

JOY *of* KOSHER

with Jamie Geller

Sweet & SAVORY

**HIGH HOLIDAY
RECIPE eBOOK**

#WinnDixieKosher

plus
**2 RECIPE
VIDEOS
INCLUDED**





*“I’m coming to Winn-Dixie
Birmingham Alabama on
Sept 1st, 2015 at 5:30pm.
I hope to see you there!
If you’re not local check
out our new Winn-Dixie
video series.”*



I’ve been having the most amazing time working with Winn-Dixie over the past 12 months. I have been traveling the Sunshine State doing cooking demos in places like South Florida, Orlando and Jacksonville, we have published multiple holiday eBooks featuring family favorite recipes, and have partied together on Twitter offering Winn-Dixie kosher gift bags just overflowing with deliciousness.

This, Rosh Hashanah marks the Jewish New Year and the 1 year anniversary of our Winn-Dixie partnership – both a blessing for me and continuation of our joint commitment to you. We will continue to develop seasonal eBooks filled with creative, classic, traditional and tradition-with-a-twist recipes for the holidays, plus the launch of a new video series, many more demos (I’m coming to Winn-Dixie Birmingham, Alabama on September 1st!), and yes, parties and presents are still on our 5776 calendar (we’ll send you invites soon).

In the meantime, we wish you a happy, healthy, sweet New Year filled with fabulous food and family memories to last a lifetime.

Love,

Jamie Geller

Winn-Dixie

Add a fresh new flavor to your holidays, with Winn-Dixie!

Winn-Dixie carries an assortment of kosher goods in over 500 stores to cater to the kosher community; select stores even carry fresh kosher meat and dairy items.

For quality kosher at a great value, Winn-Dixie’s family of brands, such as, Winn-Dixie, Prestige, Chek and other brands are the solution to your kosher shopping needs. With over 1,000 kosher everyday essentials, such as juice, cereals, mac and cheese, soy and almond milk, honey, syrups, frozen vegetables, ice cream, spices, Chek soda and so much more, Winn-Dixie brands play the leading role at every meal.

Winn-Dixie carries kosher pareve bakery favorites, such as egg challah and challah rolls, black & white cookies, brownies, rugelach and more. And don’t miss out on dairy deliciousness with their Triple Layer Chocolate cake and specialty cakes that everyone will love. They’re a delicious way to celebrate any occasion.

Wine is part of every holiday meal and Winn-Dixie’s kosher stores carry a wine for every palate, from Bartenura and Baron Herzog to classic favorites like Mogen David and Manischewitz.

In South Florida, Winn-Dixie is proud to have three stores with delis, pareve bakeries and even meat cutting rooms that are certified and supervised kosher. If you’re looking for a fresh hot pizza, sushi or even fresh cut fruit, they are there to serve.

Add Winn-Dixie to your family recipe!

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Jamie Geller and Kosher Media Network assume no responsibility for the kashrut of specific products and brands appearing in this recipe eBook. Please check all kosher certifications.

Cherry-Rosemary Crown Challah

| 1 large challah

PARVE

Ingredients

Cooking spray

½ cup coarsely chopped Winn-Dixie dried tart cherries

1 tablespoon finely chopped fresh rosemary

1 teaspoon grated orange zest

1 teaspoon Winn-Dixie extra virgin olive oil

2 pounds [Basic Pull-Apart Challah Dough](#) (click for recipe)

1 large Winn-Dixie egg

Directions

1. Preheat the oven to 375° F. Spray a 9-inch round baking pan with cooking spray.
2. Combine the cherries, rosemary, orange zest, and olive oil in a small bowl.
3. Place the dough on a smooth work surface. Cut the dough into three equal pieces. Roll each piece into a 24-inch rope. If the dough is sticking, lightly spray your work surface with cooking spray. Using a rolling pin, roll out each rope into a 3-inch-wide strip. Distribute the cherry mixture among the strips, spooning it lengthwise down the middle. Working quickly, bring the sides of the strips up and over the filling and pinch tightly to seal well.
4. Lay the filled ropes side by side, and pinch them together tightly at one end. Braid the ropes snugly, and pinch tightly to seal all three strands together at the other end. Hold the braid at each end; gently stretch and pull the braid to elongate. Tie the braid in a single loose knot, and tuck the loose ends under the bottom to secure. Place, bottom down, in the prepared baking pan. Lightly cover with a kitchen towel or plastic wrap and let rise 30 minutes.
5. Beat the egg with 1 teaspoon water in a small bowl. Brush the dough with the egg mixture and bake for 10 minutes. Reduce the temperature to 350°F. Bake until dark golden brown, 40 to 50 minutes. Let cool 15 minutes in the pan and serve warm, or carefully transfer to a wire rack to cool completely.

 Recipe courtesy of [JOY of KOSHER: Fast, Fresh Family Recipes by Jamie Geller](#) (Harper Collins/William Morrow 2013)



Sign up now for
The Ultimate
Challah Course
at JamieGeller.com

How To Make a Round Crown Shaped Challah Video Tutorial



WATCH

PARVE

Spinach Salad with Pomegranate Dressing | 6 servings

Spinach Salad with Honey Whole-Wheat Challah Croutons and Sweet Pom Dressing. It's incredible how simanim-inspired cooking can also be healthy. This salad is loaded with green leafy spinach, carrots and cabbage and topped with whole wheat croutons. Just trying to keep your "new year's resolutions" on track from day one.

