


Taste
OF
Chesed
חסד
**RECIPE
CALENDAR**



Pomegranate
Challah Rolls

Recipe on page 29

Recipe Pearl Lowy \ \ Styling & Photography Fraidy Feldman

Binah
Relish

What does chesed taste like?

Warmth.

“When I was in the hospital, I was enveloped in the warmth of Chesed 24/7. I felt it seeping through everything they sent me - from heimishe food and Shabbos candles to reading material.”

DINA GOLDSTEIN

Sweetness.

“When I opened the Shabbos box and found a flower in a mini vase, I started to cry. There’s chesed and there’s Chesed 24/7.”

GOLDY TAUBER

Delicious goodness.

“I’m in Memorial for months with my daughter, and there’s always something good to cheer me and my very lonely little girl.”

ZAHAVA COHEN

Bring warmth & sweet goodness to your home.



A YEAR'S WORTH OF GREAT RECIPES FROM:

Binah
THE WEEKLY MAGAZINE FOR THE SHABOS WOMAN

Relish

WITH CONTRIBUTIONS FROM



SPECIAL THANKS TO: Milky Goldberger, Bracha Geller, Chany Schlesinger, and Tova Belsh

Delicata Leek Quinoa Bake

Recipe on page 30



פרו
 SEPTEMBER/OCTOBER 2022

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SHABBOS
Erev Rosh Hashana כט אלול	SEPTEMBER 26 Rosh Hashanah א	27 Rosh Hashanah ב	28 Tzom Gedalya ג	29	30	OCTOBER 1 וילך שבת שובה ד
2	3	4 Erev Yom Kippur ט	5 Yom Kippur י	6	7	8 האזינו יג
9 Erev Sukkos יד	10 Sukkos טו	11 Sukkos טז	12 Chol Hamoed Sukkos יז	13 Chol Hamoed Sukkos יח	14 Chol Hamoed Sukkos יט	15 Chol Hamoed Sukkos כ
16 Hoshana Rabbah כא	17 Shmini Atzeres כב	18 Simchas Torah כג	19	20	21	22 בראשית כד
23	24	25 Rosh Chodesh Cheshvan ל	A SHOFAR, ARBAH MINIM, A SUKKAH TO EAT IN – if there's something patients and their loved ones need in the hospital, CHESED 24/7 PROVIDES IT.			
כה	כט					



Pulled Sticky Silan
Brisket in Pan Juices

Recipe on page 32

חשו

OCTOBER/NOVEMBER 2022

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SHABBOS
<p><i>What's warm and welcoming and close to the hospital? CHESED 24/7'S EIGHT FULLY STOCKED APARTMENTS – where relatives of patients can stay for Shabbos & every day.</i></p>			26 Rosh Chodesh Cheshvan	27	28	29 נח
30	31	NOVEMBER 1	2	3	4	5 לך לך
ה	ו	ז	ח	ט	י	יא
6	7	8	9	10	11	12 וירא
יב	יג	יד	טו	טז	יז	יח
13	14	15	16	17	18	19 חיי שרה
יט	כ	כא	כב	כג	כד	כה
20	21	22	23	24 Rosh Chodesh Kislev		
כו	כז	כח	כט	ל		





Cinnamon Donuts with
Candied Pecans

Recipe on page 31

Binah
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Recipe Pearl Lowy \ \ Styling & Photography Fraidy Feldman

2021
 NOVEMBER/DECEMBER 2022

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SHABBOS	
<p><i>In the month of light, here's a de'light'ful fact: CHESD 24/7 DISTRIBUTES HOSPITAL-APPROVED MENORAHS TO PATIENTS, along with Chanukah gifts for patients' family members.</i></p>						25 Rosh Chodesh Kislev א	26 תולדות ב
27 ג	28 ד	29 ה	30 ו	DECEMBER 1 ז	2 ח	3 ויצא ט	
4 י	5 יא	6 יב	7 יג	8 יד	9 טו	10 וישלח טז	
11 יז	12 יח	13 יט	14 כ	15 כא	16 כב	17 וישב כג	
18 כד	19 Chanukah כה	20 Chanukah כו	21 Chanukah כז	22 Chanukah כח	23 Chanukah כט	24 מקץ Chanukah Rosh Chodesh Teves ל	



