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**24/7**

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**CELEBRATING 10 YEARS  
OF DELICIOUS RECIPES**



2020

PRESENTED BY:



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Grab a bowl, pull up a chair, dip your spoon into homey deliciousness. That's what hundreds of people do every day in Chesed 24/7's 21 hospitality rooms. To patients and their loved ones, a bowl of soup is a huge comfort. To Chesed 24/7, it's one tiny part of a huge network of chesed.

Today we invite you to join us in the kitchen. While the food we serve in hospitals is deliciously homey, these recipes, the best of ten years of *A Taste of Chesed*, take cooking to the next level. It's what you'd expect from an organization that is always upping the ante on chesed.

From meals to transportation to patient advocacy and so much more, if there's something a patient could need, Chesed 24/7 provides it.

Your support today makes you our partner in every delicious bite.

*Wishing you a happy, healthy, sweet new year!*



# Table of Contents:

<i>Appetizers:</i>	
Wonton Wrapped Chicken with Apricot Dipping Sauce	4
Mandarin Chicken Salad	5
<i>Salad:</i>	
Sweet & Crunchy Lettuce Salad	8
Roasted Vegetable Salad with Pastrami	9
Teriyaki Mushroom Salad	11
<i>Soup:</i>	
Butternut Squash Soup with Pomegranates	12
Roasted Chestnut Soup	13
<i>Side Dishes:</i>	
Roasted Squash, Cauliflower, & Portobello Mushrooms	15
Quick & Easy Sesame Noodles	16
Leek Swirls	17
Candied Beef Fry Potatoes au Gratin	18
Mushroom Gnocchi	21
<i>Main Dishes:</i>	
Garlic-Ginger Apricot Sauce Roast	22
Sweet & Tangy Spare Ribs	23
Beer Battered Turbot & Salad	25
Pistachio-Crusted Honey Mustard Salmon	26
<i>Desserts:</i>	
Apple Crumble Sundaes	29
Pear Crepes	30
Pomegranate Pistachio Ice Cream	31
Apple Cinnamon Buns	33
Decadent Halvah Ice Cream Cake	34

# Wonton Wrapped Chicken with Apricot Dipping Sauce

by: Susie Fishbein

## INGREDIENTS:

### Marinated Chicken:

3 tsp. brown sugar  
2 tsp. salt  
4 cloves garlic, minced  
4 tsp. dry sherry  
2 tsp. cornstarch  
6 tbsp. vegetable oil  
1 tsp. soy sauce  
1 lb. boneless, skinless chicken breasts cut into approx. 32 (1") squares

### Wrappers:

1 (12-oz.) package wonton wrappers  
2 cups peanut oil

### Apricot Dipping Sauce:

12 oz. apricot preserves  
4 tsp. yellow mustard  
4 tbsp. teriyaki sauce

## PREPARATION:

1. In a small bowl combine the brown sugar, salt, garlic, sherry, cornstarch, vegetable oil, and soy sauce. Mix the chicken squares with the marinade; cover and refrigerate for 8 hours or overnight.
2. Lay the wonton wrappers in a single layer. Place 1 square of the marinated chicken in the center of the wonton wrapper.
3. Dab a small amount of marinade on each of the corners.
4. Fold the wonton over the chicken by bringing each of the corners to the center of the square, overlapping slightly, like a squared envelope.
5. Heat the peanut oil in a large skillet until hot. Cook the wonton wrapped chicken for about 2 minutes per side, turning once.
6. In a small bowl, blend the apricot preserves, mustard, and teriyaki sauce.
7. Serve 4 wontons on each plate with the dipping sauce in the center.

