

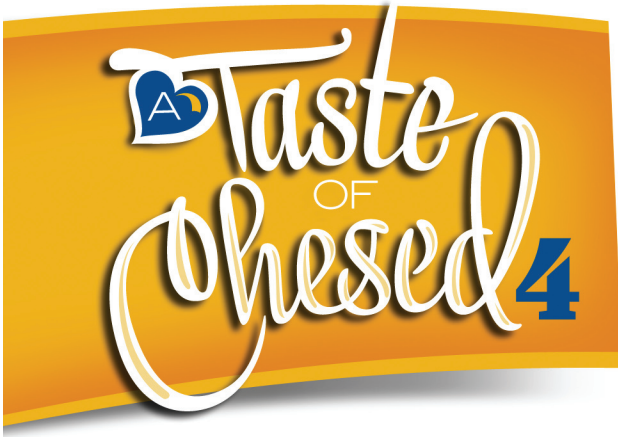
**A Taste**  
OF  
**Chesed** **4**

RECIPES AND  
PHOTOS BY  
AMI MAGAZINE'S

*Whisk*







PRESENTED BY



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[www.chesed247.org](http://www.chesed247.org)

# A Taste OF Chesed 4

## Is there a secret recipe for chesed?

We all know that this mitzvah is one of the foundations of our world, but do we know the best way to give a helping hand?

Do we know how to offer support to those in need?

## At Chesed 24/7, we have fine-tuned and perfected the recipe for bikur cholim.

Our wide range of services offer care and support to hospitalized patients and their families. From home cooked meals, to transportation, to friendly visitors, Chesed 24/7 provides comfort and sustenance to those going through a medical crisis.

On the following pages, you will find detailed recipes for delicious Yom Tov meals, along with Chesed 24/7's recipe for care and support. We would like to thank Ami Magazine and their talented staff at Whisk for sharing their recipes and culinary inspirations with us. The Yom Tov recipes they chose are some of their trusted favorites.

As you enjoy these delicacies, remember those suffering in the hospital who turn to Chesed 24/7 for their Yom Tov meals, the comforts of home and assistance from those who care.

You too can be a part of this great mitzvah. Support Chesed 24/7 and support patients and their families.

*Wishing you and your family a happy and healthy new year,*

**Chesed 24/7**



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DEDICATIONS IN MEMORY OR IN HONOR OF,

Please contact Rabbi Tzvi Miller at  
[tmiller@chesed247.org](mailto:tmiller@chesed247.org) · 845.354.3233 ext 1124



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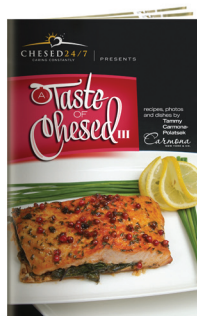
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# Asian Mushroom Cigars YIELDS 12 CIGARS

While hosting a cook-off last year, I picked up a couple of tips and ideas from the competing cooks. One of the cooks, M. Augenbaum, prepared thin cigars using spring roll wrappers. The trick I picked up was to cut the spring roll wrappers in half to form two triangles. It's actually quite brilliant. If you use an entire wrap, you'll form larger egg rolls. But by cutting it in half, it makes thin crispy cigars.

Aside from the fact that it takes minutes to prepare the filling, these fried cigars freeze quite well, though they definitely taste better fresh out of the pan. To reheat, preheat an oven to 400°F. Place cigars uncovered on a flat tray for 10 minutes or until warm.