Recipe & Styling Milky Goldberger
Photography Brocha Geller

Loaded
French Fries
Recipe on page 32

24/7
 DECEMBER 2022 / JANUARY 2023

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SHABBOS
25 Chanukah Rosh Chodesh Teves א	26 Chanukah ב	27 Chanukah ג	28 ד	29 ה	30 ו	31 ז ויגש
JANUARY 1 ח	2 ט	3 Asara B'Teves י	4 יא	5 יב	6 יג	7 יד ויחי
8 טו	9 טז	10 יז	11 יח	12 יט	13 כ	14 כא שמות
15 כב	16 כג	17 כד	18 כה	19 כו	20 כז	21 כח וארא
22 כט						



WE'RE SPREADING SIMCHA.
Smile 24/7 brings cheer to patients,
through music, song & special activities.



Recipes, Styling & Photography Fraidy Feldman

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SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SHABBOS
	23 Rosh Chodesh Shvat	24	25	26	27	28 בא
29	30	31	FEBRUARY 1	2	3	4 בשלה
5	6 Tu B' Shvat	7	8	9	10	11 יתרו
12	13	14	15	16	17	18 משפטים שבת שקלים
19	20	21 Rosh Chodesh Adar	<p>Did you know? CHESD 24/7'S BOOST IN A BOTTLE PROGRAM SENDS 50,000 BOTTLES OF FRESH-SQUEEZED POMEGRANATE JUICE to cancer patients and others in need of the immune-boosting elixir.</p>			

גול

JANUARY/FEBRUARY 2023

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Seafood
Charcuterie Board
Recipe on page 30

Arrangements & Recipes Pearl Lowy
Photography And Styling Fraidy Feldman

73K
 FEBRUARY/MARCH 2023

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SHABBOS
			22 Rosh Chodesh Adar א	23 ב	24 ג	25 תרומה ד
26 ה	27 ו	28 ז	MARCH 1 ח	2 ט	3 י	4 תצוה שבת זכור יא
5 יב	6 Ta'anis Esther יג	7 Purim יד	8 Shushan Purim טו	9 טז	10 יז	11 כי תשא פרשת פרה יח
12 יט	13 כ	14 כא	15 כב	16 כג	17 כד	18 ויקהל-פקודי פרשת החודש כה
19 כו	20 כז	21 כח	22 כט	Joy is the best medicine. CHESED 24/7 DELIVERS MISHLOACH MANOS TO HOSPITAL BEDSIDES – so patients don't miss out on the joy of Purim.		

Creamy Blended Onion Soup

Recipe on page 29

Recipe & Styling Milky Goldberger
Photography Fraidy Feldman



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Relish


וי
 MARCH/APRIL 2023

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SHABBOS
<p><i>You're kashering one kitchen. We're kashering 21. CHESED 24/7 PREPARES AND STOCKS CHESED ROOMS IN 21 HOSPITALS WITH EVERYTHING, from matzah to heimishe Pesach meals.</i></p>				23 Rosh Chodesh Nissan א	24 ב	25 ויקרא ג
26 ד	27 ה	28 ו	29 ז	30 ח	31 ט	APRIL 1 י
2 יא	3 יב	4 יג	5 Erev Pesach יד	6 Pesach טו	7 Pesach טז	8 Chol Hamoed Pesach יז
9 Chol Hamoed Pesach יח	10 Chol Hamoed Pesach יט	11 Chol Hamoed Pesach כ	12 Pesach כא	13 Pesach כב	14 כג	15 שמני כד
16 כה	17 כו	18 כז	19 כח	20 כט	21 Rosh Chodesh Iyar ל	



Rosemarie
Napoleon
Recipe on page 33

Recipe & Styling Milky Goldberg \ \ Photography Fraidy Feldman

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SHABBOS
<p>DID YOU KNOW? Our patient liaisons work with patients to guide them to the best possible care.</p>						 <p>22 תוריע-מצורע Rosh Chodesh Iyar א</p>
23	24	25	26	27	28	29 אחרי מות- קדושים
ב	ג	ד	ה	ו	ז	ח
30	MAY 1	2	3	4	5 Pesach Sheini	6 אמור
ט	י	יא	יב	יג	יד	טו
7	8	9 Lag Ba'Omer	10	11	12	13 בהר-בחוקתי
טז	יז	יח	יט	כ	כא	כב
14	15	16	17	18	19	20 במדבר
כג	כד	כה	כו	כז	כח	כט