Ingredients

For Salad

- 6 cups baby spinach leaves, whole or thinly sliced
- 2 cups carrot ribbons
- 1 cup cucumber ribbons
- 1 cup thinly sliced red cabbage
- Honey Whole Wheat Croutons** (click for recipe)
- ½ cup pomegranate seeds

For Dressing

- 1 shallot, minced
- 2 tablespoons pomegranate juice
- 1 tablespoon Winn-Dixie Dijon mustard
- 2 tablespoons red wine vinegar
- 1 teaspoon kosher salt
- ½ teaspoon Winn-Dixie freshly ground black pepper
- ½ cup Winn-Dixie extra-virgin olive oil

Directions

1. In a salad bowl, toss the spinach, carrots, cucumbers, cabbage, croutons and pomegranate seeds.
2. In a small bowl, whisk shallots with pomegranate juice, mustard, vinegar, salt, and pepper. Whisk in oil in a steady stream. Drizzle dressing over spinach salad to taste, and gently toss to coat.

 Recipe courtesy of Jamie Geller and **JOY of KOSHER with Jamie Geller Magazine**

healthful
COLORFUL



Apple and Parsnip Soup | 6 servings

Apple and parsnips pair perfectly in this balanced, flavorful, warming soup.

Ingredients

- 2 tablespoons Winn-Dixie pure olive oil
- 2 large shallots, peeled and sliced
- 1 pound parsnips, peeled and cut into ½-inch pieces
- 4 granny smith apples, peeled, cored and cut into 1-inch pieces, plus more for garnish if desired
- ½ teaspoon Winn-Dixie curry powder
- 1½ teaspoons ground coriander
- ½ teaspoon Winn-Dixie garlic powder
- 5 cups chicken flavored broth
- Kosher salt
- Winn-Dixie freshly ground black pepper

Directions

1. Heat oil in a large pot over medium-high heat.
2. Add shallots and sauté 2 minutes. Add parsnips and sauté 3 minutes more. Add apples and stir 1 minute. Add curry powder, coriander and garlic powder, stir to coat. Add chicken stock and bring to a boil. Reduce heat and simmer until vegetables are tender, about 20 minutes. Let cool.
3. Either with an immersion blender or working in batches, puree soup in blender or food processor until smooth, thinning with more broth if desired. Return soup to clean pot and bring to a simmer. Season to taste with salt and pepper.
4. To serve divide between bowls and garnish with olive oil and sliced apple if desired.

 Recipe courtesy of Jamie Geller and JOYofKOSHER.com

sweet
SAVORY

Curried Chicken and Rice Soup | 4 servings

This delicious curried chicken soup combines leftover or rotisserie chicken with the bold flavors of coconut milk, curry and lime for a wonderfully light but satisfying meal. It has rice in it too, so it is really a one pot dinner. Serve with some spring rolls or dumplings if desired.

Ingredients

- 1 tablespoon Winn-Dixie pure olive oil
- 1 cup red onion, sliced
- 1 teaspoon grated ginger
- 2 cloves garlic, chopped
- ½ cup shredded carrot
- 4 cups chicken stock
- ½ cup Winn-Dixie long grain brown rice
- 1 (13.5-ounce) can coconut milk
- 2 cups shredded cooked chicken
- ½ teaspoon lime zest
- 2 tablespoons lime juice
- 1 tablespoon Winn-Dixie curry powder
- ¼ teaspoon kosher salt
- ¼ cup fresh cilantro, chopped (optional)

Directions

1. In a large saucepan, heat olive oil over medium high heat.
2. Sauté onions, ginger and garlic for about 4 minutes or until tender. Add carrots and sauté 2 more minutes. Add chicken stock and brown rice and bring to a boil. Reduce to a simmer and cook for 30 minutes or until rice is tender.
3. Stir in coconut milk, chicken, lime zest and juice, curry powder and salt and cook 5 minutes, until chicken is heated through. Stir in cilantro and serve.

 Recipe courtesy of Jamie Geller and [JOYofKOSHER.com](https://www.joyofkosher.com)



earthy
WARM

PARVE

Salad Stuffed Grilled Portobellos | 6 servings

A really satisfying vegetarian option. Grilling mushrooms only enhances their “meaty” texture and taste. Stuffing them with this light and filling chickpea salad makes it two meals in one.

Ingredients

- 6 Portobello mushroom caps, stemmed and gills removed
- 1 (15-ounce) can Winn-Dixie garbanzo beans, drained and rinsed
- 1 cup shredded Romaine lettuce (about 1 small heart)
- 3 scallions, chopped
- ½ cup halved yellow cherry tomatoes
- 2 tablespoons fresh chopped dill or 1 teaspoon Winn-Dixie dried dill weed
- 1 tablespoon balsamic vinegar
- ½ teaspoon Winn-Dixie ground cumin
- ½ teaspoon kosher salt
- ½ teaspoon Winn-Dixie freshly ground black pepper
- 1 lemon, juiced
- 2 tablespoons Winn-Dixie extra virgin olive oil

Directions

1. Grill mushrooms over medium high heat about 8 to 10 minutes per side or until tender.
2. In a large bowl, combine beans, lettuce, scallions, tomatoes, dill, vinegar, cumin, salt, pepper and lemon juice. Toss to combine. Divide salad between 6 grilled mushroom caps and drizzle with olive oil before serving. Serve immediately.