— Leah Schapira

2 tablespoons **oil**  
 9 ounces **shiitake mushrooms**,  
 stems removed, thinly sliced  
 2 tablespoons **teriyaki sauce**  
 6 **scallions**, sliced  
 6 **spring roll wrappers**  
 1 **egg white**  
**Oil**, for frying

#### DIPPING SAUCE:

$\frac{3}{4}$  cup **sweet chili sauce**  
 1½ to 2 tablespoons **teriyaki sauce**

#### PREPARATION

- 1 Heat oil in a sauté pan over medium-high heat. Add mushrooms and sauté about 8 to 10 minutes. Add the teriyaki sauce and the scallions and stir to combine.
- 2 Cut the 6 wrappers in half to form 2 triangles. Always keep the spring rolls covered with a damp towel so they don't dry up.
- 3 With the tip of the triangle facing you, place a tablespoon of filling towards the middle of the top. Brush all ends of the triangle with egg white. Fold over the top covering the filling. Make sure it's tightly rolled. Fold over both ends of the triangle towards the middle. Continue rolling until you reach the last end of the triangle. Add more egg white if needed to secure it closed.
- 4 Heat oil for frying in a saucepan over high heat. When oil is hot, deep fry cigars until golden brown, about 4 to 6 minutes. Remove and strain on a paper-towel lined plate.
- 5 Combine chili and teriyaki sauce. Serve at room temperature alongside cigars.

THE  
  
 CHESD24/7  
 RECIPE FOR:

**Meals to  
 Hospitals**

Take hundreds of volunteers.  
 Add food and packaging material.  
 (Love and warmth will be added naturally.)  
 Add drivers and vehicles.  
 Recipe should yield **6,125 weekday  
 meals** and **3,600 Shabbos** and  
**Yom Tov meals** per year.





## Grilled Zucchini with Broccoli Puree

YIELDS 8 TO 10 AS AN APPETIZER

I use big, fat summer zucchinis when preparing these. I recommend choosing the largest ones you can find, but if yours are smaller, you will have extra broccoli puree (just grill additional zucchini to use it up).

— Leah Schapira

### 4 zucchinis

#### BROCCOLI PUREE:

- 1 **onion**, finely diced
- 2 **tablespoons oil**
- 2 **pounds frozen broccoli florets**, thawed
- 1 **tablespoon chicken soup mix**
- $\frac{3}{4}$  **cup water**
- Salt and pepper**, to taste
- Sliced **almonds**, toasted, for garnish
- Olive oil**, for garnish

#### PREPARATION

- 1 Trim off both ends of the zucchini and cut crosswise into 2-inch pieces. Half each piece on the diagonal, making sure to leave a lip on each side. Using an apple corer, remove the inside to create a cavity (don't go through to the end completely, simply make an indentation).
- 2 Bring a large pot of water to boil. Boil zucchini for 1 to 2 minutes, then transfer to a bowl of cold water. Drain and pat dry. Grill the zucchini, cavity side down, in a grill pan or grill, until grill marks are visible. Turn each piece 90 degrees and continue to grill.
- 3 Prepare the broccoli puree. Heat oil in a sauté pan over medium heat. Sauté onion until translucent and soft. Add broccoli and sauté 5 additional minutes. Add chicken soup mix, water, salt and pepper, cover and continue to cook until broccoli is completely soft and falling apart, about 15 to 25 minutes. Remove from heat and let cool. In a blender or food processor, puree broccoli. Season with additional salt and pepper if necessary.
- 4 Add broccoli puree to a piping bag fitted with a round or star tip. Pipe broccoli into zucchini cavity. Garnish with toasted almonds and a few drops of olive oil.



Take 30,000 pomegranates, remove seeds and impurities, juice by hand. Place into bottles and immediately freeze in industrial freezer. Hand deliver or ship when necessary. Recipe should yield **20,000 bottles annually.**

THE  
CHESED24/7  
RECIPE FOR:

**Boost  
in a Bottle**

# Thyme-Roasted Winter Squash, Cauliflower, and Portobello Mushrooms

YIELDS 6 SERVINGS

If you're purchasing the pre-cut versions of butternut squash, dice them up even smaller so they roast quicker. But, if you shop in a market that sells all types of winter squashes, try something new. I love the flavor of delicata squash. It's also especially pretty, much easier to slice, and doesn't need to be peeled if it's going to be roasting for a while.

I tweaked this so that each vegetable has a perfect amount of roasting time, but if you simply throw it all together, I won't tell anyone. If you're going to prepare this in advance and rewarm it though, undercook the veggies. Overcooked veggies will turn to mush. Simply save the final roasting for close to serving time.

