



Brisket & Kugel

Throw-down Recipes

A special fundraiser event sponsored by the
Men and Women of Temple Rodef Shalom
Saturday, November 15, 2014



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Russian Brisket in a Slow Cooker cooked by Lisa Katzman

Ingredients:

- 2 pound(s) uncooked lean and trimmed beef brisket
- 1/2 tsp black pepper
- 1 large uncooked onion(s), cut into wedges
- 3 large uncooked carrot(s), sliced
- 1/2 tsp dill seed
- 1/2 tsp caraway seeds
- 1 1/2 cup(s) broth
- 8 oz light sour cream
- 1/3 cup(s) whole wheat flour
- 1/4 cup(s) water
- 1 Tbsp dried dill weed
- 14 oz packaged coleslaw mix (shredded cabbage and carrots)
- 8 oz fresh mushroom(s), sliced
- 6 tsp Frenchs Mustard, Horseradish, This is 2 tbsp

Directions:

Spray a large skillet with cooking spray and brown brisket on all sides. Place carrot & onion in a crockpot and sprinkle with dill & caraway seed & half and half pepper. Place brisket on top (cut to fit if necessary), then pour broth over and add rest pepper. Cover & cook on low for 10 hrs. Can cook on high for 5 hrs but for tenderness cooking on low is the best. At the end of 10 hrs in a bowl mix together sour cream, flour, water (can use leftover 1/4 cp can of broth), dill weed, mustard, slaw mix & mushrooms. Add to crockpot and mix thoroughly (shred beef if desired). Cook on HIGH for an additional 30-60 minutes until cabbage reaches desired tenderness. Serving Size: makes 12 approximately 3/4 - 1 cup servings

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Ellen Ash's Brisket

Ingredients:

- 1 large brisket trimmed-4-5 lbs. and
- Mix together:
- 1 cup ketchup
- 1 pack Lipton dry onion soup mix
- 1/2 cup cider vinegar (can use white vinegar)
- 1/2 cup brown sugar (maybe a little more)
- 1 cup water
- salt and pepper to taste

Directions:

Pour over meat in a shallow roasting pan and cover with foil. Bake 2 hours and then slice thinly across the grain. Put back in pan and re-cover and bake another 1 1/2 to 2 hours. Better if made one to two days ahead of time. Bake at 350 degrees.

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Brisket cooked by Sheila Gell

Ingredients:

2 three-pound briskets (easier to handle than one six pound)
1 large yellow onion cut into chunks
1 pound baby carrots or 1 pound of whole carrots peeled and cut into 1-inch chunks
1 pound baby bella mushrooms
2 1/2 cups dry red wine
2 tsp Jane's Crazy Mixed-up Salt
2 tsp McCormick's Season-All
1 tsp freshly ground pepper
olive or Canola oil

Directions:

Mix seasonings in small bowl
Heat 1 tbs olive or canola oil in large Dutch oven
Brown vegetables and sprinkle with 1 tsp of mixed seasonings
Remove vegetables to a large plate
Cut away extra fat from meat. pat dry with paper towels and
Spread with remainder of mixed seasonings
Brown brisket on all sides adding oil as necessary
Pour vegetables on top of meat and cover with 2 1/2 cups of wine.
Bake in covered in 300 degree oven for four hours or until meat is tender
(check mushrooms and carrots and remove when fork tender)
Remove pan from heat and keep covered for 1/2 hour.
Remove meat and slice against the grain.
Refrigerate meat and vegetables for 1 to 2 days.
Skim any fat from the wine sauce and heat brisket, vegetables and wine sauce in platter in
microwave before serving



Elaine's Brisket cooked by Andrea Meehan

This Brisket recipe was passed on to my mother, Elaine many years ago from relatives on the west coast. Over the years, my mom has tweaked it and made it her own. Ever since I can remember, "Elaine's Brisket" has been the star of all of our holiday feasts! This brisket recipe has been enjoyed by many from California to New York, and now Northern Virginia.

Ingredients:

- 4-5 lb Brisket
- Soy Sauce (just enough to coat)
- 1 packet Lipton Onion Soup Mix
- 2 small onions, chopped
- 2 bottles (12 oz) Heinz chili sauce
- 1 cup water
- 1/4 cup packed dark brown sugar
- Salt and Pepper

Directions:

Note: For best results, prepare one day in advance.