 Recipe courtesy of Jamie Geller and **JOY of KOSHER** with *Jamie Geller Magazine*



Pomegranate BBQ Sauce Meatballs | 8 servings MEAT

The flavors of the BBQ sauce are superb and could go on anything, but the meatballs are also very moist and delicious. The perfect make ahead recipe for Rosh Hashanah.

Ingredients

2 pounds ground beef
4 cloves garlic
1 Winn-Dixie large egg
¾ cup breadcrumbs
½ tsp Winn-Dixie ground allspice
Handful fresh parsley (½ cup finely chopped) or
2 tablespoons Winn-Dixie dried parsley flakes
Winn-Dixie salt and Winn-Dixie pepper to taste

Directions

1. Preheat your oven to 350° F.
2. Place meat in a larger mixing bowl. Finely mince the garlic and add it to the meat along with an egg, breadcrumbs, allspice and very finely chopped fresh or dried parsley. Season the mixture with salt and pepper.
3. Mix the meat gently just until everything is mixed together. Pinch off about a generous golf-ball sized portion of meat and roll it between your palms until it forms a fairly smooth ball. Arrange the balls on a baking sheet covered in parchment or tinfoil. Make sure that your balls of meat aren't touching or they won't cook evenly.
4. Place the tray of meatballs into your hot oven for 18-20 minutes until they're cooked through or just barely pinkish in the middle.
5. While the meatballs cook, prepare the sauce. Put all the sauce ingredients into a pot and bring to a boil, simmer on low for 30-45 minutes.
6. Add meatballs to sauce and allow to simmer for another 20 minutes or until ready to serve.

Note: Pomegranate molasses is a tangy sweet and sour condiment made from condensed pomegranate juice. You can usually find pomegranate molasses in a Middle Eastern grocery store or it is easy to make your own. Boil 4 cups of pomegranate juice with 1 tablespoon sugar and a squeeze of lemon juice. Boil until reduced by half, about 45 minutes.

 Recipe courtesy of Tamar Genger and JOYofKOSHER.com

BBQ Sauce

1 small can (16 oz) Winn-Dixie crushed tomatoes
½ cup pomegranate molasses
¼ cup red wine vinegar
2 tablespoons Winn-Dixie brown sugar
2 tablespoons Winn-Dixie tomato paste
2 teaspoons Winn-Dixie ground cumin
1 teaspoon Winn-Dixie chili powder
1 teaspoon ground coriander
½ teaspoon Winn-Dixie ground ginger
½ teaspoon Winn-Dixie crushed red pepper
½ teaspoon Winn-Dixie ground allspice
Winn-Dixie salt and Winn-Dixie pepper to taste



rich
BRIGHT



WATCH

sweet STICKY

MEAT

Sweet & Sticky Peachy Drumsticks | 8 drumsticks

Mommy loves no-utensil meals + kids love drumsticks = this fab meal. Big kids, like Hubby and me, never outgrow loving these drumsticks with a bright, sassy kick. I have to buy the “family pack” of chicken when I make these. Even if you don’t have a busload of kids, you’ll need the family pack too ‘cause they’re soooo good.

Ingredients

1 12-ounce jar Winn-Dixie peach preserves	½ teaspoon Winn-Dixie garlic powder
3 tablespoons Winn-Dixie honey	½ teaspoon kosher salt
1 tablespoon Winn-Dixie extra virgin olive oil	¼ teaspoon ground white pepper
1 tablespoon Winn-Dixie Dijon mustard	8 chicken drumsticks (about 2 pounds)
Juice of 1 lemon	1 cup Winn-Dixie sliced frozen peaches, thawed
Juice of 2 limes	Cooking spray

Directions

1. Make the marinade by mixing the peach preserves, honey, olive oil, mustard, lemon and lime juices, garlic powder, salt, and pepper in a small bowl; whisk to combine.
2. Place the marinade and drumsticks in a large resealable plastic bag and massage around the chicken to coat evenly. Refrigerate for 1 to 3 hours.
3. Preheat the oven to 450° F. Line a baking sheet with foil and spray with cooking spray.
4. Transfer the drumsticks and marinade to the prepared baking sheet. Bake until the chicken is golden and cooked through, 25 to 30 minutes.
5. Serve warm garnished with sliced peaches.

Time-Saver

In a pinch, simply pour on the marinade and bake.

Variation

This marinade works great on a roasted chicken, whole or cut into 8 pieces, as well.



Recipe courtesy of Jamie Geller and JOYofKOSHER.com



exotic
SWEET

MEAT

Moroccan Roasted Chicken | 4 servings

This dish is Hubby's new favorite. Totally unexpected—I was sure he'd steal a line from the kids and say, "Thank you anyway, but this is not my taste." (We taught them to say that instead of "Ooo, yick!") It's just not the usual stuff and spices he goes for, but apparently the combination was soooo his taste. And mine, too. It's one of those winner recipes that will make you dance around your kitchen. You may hug me now.