— Victoria Dwek



- 1 **delicata squash**, diced (or ½ butternut squash, peeled and diced)
- 2½ tablespoons **olive oil**, divided
- Salt and pepper** to taste
- 1 (16-ounce) bag **frozen cauliflower**
- 1 **red onion**, cut into rings
- 1 teaspoon **thyme**
- 3 **portobello caps**, sliced
- 1 tablespoon **balsamic vinegar**

## PREPARATION

- 1 Preheat oven to 400°F. Line a baking sheet with foil. Place squash on baking sheet and toss with 1 tablespoon olive oil and salt and pepper. Bake for 15 minutes. Remove from oven. Lower oven temperature to 375°F.
- 2 Meanwhile, in a small bowl, toss the Portobello mushrooms with ½ tablespoon olive oil, balsamic vinegar, and salt. Set aside.
- 3 Add cauliflower and red onion to the baking sheet with the squash. Toss entire mixture with 1 additional tablespoon olive oil, thyme, salt and pepper. Bake for 20 minutes. Remove from oven.
- 4 Add Portobello mushrooms (with the marinade) to the baking sheet and toss to mix with other vegetables. Bake for 10 additional minutes. Serve warm or at room temperature.







# Balsamic Mushroom and Tomato Salad

YIELDS 4 SERVINGS

I've been serving this salad every Friday night, for years. Yet, somehow, when it came time to actually write down the recipe, I was lost. It's one of those: a little bit of this and a little bit of that...and as a result, one of the table topics is always, "How did the salad come out this week?" It's never exactly the same.

I literally had to watch my mother-in-law put it together and then suffer through all the comments from the sister-in-law ("I like it sweeter" and "Did you use the Bartenura vinegar? Only that one, I'm warning you.")

Who knew there would be such strong feelings over some tomato salad? Well, now, at least, we have an exact recipe.

— Renee Muller

- 1 (8-ounce) carton **mushrooms**, peeled and sliced
- 3 medium good quality **tomatoes**, sliced or about 2 cups cherry tomatoes, quartered (for a beautiful presentation try using different colored tomatoes, such as yellow and orange varieties)
- 2 **scallions**, chopped
- 2 tablespoons **olive oil**
- 3 tablespoons **balsamic vinegar** (Bartenura is preferred)
- ¼ cup **sugar** (you can substitute with sweetener)
- ½ teaspoon **salt**
- ¼ teaspoon **garlic pepper**
- 1 teaspoon **Italian seasoning** (it's a mixture of dried thyme, rosemary, oregano, basil, and more)

PREPARATION

- 1 In a large bowl, combine mushrooms, tomatoes, and scallions. Add olive oil, balsamic vinegar, sugar, and seasoning. Let stand for about 30 minutes, mixing from time to time, so that the mushrooms can soak up some of the flavor.

**NOTE FROM RENEE:** This salad is great next to fish. I recommend using fresh mushrooms but in a pinch you can substitute canned.

THE  
CHESED24/7  
RECIPE FOR:  
**Chesed 24/7  
Hospitality Room**  
(FOR INTERMEDIARIES)

Stock refrigerator and freezer with prepared meals, sandwiches, juices, water, seltzer, cholov yisrael milk, yogurts, cheeses, ice creams, soups. Take pantry, stock with dry soups, cakes, chips, pretzels, chocolates, fruit, coffee, tea, sugar, crackers, paper goods.

Recipe should yield an **oasis in the hospital**.





## Teriyaki Ginger Salmon on Skewers

YIELDS 12 SALMON SKEWERS

Marinate this salmon in advance and simply pop it under the broiler when you're ready to serve.