Amaretto
Cheesecake
Recipe on page 35

Recipe
Milky Goldberger
Styling & Tablescape
Atara Schechter
Photography
Fraidy Feldman

Binah
Relish

סיון
 MAY/JUNE 2023

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SHABBOS
21 Rosh Chodesh Sivan א	22 ב	23 ג	24 ד	25 ה	26 Shavuot ו	27 Shavuot ז
28 ח	29 ט	30 י	31 יא	JUNE 1 יב	2 יג	3 נשא יד
4 טו	5 טז	6 יז	7 יח	8 יט	9 כ	10 בהעלותך כא
11 כב	12 כג	13 כד	14 כה	15 כו	16 כז	17 שלח כח
18 כט	19 Rosh Chodesh Tamuz ל	<p><i>“I spent Shabbos in the Chesed apartment near Columbia. Everything, from the accommodations to the food, was perfect. Mi ke’amcha Yisroel!”</i></p>				



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Recipe Shaindy Kestenbaum
 Styling Atara Schechter
 Photography Fraidy Feldman

Grilled Baby Chicken with
 Pineapple Mango Salsa
 Recipe on page 33

שמי
 JUNE/JULY 2023

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SHABBOS
		20 Rosh Chodesh Tamuz א	21 ב	22 ג	23 ד	24 קרח ה
	25 ו	26 ז	27 ח	28 ט	29 י	30 יא
2 יג	3 יד	4 טו	5 טז	6 יז Shiva Asar B'Tamuz	7 יח	8 פנחס יט
2 כ	10 כא	11 כב	12 כג	13 כד	14 כה	15 מטות-מסעי כו
16 כז	17 כח	18 כט	NIGHTS OUT! <i>Chesed 24/7's patient respite program gives caregivers a break, by sending VOLUNTEERS TO RELIEVE FAMILY CAREGIVERS FOR THE EXHAUSTING NIGHT SHIFT.</i>			



Pineapple and
Honeydew Sorbet
Recipe on page 35



אב
 JULY/AUGUST 2023

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SHABBOS
WE'RE BUILDING THE BEIS HAMIKDOSH, ONE SHABBOS BOX AT A TIME. Join us. Host an event or come as a participant.			19 Rosh Chodesh Av Nine Days א	20 Nine Days ב	21 Nine Days ג	22 דברים Nine Days ד
23 Nine Days ה	24 Nine Days ו	25 Nine Days ז	26 Nine Days ח	27 Tisha B'Av ט	28 י	29 ואתחנן יא
30 יב	31 יג	AUGUST 1 יד	2 טו	3 טז	4 יז	5 עקב יח
6 יט	7 כ	8 כא	9 כב	10 כג	11 כד	12 ראה כה
13 כו	14 כז	15 כח	16 כט	17 Rosh Chodesh Elul ל		



Cauliflower
Potato Mash
& Honey Balsamic
Glazed Green Beans
Recipes on page 35



Recipe & Styling Milky Goldberger

אדר
 AUGUST/SEPTEMBER 2023

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SHABBOS
<i>Vacation's over for most, but Chesed 24/7 never takes a break. WE'RE HERE FOR CHOLEI YISROEL AND THEIR LOVED ONES, 24/7, EVERY DAY OF THE YEAR. K'siva v'chasima tova!</i>						18 Rosh Chodesh Elul א
20 ג	21 ד	22 ה	23 ו	24 ז	25 ח	19 שופטים ב
27 י	28 יא	29 יב	30 יג	31 יד	SEPTEMBER 1 טו	26 כי תצא טז
3 יז	4 יח	5 יט	6 כ	7 כא	8 כב	9 נצבים-וילך כג
10 כד	11 כה	12 כו	13 כז	14 כח	15 Erev Rosh Hashana כט	

Pomegranate Challah Rolls

PEARL LOWY

YIELD:
32 ROLLS

Creamy Blended Onion Soup

MILKY GOLDBERGER

YIELD: 8-10 SERVINGS

INGREDIENTS

INSTRUCTIONS

1 (5 lb) batch of your preferred challah dough
1 egg
½ tsp sugar
½ cup honey
poppy seeds

PREPARE your favorite challah dough and allow to rise 1 hour.

