

SHAVUOT

Lasagna

9 Lasagna strips	2/3 cup milk
2 tbsp butter	½ cup ricotta cheese
2 tbsp flour	2 cups shredded mozzarella cheese
¼ tsp salt	¼ cup grated parmesan cheese
Dash pepper	

Cook lasagna according to package directions. Drain immediately, rinse with cold water and drain again.

Sauce: Melt butter in a small saucepan. Stir in flour, salt and pepper. Add milk, all at once. Cook over medium heat, while stirring, until bubbly and thick. Add ricotta cheese.

Spread ½ cup sauce in bottom of a greased rectangle baking dish. Arrange 3 lasagna strips on top of sauce. Spread with half of the remaining sauce. Sprinkle with half of the mozzarella cheese and half of the parmesan cheese. Add another layer of 3 lasagna strips, the rest of the sauce and cheese. Top with the last 3 lasagna strips. Bake uncovered, at 375° for 30 minutes or until heated through. Let stand for 10 minutes before serving.

Eggplant Parmesan

1 large eggplant, peeled and sliced	1 tbsp basil
Flour for coating	½ tbsp oregano
1-2 eggs, beaten	1 tsp cumin - optional
Matzo meal for breading, with salt to taste	1 tsp salt
Oil for frying	½ cup shredded mozzarella cheese
1 16 oz. can tomato sauce	½ cup grated parmesan cheese
3 cloves garlic, peeled and crushed	Fresh parsley, dill or oregano – optional for decorating

Coat eggplant slices in flour, then egg and then matzo meal. Deep fry in hot oil, turning to brown both sides evenly. Remove onto paper towels to drain. Repeat until all eggplant slices are fried.

Combine tomato sauce, garlic and seasoning.

Pour a thin layer of tomato sauce into an 8" square baking pan. Place half of the eggplant slices in baking pan to create one layer (cut some in half or quarters to fill gaps). Pour over half of the remaining sauce. Sprinkle with half of the cheeses. Repeat with a second layer. Bake uncovered, at 350° for 20 minutes or until heated through. Optional: Decorate with fresh herbs.

Alternate Recipe: Eggplant & Meat. Use 1-2 lbs. ground meat, a medium onion and 1-3 tbsp oil instead of cheese (no cheese should be used so as not to mix "Dairy" and "Meat"). Sauté diced onion in a heated frying pan with oil on med-high heat, mixing occasionally. When onion is golden, remove to large bowl. Place ground meat in frying pan on med-high heat, mixing occasionally until well browned. When meat is well browned add to bowl with onion and mix. Layering is a little different: After pouring a thin layer of tomato sauce into the baking pan, add the eggplant, then the meat and then the sauce. Repeat with a second layer. Baking time and temperature is the same. Decorate with herbs as desired.

Cheese Blintzes with Strawberry Glaze

Pancakes

1 cup flour
2 tsp sugar
1 egg, beaten
¾ cup sour cream
1 cup milk
Oil, butter or margarine for cooking

Filling

¾ cup golden raisins
¼ cup lemon juice
½ cup cottage cheese
1 cup cream cheese
¼ cup unsalted butter
¼ cup sugar
2 tsp grated lemon zest
2 tbsp sour cream
1 egg yolk

Glaze

¾ cup strawberry jam
2 tbsp lemon juice
2 tbsp water

Pancakes: Sift flour and sugar in a bowl. Add egg and mix well. In separate bowl, combine sour cream and milk and gradually add to flour mixture, beating with a wooden spoon until batter is smooth. Let stand for 1 hour.

Heat a little oil in pancake pan. From a small jug, pour ¼ cup mixture into pan, swirling batter evenly around pan. Cook over moderate heat until lightly golden. Toss pancake and cook on the other side for a few minutes. Repeat with remaining batter adding oil as needed. (Makes about 10 pancakes.)

Filling: Place golden raisins in saucepan with lemon juice and bring to a boil. Reduce heat and simmer for 2 minutes. Remove from heat. Let stand 30 minutes. Meanwhile, beat together cheeses, butter and sugar until creamy. Add lemon zest, sour cream and egg yolk and mix well. Drain golden raisins and add to cream mixture.

Place about ¼ cup cream mixture in center of pancake; fold pancake over filling to form parcel. Refrigerate for 2 hours before frying. Heat oil in pan. Fry blintzes until golden-brown on both sides.

Glaze: Place jam, lemon juice and water in saucepan and stir until boiling, then pass through a fine sieve.

To Serve: Arrange blintzes on serving plate, spoon on glaze. If desired, decorate with raspberries or other fresh fruit.

Note: Blintzes with filling may be made 1 day in advance and can be frozen.

Cheesecake Pie

3 oz. butter
3 oz. sugar
2 eggs, separated
½ cup flour
1 lb. cream cheese or cottage cheese
1 tbsp whip cream - optional

1 bar milk chocolate - optional
1 graham cracker pie crust
1 can pie filling (cherry, blueberry or other) - optional
Fresh fruit - optional
Chocolate curls - optional

Cream butter and sugar. Beat in yolks. Add flour and cheese and mix well. Optional: Add whip cream and mix well. Stiffly beat egg whites and fold in. Spoon mixture into pie crust. Optional: Melt bar of chocolate and pour into pie crust alternating with mixture being spooned into pie crust. Then swirl with a fork for a marbled effect. Bake for 1-¼ hours at 275°. Turn oven off and leave cheesecake in oven until cool. Optional: Pour pie filling and/or place fresh fruits and/or place chocolate curls on top of cheesecake when cool.

Golden Crown

Dough

¾ cup milk
½ cup oil
½ cup sugar
1 tsp. salt

2 pkg. dry yeast
¼ cup lukewarm water
2 eggs
4½ cups flour

Sugar and Nut Mix

½ cup brown sugar
2 tsp. cinnamon
1 cup nuts

Oil

Dough: Combine milk, oil, sugar and salt in electric mixer. Dissolve yeast in water and add to mixture. Add in eggs. Slowly add flour. Mix well. Let dough rise for 1½ hours. Punch down. Cover and let rest for 10 minutes. Shape into golf-ball size balls. Roll in oil, then in sugar-nut mixture (combined brown sugar, cinnamon and nuts). Arrange balls in 9" or 10" tube pan. Sprinkle with remaining sugar-nut mixture. Cover and let rise for 1 hour. Bake at 350° for 40 minutes.

Fruit Salad

1-½ cups carrots, shredded
1/3 cup pecans, chopped
1/3 cup raisins
2 tbsp oil
1 tbsp mayonnaise

Salt to taste
1 15 oz. can pear halves
½ cup pitted dates, chopped
3 oz. cream cheese, softened
6 Lettuce leaves, rinsed

Combine carrots, pecans, raisins, oil, mayonnaise and salt. Set aside.

Drain pears, reserving 2 tablespoons syrup. Combine reserved syrup, dates and cream cheese and mix well.

Place lettuce leaves on 6 plates. Spoon carrot mixture onto lettuce. Place 1 pear half on each plate and fill each pear half with cream cheese mixture.