— Zehava Krohn

- 3 (4 to 6 ounce) **salmon fillets** (about 1½ inch thick), cut into bite-sized cubes
- ½ cup **sesame teriyaki sauce** (you can also use plain teriyaki sauce)
- ⅓ cup **honey**
- 2 teaspoons **oil**
- ¼ teaspoon fresh **minced ginger**
- ¼ teaspoon **nutmeg**
- 1 **garlic clove**, crushed

### PREPARATION

- 1 In a medium bowl, whisk together teriyaki sauce, honey, oil, ginger, nutmeg, and garlic. Divide the sauce into two. Half the sauce will be reserved to use as a dipping sauce.
- 2 In a bowl or resealable plastic bag, combine salmon and marinade. Marinate salmon in the refrigerator for 1 hour.
- 3 Meanwhile, soak skewers in water for at least 30 minutes.
- 4 Thread one piece of salmon onto each skewer. Place salmon skewers in a baking pan.
- 5 Preheat oven to broil. Broil salmon until fish flakes easily, about 6-8 minutes per side, brushing often with the marinade. Garnish each salmon skewer with an olive and serve alongside dipping sauce.



Take a pair of electric candlesticks, a challah cover, a tablecloth the size of a hospital table, a Kiddush cup, a silk flower, a box of chocolates, and bisamim. Place them in a box. Add Chesed 24/7 Shabbos food. Add Shabbos. Recipe should yield **12,000 boxes annually**.

THE  
CHESED24/7  
RECIPE FOR:

Shabbos  
in a Box

# Mustard Vinaigrette Chicken Salad

YIELDS 4 SERVINGS

— Elky Friedman

1½ pounds **chicken cutlets**

## MARINADE

- 3 tablespoons **olive oil**
- 2 tablespoons **vinegar**
- ¼ cup **brown sugar**
- ¼ cup **wine**
- 2 teaspoons **cornstarch**  
dissolved in 2 tablespoons water
- 3 teaspoons **mustard**
- 4 **garlic cloves**
- ½ teaspoon **salt**

## SALAD

- 2 heads **romaine lettuce**  
(or 1 8-ounce bag)
- 1 **red pepper**, thinly sliced
- 2 cups **grape tomatoes**, halved
- 3 **scallions**, chopped
- 1 cup **honey roasted slivered almonds**

## DRESSING

- ⅓ cup **oil**
- ¼ cup **water**
- ¼ cup **vinegar**
- ¼ cup **honey**
- 3 tablespoons **sugar**
- 3 tablespoons **mayonnaise**
- 1 tablespoon **mustard**
- 1 teaspoon **salt**
- 3 **garlic cloves**

## PREPARATION

- 1 In a medium bowl, whisk together olive oil, vinegar, brown sugar, wine, dissolved cornstarch, mustard, garlic, and salt. Add cutlets and marinate for at least 30 minutes or as long as overnight.
- 2 Preheat oven to broil. Remove chicken cutlets from marinade and place on a broiler pan or foil-lined baking sheet. Broil for 6 minutes on each side. You can also grill the cutlets if you prefer. Let cool and cut into strips.
- 3 In a large bowl, combine lettuce, tomato, pepper, and scallions. Top with chicken strips.
- 4 In a small bowl using an immersion blender, or in a mini food processor, blend together dressing ingredients (this will give the dressing a creamy consistency). Toss salad with dressing. Add almonds and serve.



THE  
CHESED24/7  
RECIPE FOR:  
**Smile  
24/7**

Take one patient, add visitors  
to sit, talk, sleep overnight,  
sing, juggle, and dance.  
Recipe should yield  
**170 volunteers** and  
**hundreds of happy patients**  
each year.







Take 30 volunteers.  
Send them to stock and/or  
clean the rooms daily  
or every other day.  
Recipe should yield  
**15 fully stocked,  
clean rooms.**

THE   
CHESED24/7  
RECIPE FOR:  
**Chesed 24/7**  
**Hospitality Room**  
(FOR BEGINNERS)

# Veal Breast with Mushrooms

YIELDS 8 SERVINGS

While lots of people like to prepare the veal pocket, I prefer using the breast. I think that mushrooms and meat pair perfectly together, each contributing great flavors to the other. That's why, both in the brick roast and in this recipe, I make sure the mushrooms cook on top of the meat, as they really have lots of flavor to give.