PREHEAT oven to 350° F. Line a baking sheet with parchment paper.

TAKE CHALLAH with a brachah.

DIVIDE the dough into 4 even sections. Working with one section at a time, divide each section of dough into 9 pieces (each weighing 3.5 oz).

SHAPE 8 OF THE PIECES into balls by pulling the dough under as you shape each one. Place the balls onto the prepared pan, leaving space between each one.

1. Divide the 9th piece of dough into 8 very small pieces. Roll each one into a ball the size of a nickel. (You may not have to use the entire 9th piece of dough.)
2. Place the nickel-sized balls of dough on top of the larger balls of dough.
3. Using kitchen shears, snip the small ball vertically in half from above, making sure not to snip all the way through to the bottom of the ball.
4. Turn the shears and snip the other way, creating 4 quarters (like a pizza pie). Turn the shears again and snip one more time, creating six points to the crown. Using the tip of your finger, create an indentation in the center of the crown. If necessary, gently use your fingers to separate the points of the crown to define each one. Repeat with each of the remaining balls.
5. To prepare the egg wash, mix the egg and sugar together. Brush each pomegranate with egg wash. Pour the honey onto a flat plate to make it easier to get a thin brush of honey rather than globs, and brush each pomegranate with a thin coating of honey. Place some poppy seeds in the center of each crown.

BAKE at 350° F for 30 minutes. Remove from oven and transfer to cooling racks.

INGREDIENTS

INSTRUCTIONS

1 lb beef stew, cubed
1 lb chicken wings
4 Tbsp oil
5 large onions (4 sliced, 1 cubed)
4 zucchini, cubed
1 parsnip, cubed
¼ knob celery root, cubed
4 Tbsp potato starch
¾ cup white cooking wine

HEAT the oil in a 6-quart pot over a medium flame.

BROWN the beef, transfer to a plate, and set aside. Add the 4 sliced onions and sauté over a medium-low flame for 30 to 45 minutes until nice and brown.

TRANSFER to a bowl and set aside.

PLACE the zucchini, parsnip, celery root, and chopped onion in the pot.

Fill the pot with water until ¾ full and bring to a boil.

REDUCE heat to low and cook for 30 minutes.

REMOVE from heat and use an immersion blender to purée all the vegetables and liquid together.

COMBINE the potato starch with the wine, and mix to dissolve.

STIR the mixture into the soup and return to a boil.

PLACE the chicken wings in a mesh cooking bag and add to the pot. Add the seared beef and the sautéed onion.

COOK for 2½ to 3 hours.

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Sea-Cuterie Board

PEARL LOWY

YIELD:
8 SERVINGS

INGREDIENTS

INSTRUCTIONS

AS SHOWN:

3 slices salmon
2 slices barramundi
Salmon patties
Lox
Herring
Roasted eggplant
Guacamole (avocado, mango, tomato, lime juice)
Assorted crackers (snackers, kichel, crostini)
Fresh vegetables and greens, as a garnish
Fresh sliced lemons and limes, as a garnish

PLACE the large slices of fish in the center of the board.

DISTRIBUTE small glass dishes with herring and condiments around the board.

PLACE the smaller items in the remaining spaces.

GARNISH with vegetables, fresh greens, and sliced lemons and limes.

Delicata Leek Quinoa Bake

RORIE WEISBERG, CHC

YIELD:
8-8 SERVINGS

INGREDIENTS

INSTRUCTIONS

4 large or 5 medium Delicata squash
1 cup leeks, cut into half-moons
2 cloves garlic, chopped
1 Tbsp raw honey
2 Tbsp olive oil
½ Tbsp coconut aminos or dry red wine
1 tsp sea salt
1 tsp black pepper
½ cup fresh pomegranate arils, or to taste
fresh mint, to garnish
1½ cups prepared quinoa

PREHEAT oven to 400°F. Line 2 baking sheets with parchment paper. (I use 2 sheets so the squash slices don't overlap.)

