

Brisket with Root Vegetables

Ingredients

- One 4-pound beef brisket, preferably first cut, trimmed of excess fat
- Kosher salt and freshly ground black pepper
- 3 tablespoons olive oil
- 1 large yellow onion, thinly sliced
- 4 cloves garlic, minced
- 4 teaspoons chopped fresh thyme
- 1 cup dry red wine, such as Cabernet Sauvignon
- One 28-ounce can diced tomatoes
- 1 1/2 pounds baby red potatoes
- 1 pound carrots, peeled and cut into 3-inch-long pieces
- 1 pound parsnips, peeled and cut into 3-inch-long pieces, halved lengthwise if very thick

Directions

1. Preheat the oven to 325 degrees F. Pat the brisket dry and sprinkle with 2 teaspoons salt and 1/2 teaspoon pepper. Heat the oil in a large stovetop-safe roasting pan over medium heat. Add the brisket and cook, turning with tongs, until browned on all sides, about 12 minutes. Transfer the brisket to a plate and set aside.
2. Add the onions, garlic and thyme to the pan. Cook, stirring, until the onions are soft and translucent, about 7 minutes. Add the wine and 1/2 cup water, scraping up the browned bits from the bottom of the pan with a wooden spoon. Add the tomatoes with the juices from the can, 1/2 teaspoon salt and pepper to taste. Return the beef to the pan along with any accumulated juices; increase the heat to medium-high and bring to a simmer.
3. Remove the roasting pan from the heat and add the potatoes, carrots and parsnips around the sides of the brisket. Tightly cover the roasting pan with aluminum foil and roast until the brisket is very tender and a fork will easily pierce it, 3 1/2 to 4 hours.
4. Transfer the brisket to a cutting board and the vegetables to a large serving platter. Cover and keep warm. Skim the fat from the top of the juices in the roasting pan. Place the roasting pan over medium heat on the stovetop and bring to a simmer. Cook until the sauce has reduced by more than half and is similar to a thick gravy, 15 to 20 minutes. Slice the brisket against the grain and transfer to the platter with the vegetables. Season the sauce with salt and pepper and spoon a bit over the slices. Serve the remaining sauce on the side.

Noodle Kugel

Ingredients

- 1/2 pound wide kosher for Passover egg noodles
- 1/2 stick butter, melted
- 1 pound cottage cheese
- 2 cups sour cream
- 1/2 cup sugar
- 6 eggs
- 1 teaspoon ground cinnamon
- 1/2 cup raisins

Directions

1. Preheat oven to 375 degrees F.
2. Boil the noodles in salted water for about 4 minutes. Strain noodles from water. In a large mixing bowl, combine noodles with remaining ingredients and pour into a greased, approximately 9-by-13-inch baking dish.
3. Bake until custard is set and top is golden brown, about 30 to 45 minutes.

Brussel Sprout Latkes

Ingredients

Balsamic Dijon Sour Cream:

- 1 cup sour cream
- 2 tablespoons Dijon mustard
- 2 tablespoons honey
- 1 tablespoon balsamic vinegar
- 1/4 teaspoon kosher salt

Latkes:

- 4 large egg whites
- 1 tablespoon fresh lemon juice, plus lemon wedges for serving
- 4 cups (about 12 ounces) lightly packed finely shredded Brussels sprouts
- 1 medium onion, finely chopped
- 2 cloves garlic, minced
- 3/4 cup all-purpose or chickpea flour
- Kosher salt and freshly ground black pepper
- Crushed red pepper flakes
- Canola or vegetable oil, for frying

Directions

1. For the balsamic Dijon sour cream: Stir together the sour cream, mustard, honey, vinegar and salt in a small bowl. Set aside.
2. For the latkes: Whisk together the egg whites and lemon juice in a large bowl. Add the Brussels sprouts, onion and garlic and stir to combine. Stir in the flour, 3/4 teaspoon salt, some black pepper and a few pinches of red pepper flakes.
3. Line a plate with paper towels. Heat a thin layer of oil in a large skillet over medium-high heat until shimmering. Scoop an eighth of the mixture (about 1/2 cup) into the skillet and use a spatula to pat it out into a flat pancake, about 1/2-inch thick. Cook until browned, 3 to 4 minutes on each side. Repeat with the remaining batter.
4. Remove to the paper towels, sprinkle with salt and serve with the balsamic Dijon sour cream and lemon wedges on the side.

