



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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Ingredients and Directions:

3-5 Pound Brisket

Braise the Brisket in a pan with a little Salt, Pepper, Paprika, Olive Oil and Garlic and cut up onion.

Braise on both sides until brown.

Pour 2 bottles of Chili Sauce into pan, fill one with water and pour in.

Add 1/2 dozen to Dozen Ginger Snaps and Dried Prunes (one bag).

Simmer 2-3 hours on the stove covered pan or in a 275 degree oven.

Then take brisket out and cool it, cut it up, put it back in the pan for 1 hour with a can of Beer.

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I have been making brisket in this same electric skillet this way since my husband Curt and I got married in 1961.

Ingredients and Directions:

Buy 2 of the most beautiful Briskets that you can find (without the fat layer in the middle.)

My skillet will take 2 three pound briskets.

In an electric skillet set at 500 degrees sear (uncovered) the fatty side first (without adding any

Turn briskets so the fatty side is down again and turn skillet temperature down to very low simmer. Pour as much Sauce (one 12 oz can of tomato sauce plus 2 bottles of Hunt's Hickory BarBeQue sauce mixed together) **ON TOP OF THE MEAT ONLY** as you can pile up. Cover pan.

Allow the brisket to simmer very slowly at 180 degrees for 4 hours. Turn off and allow to cool.

Place entire frying pan into refrigerator (or outside on porch if weather is cold) overnight.

Remove meat from pan, and slice with VERY SHARP knife into beautiful slices.

Scoop congealed fat out of chilled sauce and discard fat.

Lay perfect layers of brisket into heat proof casserole and pour defatted sauce over all.

Cover with tinfoil and plastic bag and freeze until party day.

Defrost in frig. Remove plastic bag. Then heat 1 hour at 250 degrees just before dinner.

[illegible]

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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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

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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
¼ 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.

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Ingredients:

2, 28 oz cans of sauerkraut with its juice

2, 28 oz cans of whole tomatoes with its juice

4 cloves of minced fresh garlic

3-4 lb first cut brisket, may use 6-8 lbs of brisket without increasing the sauce ingredients

Salt and pepper sparingly

1 C brown sugar, depends on how sweet you want sauce to taste

750 ml burgundy wine

Directions:

Preheat oven to 350F

Spread 1 can of each: sauerkraut and tomatoes with their juices on the bottom on 3" deep roasting pan.

Rub brisket with garlic, salt and pepper and lay brisket, fat side up, on top of the base layer.

Spread remaining sauerkraut and tomatoes on top of the meat, like a sandwich.

Mix wine and 1 C brown sugar together in a bowl.

Carefully pour wine mix on top of meat, making sure the sandwich effect is intact.

Cover pan with a tight lid, no foil, and cook 4 hours or longer if beef is not fork tender when tested.

Keep meat covered as it cools, refrigerate overnight to congeal any fat; next day skim the fat off the sauce and slice meat.

Use an electric knife to slice brisket thinly on the bias, across the grain, at a 45 degree angle before reheating and serving.

Transfer slices back into the sauce to marinate and refrigerate covered until ready to reheat and serve.

To reheat: Preheat oven to 350 F and bake for 30 minutes or until hot.

Alternatively reheat in the microwave on power 2 for 90 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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Ingredients:

- 5 lbs brisket
- 1 packet of onion soup mix
- 1-2 cans of jellied cranberry sauce
- 1/2 lb of baby carrots
- 2 medium onions
- 1-2 quarts of low sodium beef broth
- 2 tablespoons of dried rubbed sage
- 2 tablespoons of dried thyme
- 1 tablespoon ground black pepper

Directions:

1. Preheat oven to 225
2. Trim fat cap and large pieces of fat
3. Coat outside of trimmed brisket with black pepper and place in deep roasting pan
4. Halve baby carrots and wedge onions and place around brisket
5. Sprinkle onion mix on top side of brisket and rub in
6. Break apart cranberry sauce and coat the top of brisket
7. Pour enough low sodium beef broth into pan to almost cover brisket
8. Cover with foil and place in oven for 6-8 hours
9. Remove brisket and cut into thick slices. Return slices to pan; the meat should be submerged in sauce.
10. Cover with foil and place in oven for another 4 hours... it is even better the second day after reheating it again.

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Ingredients:

3-4 LB Brisket sprinkled with a little flour & sear on both sides in a roasting pan.
3/4 1 cup salsa
3/4 cup dark beer
3/4 cup Barbeque sauce
1 medium onion

Directions:

Chop the onion, mix all the ingredients and add to the meat. Cover and bake 2 ½ - 3 hours at 350 F until tender to a fork. Remove from the oven, place on cutting board and trim off fat layer. Refrigerate meat and sauce separately. When cold, remove fat from sauce and cut into ¼" slices against the grain. Reheat the beef and sauce(in the same pan) in the 350 F oven covered for 15 minutes then uncover for 15 minutes. Add liquid if necessary.