— Shulamith Betesh

1 (3½ to 4) pound **breast of veal**  
12 ounces white **button mushrooms**  
12 ounces **cremini** or **baby bella mushrooms**  
10 **garlic cloves**, chopped  
**Salt** to taste  
1 tablespoon **Montreal Steak Seasoning**  
1 tablespoon **allspice**  
½ tablespoon **cinnamon**  
⅓ cup **oil**

## PREPARATION

- 1 Place veal in a large roaster. Add mushrooms over and around the veal. Add all seasonings and oil, tossing to make sure mushrooms and the surface of the veal are both well-coated. Make sure there are still lots of mushrooms on top of the meat, and not just on the sides.
- 2 Preheat oven to 300°F. Add a little bit of water to the bottom of the pan, just to cover the surface. Cover tightly and bake 3½ to 4 hours. As always, check the meat after 2 hours, and every so often until ready. When veal is ready, it should have a soft and buttery consistency.

MEAT & CHICKEN

THE  
CHESED24/7  
RECIPE FOR:

Chesed 24/7  
Hospitality Shuttle

Take one hospital shuttle.  
Add a driver that makes  
two round trips daily.  
Recipe should yield **10,000**  
**individuals** transported  
annually. Recipe can be  
doubled for two daily trips.



15

# Pastrami-Wrapped Chicken Roast

with Honey-Mustard Glaze **YIELDS 10-12 SERVINGS**

The first time I served Chicken Roast was last Rosh Hashanah. Being a little lighter than meat, but still formal like a roast, it was the perfect main course for the second night of Yom Tov. Make sure to ask your butcher for a Chicken Roast that is not already pickled since you'll be adding your own flavoring. If your roast is smaller than 5 pounds, it will take less time to cook.

— Zehava Krohn

## MEAT & CHICKEN

- 1 (5-pound) **dark chicken roast**
- 1 pound **pastrami**, thinly sliced
- Salt** and **pepper** to taste
- 2 tablespoons **olive oil**

### SAUCE

- ½ cup **honey**
- ¼ cup **mustard**
- 1 teaspoon **cumin**
- 2 **garlic cloves**, minced

### PREPARATION

- 1 Preheat oven to 400°F. Wash and dry chicken roast. To stuff the roast, create a tunnel by sticking your hands in from both ends. Stuff tunnel with pastrami. Place roast in a 9- x 13-inch aluminum pan or roaster.
- 2 Season chicken roast with salt and pepper. Rub in olive oil all over surface of chicken roast.
- 3 In a small bowl, combine honey, mustard, cumin, and garlic. Pour sauce over chicken roast and cover tightly. Bake for 1 hour and 45 minutes. Uncover chicken roast and raise heat to 500°F or to broil. Bake or broil additional 15 minutes while constantly basting. Chicken roast should have a golden brown color.
- 4 Let cool before slicing. Rewarm before serving.



Take room in hospital. Add couches, tables, two microwaves, a refrigerator and freezer, a hot water urn, Jewish books, magazines, sefarim. Recipe should yield a **home in the hospital**.

THE  
CHESED24/7  
RECIPE FOR:  
**Chesed 24/7**  
Hospitality Room  
(FOR ADVANCED)





## Sweet and Tangy Spare Ribs

YIELDS 4 SERVINGS AS AN ENTREE, 6 AS AN APPETIZER

A friend once called me, asking for a meat recipe. “It has to be amazingly good and incredibly easy,” she said. “I’m kidding” she then added, but I knew she really wasn’t. And I had just the thing. Whenever I meet her husband he makes sure to thank me, AGAIN, for “those awesome ribs.” Where does it say that great dishes have to be long, hard, and complicated?