*NOTE: Wontons may be fully prepared and frozen flat in a single layer and then put in plastic baggies for storage. To reheat, bake at 475° for 10 minutes.*



# Mandarin Chicken Salad

by: Susie Fishbein



*tasteofchesed #5*

## INGREDIENTS:

- 4 boneless, skinless chicken breasts
- fine sea salt
- freshly ground black pepper
- 1 **tbsp.** olive oil
- 4 **tbsp.** seasoned rice wine vinegar
- 3 **tbsp.** roasted or toasted sesame oil
- 1 **tbsp.** soy sauce
- 1 (11oz) can mandarin oranges; (reserve liquid)
- 1 small red onion, halved, thinly sliced
- 1 head romaine lettuce
- 1 **cup** thin chow mein noodles
- black sesame seeds
- white sesame seeds
- eggroll wrapper cups

## PREPARATION:

1. Season both sides of chicken breast with salt and pepper. Pour the olive oil into a skillet over medium-high heat. Add the chicken and sear 5-6 minutes per side until golden brown on both sides. Reduce heat if necessary to finish cooking the inside without burning the outside. Remove from skillet and slice on the diagonal. Set aside.
2. In a small bowl, whisk the vinegar, sesame oil, soy sauce, and 1/2 cup reserved mandarin orange liquid. Season with salt and pepper. Place the onions into a large bowl. Pour half the dressing over the onions and let the onions sit in the dressing for a few minutes. This will mellow their flavor and soften them just a little. Reserve remaining dressing.
3. Break off the leaves of romaine lettuce. Cut off the stem and stack the leaves. Cut on each side of the center rib and discard the rib. Chop the leaves into bite-sized pieces.
4. Add the romaine and mandarin oranges into the bowl of onions and dressing. Add the chow mein noodles.
5. Toss the chicken with the reserved dressing, coating each slice. Toss the dressed chicken slices with the greens. Garnish with black and white sesame seeds.

### *Optional Eggroll Wrapper Cups:*

Preheat oven to 350°F. Invert 8 oven-proof ramekins or custard cups on a cookie sheet. Spray the outside of the cups with nonstick cooking spray. Drape an eggroll wrapper over the outside of each cup. Bake for 10 minutes until golden. Allow to cool for 5 min. Remove eggroll wrapper from cup. Store in a heavy-duty Ziploc bag at room temperature for up to two days.



*tasteofchesed #7*

## Sweet & Crunchy Lettuce Salad

### INGREDIENTS:

- 1 bag romaine lettuce
- 1 bag cole slaw
- 1 container craisin mix
- 1 can of toffee peanuts

### Dressing:

- ½ cup mayonnaise
- ¼ cup of vinegar
- 1 tsp. mustard
- ¼ - ½ cup of sugar
- 2 frozen garlic cubes
- Salt and pepper to taste

### PREPARATION:

1. Mix all salad ingredients in a bowl.
2. Mix all dressing ingredients.
3. Pour dressing over salad and mix.



*tasteofchesed #6*

## Roasted Veg. Salad with Pastrami

### INGREDIENTS:

- 1 red pepper sliced
- 1 yellow pepper sliced
- 1 red onion sliced
- 1 box of fresh mushrooms sliced
- 1 zucchini, thinly sliced lengthwise
- 1 yellow squash, thinly sliced lengthwise
- 1 cup of oil
- salt and pepper to taste
- 1 bag romaine lettuce (optional)
- ¼ lb of pastrami

### DRESSING:

- 1 cup mayonnaise
- ¼ cup water
- ¼ cup sugar
- ½ tsp. salt
- ½ tsp. garlic powder
- ¼ tsp. pepper

### PREPARATION:

1. Pour oil on top of vegetables and season with salt and pepper.
2. Broil for 20 – 30 minutes.
3. Place roasted vegetables on plate (or over 1 bag of romaine lettuce.)
4. Add ¼ lb of pastrami, sliced into strips.
5. Blend dressing ingredients well, and pour over salad.



