



Sara and Elizabeth's favorite Recipes

from

A Place at the Table



Note: Some of these recipes require the use of a stove and hot liquids.
Make sure an adult is supervising, especially if you have not used a stove on your own before.

Khagina

Spicy scrambled eggs with potatoes ~ from Chapter 19

Prep time: 20 minutes

Cooking time: 15 minutes

Servings: 4

Ingredients:

- 6 eggs
- 1 small onion, finely chopped
- 1 medium tomato, chopped
- 3 medium red potatoes, boiled, peeled and cubed
- 3 tablespoons olive oil
- 2 teaspoons cumin
- 1 bunch of fresh coriander or cilantro leaves
- ½ teaspoon salt
- ½ teaspoon red chili powder

Directions

1. Break the eggs into a bowl. Add salt and red chili powder. Whisk together.
2. Place a non-stick frying pan over medium heat and add olive oil.
3. Once the oil is heated, add the onions. Stir for 5-7 minutes until they are soft.
4. Add the cumin seeds and fry for 1 minute.
5. Now add the potatoes and tomatoes and stir for 1-2 minutes until the tomatoes are soft.
6. Turn the heat to low.
7. Pour the egg mixture over the items in the frying pan.
8. Stir the egg mixture gently for 5-7 minutes, making sure to scrape the bottom and sides of the pan frequently.
9. Serve immediately over thick toast or plain.

Sara and Elizabeth's favorite Recipes

from

A Place at the Table

Note: Some of these recipes require the use of a stove and hot liquids.
Make sure an adult is supervising, especially if you have not used a stove on your own before.

Tahari Rice

Spicy one-pot rice with potatoes ~ from Chapter 1

Prep time: 20 minutes

Cooking time: 1 hour

Servings: 6-8 half-cup servings

Ingredients:

1 ½ cups Basmati rice

3 cups water

½ cup oil

½ teaspoon cumin seeds

1 onion, thinly sliced

1 large or 2 small tomatoes, diced

Oven-safe pot or large pan.

4 green chilies, seeds removed and diced (You may want to wear gloves!)

¾ teaspoon salt

¾ teaspoon turmeric powder

½ teaspoon red chili powder

2 potatoes peeled and cut into large chunks

1 cup frozen green peas (optional)

Preheat oven to 325 degrees.

Directions

1. Rinse Basmati rice in water until clear.
2. Soak rice in water for about 25 minutes while heating oil over medium-high heat.
3. Add cumin seeds. They should sizzle, but not burn.
4. Add onion slices. Stir frequently until the edges are golden.
5. Add tomato, chilies, and remaining spices. Stir until tomatoes are mushy and soft.
6. Add the potatoes and stir until coated in the tomato mixture.
7. Gently stir in the rice with its soaking liquid and turn the heat down to low.
8. Cover and cook on the stove top until most of the liquid is absorbed, about 15 minutes.
9. Gently stir in the frozen peas if using.
10. Put the covered pot or pan in the oven. Cook for 15 minutes at 325.
11. Remove from oven. Fluff the rice before serving.

Sara and Elizabeth's favorite Recipes

from

A Place at the Table

Note: Some of these recipes require the use of a stove and hot liquids.
Make sure an adult is supervising, especially if you have not used a stove on your own before.

Bubbe's Sufganiyot

Jelly-filled Hanukkah Donuts ~ from Chapter 26

Prep time: 30 minutes

Cooking time: 10 minutes

Servings: 12-18 donuts

Note: Make this recipe with a grown-up!

Ingredients:

2 packages active dry yeast

½ cup warm water

½ cup warm milk

⅓ cup butter, softened

⅓ cup sugar

3 egg yolks (save one egg white)

1 teaspoon salt

3 cups all-purpose flour, plus extra for kneading

3 tablespoons jelly

1 large egg white, lightly beaten

Several cups of oil for deep-frying

Powdered sugar to taste

Directions

1. In a small bowl, dissolve the yeast in warm water. Let sit until frothy.
2. In a large bowl, combine the milk, butter, sugar, egg yolks, salt, and yeast mixture. Add the flour and beat until smooth. The dough should form a soft ball.
3. Place the dough in an oiled bowl, turning once to grease the top. Cover with a cloth and let rise until the dough doubles in size, 45 minutes to an hour.
4. Punch the dough down, then turn it out onto a lightly floured surface. Knead the dough about ten times, then divide it in half.
5. Roll out each half of the dough until it is ¼ inch thick. Cut the first portion into circles with a floured 2 ½ inch round cutter or small juice glass.
6. Place ½ teaspoon of jelly in the center of half the dough circles, being careful to leave a ring of plain dough around the jelly.
7. Brush the edges of the jelly-topped dough circles with the egg white.
8. Place the remaining dough circles on top. Press the edges together to seal tightly. The donuts should look like large, round ravioli.
9. Place the filled donuts on a greased baking sheet. Cover with a cloth and let rise until doubled in size, about 45 minutes.
10. Find an adult to be in charge of frying the donuts.
11. In an electric fryer, heat the oil to 375 degrees. You can also use a large pasta pot, monitoring the oil temperature with a candy thermometer.
12. Fry the donuts a few at a time, about 1-2 minutes per side or until they are golden brown.
13. Drain the donuts on paper towels, then dust them with powdered sugar.
14. Eat them while they're warm!