Line a shallow pan with enough heavy duty foil to wrap up brisket completely. Place the brisket, fat side up on the foil lined pan. Coat with soy sauce and sprinkle with salt and pepper. Spread the onion soup mix on top and add the onions. Mix the two bottles of chili sauce with one cup of water, then pour mixture over brisket. Sprinkle brown sugar on top. Wrap tightly with foil.

Roast in preheated 325 degree oven for about 3.5 hours. Do not open while cooking. After removing from oven, open the foil and let cool. For best results, complete this stage a day in advance and refrigerate overnight.

On the day of serving, remove the brisket from the sauce, trim the fat and cut meat into thin slices against the grain. Place the slices in a glass baking dish and top with sauce. Heat covered in a 325 degree oven for 45-60 minutes.



Grandma Debby's Friday Night Brisket cooked by Josie Hertz-Ackerman

Passed down from my Grandmother to my Mother, I, of course, am the first ever to write it down!

Ingredients:

- 3-5 lb. brisket
- Salt, pepper, paprika
- 1 medium onion
- 1 can tomato sauce
- 1 -1½ cups water
- 1 pkg. Lipton's Onion Soup

Directions:

Preheat the oven to 350 degrees. Trim fat from the brisket and place in roasting pan. Season heavily with salt, pepper and paprika. Slice the onion and spread on top and around the brisket. Pour the tomato sauce and 1 cup water on the brisket and mix. Cover the pan and roast it for 1½ hours, basting occasionally. Remove the pan from the oven and let the brisket cool down for a ½ hour.

When the brisket has cooled to room temperature, slice it across the grain into thin slices. Skim off any fat remaining from the top of the tomato gravy in the roasting pan. Add the Lipton's Onion Soup to the gravy and mix thoroughly. Place the brisket slices back into the gravy mixture, making sure they are completely covered by the liquid. The gravy should be a rich reddish brown. If gravy has cooked down, add another ½ cup of water. Continue to roast the slices in the gravy for another hour or 1 ½ hour until the desired tenderness. If desired, add sliced potatoes to the gravy. (The gravy should become darker, but be careful not to let it burn. Add more water during this step, too, if necessary.) Hint – refrigerate overnight. It's even better the next night!

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Noodle Kugel Arline cooked by Randy Fleitman

Combine:

1/2 lb. cooked noodles
1 lg. can drained, crushed pineapple
1/2 C. moist shredded coconut
1/4 lb. melted marg.
1/2 C. sugar (to taste)
1 C. sour cream
1 t. vanilla
3 beaten eggs

Combine ingredients. Sprinkle with bread crumbs. Bake in greased casserole. 350° 1 hour 15 minutes.

I doubled everything except the pineapple, and I didn't completely drain the pineapple. I think you could easily cut out some of the fat. I used a 9 x 13 Pyrex, greased.

3 beaten eggs

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Krachman's Lokshen Kugel (Savory Noodle Kugel) cooked by Julie Krachmam

Ingredients:

1 1/2 cups (12 oz.) sour cream
1 1/4 cups (12 oz.) cottage cheese
8 tbsp. unsalted butter, melted
4 eggs, lightly beaten
Kosher salt, to taste
8 oz. wide egg noodles
Ground black pepper, to taste
4 cloves garlic, minced
1 large yellow onion, minced

Instructions:

Heat oven to 350°. Whisk sour cream, cottage cheese, 6 tbsp. butter, and eggs in a bowl; set aside. Bring a 4-qt. pot of salted water to a boil; cook noodles until al dente. Drain; stir into cheese mixture. Season with salt and pepper. Heat remaining butter in a 12" cast-iron skillet over medium-high heat. Add garlic and onions; cook, stirring, until lightly caramelized, about 8 minutes. Stir in noodles, and bake until browned, 35-40 minutes.