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- 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

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

1½ cups (12 oz.) sour cream
1¼ 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

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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Ingredients:

16 ounces wide noodles -- cooked, drained, hot

1/2 pound Swiss cheese -- grated

1 tablespoon onion juice

1 teaspoon Worcestershire sauce

1/4 cup butter or margarine -- melted

1/2 teaspoon salt

1/4 teaspoon pepper

1 pint sour cream

1/2 cup bread crumbs -- buttered

Directions:

Boil noodles and drain. Add cheese to noodles while still hot, and toss to mix lightly. Add onion juice, Worcestershire sauce, butter, salt and pepper. Cool. Combine with sour cream, mix lightly, but thoroughly. Place in buttered 9 x 13 casserole dish and top with buttered bread crumbs. Bake in 350 degree oven for 1 hour.

Enjoy, enjoy, Leah (Gluskoter)

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Makes 16 servings Original recipe makes 16 servings

Ingredients:

- 1 (12 ounce) package wide egg noodles
- 6 eggs, beaten
- 1 (16 ounce) package small curd cottage cheese
- 2 cups whole milk
- 1 cup sour cream
- 1 cup white sugar
- 6 tablespoons butter, melted
- 1 (4 ounce) package cream cheese, softened
- 1 tablespoon vanilla extract
- 1 teaspoon salt
- 1/3 cup white sugar
- 1/4 cup brown sugar
- 1 teaspoon ground cinnamon
- 3 tbsp bourbon

Directions:

1. Preheat oven to 350 degrees F (175 degrees C).
2. Grease a 9x13-inch baking dish.
3. Bring a large pot of lightly salted water to a boil. Cook egg noodles in the boiling water, stirring occasionally until cooked through but firm to the bite, about 5 minutes. Drain.
4. Beat eggs, cottage cheese, milk, sour cream, 1 cup white sugar, butter, cream cheese, vanilla extract, and salt in a large bowl.
5. Stir egg noodles into cottage cheese mixture, then pour into prepared baking dish.
6. Combine 1/3 cup white sugar, brown sugar, and cinnamon in a small bowl; sprinkle mixture atop noodle kugel.
7. Bake in the preheated oven until sauce is bubbly and noodles are golden, about 1 hour. Allow pan of kugel to cool on a wire rack for 10 minutes before serving.

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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)

1/4 cup whole milk

1 1/2 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 $\frac{1}{2}$ 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

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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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Kugel Ingredients:

1 stick butter

12 oz. pkg. egg noodles, cooked

4 eggs

1 cup sugar (a little less)

1/2 tsp cinnamon

16 oz sour cream

16 oz cottage cheese

3/4 cup golden raisins

Topping Ingredients:

use as written, or as we do, make double

4 tbsp soft butter

1 cup brown sugar

4 tbsp flour

1 tsp cinnamon

1/2 cup chopped walnuts or pecans, optional but recommended

Directions:

Preheat oven to 350 degrees. Put the stick of butter in a 9x13 glass casserole dish and place dish in the oven while it's preheating. Leave the melted butter on the bottom of the dish. Mix all the kugel ingredients together and pour into the casserole.

Mix topping ingredients, spread evenly on top.

Bake 350 for one hour.

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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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Ingredients:

1 lb. wide noodles, cooked & drained
2 - 8 oz. squares cream cheese, softened – stir into hot noodles to help it disperse
1 stick butter, melted
1 ½ cups sugar
2 teaspoons vanilla
1 quart milk
1 pint 2% cottage cheese
7 large eggs
Pinch of salt
1 cup golden raisins
Topping – Mix together
1 and ½ cups graham cracker crumbs
½ cup sugar
½ stick butter, melted
1 teaspoon cinnamon

Directions:

Preheat oven to 325 F
Cook noodles according to package directions, drain.

Add softened cream cheese and melted butter to hot cooked noodles.
Beat eggs with milk and sugar. Add the vanilla. Pour over drained noodles
Add cottage cheese and a pinch of salt to noodle mixture
Add golden raisins to noodle mixture
Spray a large Pyrex pan (14 ½ x 10 ½)with PAM, to make clean up easier. Pour in noodle mixture.
Bake at 325 degrees for 30 minutes. Sprinkle topping mix on top of kugel. Continue baking for another ½ hour. Kugel is done if a knife inserted in the middle comes out “clean”. This makes a LARGE kugel that easily feeds 10-12 people. It freezes very well.
Enjoy!

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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 coarse 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 Porrizzo congratulate kugel winner Debbie Droller (center).
2. Bernice Porrizzo 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!

