**TZATZI SAUCE-YOGURT AND CUCUMBER DIP**

1 cup plain Greek-style yogurt

1 cup peeled, diced English cucumber

½ cup unpeeled, diced English cucumber for garnish

2 tbsp chopped mint leaves

1 tbsp chopped cilantro leaves

1 garlic clove, minced

½ tsp finely grated lemon zest

½ tsp ground cumin

Salt and freshly ground black pepper to taste

Cayenne pepper for sprinkling

* In a large shallow bowl, mix the yogurt, peeled cucumber, mint, cilantro, garlic, lemon zest and cumin and season with salt and black pepper
* Scatter the unpeeled cucumber on top
* Drizzle with olive oil and sprinkle with cayenne

**SPINACH FRITADA-SEPHARDIC STYLE**

(Fritada is thin and crisp with a salty chesse enhanced, green flavor)

16 ounces of fresh pre-washed baby spinach

8 oz of Feta cheese

4 oz sharp white cheddar

1 cup finely grated Parmesano Reggiano

10 large eggs

¾ cup pank crumbs

3 tbsp safflower oil

* Preheat oven to 350
* Using a very sharp knife, chop the spinach
* Place the spinach in a large bowl and crumble the feta cheese on top
* Grate the cheddar on the large hole side of a box grater and add the cheddar to the spinach
* Next add the Parmesano Reggiano
* Toss the spinach lightly with your finger tips
* Crack the eggs one by one and then add them (I think I would lightly beat them first?)
* Lastly add the panko crumbs and toss the whole thing until moist and cohesive
* Pour 2 tbsp safflower oil into a 9X13 glass pyrex baking dish and spread it around
* Add the spinach mixture and lightly pat into an even thickness with your palm or hand
* Drizzle the remaining 1 tbsp of safflower oil on top and spread with the palm or hand
* Bake for 30 minutes until top is puffed and golden
* Cut into squares

**KUGEL YERUSHALAYIM**

10 oz very thin spaghetti like vermicelli or spaghettini

4 tbsp olive oil

1 1/3 cups of sugar

2 eggs, slightly beaten

1 tsp ground black pepper

1 ½ tsp ground cinnamon

4 handfuls of raisins

Salt

* Preheat oven to 350 degrees
* Cook pasta in salted boiling water according to the directions on the package, or until tender, then drain
* Put the oil and half the sugar in a large heavy pan and cook over a medium heat, stirring with a wooden spoon until the oil and sugar are combined and the mixture turns light brown
* Remove the pan from the heat (the mixture will continue to cook and turn brown) pour over the pasta and mix well to combine
* Add the remaining sugar, the eggs, pepper, ground cinnamon, raisins and 2-3 pinches of salt to the pasta and mix well
* Turn the mixture into an oven proof 9X13 pan, spread into an even layer
* Bake for about an hour or until set and the top is lightly browned

**Z’LATA MAKHULUTA, IRANIAN CHOPPED SALAD**

English cucumber, peeled, seeded and diced

1 medium red pepper and 1 medium green pepper, seeded and diced

Bunch of radishes, diced

6 scallions, sliced

1 head lettuce, shredded

Bag of slivered carrots or 4 carrots grated

4 tbsp chopped Italian flat-leaf parsley

5 ripe Italian plum tomatoes diced

3-4 tbsp olive oil to taste

3-4 tbsp fresh lemon juice to taste

Freshly ground pepper to taste

* Place all vegetables except the tomatoes in a salad bowl. Toss to combine
* Add the tomatoes, reserving a few for garnish and stir gently with a fork
* Sprinkle the vegetables with olive oil and toss lightly to coat
* Add lemon juice and freshly ground pepper. Toss again
* Garnish by scattering a few diced tomatoes on top

**Spiced Pumpkin Bread Pudding**

2 15 oz cans of pure pumpkin puree

2 cups whole milk

2 cups heavy cream

2 cups packed dark brown sugar

8 large eggs

1 tbsp pure vanilla extract

1 tbsp ground cinnamon

1 tsp nutmeg

1 tsp fine sea salt

½ tsp cloves

18 cups challah cut into 1” cubes

Confectioners’ sugar for dusting

Can of whipping cream

* Position rack in center of oven and heat to 350 degrees
* Butter a 9X13 baking dish
* Whisk pumpkin, milk, cream, sugar, eggs, vanilla, cinnamon, ginger, nutmeg, salt and cloves in a very large bowl until well blended
* Fold in the bread cubes and let sit at room temperature for 15 minutes so the bread can absorb some of the custard.
* Re-toss and transfer mixture to the prepared dish, cover and refrigerate up to 24 hours
* Bake until knife comes out clean, about 40-45 minutes
* Transfer to a rack and let cool for 20 minutes
* Serve warm or at room temperature, dust with confectioners’ sugar and allow guests to add their own whip cream

**MOROCCAN SUGAR COOKIES**

1 cup vegetable oil

1 cup sugar

3 cups unbleached flour

1/3 cup finely ground almonds

2 eggs

1 tbsp vanilla extract

Cinnamon

* Preheat oven to 350 degrees
* Four an ungreased cookie sheet
* Place oil, sugar, eggs & vanilla in large bowl
* Mix well
* Gradually add flour one cup at a time
* Blend in nuts
* When dough feels smooth, roll into small balls
* Place balls on cookie sheet
* Sprinkle with cinnamon
* Place a slivered almond slice on top
* Bake 10-15 minutes (cookies should be off-white not brown)