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Debbie Droller's Noodle Kugel

Ingredients:

Brown Sugar (I use the dark brown)
Kellogg's Corn Flakes (12 oz. box)
½ lb medium noodles (actually I use more like 9 ounces)
5 eggs (use 3 large and 2 extra large)
1 generous cup granulated sugar
Unsalted butter (have 3 sticks available)
1 pint sour cream (not lite or low fat)
1 lb cottage cheese (use the large curd 4% milkfat)
½ lb cream cheese (use the brick Philadelphia – not lite or non fat) (let it sit out a while so it softens)
¼ cup whole milk
1 ½ tsps of vanilla
Cinnamon sugar
Raisins (I use the dark raisins)

Directions:

Boil noodles per package (then rinse and drain)
Separate the eggs
Cream the egg yolks with the granulated sugar until smooth
Cream the milk with the cream cheese until smooth (try to get rid of any lumps)
Melt a stick of butter over low heat
Mix together the noodles, melted butter, creamed egg yolk mixture, creamed cream cheese mixture, sour cream, cottage cheese and the vanilla
Whip the egg whites until stiff using an electric mixer
Fold carefully the whipped egg whites into the noodle mixture
Pour half of the noodle mixture into a greased 13 inch x 9 ¼ inch x 2 ½ inch aluminum foil pan (can get this at Giant; it's the perfect size)

Sprinkle the poured noodle mixture generously with cinnamon sugar and raisins (I make sure the mixture is well-covered with both the cinnamon sugar and the raisins)

Pour the remaining noodle mixture into the greased pan
Cover with the topping (see below for the recipe for the topping)

Preheat oven to 350 degrees

Bake uncovered for 1 hour*

*Often it needs to cook somewhat longer but you need to play that by ear because you don't want to dry it out; you might want to cover it at that point and cook it somewhat longer. You can cut into the middle to see if it's cooked through or not.

For the Topping:

Crumble ½ of the box of Cornflakes into crumbs (still keep it in small pieces rather than pure pulverized crumbs)

Melt a stick of butter over low heat

Measure a cup of brown sugar (packed)

Mix together the above 3 ingredients

Kugel, Spinach cooked by Leah Gluskoter

Ingredients:

- 1 8 ounces wide egg noodles
- 3 tablespoons unsalted butter
- 1 small onion -- finely chopped
- 2 tablespoons fresh parsley -- chopped
- 2 packages frozen chopped spinach -- thawed, drained well
- 1/4 cup sour cream
- 1 cup cottage cheese -- small curd
- 2 eggs -- beaten slightly
- 1/4 cup Parmesan cheese -- grated
- 1/2 cup Swiss cheese -- shredded
- 1 teaspoon salt
- freshly ground black pepper to taste
- 1/2 teaspoon thyme
- 1/2 teaspoon nutmeg

Directions:

Cook and drain the noodles according to the package directions and toss with 2 tablespoons of the butter.

In a frying pan, saute the onion and parsley in the remaining tablespoon of butter for about 5 minutes, or until the onion is transparent. Fold into the noodles.

Squeeze water out of the spinach and fold into the noodles along with the rest of the ingredients.

Pour into a greased 9 x 13 baking dish and bake, covered with aluminum foil, for 45 minutes, in a preheated 350 degree oven. Remove the foil and cook for 15 minutes more or until the top is bubbly and crusty at the edges.

Enjoy, enjoy!

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Killer Noodle Kugel cooked by Marion Jacknow

Ingredients:

1/2 pound medium or extra-wide noodles
1 pound cream cheese
1/2 pound unsalted butter
1 cup sugar
1 pint sour cream
1 teaspoon vanilla
8 eggs
1 small can mandarin oranges, drained
1 small can crushed pineapple, drained
4 ounces walnuts
1/3 cup sugar
1 teaspoon cinnamon
2 tablespoons butter

Directions:

1. Cook the noodles according to package directions. Drain and place in a 4-quart bowl.
2. Combine the cream cheese and butter in a food processor bowl and blend until smooth. Scrape down the sides of the bowl. Add the sugar and process until well combined. Add the sour cream, vanilla, and eggs and process until well mixed. Pour into the 4-quart bowl with the cooked noodles.
3. Stir the fruits in by hand, and pour the mixture into a buttered 13 × 9-inch baking dish. The mixture will almost overflow. Cover with plastic wrap and refrigerate overnight.
4. When ready to bake, uncover and place in a preheated 350°F oven and bake for 50 minutes.
5. Combine the walnuts with the sugar and cinnamon and sprinkle on top of the kugel. Dot with the 2 tablespoons of butter and bake for 15 minutes more. Serve warm or at room temperature. This could be made totally in advance, but it won't be as light.

* Large noodles will be more visible in this kugel but will provide a more cheesecake-like consistency in some areas. Medium noodles will be distributed more uniformly. Either way this is delicious.

