

Recipe for: Kabuli Palaw

Serves: 6-8

- 6 chicken thighs w/ bone (or lamb or beef)
- 4 cups rice
- 1/3 cup raisins
- 1/3 cup almonds
- 1/4 cup pistachios
- 2 carrots medium (julienne)
- cardamom, cinnamon sticks
- bay leaves, cloves
- 2 onions sliced
- rice
- salt
- Toast almonds (w/ 2 tsp sugar)
- Saute carrots & raisins in oil until soft (set aside)
- Brown chicken, caramelize onions separately
- Add chicken to onions cover with water & simmer
- add spices to taste



- Strain 2 cups broth
- remove cooled chicken (shred)
- remove onions
- Wash rice until clear, soak 8 hrs.
- Bring water to a boil add rice & salt (for boil)
- Strain rice
- Caramelize 3 tsp sugar & add strained broth
- Add rice to pot, add onions (optional)
- Arrange cooked chicken on top
- Add carrot & raisins on top
- Sprinkle 1 tsp hot oil over top - pot on medium high use handle of spoon to make steaming oils, cover w/ towel & lid - steam 15 mins
- remove, arrange on plate, sprinkle nuts on top

Recipe for: Clam Dip

Serves:

1 stick butter

2 cans minced clams

3/4 c. bread crumbs

1 T Oregano

1 minced onion

4 cloves garlic minced

2 + lemon juice

Melt butter, add onion, garlic, lemon juice, and drained clams (reserve liquid)

Saute 10-15 min.

From the Kitchen of:

(over)



In casserole dish, put clam juice, bread crumbs, oregano. Add clam mixture sprinkle w/ grated cheese & paprika.

Bake @ 375° for 30 min.

Jaime #1521

Classic Jewish Mushroom Barley Soup (after Zingerman's Delicatessen)



Yield: 6 to 8 servings

2 tbsp butter (margarine or oil if kosher)

1 large onion, thinly Sliced

2 ribs celery with leaves, diced

$\frac{1}{4}$ cup parsley, chopped

1 carrot, peeled and sliced

3 cloves garlic, chopped

1 lb fresh mushrooms, varied if desired

1 tbsp flour

2 qts chicken/beef broth, or water

1 cup whole barley

2 tsp salt

1. Melt butter in stockpot, and saute onion, celery, 2 tbsps parsley, carrot, garlic and fresh mushrooms until soft about 5 minutes
2. Lower heat and add flour, stirring every 30 seconds or until thick.
3. Heat broth/water and slowly add to mushroom mixture, stirring as you go.
4. Turn heat to high, add barley. Stir well and add salt to taste
5. Simmer covered for at least 1 hour, more if desired. Stir occasionally, until desired thickness.
6. Just before serving, add rest of parsley (or dill if desired), taste for seasoning and serve warm.
7. Improves upon reheating - may have to add a little water if it is too thick out of fridge.
8. Enjoy!

French Vanilla Cake

1 cup butter
1 cup sugar
6 eggs
1 10oz. box Vanilla Wafers
½ cup milk
1 cup chopped pecans
1 7oz. pkg flaked coconut

Cream butter and sugar until smooth. Add 1 egg @ a time and beat continuously. Add crushed wafers. Alternately mix milk, pecans and coconut (will be thick). Bake in greased and floured tube pan @ 275 degrees for 2 plus hours. It is finished when a toothpick is recovered clean. Cool in the pan before removing.

Bratäpfel

(German baked apples)

- Cinnamon
- Apples
- Cranberries
- Raisins (yellow & black)
- Sliced Almonds
- Maple Syrup
- Applesauce
- Cranberry sauce

- Cook the raisins with water (to get them soft)
- Cut holes into the apples
- Mix the raisins, cinnamon, maple syrup, almonds & sauces and
- fill them into the apples
- bake them in the oven till the apples are soft

Enjoy - Guten Appetit

- Also very good with added cardamom or Anise

Recipe for:

Serves:

Feta and Roasted Vegetables

- 8 oz Feta cheese
- 4 oz Roasted peppers
- 1 tsp dill (for garnish)
- 1 tsp oregano
- 2 tsp parsley, chopped
- 2 tbs oil - olive oil
- Salt + pepper to taste

From the Kitchen of: Moira #901



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Recipe for: Tomato with fried egg

Serves: 3

- 5 Tomatoes
- 5 eggs
- scallion
- Salt, soy sauce, olive oil, cooking wine

This is a very common and simple Chinese dish. Put in some olive oil, wait until hot, put in battered egg (with salt, soy sauce and cooking wine in it). Fry the egg, until it's scrambled. Put it cut tomato, fry until done.

From the Kitchen of: Yuan (Apt 1211)



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Recipe for: Baked Brie & Jam bites

Serves:

Brie

Jam

Pastry shells

Cut brie into cubes.

Place in pastry shells.

Bake @ 350° for 12-15 minutes.

After removing from oven, place 1/2 tsp.
of jam in each bite.

From the Kitchen of: Claire Butler (1421)



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Recipe for: SPINACH ARTICHOKE RING

Serves: 10

2 PKGS refrigerated crescent rolls

1 can artichokes 1/2 cup mayo

*drained

1 pkg spinach* 4oz crumbled feta

2 cloves garlic 4oz shredded mozzarella

1. PLACE REFRIGERATED CRESCENT ROLLS IN A CIRCLE
AROUND A LARGE PIZZA STONE. POINTS OUT.

2. DRAIN & CHOP ARTICHOKE

3. IN BOWL COMBINE ALL INGREDIENTS & MIX

4. SCOOP MIXTURE AROUND RING; FOLD OVER
POINTS AND TUCK UNDER

5. BAKE @ 375° for 15-20 mins

From the Kitchen of: ROSAN MCKENNA

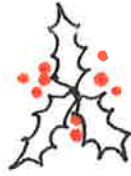
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Apricot-Fig-Goat Cheese
Cristini

Dried Figs
Dried Apricots
Red onion
Balsamic Vinegar
Dried Thyme
Arugula
Lemon Juice
Fig AND Olive crisp



TED + Manny #1107

Stuffed Tomatoes with Curried
TUNA

TUNA
Curry
Red Onion
Celery
Cilantro
Currants
Soy sauce
Worcestershire
sauce
Salt, pepper, lemon juice



TED + Manny #1107