# Teriyaki Mushroom Salad

by: Ruby Kleiman

## INGREDIENTS:

1 (4-oz) baby spinach bag leaves  
1 (8-oz) shredded bag red cabbage  
1 bunch scallions, sliced  
½ orange pepper, sliced  
½ yellow pepper, sliced  
1 cup grape tomatoes, halved

### Teriyaki Mushrooms:

1 tbsp. olive oil  
8-10 oz. baby bella mushrooms,  
washed and quartered  
½ tsp. kosher salt  
¼ tsp. black pepper  
1 tbsp. teriyaki sauce

### Dressing:

3 tbsp. mayonnaise  
¼ cup white wine  
vinegar  
¼ cup honey  
3 cloves garlic, crushed

### Topping:

1 oz. sweet chili-flavored  
or bbq PopCorners or  
corn chips  
3 tbsp. toasted sesame  
seeds (see Note)

## PREPARATION:

1. *Prepare the teriyaki mushrooms:* In a 2-quart saucepan over medium heat, heat olive oil. Add quartered mushrooms, salt, and pepper. Sauté for 5 min. covered. Add teriyaki sauce; stir. Raise heat to high; cook until all liquid is absorbed, about 1 minute. Remove from heat; allow to cool.
2. *Prepare the dressing:* In a small bowl or container, whisk together dressing ingredients.
3. *Assemble the salad:* In a large bowl, toss together all salad ingredients. Add dressing; toss to coat. Top with PopCorners and teriyaki mushrooms; sprinkle with toasted sesame seeds.

*To toast sesame seeds, place seeds into a small baking pan. Preheat oven to 350°F; toast seeds in preheated oven for 5-7 minutes.*



*tasteofchesed #6*



*tasteofchesed #9*

## Butternut Squash Soup with Pom

### INGREDIENTS:

- |                               |                                    |
|-------------------------------|------------------------------------|
| 3.5 lbs. butternut squash     | 2 tbsp. chicken soup consommé      |
| 1 large yellow onion, sautéed | 1 tsp. salt                        |
| 2 carrots, diced              | 1 tsp. freshly ground white pepper |
| 2 stalks celery, diced        | 2 tbsp. olive oil                  |
| 3 garlic cubes                | ½ pomegranate, seeded              |
| 12 cups water                 |                                    |

### PREPARATION:

1. Peel and dice the squash into 1" chunks. Add water, cook slowly over a medium/low heat until it simmers. Dice the other vegetables.
2. Add the onions, carrots, celery, and garlic.
3. Cook until vegetables are soft, about 1 hour. Let the soup cool a little and then puree. Add more water if necessary.
4. Add salt, and pepper to taste. Garnish with the pomegranate seeds on top of the soup.

## Roasted Chestnut Soup

### INGREDIENTS:

- |                                       |                          |
|---------------------------------------|--------------------------|
| 3 tbsp. oil                           | 3 bags roasted chestnuts |
| 2 large onions, sliced                | chicken soup             |
| 4 stalks celery, cubed                | 1½ tsp. salt             |
| 2 potatoes, cubed                     | ½ tsp. black pepper      |
| 2 whole parsnips (optional)           | 1 bay leaf               |
| 1 tsp. crushed garlic or garlic spice |                          |

### PREPARATION:

1. In a large deep pot, heat 3 tablespoons of oil and sauté 2 large onions. When brownish, add celery and sauté a few minutes together.
2. Add potatoes and parsnips, if using.
3. Add crushed garlic or garlic spice and sauté.
4. Add the chestnuts, leave some remaining to use as garnish.
5. Add enough chicken soup (or water and chicken soup mix) to cover half the pot.
6. Add salt, pepper and bay leaf.
7. Cook ½ hour and then remove parsnip and bay leaf.
8. Blend and garnish with chestnuts.





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

by Victoria Dwek

## INGREDIENTS:

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

## PREPARATION:

1. Preheat oven to 400°F. Line a baking sheet 1 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°
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.

*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.*



## Quick & Easy Sesame Noodles

### INGREDIENTS:

- 1½ packages of egg noodles, cooked according to package directions
- ¼ cup soy sauce
- 1 crushed garlic clove or 1 frozen garlic cube
- ½ cup of oil
- ⅔ cup of sugar
- ¼ cup of sesame seeds, toasted

### PREPARATION:

1. In a pot over a small flame, heat soy sauce, garlic, oil and until the sugar dissolves.
2. Add sauce to the noodles and toss to coat all noodles with sauce.
3. Sprinkle with sesame seeds.