Marshmallow Dreidels

Ingredients

- 12 miniature chocolate or cream covered biscuit sticks, such as Pocky midi® (pretzel sticks can be used instead)
- Twelve 1-inch square marshmallows
- 3/4 cup white candy melts (about 4.5 ounces)
- 12 milk chocolate kiss-shaped chocolate candies, such as Hershey's KISSES®
- 1 1/4 cups light blue candy melts (about 7.5 ounces)
- 1/4 cup white or light blue sanding sugar

Directions

1. Cut the uncoated part of the biscuit sticks off and discard. Insert the cut-end of the biscuit sticks into the marshmallows, making sure the sticks go almost to the top of the marshmallows. Arrange the marshmallows on to a baking sheet lined with parchment.
2. Put the white candy melts in a small microwave-safe bowl. Microwave for 15 second intervals, stirring, until completely melted, about 1 minute. Spread a small amount on the flat bottom of a kiss-shaped chocolate candy and attach to the top of a marshmallow. Hold for 10 seconds to help adhere. Repeat with the remaining marshmallows and kiss-shaped chocolate candies. Reserve the remaining melted white candy melts for later.
3. Cover the marshmallows loosely with plastic wrap and freeze for 1 hour. After 1 hour, put the blue candy melts into a second small microwave-safe bowl. Microwave for 15 second intervals, stirring, until completely melted, about 1 minute.
4. Remove the marshmallows from the freezer. Working over a large baking sheet (this will make clean up easier) use the biscuit stick as a handle and carefully dip a marshmallow into the blue candy melt mixture until completely coated, lightly shaking away any excess coating. Sprinkle the outside with a generous amount of sanding sugar. Place the coated marshmallow back onto the baking sheet and repeat with the remaining marshmallows. Refrigerate for at least 30 minutes so that the coating completely sets.
5. Once the marshmallows are completely set, re-melt the white candy melts in the microwave then spoon into a small resealable plastic bag. Cut a very small opening in the corner of the bag and pipe Hebrew letters onto 1 to 3 sides of each dreidel. Refrigerate for until the lettering sets, about 15 minutes.

Black and White Cookies

Ingredients

- 1 tablespoon dry yeast
- 1 cup milk
- 1/2 pound (2 sticks) unsalted butter, room temperature
- 1 3/4 cups sugar
- 1/2 teaspoon vanilla extract
- 1/4 teaspoon lemon extract
- 2 1/2 cups cake flour
- 2 1/2 cups all-purpose flour
- 1/2 teaspoon salt
- Vegetable cooking spray (not flavored)

Ganache:

- 1 1/4 cups heavy cream
- 1 pound good dark chocolate, chopped
- 1 pound good white chocolate, chopped

Directions

1. Add dry yeast to warm or room-temperature milk, let stand for 20 minutes.
2. Preheat oven to 375 degrees F.
3. Cream the butter and the sugar until light and fluffy.
4. Slowly add and combine the yeast mixture, and the extracts.
5. In a separate bowl whisk together the cake flour, all-purpose flour and salt and gradually add them to your mixture. Caution: Do not over mix, but make sure to keep your mixture homogenous.
6. Prepare a cookie sheet with pan spray and drop spoonfuls of dough 3 to 4 inches apart. Bake until the edges begin to brown, 20 to 25 minutes.
7. Let cool to room temperature before decorating.

Ganache:

1. Place chocolate into 2 separate bowls, 1 for dark and 1 for white. Slowly boil the cream in 2 separate pots. Pour 1 pot cream over the dark and 1 pot over the white and let chocolate melt. Whisk each until smooth.
2. To decorate: While the ganache is slightly warm, have fun with it. Maybe some of it will even end up on the cookies!