Ingredients

Winn-Dixie cooking spray	3½-pound chicken, cut into 8 pieces
2 tablespoons Winn-Dixie honey	2 medium red onions, quartered
¼ cup Winn-Dixie olive oil	1 pound small red-skin potatoes, scrubbed and halved
2 teaspoons Winn-Dixie ground cumin	1 cup Winn-Dixie dried apricots
2 teaspoons ground turmeric	½ cup Winn-Dixie dried tart cherries or raisins
½ teaspoon Winn-Dixie ground cinnamon	½ cup coarsely chopped pistachios
4 garlic cloves, chopped	2 tablespoons chopped fresh cilantro

Directions

1. Preheat the oven to 350° F. Line a baking sheet with aluminum foil; spray the foil with cooking spray.
2. Mix together the honey, olive oil, cumin, turmeric, cinnamon, and garlic in a small bowl. Place the chicken, onions, and potatoes in a large bowl. Toss with three-quarters of the honey mixture and arrange in a single layer on the prepared pan. Toss the apricots and cherries with the remaining honey mixture and set aside.
3. Bake the chicken, onions, and potatoes for 35 minutes. Add the apricots and cherries and bake until the chicken is cooked through, 15 to 20 minutes more. Garnish with the pistachios and cilantro.

Dress it Down/Make it a Slow Cooker Meal

Use 4 chicken leg quarters (thigh with leg attached), and toss all the ingredients except the pistachios and cilantro in the slow cooker with 3 cups chicken broth. Cook on low for 6 hours. Serve over whole wheat couscous and garnish with the pistachios and cilantro.

 Recipe courtesy of **JOY of KOSHER: Fast, Fresh Family Recipes** by Jamie Geller (Harper Collins/William Morrow 2013)

Stuffed Peppers | 4 servings

MEAT

Stuff with either white or brown rice or even couscous, quinoa, barley, bulgur, orzo, or even broken (slightly undercooked) spaghetti. This is a really versatile, grab what you got in bulk, stuffing.