## Leek Swirls

### INGREDIENTS:

- 6 – 8 leeks
- 6 sheets mallawah dough
- 1 egg yolk for brushing
- Dijon mustard to spread
- Oil for sautéing
- Kosher salt and freshly ground black pepper

### PREPARATION:

1. Preheat oven to 375°
2. Remove the roots and the green parts from the leeks. Only the middle (light colored) section should be used.
3. Wash each layer and let dry on a towel for a few minutes.
4. Chop up very finely.
5. Place about 3 tablespoons of oil into a large frying pan & heat. Add leeks and lower heat.
6. Sauté on low heat for at least ½ hour until the leeks are soft and tender. Sprinkle with kosher salt and freshly ground black pepper. Let cool.
7. Remove a piece of mallawah dough from the package & roll gently into a rectangle. Smear with a thin layer of Dijon mustard.
8. Add about 2 heaping tablespoons of leek. Smear & roll up jelly roll style. Cut into even 1 inch pieces and place swirl side up on a lined baking sheet. Brush with egg yolk.
9. Bake for 25 – 30 minute or until just browning.



# Candied Beef Fry Potatoes Au Gratin

by: Rivky Kleiman

## INGREDIENTS:

### *Candied Beef Fry:*

2 (6-8-oz.) beef fry packages  
¼ cup brown sugar  
2 tbsp. pure maple syrup  
⅛-¼ tsp. black pepper

### *Caramelized Onions:*

4 large spanish onions, halved,  
sliced into ¼-inch slices  
3 tbsp. olive oil  
1 tsp. kosher salt  
½ tsp. black pepper

### *Potatoes:*

2 lb.- red potatoes (about  
6), peeled and sliced into  
¼-inch rounds  
3 tbsp. olive oil  
4 cloves garlic, crushed  
1 tbsp. soy sauce  
1 tbsp. red wine vinegar  
1 tsp. dried rosemary  
1 tsp. dried basil  
1 tsp. dried parsley flakes  
1 tbsp. kosher salt

## PREPARATION:

1. Preheat oven to 350°F. Line a baking sheet with parchment paper. Coat a 9x13-inch oven-to-table casserole dish with cooking spray; set aside.
2. *Prepare the candied beef fry:* In a small bowl, combine sugar, maple syrup, and pepper.
3. Place beef fry slices on prepared baking sheet. Cut 4 slices into ½-inch pieces (for garnish). Brush both sides of beef fry with half of the brown sugar mixture. Bake for 10 minutes.
4. Remove from oven; turn slices over. Brush with remaining brown sugar mixture. Bake 10-15 minutes until beef fry is caramelized and somewhat crispy. Set aside to cool. If desired, chop the ½-inch pieces into a smaller crumble for garnish. Beef fry is easier to cut while warm.
5. *Prepare the caramelized onions:* In a skillet over medium heat, heat olive oil. Add onions, salt, and pepper; sauté for at least 20-30 minutes, until onions have softened. Raise heat; slightly caramelize (brown) the onion, stirring constantly, for about 3 minutes. Remove from heat.
6. *Prepare the potatoes:* In a large bowl, combine potatoes, olive oil, garlic, soy sauce, vinegar, herbs, and spices. Toss to coat potatoes.
7. Assemble the au gratin: Place a thin layer of caramelized onions into prepared casserole dish, to just cover the bottom. Layer half the potatoes in 3 slightly overlapping rows. Reserve ½ cup caramelized onions. Spread remaining caramelized onions over potato layer. Arrange candied beef fry slices over onions.
8. Layer remaining potatoes in 3 slightly overlapping rows over onions. Sprinkle with reserved caramelized onions and chopped beef fry.
9. Cover casserole dish with foil. Bake for 1 hour 15 minutes. Remove from oven; check that potatoes are soft. Add additional bake time if necessary.
10. Uncover; bake additional 10-15 minutes.