WASH the squash, cut it in half, and scoop out the seeds. Cut each half into half-moons; place into a resealable bag.

ADD leeks, garlic, honey, olive oil, coconut aminos, salt, and pepper to the bag; combine until squash is evenly coated.

ADD contents of bag to prepared baking sheets. Arrange squash slices in a single layer.

BAKE for 35-40 minutes. To prevent burning, keep an eye on the pieces at the edge of the pan and remove them as they brown.

COMBINE squash with cooked quinoa; garnish with pomegranate seeds and fresh mint.

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Cinnamon Donuts with Candied Pecans

PEARL LOWY

YIELD:
14-16 DONUTS

INGREDIENTS

DONUTS:

4 cups flour
¼ cup sugar
2¼ tsp instant dry yeast
2 eggs
¼ cups warm water
¼ tsp kosher salt
½ stick (4 Tbsp) margarine
1½ tsp cinnamon
oil for frying

CREAM CHEESE FROSTING:

8 oz whipped cream cheese
1 stick (½ cup) butter
4½ cups confectioner's sugar
¼ cup milk

CANDIED CINNAMON PECANS:

2 cups pecans 1/3 cup sugar
1/8 tsp cinnamon

the donut keep its shape, since you don't have to handle it directly.) The paper will separate after a couple of seconds. Carefully remove the paper from the pot.

Fry the donuts for approximately 2 minutes, then flip once the first side is lightly browned. When both sides are evenly browned, use a slotted spoon to remove from the pot and transfer to a plate lined with a paper towel to drain. Allow to cool slightly before glazing.

INSTRUCTIONS

PREPARE THE DONUTS In the bowl of an electric mixer fitted with the dough hook, combine the flour, sugar, yeast, egg, and warm water. Mix to combine. Add the salt and mix to incorporate into the dough. Add the margarine and cinnamon and knead for 7 minutes. (The dough will be sticky, but a sticky dough yields a fluffy donut.) Cover the dough and allow the dough to rest and rise in a warm spot for 2 hours.

Prepare a sheet of parchment paper generously sprinkled with flour. Transfer the dough to your rolling surface and roll into a ½" thick rectangle. (Feel free to flour the top surface of your dough as well.)

Using a 3" glass or cookie cutter, cut circles, and use a smaller 1¼" cutter to cut the center. Collect the scraps and set aside.

Using a sharp knife or scissors, carefully cut the parchment paper around the prepared donuts. Knead the scraps, roll out again, and cut a second batch of donuts.

Cover and allow to rise for 40 minutes.

Heat 3" of oil in a deep-sided skillet over medium-high heat. When the oil is very hot (350-365° F), gently slide the prepared donuts (with the paper) into the oil. (This helps

the donut keep its shape, since you don't have to handle it directly.) The paper will separate after a couple of seconds. Carefully remove the paper from the pot.

PREPARE THE GLAZE In a small mixing bowl, combine

the sugar, cream cheese, and

butter. Gradually add the milk, 1 tablespoon at a time, until you reach the desired consistency. The glaze should be easily spreadable, but

not runny, or it will drip right off the surface.

PREPARE THE CANDIED PECANS Line your work surface with a sheet of parchment paper.

Heat the sugar in a non-stick pan over a medium-high flame, stirring constantly with a wooden spoon. Once the sugar is melted, add the pecans and stir to coat.

Carefully transfer the pecans to the prepared parchment paper

and immediately sprinkle with cinnamon. Allow to cool, then chop into pieces and use to garnish the donuts.

ASSEMBLE Spread the cream cheese glaze over the donuts. To achieve a nice smooth finish, use a gloved hand dipped into a little water to smooth out the surface. Add the candied pecans before the glaze sets.

Loaded French Fries

MILKY GOLDBERGER

YIELD:
6-8 SERVINGS

INGREDIENTS

SHREDDED BEEF

1(1-1¼ lb) slice middle chuck
Salt and pepper
½ cups tomato sauce
1 tsp barbecue seasoning
2 Tbsp honey
6 cloves garlic, crushed

FRENCH FRIES

1 (32 oz) package frozen French fries
1 Tbsp barbecue seasoning

TOPPINGS

Truffle mayonnaise
Ketchup
6-8 eggs, freshly fried

Spread the French fries on a plate. Distribute spoonfuls of shredded meat on top of the fries. Drizzle with ketchup and truffle mayonnaise. Place a freshly fried sunny-side-up egg in the center of the plate.