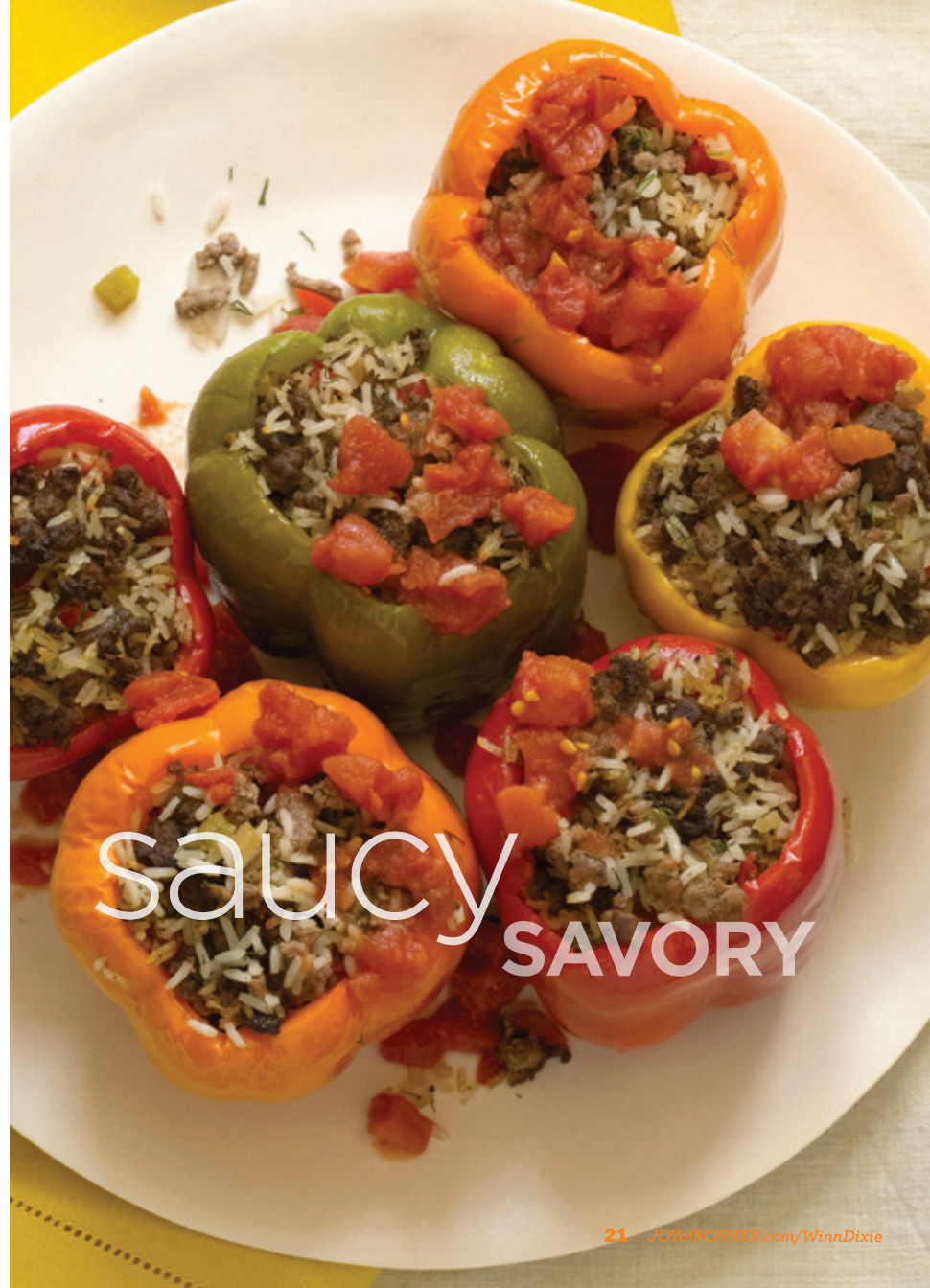
Ingredients

- 4 large peppers
- 4 cups boiling water
- 1 tablespoon Winn-Dixie canola oil
- 1 pound ground beef
- 1 medium onion, coarsely chopped
- 1 tablespoon kosher salt
- 1 teaspoon Winn-Dixie freshly ground black pepper
- 2 cups cooked rice
- ¼ cup chopped fresh dill
- Pinch of Winn-Dixie ground nutmeg
- 1 (28-ounce) can of Winn-Dixie chopped tomatoes, undrained

Directions

1. Preheat oven to 350° F.
2. To prepare peppers: Cut off tops of peppers. Reach in with your fingers or a large spoon and gently remove the seeds and ribs, making sure to leave peppers whole so they can be stuffed. Set aside the pepper tops. Place the whole peppers in a 9-inch square baking pan and pour boiling water in them. Set aside.
3. Finely chop pepper tops. In a medium sauté pan, heat oil over medium-high heat. Crumble the ground beef into the pan. Mix in the onions and pepper tops. Season with salt and pepper. Mix well and cook for 5 minutes. Stir in cooked rice, dill, and nutmeg; mix well.
4. Drain peppers and stuff them with beef mixture. Return peppers to the baking pan. Pour tomatoes over and around peppers and bake for 20 minutes.
5. Arrange on a platter and serve warm.

 Recipe courtesy of [Quick & Kosher: Meals in Minutes by Jamie Geller](#) (Feldheim 2010)



saucy
SAVORY

PARVE

Honey Sesame Side of Salmon | 6 servings

I tested this recipe on my family the night my mom arrived from Philly for her annual Israel summer visit. Two ladies and five kids ka"h polished off this 2 pound side of salmon in a blink. Any recipe that has my kids eating and loving heart-healthy fish is a year-round winner.

Ingredients

For Salmon

- 2 pounds side of salmon, skin on
- 2 minced garlic cloves
- 2 tablespoons Winn-Dixie olive oil
- 2 generous tablespoons Winn-Dixie honey
- 2 teaspoons toasted sesame seeds
- 2 teaspoons black sesame seeds
- Seared lemon halves for garnish

For Sauce

- ¼ cup Winn-Dixie Dijon mustard
- ½ cup Winn-Dixie regular or light mayonnaise
- ¼ cup Winn-Dixie honey
- 2 to 3 tablespoons fresh lemon juice
- 3 tablespoons chopped fresh dill or dried Winn-Dixie dill weed

Directions

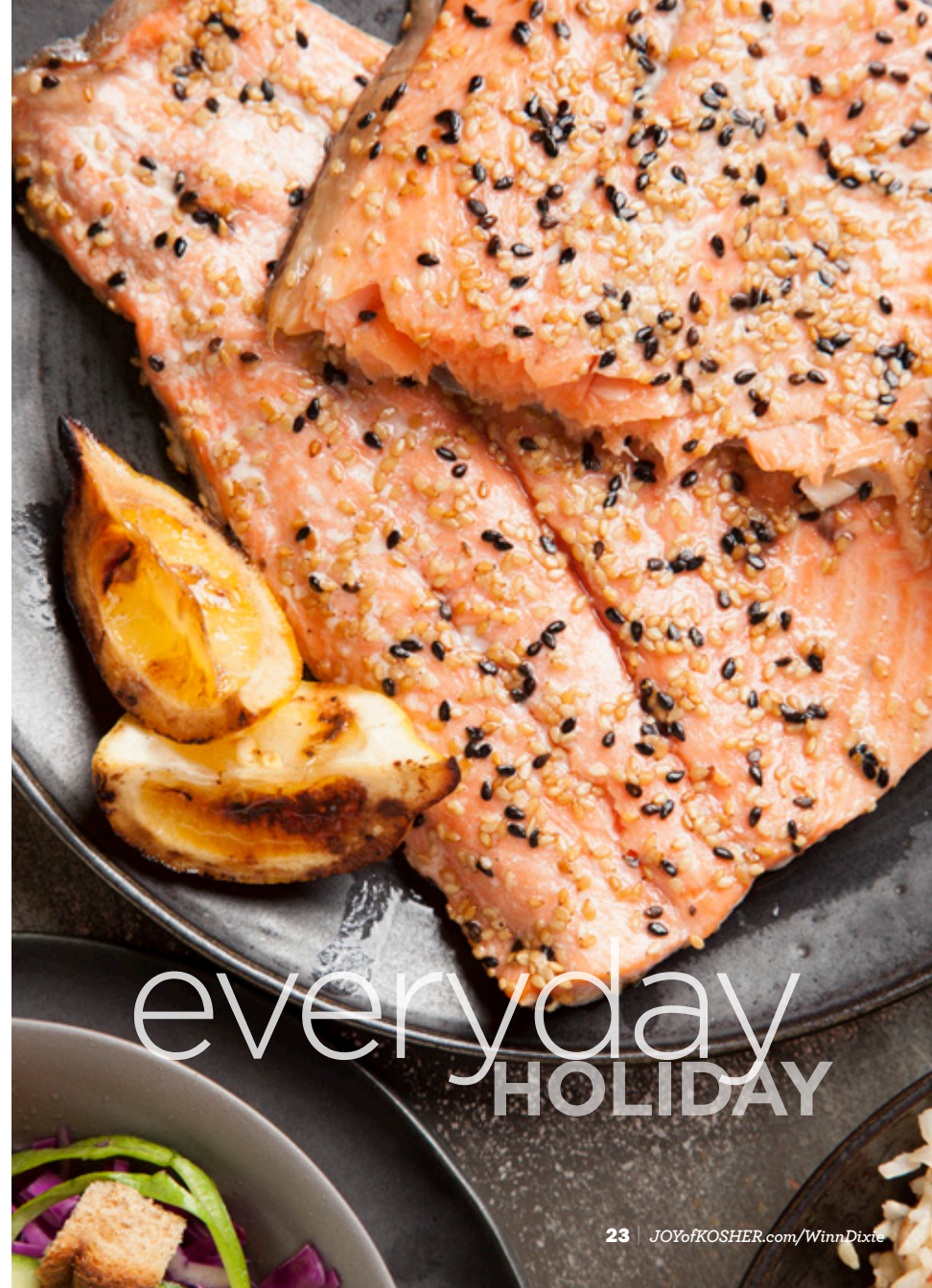
1. Preheat oven to 350° F. Line a baking sheet with baking paper. Place salmon skin-side down on prepared pan.
2. In a small bowl, whisk together garlic, oil, and honey. Pour and brush glaze all over salmon. Sprinkle with sesame seeds.
3. Bake at 350° F for 25 to 30 minutes or until cooked through.