*tasteofchesed #10*



# Mushroom Gnocchi

by: Faigy Murray

## INGREDIENTS:

- 10 oz. pareve sour cream
- 2 packages of gnocchi
- 1 box baby bella mushrooms
- 2 tbsp. margarine
- 2 shallots
- Salt and pepper
- 2 cups parve milk (I used almond milk)
- ¼ cup flour

## PREPARATION:

1. Prepare the gnocchi according to package directions. Once it's done, toss with some oil so they don't stick and set aside.
  2. Meanwhile, to make the sauce melt the margarine in a pan and add the mushrooms and shallots. Let it sauté for a minute or two. (You don't want to saute it too much or the vegetables will turn mushy.)
  3. Add the flour and let it brown. Add the parve milk and stir very well (this is where you need a whisk!) until it thickens a bit.
  4. Lower the flame and gently toss the gnocchi into the sauce. Serve warm.
- Note: at this point if you are making it in advance, keep the gnocchi and sauce separate and mix together immediately before serving.

*A staple in my house for Yom Tov.  
It's such an easy dish and always amazes my guests.*



## Garlic-Ginger Apricot Sauce Roast

### INGREDIENTS:

- |                             |                               |
|-----------------------------|-------------------------------|
| 4-5 lb. Minute Roast        | 2 tbsp. freshly grated ginger |
| 1 tbsp. kosher salt         | 1 cup apricot preserves       |
| 1 tsp. black pepper         | ¼ cup soy sauce               |
| 2 tbsp. canola oil, divided | ¼ cup water                   |
| 4 cloves garlic, minced     |                               |

### PREPARATION:

1. Preheat oven to 500°F.
2. Season roast with salt and pepper and rub with 1 tablespoon of oil.
3. Put roast in a baking dish, fattier side up, and place in oven for 20 min. to brown.
4. While roast is browning, heat a small saucepan over medium heat. Add 1 tbsp. of oil, garlic and ginger, and cook stirring constantly for 1 min. Add apricot preserves, soy sauce and water, and whisk together. Raise heat to high and bring to a boil. Lower heat and simmer for 5 min.
5. Pour sauce over roast and cover tightly with foil. Place in oven and lower temp. to 325°. Bake for 2½ hours until fork-tender.
6. Allow meat to cool 30 minutes before cutting into thick slices.



## Sweet & Tangy Spare Ribs

by: Renee Muller

### INGREDIENTS:

- |   |                            |
|---|----------------------------|
| About 8 spare ribs,<br>1 inch thick, nicely marbled | 5 garlic cloves, minced    |
| 2½ cups duck sauce                                  | 1 tsp. paprika             |
| 1 cup water   | 2 tbsp. dried onion flakes |
| 2 tbsp. teriyaki sauce                              | 1 tbsp. salt               |
|   | Pepper to taste            |

### PREPARATION:

1. Preheat oven to 350°F. In a baking pan, arrange ribs 1 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: 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.*



# Beer Battered Turbot and Salad

## INGREDIENTS:

### Fish:

- 4 – 6 Turbot or Cod fillets, cut into 2 inch strips
- 4 eggs
- 1 cup beer
- 1½ cups flour mixed with salt, pepper, garlic powder and paprika
- Angel hair pasta (for decoration)

### Salad:

- 1 package of white cabbage and
- 1 package of red cabbage mixed together.

- ½ cup slivered almonds
- ¼ cup sesame seeds
- ¼ cup oil
- ¼ cup sugar
- ¼ cup vinegar
- ¾ tsp. salt
- ¼ tsp. black pepper

### Dipping Sauce:

- ½ cup duck sauce
- ½ cup barbeque sauce
- 1 tbs. soy sauce

## PREPARATION:

### Fish:

1. Heat oil in frying pan.
2. Place angel hair pasta in oil and fry for a few minutes until golden brown, remove and set aside.
3. Mix eggs, beer and flour in a large bowl.
4. Dip fish pieces in the batter.
5. Fry for 4-5 min on each side until golden brown.

### Salad:

1. Heat the oil in a pan. Add slivered almonds and mix for a few minutes.
2. Sprinkle sesame seeds into the pan. Mix until browned. Turn off flame and add the rest of the ingredients.
3. Pour over cabbage.
4. Place fish on cabbage and decorate with some angel hair pasta, fried in oil until brown, and then stick pasta vertically into each piece of fish.