INSTRUCTIONS

PREPARE THE SHREDDED BEEF

Preheat oven to 350° F. Line a baking pan with parchment paper.

Place the meat in the pan and season with salt and pepper on both sides. In a mixing bowl, combine the tomato sauce, honey, garlic, and barbecue seasoning. Spread on top of the meat. Bake at 350° F for 2½ hours, until the meat is soft enough to shred.

PREPARE THE FRENCH FRIES

Preheat oven to 450° F. Line a baking sheet with parchment paper.

Place the frozen French fries on the lined baking sheet and season with the barbecue seasoning.

Bake at 450° F for 20 to 25 minutes until nice and crispy.

ASSEMBLE

Pulled Sticky Silan Brisket in Pan Juices

RORIE WEISBERG, CHC

YIELD: 8 SERVINGS

INGREDIENTS

4 lb second-cut brisket
1 Tbsp kosher salt
1 tsp black pepper
2 Tbsp olive oil
2 onions, thinly sliced
6 cloves garlic, crushed
½ cup silan
½ cup red wine
1 cup chicken broth

INSTRUCTIONS

SEASON BRISKET with salt and pepper; massage seasoning into meat.

PREHEAT oven to 300°F.

HEAT A DUTCH OVEN or large skillet until piping hot. Add oil; sear meat on each side for about 5 minutes or until a golden crust forms. Transfer meat to a platter; set aside.

ADD ONIONS to the pan. Flash-sauté onions while scraping up any meaty bits from the bottom of the pan.

When onions are translucent, add garlic; cook for about one minute, just until fragrant. Return meat to the Dutch oven along with any pan juices that have accumulated on the platter. If not using a Dutch oven, transfer the meat and onions to an oven-proof roaster or aluminum pan.

IN A BOWL, whisk together silan, wine, and broth. Pour over meat; cover tightly. Bake for 6 hours or until meat can be pierced with a fork with no resistance.

REMOVE FROM OVEN. While the roast is still hot, pull the meat with two forks. Gently mix pulled meat with onions and pan juices.

Rosemarie Napoleon

MILKY GOLDBERGER

YIELD:
1 BAKING SHEET, CUT INTO 2" X 3" BARS

INGREDIENTS

1 sheet flaky dough, divided in half

CHOCOLATE LAYER

2 bars Rosemarie chocolate

1 stick (½ cup) margarine

¼ cups dessert topping

4 egg yolks

¾ cup sugar

1 tsp pure vanilla extract

CUSTARD LAYER

6 eggs

¼ cups confectioner's sugar

2 Tbsp mango juice (or orange concentrate)

2½ cups dessert topping

2 packages instant vanilla pudding

INSTRUCTIONS

PREHEAT oven to 400° F.

ROLL OUT each portion of the sheet of flaky dough to the size of a baking sheet. Transfer each piece of dough to a baking sheet. Using a fork, prick holes over the surface of the dough.

Note: A metal baking sheet works best, but if you only have a foil baking sheet, you can still make the recipe.

BAKE at 400° F for 8 to 10 minutes, until light brown.

CHOCOLATE LAYER Melt the chocolate and margarine together and stir until smooth. Allow to cool slightly.

Meanwhile, whip the dessert topping until very stiff. Add the egg yolks, sugar, and vanilla, and mix to combine. Fold in the cooled chocolate mixture.

Spread half the Rosemarie chocolate mixture on top of the baked flaky dough. Freeze until set.

CUSTARD Bring the eggs, confectioner's sugar, and juice to a boil in a small saucepan over a low flame. Remove from heat and use an immersion blender to blend.

Whip the dessert topping until very stiff. Add the vanilla pudding and mix to incorporate.

Add the blended egg mixture to the whipped topping mixture and mix well. Evenly spread the entire custard on top of the Rosemarie layer. Freeze until set. Spread the remaining Rosemarie mixture. Place the remaining piece of flaky dough on top.