To sear lemons: Cut lemons in half and sear cut-side down in a medium sauté pan over high heat for 5 minutes or until nicely browned.

To prepare sauce: In a small bowl whisk together mustard, mayonnaise, honey, lemon juice, and dill.

4. Serve salmon warm or at room temperature with dipping sauce, and seared lemon halves for garnish.

 Recipe courtesy of Jamie Geller and [JOY of KOSHER with Jamie Geller Magazine](#)



everyday
HOLIDAY



**ROSH
HASHANAH**

WISHING YOU & YOUR FAMILY
A SWEET NEW YEAR

Look for over
1000 Winn-Dixie
quality kosher
products
throughout
the store

Explore the kosher wine selection available
at your neighborhood Winn-Dixie.



**Bartenura
Moscato d'Asti**

Varietal: Muscat • Region: Italy

This fragrant, lightly sweet and fruity
wine is best when served chilled.

PAIRS NICELY WITH
Honey Sesame Side of Salmon



**Baron Herzog
Cabernet Sauvignon**

Varietal: Muscat • Region: Italy

A complex, oaky red with rich flavors and
tremendous pairing versatility.

PAIRS NICELY WITH
Roasted Apple Brisket



**Manischewitz
Red Concord**

Varietal: Concord • Region: New York

This sweet and fruity wine is bursting with
the essence of fresh Concord grapes.

PAIRS NICELY WITH
Moroccan Roasted Chicken



To find a location near you visit
winndixie.com/RoshHashanah



Sign up now for
Brisket 101 video course
at JamieGeller.com

MEAT

Roasted Apple Brisket | 8 servings

Since the custom of eating apples revives our memory of Biblical blessings, let's combine it with a more recent, beloved tradition. Nu, what's a Yomtov without brisket?

Ingredients

- 2½ pounds beef brisket
- 3 tablespoons Winn-Dixie brown sugar
- 1 teaspoon kosher salt
- Winn-Dixie freshly ground black pepper
- 2 tablespoons Winn-Dixie olive oil
- 3 medium gala apples, cored and cut into wedges
- 1 small bunch fresh thyme or 2 teaspoons Winn-Dixie ground thyme
- 2 cups apple juice

Directions

1. Preheat oven to 375° F.
2. Season both sides of brisket with sugar, salt, and pepper to taste. Heat olive oil in a large Dutch oven over medium high heat. Add brisket and brown 5 minutes on each side. Remove from the pan and set aside.
3. Add apples to the pan, and cook 5 minutes or until nicely browned. Stir in thyme and return brisket to the pan. Add apple juice, cover, and bake for 1 ½ to 2 hours, or until tender.
4. Remove brisket and apples from the Dutch oven and let rest.
5. Carefully set the hot pan on the stove and bring liquid to a boil. Simmer for 15 minutes or until reduced by half. Pour into a gravy boat or serving bowl.
6. Slice brisket into ¼-inch thick slices and place on a serving platter. Place cooked apples around brisket and serve with sauce on the side.



Recipe courtesy of Jamie Geller and **JOY of KOSHER** with [Jamie Geller Magazine](http://JamieGellerMagazine.com)

PARVE

Apple Rice Salad | 8 servings

Since lots of Ashkenazi folks have the custom to refrain from nuts during the High Holiday season I have omitted them from this recipe. But year-round consider adding $\frac{1}{4}$ to $\frac{1}{2}$ cup chopped walnuts.