— Renee Muller

About 8 **spare ribs**,  
1 inch thick,  
nicely marbled  
2½ cups **duck sauce**  
1 cup **water**  
2 tablespoons  
**teriyaki sauce**  
5 **garlic cloves**, minced  
1 teaspoon **paprika**  
2 tablespoons  
**dried onion flakes**  
1 tablespoon **salt**  
**Pepper** to taste

PREPARATION

- 1 Preheat oven to 350°F. In a baking pan, arrange ribs in one layer. In a medium bowl, combine duck sauce, water, garlic, teriyaki sauce, paprika, onion flakes, salt and pepper. Pour over ribs. Cover tightly with foil and bake for 3 hours.
- 2 Let ribs cool, then refrigerate overnight.
- 3 Preheat oven to 375°F (use the “roast” setting, if available). Remove fat layer that has congealed when the ribs cooled. Return ribs to oven, uncovered, until ribs are braised and glistening, about 20 minutes.

**NOTE FROM RENEE:** I like to cool the ribs in the middle of the cooking process so I can remove the fat layer, but it’s not a necessity. You can, alternatively, uncover and proceed with the braising part right away.

THE  
CHESED24/7  
RECIPE FOR:  
**Individualized  
Transportation to  
Hosp. & Dr. Appts**

Take 150 drivers, add Chesed 24/7 dispatch coordinators. Recipe should yield **7,558 trips** annually, **320,000 miles** driven, **thousands of patients** transported saving **\$450,000** in car services.





# Mango Crunch Parfait

YIELDS 20 PARFAITS (DEPENDING ON SIZE)

In the summertime, I make this dessert using blueberries, and in the fall and winter, I've switched to using mangoes or pomegranate seeds as the fruit layer.

I think that my guests have always grabbed this one first because, after a heavy meal, it's light and satisfies that desire for something sweet without the heaviness of a piece of cake. I make the pareve version often too. Swap out the butter, cream, and cream cheese for the margarine, non-dairy whipped topping, and Tofutti cream cheese.

I also like that I can prepare the layers ahead of time and quickly assemble them when it's time to serve dessert.

Make sure you prepare enough. Everyone will want two.

— Victoria Dwek

$\frac{2}{3}$  box (about 10 ounces)

**graham crackers**

6 tablespoons **butter**, melted

1½ cups **heavy cream**

4 ounces (½ container)

**cream cheese**

¼ cup **sugar**

1 teaspoon **vanilla**

2 (ripe but not mushy)

**mangoes**, finely diced

## PREPARATION

- 1 Process the graham crackers into crumbs. In a small bowl, combine graham cracker crumbs and butter. Set aside.
- 2 In the bowl of an electric mixer, combine cream, cream cheese, sugar, and vanilla. Whip until cream is stiff. Set aside. These two steps can be done the day before.
- 3 To assemble the parfaits, pipe or spoon a cream layer into individual dessert dishes. Spoon a layer of crumbs on top, and a layer of fruit on top of the crumbs. Repeat the layers until the dish is full.



Take dedicated staff members. Add many dedicated volunteers. Add dedicated supportive donors. Recipe yields a **chesed organization that does not rest, providing patients and their families assistance and help, 24 / 7.**

THE  
CHESED24/7  
RECIPE FOR:  
**Chesed  
24/7**





## Apple Crumble Sundaes YIELDS 5 SERVINGS

I tried this recipe once and since then have not stopped making it! It is easy and delicious and the ideal way to end a Rosh Hashanah meal.

— Draizy Wer Berger

### DESSERTS

#### APPLE BASE

- 6 **Cortland apples**,  
peeled and cut into chunks
- $\frac{1}{2}$  cup **sugar**
- 2 tablespoons **lemon juice**

#### OAT CRUMBLE

- $\frac{1}{2}$  cup (1 stick) **margarine**
- $\frac{1}{2}$  cup **brown sugar**
- 1 cup **slivered almonds**
- $\frac{3}{4}$  cup **oats**
- $\frac{3}{4}$  cup **flour**

#### CARAMEL

- $\frac{3}{4}$  stick **margarine**
- $\frac{3}{4}$  cup **brown sugar**
- $\frac{2}{3}$  cup **non-dairy whipped topping**
- 1 tablespoon **corn syrup**