32 | Freeze until ready to serve. Cut the frozen Napoleon into 2" x 3" bars and sprinkle with confectioner's sugar. Tip: The bars cut best when frozen.

Grilled Baby Chicken with Salsa

SHAINDY KESTENBAUM

INGREDIENTS

CHICKEN

5-6 dark chicken cutlets, halved

½ cup olive oil

2 tsp salt

1 tsp black pepper

1 Tbsp fresh thyme

SALSA

½ fresh pineapple, diced

1 mango, diced

1 red bell pepper, diced

1 small red onion, diced

1 large jalapeño pepper (diced small)

¼ cup fresh chopped cilantro ½ tsp salt

¼ cup olive oil

Juice of 2 limes

Fresh cilantro, as a garnish

INSTRUCTIONS

PREPARE THE CHICKEN:

combine the olive oil, salt, pepper, and thyme in a large Ziploc bag and mix well. Add the chicken to the bag and coat the chicken well. Marinate for approximately 1 hour.

SALSA Prep the ingredients and combine them in a salad bowl. Toss to coat, and adjust the seasoning, if necessary.

PREHEAT THE GRILL to medium-high heat. Grill the chicken for 4 to 5 minutes on each side or until cooked through.

TO SERVE, spoon the salsa over the chicken and garnish with fresh cilantro.

Amaretto Cheesecake

MILKY GOLDBERGER

YIELD:
9" ROUND CHEESECAKE

INGREDIENTS

CRUST

1 (10 oz) package lemon cookies, crushed

1 stick (½ cup) butter, melted

2 Tbsp amaretto liqueur

1 cup slivered almonds, toasted

1 tsp cinnamon

CHEESECAKE LAYER

3 (8 oz) containers whipped cream cheese

4 eggs + 1 egg yolk

¾ cup sugar

1/3 cup amaretto liqueur

SOUR CREAM LAYER

8 oz sour cream

½ cup sugar

1 Tbsp amaretto liqueur

NUT BRITTLE

2 cups sliced almonds

½ cup sugar

½ cup heavy cream

1 Tbsp butter

INSTRUCTIONS

CRUST Combine the cookie crumbs with the butter and liqueur. Add the slivered almonds and cinnamon and mix to incorporate.

Press into a 9" round springform pan, working your way ¾ up the sides of the pan. Preheat oven to 325° F.

CHEESECAKE LAYER Beat the eggs and sugar for 5 minutes, until the mixture is airy and fluffy, and light yellow in color. Add in the cream cheese and liqueur and mix until just combined.

Pour the mixture into the springform pan.

Place a large baking pan filled with 1 inch of hot water on the bottom rack of the oven. Bake the cheesecake at 325° F for 1 hour.

Turn off the oven and allow the cheesecake to cool in the oven for at least 1 hour.

Once the cake has cooled, combine the sour cream layer ingredients and mix well. Spread on top of the cooled cake.

NUT BRITTLE Preheat oven to 300° F. Line a baking sheet with parchment paper. Spread the sliced almonds in a single layer on the prepared baking sheet.

Combine the sugar, heavy cream and butter in a small saucepan and bring to a boil. Pour the mixture over the nuts, spreading evenly to coat. Bake at 300° F for 20 to 30 minutes, until golden in color. Remove from oven and allow to cool completely. Break into pieces and place the shards upright on the cheesecake, to decorate.

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Pineapple & Honeydew Sorbet

MILKY GOLDBERGER

YIELD: 12 SERVINGS

INGREDIENTS

PINEAPPLE SORBET

1 pineapple, cut into cubes and frozen (approximately 4½ cups)

1 large sweet orange, peeled & sectioned

¼ cup sugar

½ cup boiling water

HONEYDEW SORBET

1 ripe medium honeydew, cut into cubes and frozen

Juice of 2 lemons

¼ cup sugar

½ cup boiling water

Line two 9" x 13" pans with parchment paper.

PREPARE PINEAPPLE SORBET

Dissolve the sugar in the boiling water.

Using a food processor fitted with the S-blade, process the frozen pineapple chunks and sectioned orange. Slowly pour in the sugar water and blend until the mixture is creamy and smooth.