**Persian Jeweled Rice**

2 cups best-quality Basmati rice

Kosher Salt

6 tbsp unsalted butter

1 large onion, diced small

¼ tsp saffron threads, crumbled and soaked in ¼ cup of hot water

Large pinch ground cinnamon

Large pinch ground cardamom

Large pinch ground allspice

Large pinch ground black pepper

Large pinch ground cumin

1/3 cup chopped dried apricots

1/3 cup golden raisins or currants

1/3 cup dried cherries or dried cranberries

1/3 cup blanched slivered almonds

1/3 cup roughly chopped pistachios

* Rinse rice several times in cold water until the water runs clear. Drain
* Bring 3 quarts water to a boil in a large pot with 2 tbsp kosher salt. Add the rice and boil, stirring occasionally for 5 minutes, then drain well in a colander
* Heat 1 tbsp of butter in a small skillet over medium heat. Add the onion, season lightly with salt and cook until softened and lightly colored, 4-5 minutes. Moisten with 1 tbsp of saffron water and stir in cinnamon, cardamom, allspice, black pepper and cumin. Cook for 1 minute more and stir in apricots, raisins, cherries or cranberries
* Melt 4 tbsp butter in a heavy-bottom caste iron, enamel, non-stick Dutch oven over medium heat. Spread half the par-cooked rice over the bottom of the pot. Spoon over the onion-fruit mixture, then remaining rice. Leave the pot on the flame, uncovered for 5-8 minutes to gently brown the rice. (Do not stir or move the rice-you will need to rely on your nose to tell if the rice has browned)
* Drizzle the remaining saffron water over the rice and put on a lid. Adjust the heat to very low and leave undisturbed for 30 minutes. (might use foil if no lid) Turn off the heat and let rest at least 10 minutes
* Heat the remaining 1 tbsp of butter in a small skillet over medium-low heat and gently toast the almonds and pistachios for a minute or so, taking care not to get them too brown. Set aside to garnish.
* To serve, turn over into a platter, gently lift the bottom crust, placing the crusty side up. Sprinkle with toasted nuts

**WILD RICE SALAD**

1 cup brown rice

1 cup wild rice

3 1/2 cups vegetable broth

1 cup dried cranberries

10 large basil leaves, sliced into ribbons about 1/3 cup

½ cup minced red onion

4 tbsp slivered almonds, lightly toasted

1 tsp finely grated orange zest

For the Dressing:

1/3 cup red wine vinegar

¼ cup olive oil

1 tbsp orange juice

1 ½ tsp Dijon mustard

1 tsp honey

¼ tsp salt

* Combine brown rice, wild rice and vegetable broth in a saucepan and bring to a boil. Cover, reduce heat to a simmer and cook until the liquids have evaporated and the rice is fully cooked, about 45-55 minutes. Remove from heat and cool completely
* When rice is cool, add dried cranberries, basil, red onion, almonds and orange zest. Mix to incorporate
* For the dressing, combine red wine vinegar, olive oil, orange juice, mustard, honey and sat in a metal bowl and whisk to incorporate
* Pour over rice mixture and toss to incorporate. Serve at room temperature

**QUINOA AVOCADO TABBOULEH**

2 cups quinoa

3 cups vine-ripened tomatoes, diced

1 ripe peeled and diced avocado

1 English cucumber, peeled and grated

¼ cup toasted pine nuts

¼ cup chopped flat parsley

4 cups Spring mix salad greens

Salt and fresh black pepper to taste

Dressing ingredients:

¼ cup chopped fresh basil leaves

2 tbsp fresh lemon juice

1 tbsp mayonnaise

1 tsp honey

¼ tsp salt

¼ cup extra virgin olive oil

* Rinse the quinoa thoroughly in a mesh strainer, then cook according to package directions. Fluff with a fork and transfer to a large salad bowl, and allow to return to room temperature. Stirring the quinoa every few minutes will help it to cool faster
* Gently stir in the avocado, grated cucumber, toasted pine nuts and chopped herbs. Season the salad with salt and pepper to taste.
* For the dressing, combine the chopped basil leaves, lemon juice, mayo, honey and salt.(can use a blender or food processor or just whisk)
* Drizzle the olive oil into the mixture slowly till the dressing is creamy and emulsified
* To serve place spread the mixed greens in a salad bowl and scoop the salad on top of the greens
* Drizzle the dressing on top of the quinoa

**CHEESE-FILLED JERUSALEM KODAFA DRENCHED WITH SYRUP**

1 ½ cups couscous

2 ¼ cups boiling water

1 cup butter, cut into small pieces

1 egg lightly beaten

Pinch of salt

1 ¾ cups ricotta cheese

6-7 ounces cheese such as mozzarella, Taleggio or Monterey Jack, grated

1 ½ cups clear honey

2-3 pinches of ground cinnamon

½ cup water

1 tsp orange flower water or lemon juice

12 tbsp roughly chopped shelled pistachio nuts

* Put the couscous in a large bowl and pour over the boiling water. Stir together with a fork, then leave to soak for about 30 minutes until the water has been completely absorbed
* When the couscous is cool enough to handle, break up all of the lumps with your fingers
* Stir butter into the couscous, then stir in the beaten egg and salt
* Preheat the oven to 400 degrees
* Spread half the couscous into a 10-12 inch round cake pan
* In a bowl, combine the cheeses and 2 tbsp of honey. Spread on top of the couscous, then top with the remaining couscous. Press down gently and bake 10-15 minutes
* Meanwhile, put the remaining honey, cinnamon and water in a pan. Bring to boil, then boil for 5-7 minutes or until the liquid forms a syrup. Remove from heat and stir in the orange flower or lemon juice
* When the kodafa is cooked, place under the broiler and cook it until light brown on top and a gold crust is formed
* Sprinkle the pistachio nuts on top of the kodafa
* Drizzle the syrup on top of the kodafa
* Serve warm or room temperature
* Can be warmed in the microwave before serving