Ingredients

- 4 cups cooked Winn-Dixie brown or wild rice
- 1 cup thinly sliced celery
- $\frac{1}{4}$ cup thinly sliced leeks
- 4 pitted dates, thinly sliced
- $\frac{1}{4}$ cup chopped fresh dill
- 2 tablespoons lemon juice
- 3 tablespoons red wine vinegar
- 3 tablespoons Winn-Dixie extra-virgin olive oil
- 2 generous tablespoons Winn-Dixie honey
- Kosher salt and Winn-Dixie freshly ground pepper to taste
- 1 red apple, cored, quartered and thinly sliced

Directions

1. In a large bowl combine rice, celery, leeks, dates, and dill. Gently toss to combine. In a small bowl whisk together lemon juice, vinegar, oil, honey, salt and pepper. Pour dressing over rice salad and toss to coat evenly.
2. Top with apples just before serving.

 Recipe courtesy of Jamie Geller and [JOY of KOSHER with Jamie Geller Magazine](#)

sweet
SIDE



PARVE

Spinach and Mushroom Noodle Kugel | 8 servings

It is easy to get your veggies when they are turned into a kugel.

Ingredients

- 1 (12-ounce) package Winn-Dixie egg noodles
- 1 (1-pound) package frozen chopped spinach, defrosted and drained well
- ¼ cup onion soup mix ([click to make your own](#))
- 1 cup Winn-Dixie soy milk
- 3 Winn-Dixie eggs, beaten
- 2 ounces parve margarine, melted
- Winn-Dixie cooking spray for the pan
- Winn-Dixie can of mushrooms sliced

Directions

1. Preheat oven to 350° F. Grease a 9×13 inch baking dish.
2. Cook noodles according to package directions. Drain and place in a large bowl.
3. Add spinach, soy milk, onion soup mix, eggs and margarine. Mix to combine.
4. Transfer to prepared baking dish and bake uncovered for 45 minutes or until lightly browned on top.

 Recipe courtesy of Jamie Geller and JOYofKOSHER.com



classic
COMFORTING

PARVE

Green Bean and Three Onion Sauté | 8 servings

The combination of three kinds of onions gives this dish a depth of sweet flavor you will love and don't forget a little heat with the red pepper flakes.

Ingredients

- 3 tablespoons Winn-Dixie olive oil
- 2 large shallots, peeled and sliced
- 1 large red onion, peeled, halved and sliced
- 1 large Spanish onion, peeled, halved and sliced
- 4 cloves garlic, chopped
- 2 pounds green beans, trimmed and cut into 2-inch pieces
- ½ teaspoon Winn-Dixie crushed red pepper
- ½ teaspoon kosher salt
- Winn-Dixie freshly ground black pepper

Directions

1. Heat oil in a large sauté pan over medium high heat. Add shallots, onions and garlic and sauté 6 to 10 minutes or until softened and lightly browned, stirring every few minutes.
2. Add green beans and ½ cup water and cover. Cook 10 minutes or until beans are crisp and water has evaporated.
3. Stir in red pepper flakes, salt and pepper and transfer to a serving bowl.

 Recipe courtesy of Jamie Geller and JOYofKOSHER.com



Butternut Squash Kugel | 6 servings

Thank you, Abby (not my sister-in law Abbie, but my sister's friend Abby) for this delicious, melt-in-your mouth soufflé that really is like dessert right at the meal.

Ingredients

- 2 (10-ounce) packages frozen butternut squash, thawed or 2½ cups peeled and cubed or pureed squash
- 2 Winn-Dixie eggs, beaten
- ½ cup Winn-Dixie all-purpose flour
- ½ cup Winn-Dixie light brown sugar, packed
- ½ teaspoon Winn-Dixie ground cinnamon
- ¼ teaspoon Winn-Dixie ground nutmeg
- Winn & Lovett Vermont maple syrup (optional)

Directions

1. Preheat oven to 350° F. Spray a 9-inch round baking dish with non-stick cooking spray.
2. In a medium bowl, place squash, eggs, flour and brown sugar and mix well.
3. Pour mixture into prepared baking dish. Sprinkle with cinnamon and nutmeg. Drizzle with a little maple syrup if desired.
4. Bake, uncovered, at 350° F for 30 to 40 minutes, until set and edges are slightly golden. Serve warm or cold.

Tip: Also try baking this in a 9-inch frozen piecrust.

 Recipe courtesy of Jamie Geller and JOYofKOSHER.com

sweet
EARTHY

PARVE

Cranberry Glazed Carrots | 6 servings

Quick and easy elegant side dish perfect for your holiday table.

Ingredients

- 2 pounds baby carrots
- 1 teaspoon Winn-Dixie olive oil
- ½ cup Winn-Dixie jellied cranberry sauce
- 2 tablespoons Winn-Dixie honey
- 1 tablespoon lemon or orange juice
- Kosher salt
- Winn-Dixie ground black pepper

Directions

1. In a saucepan, boil the baby carrots in boiling salted water until tender-crisp, about 8 to 10 minutes.
2. Drain well and leave the carrots in the pan.
3. Add the remaining ingredients to the saucepan and cook for 5 minutes or until nicely glazed and piping hot, stirring occasionally.
4. Serve immediately.