## *Pistachio-Crusted Honey Mustard Salmon*

*by: Ricky Kleiman*

### INGREDIENTS:

¼ cup canola oil	½ cup shelled pistachio
2 tbsp. honey, plus extra for drizzling	6 1¼" salmon fillets
2 tbsp. yellow mustard	½ tsp. onion powder
1 tbsp. lemon juice	½ tsp. garlic powder
½ cup seasoned Panko crumbs	½ tsp. salt
	½ tsp. paprika

### PREPARATION:

1. Preheat oven to 375°F.
2. Whisk oil, honey, mustard and lemon in a medium-sized bowl and set aside.
3. Combine pistachios and Panko crumbs in a large Ziploc bag. Crush mixture with a rolling pin.
4. Rinse and pat the salmon fillets dry. Season with spices, then toss the salmon in the honey-mustard mixture.
5. Place one fillet at a time into the crumb mixture. Shake well until completely coated. Lay on a parchment-lined cookie sheet.
6. Lightly drizzle honey over the coated salmon.
7. Bake uncovered for 20 minutes.



# Apple Crumble Sundaes

by: Draizy Werberger

## INGREDIENTS:

### Apple Base:

6 Cortland apples,  
peeled and cut into chunks  
½ cup sugar  
2 tbsp. lemon juice

### Oat Crumble:

½ cup (1 stick) margarine  
½ cup brown sugar  
1 cup slivered almonds  
¾ cup oats  
¾ cup flour

### Caramel:

¾ stick margarine  
¾ cup brown sugar  
⅔ cup non-dairy whipped topping  
1 tbsp. corn syrup

1 (16-oz.) 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.

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





*tasteofchesed #3*



*tasteofchesed #1*

## Pear Crepes

### INGREDIENTS:

<i>Crepes:</i>	4 small soft pears, peeled
1 cup flour	3 tbsp. brandy
4 eggs	<i>Filling:</i>
3 tbsp. margarine	8 pears peeled and sliced
½ cup water	¼ stick margarine
½ cup pear flavored water	1 cup apple liquor
1 tbsp. sugar	2 tbsp. apple sauce

### PREPARATION:

- Crepes* - 1. Blend all ingredients except for the four pears and set aside overnight.  
2. The next day, grate pears with fine grater, add brandy and mix well.  
3. Add to flour mixture and mix.  
4. Fry in a skillet with a little margarine until crepes are thinly cooked.
- Filling* - 1. Stir fry pears for 2-3 minutes in margarine.  
2. Add remaining ingredients and let simmer until pears are softer but not very soft.  
3. Fill crepes with pear filling.  
4. You can pour some filling on top of the crepe and sprinkle with confection sugar to decorate.

## Pomegranate Pistachio Ice Cream

### INGREDIENTS:

- 1 16 oz. whip
- 2 tbsp. instant vanilla pudding
- 1 16 oz. coffee creamer
- 1 cup pomegranate juice
- 1 cup prepared strawberry jello
- 1½ cups arils from 1 large pomegranate
- 1 cup chopped, roasted pistachios

### PREPARATION:

- Whip up whip.
- When stiff add 2 tablespoons instant vanilla pudding, beat just a little longer.
- Add coffee creamer and mix.
- Gently add pomegranate juice and prepared jello, mixing on low speed.
- Gently fold in ¾ cup of pomegranate arils and ½ cup of pistachios.
- Pour ice cream into 9x13" pan.
- Freeze.
- Garnish ice cream with the rest of pomegranate arils and pistachios once frozen.



