre-heat oven to 350 degrees. Butter a 9x9 pan. Cook noodles (approx 7 min) and mix with butter in large bowl. Set aside. Blend all other ingredients in a blender, then toss with the noodles. Bake in the oven at 350 for 40 minutes. If still very soupy cook in 5 minute increments until liquid starts to simmer down. Add topping (recipe below), sprinkle topping with a pinch of salt and bake for another 5 minutes.

Jewish Cooking Mastered is a program of EntryPointDC, the Edlavitch DCJCC's program for Jewish adults in their 20s and 30s. This program is funded by The Jewish Federation of Greater Washington and The United Jewish Endowment Fund.

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MOCK CHOPPED LIVER

ADAPTED FROM SMITTEN KITCHEN

with Valerie Zweig and Tarryn Pellicone of PRESCRIPTION CHICKEN

Yield: 2 cups pâté

Ingredients:

- 1 ounce dried porcini mushrooms
- 1 cup boiling water
- 1/4 cup olive oil
- 3 tablespoons butter, divided
- 1/4 cups onion, diced
- Salt to taste
- 1/4 cups shallots, diced
- Coarse salt and freshly ground black pepper to taste
- 1 1/2 pounds fresh baby bella mushrooms, any tough stems discarded and roughly chopped
- 1 teaspoon fresh thyme leaves (use half if dry)
- 1/2 cup white wine

Directions:

1. Combine dried mushrooms and boiling water in a small bowl and let soak for 10 minutes. Remove mushrooms, finely chop and set aside. Strain soaking liquid through a paper towel or coffee filter (reserve the liquid) to remove any grit and set it aside.
2. Heat olive oil and 2 tablespoons butter over medium-high heat. Add onions and shallots and cook for 7 to 8 minutes, until they brown at the edges. Raise heat to high and add fresh mushrooms, thyme, salt and pepper. Cook, sautéing, until mushrooms release their liquid. Cook until all of the liquid has evaporated, then add wine and do the same. Add rehydrated mushrooms and their soaking liquid, and cook this almost completely off. No liquid should run into the center if you drag your spoon through the mushrooms, clearing a path. Season to taste then stir in last tablespoon of butter.
3. Let mixture cool slightly, then blend in a food processor or blender until desired consistency— I like mine almost but not completely smooth, although pate is traditionally very smooth. Let chill in fridge for a few hours before serving, giving the flavors a chance to settle.
4. Serve with Matzah or Crackers (or spread on freshly baked challah). Mock Chicken Liver will keep in the fridge 5 days in an airtight container.

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HERBY HORSERADISH

with Valerie Zweig and Tarryn Pellicone of PRESCRIPTION CHICKEN

Ingredients:

- 1 cup mixed soft herbs (parsley, basil), chopped
- ¼ pound fresh horseradish (about 4 inches), finely grated
- 3 tablespoons white wine vinegar
- 1 teaspoon sugar
- 1 teaspoon salt

Combine all ingredients in a bowl. Toss to coat.

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PRESCRIPTION CHICKEN MATZAH BALLS

with Valerie Zweig and Tarryn Pellicone of PRESCRIPTION CHICKEN

Ingredients:

4 eggs
4 tablespoon extra virgin olive oil
4 tablespoon water
1 cup Streit's Matzah Meal
½ teaspoon baking powder
1 teaspoon salt
1 teaspoon black pepper
Directions

Directions:

Bring a large pot of water to a rapid boil. In a bowl beat all liquid ingredients together (eggs, water, oil/fat). In a separate bowl mix together all dry ingredients. Slowly add dry to liquid ingredients and mix to make a dough. Let sit in fridge for 15 minutes.

Once water is boiling, and meal mixture has rested, coat hands with olive oil, then take approximately 1 tablespoon of matzah and roll into a smooth ball. Carefully drop into the boiling water, then repeat until all mix has been rolled. Boil uncovered for 30-45 minutes or until cooked through.

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RX CHICKEN CHALLAH

with Valerie Zweig and Tarryn Pellicone of PRESCRIPTION CHICKEN

Our challah recipe is light, sweet, eggy and yummy. And versatile! We've made mini challahs, big challahs, challah knots, stuffed challah, challah rings and even—yes—everything challah bagels.

