

ROSH HASHANAH FEAST: COOKING DEMO

with Vered Guttman
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JERUSALEM KUGEL

Jerusalem kugel is a caramelized, peppery overnight noodle kugel. It works best with thick egg noodles, like spaetzle, which you can get at Whole Foods or online. You will need an oven proof pot, preferably a tall one with a lid. I use a 7" round, 4" tall, 2.5 quart dish. You can also use a couple of loaf pans instead, top with parchment paper, then wrap them tightly with aluminum foil.

Ingredients:

1 lb. Thick egg noodles as spaetzle, or spaghetti
¾ cup corn oil
1/2 cup sugar
2 teaspoons black pepper
2 teaspoons salt
6 eggs, lightly beaten

Directions:

1. Line the bottom of a pot or loaf pans with parchment paper and spray with oil.
2. Cook the noodles for 3 minutes less than what's on their package. Drain, and put back in the pot.
3. Turn the oven to 200 F degrees.
4. Make the caramel - in a thick bottom pan, over medium-low heat, cook the sugar with the oil until the sugar becomes dark amber in color. pour over the noodles and mix. Don't worry about chunks of caramel that you cannot mix properly, those will melt during the baking.
5. Add pepper, salt and eggs to the noodles and mix.
6. Pour noodle mixture inside and cover with the lid. Cover the whole pot with aluminum foil to make sure the steam stays inside during the long baking. If you're using loaf pans, top noodles with parchment paper, then wrap tightly with aluminum foil.
7. Put the pot in the oven and cook overnight, or for 6 hours.
8. Release sides of kugel with a knife, cover the opening with a plate and flip the kugel into it.



HAMINADOS

Haminados are overnight cooked hardboiled eggs from the Sephardi cuisine. The egg white turns light brown and the yolk becomes very creamy. Usually, egg are simply added to the large pots of cholent, but we're going to cook them separately next to the kugel here.

Directions:

1. Put as many eggs as you wish to serve in a oven proof saucepan, cover with salted water, bring to boil over medium-high heat, then reduce heat to low and cook for 10 minutes. Drain the water out of the saucepan. Cover the saucepan with a tight lid or with a couple of layers of aluminum foil. Turn oven to 200 F degrees. Put the saucepan with eggs in the oven and bake for 4 hours and up to overnight. Serve with a little salt and pepper.

QUICK HUNGARIAN CUCUMBER PICKLES



Serves 4

Ingredients:

6 Persian (small) cucumbers

¼ yellow onion

¾ teaspoon kosher salt

½ teaspoon sugar

¼ cup white vinegar

2 tablespoons chopped dill (optional)

Pinch paprika

Directions:

1. Slice cucumbers, skin on, to very thin slices. Put in a medium bowl. Slice onion to thin slices and add to cucumbers. Mix with salt, sugar, vinegar and dill, cover the bowl and chili in the fridge for 1 hour and up to a day.
2. Before serving, mix the salad again, adjust salt to taste, sprinkle with paprika and serve.

POMEGRANATE AND HONEY MARGARITAS

Serves 6

Ingredients:

1½ cups tequila

3 cups pomegranate juice

4 tablespoons honey (or to taste)

Juice of 4 limes

Kosher salt for rim

Ice

Directions:

1. Put tequila, pomegranate juice, honey and lime juice in a pitcher and mix to combine.
2. Rim two glasses with salt and fill with ice, then pour margarita on top.



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