# Apple Cinnamon Buns

by: Faigy Murray

## INGREDIENTS:

*For the dough:*

- 1 tbsp. dry yeast
- ½ cup warm water
- ¼ cup sugar
- 2 tbsp. oil
- 1 egg
- 2 cups flour

*For the cinnamon sprinkle:*

- 2 tbsp. oil
- ½ cup brown sugar
- 1 tsp. cinnamon
- 2 medium apples diced up small
- ½ cup brown sugar
- 1 tbsp. lemon juice
- 1 tsp. apple crisp blend (unionspiceblend)

## PREPARATION:

1. In a big bowl mix the yeast and water together. Add the sugar, oil and egg and mix well. Add the flour and mix until you get a nice dough (knead the dough for about 2-3 minutes) don't over knead of the dough will get tough.
2. In another bowl mix the apples with the rest of ingredients and set it aside.
3. Sprinkle flour on your counter and roll the dough out to a big rectangle.
4. Drizzle the oil and sugar and cinnamon over the dough and add the apple mixture spreading it over the dough. Roll up jelly roll style.
5. Cut the rolls into 1 1/2 inch pieces and place in a 9x13 pan.
6. Bake on 350 for 20-25 minutes ,depending on how gooey you like your apple cinnamon buns.

# Decadent Halvah Ice Cream Cake

by: Estee Kalra

## INGREDIENTS:

### Halvah Ice Cream:

16 oz. non-dairy topping  
3 egg yolks  
½ cup confectioners' sugar  
1 tbsp. vanilla sugar  
½ cup soy/almond milk  
5 tbsp. baracke tahini  
5 oz. vanilla-flavored halva

### Chocolate Layer:

3 and ½ oz. 55% chocolate  
½ cup margarine  
1 tsp. light corn syrup

### Brownie Layer:

½ cup margarine, melted  
1 cup sugar  
2 eggs  
1 tsp. vanilla extract  
½ cup flour  
¼ tsp. baking powder  
⅓ cup cocoa  
½ tsp. salt

## PREPARATION:

1. Preheat oven to 350. Trace a circle of Gefen Easy Baking Parchment Paper to match the bottom disc of a nine-inch (23-centimeter) springform pan. Cut it out and place on bottom of pan. Spray with baking spray.
2. Place melted margarine in a large bowl. Add remaining ingredients and mix until well incorporated. Pour into prepared springform pan. Bake for 20 minutes. Allow to cool completely.
3. In the bowl of a stand mixer fitted with the beater attachment, whip the parve whipping cream, adding egg yolks and confectioners' sugar as it beats. Add vanilla sugar, soy milk, and raw tahini and mix to combine.
4. With a sharp knife, shave the halva into thin pieces and fold into the ice cream mixture. Pour onto the cooled brownie layer, smooth out, cover, and freeze until set, about eight hours.
5. In a double boiler, melt the ingredients for the chocolate layer. Stir until smooth. Remove from heat, let sit for five minutes, and then pour evenly over the ice cream. It should harden quickly. Cover cake and return to freezer.
6. When ready to serve, run a sharp knife around the edges of the pan to release the cake from the sides of the pan. Open the pan from the bottom and pull up the parchment paper to transfer the cake to a serving dish.



Family Table by Mishpacha

# Chesed 24/7 Hospitality Rooms

Columbia University Medical Center Milstein Hospital Pavilion	Memorial Sloan Kettering	Catskill Regional Hospital Harris Hospital
Columbia University Medical Center Babies & Children's Hospital	Hospital For Special Surgery	Ellenville Hospital
Mount Sinai Hospital	Montefiore Einstein Medical Center	Hackensack University Medical Center
Lenox Hill Hospital	Calvary Hospital (Bronx)	Englewood Hospital & Medical Center
New York Hospital Cornell Medical Center	Good Samaritan Hospital Suffern	Valley Hospital in Ridgewood NJ Main Building
Trinitas Hospital	Hackensack University Women's Building	Valley Hospital in Ridgewood NJ Mother / Baby Unit
Alaris Health - Rochelle Park	Henry J Carter Hospital	Northern Westchester Hospital

"Everyone deals with health issues at some point in life.  
Some people get sick. Others help the sick."

*-Klausenberger Rebbe, Zt"l*

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# Our Services

21 Chesed Hospitality Rooms	1,500 volunteers working over 75,000 hours	15,000 Shabbos in a Box
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