* The easiest way to dot butter is to freeze a stick of butter and then grate it over the top of your casserole.

* Refrigerating the mixture overnight allows the butter and cream cheese to solidify around the eggs and sour cream. This creates a mixture that will trap the air and puff up better when baked.

* Nothing left to do but serve and enjoy!

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Harvey Litvin's Noodle Kugel

Ingredients:

1 pound wide egg noodles
2 8-ounce packages of cream cheese - room temperature
1 pound (16oz.) cream cheese - 4 percentage fat
1 1/2 cups of sugar - I usually cut this in half
1 stick salted butter or margarine melted plus more for greasing the baking dish.
8 eggs'
2 teaspoons vanilla
1 teaspoon cinnamon
1 cup raisins, dried cranberry or dried cherries (individual fruit or combination)

Directions:

In a 9 x 13 glass baking dish. Or two 9 x 9 glass baking dish (do the recipe times 1 1/2 times).

Preheat oven to 350 degrees.

Parboil the noodles for 6 to 7 minutes and drain in a colander. In a large bowl beat the cream cheese until fluffy, add the cottage cheese and beat for another minute. Add sugar and melted butter - mix and scrape down the bowl. Then add eggs one at a time beating each individual egg. Add cinnamon and vanilla and dried fruit. Mix it, then slowly add the noodles mixing them with the mix.

Pour into the baking dish that is prepared - I sometimes use parchment paper on the bottom and sides for easy lifting and clean glass.

Bake for 1 hour to 1 hour 30 minutes - until the toothpick is clean when poked in the kugel.

Can be served either hot or cold.



Kugel cooked by Michael Baker

Ingredients:

1 bag of wide Egg Noodles - 12oz-16oz
2 Grated/Shredded apples
5 Eggs
1/2 cup of Raisins
2 Tbs of Cinnamon
2 or 3 Tbs of Sugar
pinch of course salt
3 Tbs of melted butter

Directions:

Cook Noodles in pot of boiling water according to package instructions

Grate Apples

Beat eggs, blend in sugar, salt, and cinnamon

Add apples

Drain noodles, return to pot and add butter and mix into the noodles until all melted

Mix in the other ingredients and stir until noodles are covered

Preheat oven to 400 degrees

Put noodle mix into lightly greased 9"x12" pan

Cover with aluminum foil and bake for 30min.

Remove aluminum foil and bake 10min. or until lightly brown (the shorter)

Brisket & Kugel Throw-Down Fundraiser

Saturday, November 15, 2015

Sponsored by the Women and Men of Temple Rodef Shalom

An Evening of Fabulous Food!

Over 180 Guests enjoyed delicious heavy appetizers and desserts as they watched and cheered TRS' talented men and women as they "pitted" their finest briskets and kugels against each other in a panel-judged "Throw-Down" a la Bobby Flay style!!! Meanwhile, they sampled a wide variety of homemade desserts and "voted" for their favorites by putting a dollar (or more) into that dessert's till.

An Awesome Auction!

Our 2 special raffles added to the excitement of the evening...one parking space in the TRS lot for all 2015 Rosh Hashanah services and one parking space in the TRS lot for all Yom Kippur services!!!

A Silent Auction with Amazing Items - Samples:

- 2 pies lovingly baked by Cantor Rachel Rhodes
- A musical interlude by Rabbi Jeffrey Saxe
- High End Cocktails donated by Hannah Moore for 4-6 people
- Vegetarian dinner for 8 at the home of Rabbi Amy Schwartzman and Kevin Moss cooked by talented WoTRS chefs!

An Evening of Exciting Entertainment!

Piano music by Barb Sarshik and MCs' Hannah Moore and Bruce Barishman engaged our guests!

Benefitting a Great Cause!

All the proceeds of the evening were contributed to help replenish TRS' reserves.



Photos from Left to Right:

1. Rob Moss and Bernice Porrazzo congratulate kugel winner Debbie Droller (center).
2. Bernice Porrazzo and Hannah Moore congratulate brisket winner Andrea Meehan (center).
3. The beautiful and delicious dessert spread, thanks to all who baked!
4. Our panel of judges (Rabbi Stephanie Bernstein and her husband Henry Winokur and TRS members and restaurateurs David and Rebecca Tax) performed the difficult task of selecting the winners!