- 1 (16-ounce) container  
**vanilla ice cream**

#### PREPARATION

- 1 Combine apples, sugar, and lemon juice in a pot. Cook, covered, over low-medium heat for 15 minutes, until apples are soft and mushy. Remove from heat and set aside.
- 2 Preheat oven to 350°F. To prepare oat crumble, combine margarine, brown sugar, slivered almonds, oats, and flour in a large mixing bowl. Mix well by hand, until coarse crumbs have formed. Transfer mixture to a cookie sheet and bake for 15 minutes. While crumble is still warm, break into large pieces. Store in an airtight container until ready to use.
- 3 To make the caramel, place margarine, brown sugar, whipping topping, and corn syrup in a small saucepan. Cook over medium heat until all ingredients are melted and incorporated, about 5 minutes. Lower heat and continue cooking, mixing every so often until caramel thickens. This can take up to a half hour, but do not raise heat or caramel will burn.
- 4 To assemble apple sundae, layer warm apples in the bottom of a dessert glass, add the crunch and a scoop of vanilla ice cream. Drizzle caramel sauce on top of the ice cream.



Take Chesed 24/7 Shabbos food from the Shabbos warmer. Add challah, grape juice, and white tablecloth located in Chesed Hospitality Room. Add Shabbos and zemiros provided by other families in Chesed Room. Recipe should yield an **uplifting Shabbos with new friends.**

THE   
CHESED24/7  
RECIPE FOR:

**Shabbos in Chesed  
Hospitality Room**

# Streusel Swirled Butterscotch Bundt Cake

YIELDS 1 BUNDT CAKE

Since I made my Strawberry Bundt Cake, none of my cakes have received such good reviews as this one. "Wow, this is completely different!" my taster-testers said. Then, they paused, and said "but it's really delicious." That's when they reached over to cut another slice. While most bundt cakes are pretty standard, this one is entirely irresistible, from the vibrant color to the delicious crunch of the streusel swirled through it.

— Miriam Pascal

- 4 eggs
- 1 cup **brown sugar**
- ½ cup **sugar**
- 1 teaspoon **vanilla extract**
- ½ cup **oil**
- 2 cups **flour**
- 2 teaspoons **baking powder**
- 1 cup **milk** or **pareve substitute** (I use non-dairy whipped topping)

- STREUSEL**
- ¾ cup **quick-cooking rolled oats** (not old-fashioned)
  - ¼ cup **brown sugar**
  - ¼ cup **flour**
  - ½ cup **butterscotch chips**
  - ¼ cup **oil**

- BUTTERSCOTCH TOPPING**
- ¾ cup **butterscotch chips**
  - 1 to 1½ tablespoons **milk** or **pareve substitute**

PREPARATION

- 1 Preheat oven to 350°F. Grease a bundt pan well with floured baking spray and set aside.
- 2 In a large mixing bowl, beat eggs and sugars until smooth. Add vanilla and oil and beat to combine.
- 3 In a small bowl, whisk together flour and baking powder.
- 4 Turn the mixer to low, and add in half the flour mixture, then half the milk, and repeat.
- 5 Prepare the streusel. Combine all ingredients in a small bowl.
- 6 Pour ⅔ of the batter into the prepared pan. Sprinkle streusel in an even layer over the batter. Pour remaining batter over the streusel. The streusel should just be covered by the batter, as it will sink while baking.
- 7 Bake for 45 minutes. Remove from oven and set aside to cool.
- 8 When cake is fully cooled, prepare topping. Melt the butterscotch chips in a large bowl. Add milk and stir until smooth. Drizzle topping over the cooled cake. The topping will harden completely, not like a typical cake glaze.



THE  
CHESED24/7  
RECIPE FOR:

**Special Foods**  
INCLUDING CROHN'S,  
DIABETIC, LOW SALT

Take 35 volunteers.  
Add food, direction  
and care.  
Recipe should yield  
**350 people**  
served annually.