Yield: two large challahs

Ingredients:

- ¾ cup warm water (bathwater warm)
- ¾ tablespoon active dry yeast
- ½ cup sugar
- ¼ cup chicken fat or canola oil
- 3 eggs, room temp
- ½ tablespoon salt
- ~4-5 cups AP or Bread flour
- 1 egg + sprinkle of sugar + salt for egg wash
- 2 tablespoon rainbow sprinkles

Directions:

1. Put water, sugar and yeast in a bowl. Let the yeast wake up (it will get foamy and bubble lazily and ask for coffee), 10-15 minutes.
2. Add eggs, olive oil, salt and yeast mixture (you can do this in a kitchen aid but we recommend by hand because honestly, cooking projects help the time go faster!)
3. Slowly add flour, cup by cup, and knead the dough (push-fold-push rotate, repeat many times) until smooth. It's ok if you need to add more flour; but do so sparingly. Have faith: Your sticky-tacky dough will become smooth with time.* Knead about 10-12 minutes; it's done when the dough is as smooth as a baby's (clean) bum.
4. Pour a little olive oil into a clean bowl, then place the kneaded dough in. Cover with saran wrap or a damp towel. Let rise (until doubled) 1 hour in a nice warm area.
5. Punch it down (this is gonna feel really good, we promise). Cover again, and let rise again for another hour.

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RX CHICKEN CHALLAH

(continued)

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6. Punch it again. Then, decide what you want to do with your life, but also how you want to make the challah. One HUGE one? Two medium size ones? A bunch of a tiny ones? 3 strands? 6 Strands? Stuffed with Nutella? Sprinkled with Sprinkles? The world is your challah, baby.
7. Each challah will take 3 even size portions of dough. If making 2 big challah, cut the dough in half and cover one half with a damp cloth. Cut the remaining portion into 3 even sections and roll into a ball. Then roll into 3 similarly sized ropes.
8. Braid: Unite the 3 strands at the top. Braid, crossing the strands over each other. Think about making a friendship bracelet, left over middle, right over middle, etc. Again – tutorial on Instagram. Repeat with the remaining portion of challah dough.
9. Preheat the oven to 350. Make your egg wash by cracking 1 egg in a small bowl and adding a pinch of salt and a pinch of sugar. Whisk to combine.
10. Place braided dough on parchment-lined. Let rise another 35-45 minutes. Brush with egg wash. Cook for 15-20 minutes, remove, brush with egg wash again (this is vital for national safety and also shininess), bake 20 minutes more.
11. To determine if it's done, tap on it. It should sound hollow. If you have any willpower, let it cool then enjoy!

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SPRINKLE MACAROONS

with Valerie Zweig and Tarryn Pellicone of PRESCRIPTION CHICKEN

This is our play on the traditional Passover dessert. Ours is sweet but not cloying, and the sprinkles add a perfect pop of fun!

Ingredients:

- 1.5 cups sweetened, shredded coconut
- 2 large egg whites
- 1/4 cup granulated sugar
- 1/8 teaspoon kosher salt
- 1 tablespoon sprinkles

Directions:

1. Preheat the oven to 350 degrees. Line a rimmed baking sheet with a silicone baking mat or parchment paper.
2. Toast the coconut (optional). For deeper coconut flavor and extra-crispy macaroons, spread the coconut on a rimmed baking sheet and toast until just barely starting to show some color, about 5 minutes. Set aside to cool slightly before using.
3. Place the egg whites, sugar, and salt in a large bowl or bowl of a standing mixer. Whisk until the mixture becomes frothy.
4. Combine the coconut, sprinkles and egg white mixture and toss to coat until coconut is covered evenly.
5. Shape the macaroons. With wet hands to prevent sticking, shape the coconut mixture into small balls about 1 1/2-inches in diameter. Space them an inch or so apart on the baking sheet.
6. Bake the macaroons until golden-brown, 15 to 20 minutes.
7. Let the macaroons cool on the baking sheet for 5 minutes, then transfer to a wire rack to cool completely.

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