Pour into one prepared pan and freeze for at least 3 hours.

PREPARE HONEYDEW SORBET

Dissolve the sugar in the boiling water.

Using a food processor fitted with the S-blade, process the frozen honeydew. Slowly pour in the lemon juice and sugar water and blend until the mixture is creamy and smooth.

Pour into the prepared pan and freeze at least 3 hours.

ALLOW THE SORBET TO DEFROST SLIGHTLY (approximately five minutes) before serving.

CUT into cubes & serve.

Cauliflower Potato Mash

MILKY GOLDBERGER

YIELD:
8 SERVINGS

INGREDIENTS

- 1 Japanese sweet potato, peeled & cut into small chunks
- 4 medium red or white potatoes, peeled & cut into small chunks
- ½ white onion, cut into chunks
- 4 cloves garlic
- 2 cups frozen cauliflower
- 7 tsp oil
- 2 tsp salt
- ½ tsp pepper

INSTRUCTIONS

IN A 5-QUART POT, place potatoes, onion, garlic, and cauliflower. Fill with water to cover and bring to a boil. Reduce heat to low and cook for 40 minutes, until soft. Remove from heat and drain well.

ADD the oil, salt, and pepper.

MASH with a potato masher, taking care not to over-mix (which will make the potatoes gummy).

ADJUST seasonings to taste.

Honey Balsamic Glazed Green Beans

YIELD:
6 SERVINGS

- 4 Tbsp olive oil
- 1 medium onion, thinly sliced
- 2 cloves garlic, crushed
- 1 lb French green beans
- 1 large red pepper, thinly sliced
- 1 lg yellow pepper, thinly sliced

GLAZE

- 3 Tbsp soy sauce
- 2 tsp cornstarch
- 2 Tbsp honey
- 1 Tbsp balsamic vinegar
- 1 tsp salt
- ¼ tsp black pepper

IN AN 8" FRYING PAN, heat the oil over a medium flame. Add the onions and sauté for 15 minutes. Add the green beans and peppers and sauté for another 5 minutes.

REMOVE from heat.

IN A SMALL SAUCEPAN, dissolve the cornstarch in the soy sauce.

ADD the remaining ingredients and bring to a boil for 1 minute.

STIR IN THE GREEN BEAN MIXTURE to coat, and continue to cook until the glaze thickens (about 3 to 5 minutes).

Caramel Nut Tart

FRAIDY FELDMAN

YIELD:
1 TART

INGREDIENTS

Note: You can grind the toasted pecans in a food processor fitted with the S-blade.

CRUST

- 1 stick (8 Tbsp) margarine
- ¼ cup firmly packed brown sugar
- ¼ tsp salt
- 1¼ cups flour
- ¼ cup ground toasted pecans

FILLING

- 3 cups assorted nuts
- ½ stick (4 Tbsp) margarine
- ¼ cup firmly packed brown sugar
- 1/3 cup sugar
- ¼ tsp kosher salt
- 2 Tbsp water
- 1/3 cup corn syrup
- 1/3 cup dessert topping
- 1 tsp pure vanilla extract

POUR into the par-baked crust.

BAKE at 375° F for 15 to 20 minutes, until the mixture is bubbling. Remove from oven and allow to cool.

FREEZE until needed, then defrost at room temperature for 1 to 2 hours before serving.

INSTRUCTIONS

COMBINE the crust ingredients in a bowl. Mix by hand until incorporated. Do not overmix. Spray a 14" x 4½" tart pan with baking spray (containing flour).

PRESS the dough into the tart pan, completely covering the bottom of the pan and all the way up the sides. Freeze for 20 to 30 minutes. Preheat oven to 375° F.

BAKE the crust for 25 minutes.

MELT the margarine in a saucepan over a low flame. Increase the flame to high, then add the sugars, salt, water, and corn syrup. Bring to a boil, then reduce heat to medium for 5 to 10 minutes, stirring constantly. Once the mixture is thickened, remove from heat and add the whipped cream and vanilla. Stir to combine, then add the nuts and mix to distribute.

POUR into the par-baked crust.

BAKE at 375° F for 15 to 20 minutes, until the mixture is bubbling. Remove from oven and allow to cool.

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