## Chesed Hospitality Rooms

The **CHESED 24/7 HOSPITALITY ROOMS** consist of a room or suite of rooms equipped with a refrigerator, kosher cakes and snacks, hot water and coffee, milk, yogurt and other dairy products, prepackaged meals and soups, comfortable chairs or recliners, Jewish reading materials, tapes and other sources of inspiration, Shabbat food warmers and any other amenities a Jewish individual would require. More importantly, it offers a quiet place where family members can sit, relax, and recover their emotions in a more private setting.

### **CHESED HOSPITALITY ROOM LOCATIONS:**

COLUMBIA UNIVERSITY MEDICAL CENTER - MILSTEIN  
• COLUMBIA UNIVERSITY MEDICAL CENTER - BABIES AND CHILDREN'S • LENOX HILL HOSPITAL • CORNELL MEDICAL CENTER • HACKENSACK UNIVERSITY MEDICAL CENTER • GOOD SAMARITAN HOSPITAL  
• ENGLEWOOD HOSPITAL • MOUNT SINAI HOSPITAL  
• MEMORIAL SLOAN KETTERING • HOSPITAL FOR SPECIAL SURGERY • EINSTEIN MEDICAL CENTER  
• VALLEY HOSPITAL • CALVARY HOSPITAL

## Meals

Chesed 24/7 prepares **SPECIAL HOT MEALS** for hospitalized patients and their families, delivering them to hospital rooms daily. On Yom Tov, Chesed 24/7 employs a non Jewish driver to deliver freshly prepared and specially wrapped meals to the hospitals so that patients and their families can have fresh, hot food on Yom Tov.

## Transportation

Chesed 24/7 runs **TWO DAILY SHUTTLES** transporting people from Rockland County to Manhattan area hospitals for doctor's appointments, treatments, or visitation. In case these shuttles are either at inconvenient times or inconvenient locations, Chesed 24/7 also coordinates hundreds of volunteers who donate their time transporting people door to door from their homes to doctor's appointments or hospitals.

## Smile 24/7

This program provides talented, caring volunteers who **SING, DANCE, PERFORM SKITS, MAGIC SHOWS**, and many other interesting feats to provide happiness and light in what can be a dreary hospital stay.

## Catskills Division

The Catskills division of Chesed 24/7 operates **CHESED ROOMS IN CATSKILL REGIONAL MEDICAL CENTER** (Harris Hospital) and **ELLENVILLE REGIONAL HOSPITAL**. It also provides a 24 hour advocate or liaison that can help you within Harris hospital with any issue that may arise.

## Shabbos in a Box

Every Shabbos, Chesed 24/7 delivers hospitalized patients a **BOX WHICH CONTAINS ALL ITEMS NECESSARY TO PROPERLY BRING IN SHABBOS**. Included in the box is a pair of electric candlesticks which the patient can light in their hospital rooms, a challah cover, a Kiddush cup, a silk flower, a box of chocolates, and bisamim to use for Havdalah.

## Boost in a Bottle – Pomegranate Juice

Chesed 24/7 distributes **THOUSANDS OF BOTTLES OF PURE, FRESHLY SQUEEZED POMEGRANATE JUICE** to patients that are undergoing chemotherapy treatment or other severe treatments and need to regain their energy and blood levels.

## Medical Supplies

Chesed 24/7 has **MEDICAL SUPPLIES AVAILABLE FOR LOAN** to any person who requires them. Medical supplies include: wheelchairs, hospital beds, crutches, walkers, etc.

## Share 24/7

Share 24/7, a division of Chesed 24/7, provides **COMPREHENSIVE CARE AND ADVOCACY FOR DEVELOPMENTALLY DELAYED AND DISABLED INDIVIDUALS** and their families. Combining skilled professionals, devoted staff members and selfless volunteers, Share 24/7 assists challenged individuals achieve personal satisfaction and fulfillment to the utmost of their abilities. Some of the programs run by Share 24/7 include: Habilitation Services, Residential Programs, Respite Programs, Case Management, Group Homes, Supported Employment, Vocational Training, Sunday, Weekend and Holiday Programs, Family Reimbursements, and Weekend Retreats.







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