

Carrot Kugel

1 cup margarine, softened	1 tsp. baking soda
1 cup brown sugar	2 tsp. salt
2 eggs, beaten	1 tsp. cinnamon
6 tbsp. orange juice	4 cups grated carrots
3 cups flour	Baby carrots, optional
2 tsp. baking powder	

Cream margarine with sugar in a large bowl. Add eggs, juice and dry ingredients. Add grated carrots and mix well. Place in greased 9x13" baking pan or muffin trays (approx. 16 muffins) and bake for 20-30 minutes at 350°. To decorate muffins, place steamed baby carrot on top of each muffin. Can be served warm or at room temperature.

Broccoli-Potato Kugel

Adapted from Shimmy Rosenblum

1 medium onion, diced	1/3 cup mayonnaise
3 tablespoons vegetable oil, more for greasing the pan	1/3 cup matzo meal
3 cloves garlic, chopped	1 tablespoon salt
2 large potatoes (about 2 pounds), peeled and boiled	1/2 teaspoon ground pepper
6 large eggs	2 pounds broccoli, cut into florets and cooked
	4 tablespoons panko or challah crumbs

Sauté onion in 2 to 3 tablespoons oil in a small frying pan over medium heat until browned. Add garlic and stir for a minute or two. Set aside.

In large mixing bowl, mash potatoes. Stir in eggs, one by one, incorporating well. Add mayonnaise, matzo meal, salt and pepper, stirring well. Fold in onion and broccoli.

Grease a 9-by-13-inch baking pan and spoon in mixture, spreading evenly. Sprinkle with panko or challah crumbs. Preheat oven to 350 degrees and bake kugel for 50 minutes or until golden.

Time: 1½ hours. Yield: 8 to 10 servings.

Mushroom Knish

1 8 oz. can mushrooms	Salt to taste
1 pkg. fresh mushrooms, sliced	Pepper to taste
1 medium onion, chopped	1 500g puff pastry dough, defrosted
3 tbsp. oil	1 egg, beaten
1 heaping tbsp. flour	Sesame seeds

Drain canned mushrooms, reserving the liquid. In frying pan with oil, sauté canned mushrooms with fresh mushrooms and onion. Combine reserved liquid, flour, salt and pepper and mix well until smooth. When vegetables are brown, add liquid to pan and boil for a minute until the liquid forms a thick sauce. Place puff pastry flat on baking pan. Pour mushroom sauce in the center and roll. Close up the ends, brush on egg, sprinkle with sesame seeds and bake at 375° for 30-45 minutes. Serve warm.

Puff Pastry Dough

1 lb. margarine 1 tsp. salt
4 cups flour 1 cup ice water

1. Cut bars of margarine in half lengthwise. Place side by side on foil to form rectangle. Refrigerate to chill. Sift flour and salt into large bowl. With fork, stir in ice water; mix well (dough will be dry). Mix with hands until flour disappears.
 2. Shape into ball. On un-floured surface, knead dough until smooth and elastic – 10 minutes. Cover with bowl; let rest 20 minutes (dough will be easier to roll out). On lightly floured pastry cloth, roll dough with rolling pin into a 22x6" rectangle.
 3. Place margarine on half of dough, ½" from sides. Fold other half of dough over margarine; press edges together with fingers to seal. Refrigerate, wrapped in foil, ½ hour, to chill. With rolling pin, press dough lightly several times, to flatten margarine.
 4. On lightly floured pastry cloth, quickly roll out lengthwise into a 20x8" rectangle, pulling out corners to keep square. Roll from center out, with firm, even strokes, rolling over sides lightly only when desired length and width have been reached.
 5. From short side, fold dough into thirds, making sure edges and corners are even; press edges firmly to seal. Chill in foil ½ hour. On lightly floured pastry cloth, with folded side of dough at right, re-roll dough lengthwise into 20x8" rectangle as in step 4.
 6. (If margarine breaks through pastry, brush spot very lightly with flour.) Fold in thirds; refrigerate as in step 5. Repeat rolling, folding and chilling of dough four more times (6 times in all). Refrigerate the dough 3 hours, or until ready to use. Makes 2½ lbs.
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Julienne Bundles

Carrots Celery
Zucchini Onion

Cut carrots, zucchini and celery into thin strips. Steam for 1 minute in boiling water. Drain. Slice onions and separate the rings. Arrange steamed vegetables in bundles tied with onion rings. Stir fry remaining vegetables and serve with rice, pasta or on top of knishes.