 Recipe courtesy of Jamie Geller and JOYofKOSHER.com



easy
ELEGANCE

Apple Honey and Tart Cherry Dessert Rolls | 12 buns

Sweet and tart is the perfect flavor profile for these unbelievable dessert rolls perfect for Rosh Hashanah, dessert or breakfast.

Ingredients

For Dough

1 teaspoon Winn-Dixie salt
 3 cups Winn-Dixie all-purpose flour
 (add more if necessary)
 2 teaspoons rapid rise yeast
 ½ cup Winn-Dixie granulated sugar
 1 cup warm water
 3 tablespoons Winn-Dixie canola oil,
 plus more for oiling bowl

For Syrup

½ cup Winn-Dixie canola oil
 ½ cup Winn-Dixie honey
 ½ cup Winn-Dixie brown sugar, packed
 1 teaspoon Winn-Dixie pure vanilla extract
 ½ cup coconut milk/cream
 Pinch of sea salt

For Filling

½ cup Winn-Dixie honey
 3 granny smith apples, peeled, cored and shredded
 ½ cup Winn-Dixie dried tart cherries

Directions

To Prepare Dough:

In a large bowl add the salt, flour, yeast and sugar and mix together. Add warm water and mix. Add olive oil and start to knead. Knead in bowl for about 1 minute or until combined. Remove from bowl and knead on a lightly floured surface for about 3 minutes or until mostly smooth. Coat bowl lightly with oil. Add ball of dough back to bowl and roll in oiled bowl to lightly coat with oil on all sides. Cover with a damp cloth and let rise in a warm place for about 1 hour. (You can place the dough in the fridge at this point for up to 3 days or in the freezer for up to 5 months).

To Prepare Syrup:

In a small saucepan add the oil, honey, sugar and vanilla. Whisk over low heat until combined and mostly smooth, careful not to burn. Remove from the heat. Whisk in coconut cream and salt until smooth. Set aside to cool.



WATCH



To Fill and Assemble:

Preheat oven to 350° F. Line a 9 x 13-inch baking dish with baking paper. Place dough on a lightly floured smooth work surface. Roll out the dough into a 24 x 12-inch rectangle. Spread half cup honey evenly over the dough. Top with apples and cherries leaving about a 1-inch border on all sides. Working with the longer side, roll the dough up tightly, like a jelly roll, into a log, ending with the seam underneath. Cut the log into about 16 equal sized pieces. Whisk the cooled syrup again and pour it into the prepared pan, spreading to evenly coat the bottom. Place the apple rolls in the pan. Bake at 350° F until lightly golden brown and bubbly, about 35 minutes. Let cool 20 minutes in the pan on a wire rack. Serve warm, being sure to scrape all of the yummy goo onto the buns.



Recipe courtesy of Jamie Geller and [JOYofKOSHER.com](https://www.joyofkosher.com)

Candied Apples | 15 servings

Red, sticky and a super fall treat, these candied apples are as much fun to make as they are to eat.

Ingredients

- 15 apples
- 2 cups Winn-Dixie sugar
- 1 cup Winn-Dixie light corn syrup
- 1½ cups water
- 8 drops Winn-Dixie red food coloring

Directions

1. Line two cookie sheets with foil, and coat with cooking spray. Insert 1 (6-inch) craft stick into stem end of each apple.
2. Combine sugar, corn syrup and water in a medium heavy saucepan over medium-high heat. Cook until sugar dissolves, stirring occasionally.
3. Cook, without stirring, until a candy thermometer registers 350° F (about 8 minutes) or until a small amount of syrup dropped into cold water forms hard, brittle threads. Remove from heat and stir in food coloring.
4. Working with 1 apple at a time, holding apple by its stick, dip in syrup, tilting pan to cover apple. Turn apple quickly to coat evenly with syrup; let excess syrup drip back into pan.
5. Place apple, stick side up, on prepared cookie sheet to harden (about 5 minutes).

 Recipe courtesy of Jamie Geller and JOYofKOSHER.com



sticky
TREAT

Applesauce Cake with Pomegranate Glaze

| 1 cake 8-10 servings

This festive pareve Bundt cake tastes divine, and is perfect any time of day: for breakfast, afternoon tea or dessert. Feel free to omit the pomegranate glaze, but I love how it soaks into the cake, and the pomegranate seeds sit like jewels on top.

Ingredients

2½ cups Winn-Dixie all-purpose flour	¼ cup Winn-Dixie honey
2 teaspoons baking soda	½ cup finely chopped dates, figs or Winn-Dixie pitted prunes
½ teaspoon baking powder	2 large Winn-Dixie eggs
¾ teaspoon Winn-Dixie salt	1½ cups Winn-Dixie applesauce
½ teaspoon Winn-Dixie ground cinnamon	½ cup pomegranate juice
1½ cups Winn-Dixie brown sugar	¼ cup Winn-Dixie sugar
½ teaspoon Winn-Dixie vanilla extract	Juice of ½ lemon
⅔ cup Winn-Dixie vegetable oil	¾ cup pomegranate seeds (optional)

Directions

1. Preheat the oven to 350° F. In a small mixing bowl sift together the flour, baking soda, baking powder, salt and cinnamon. Set aside.
2. In a separate large mixing bowl stir together the brown sugar, vanilla extract, and vegetable oil until thoroughly combined.
3. Stir in the honey, then whisk in the eggs one at a time.
4. Add the applesauce and stir until fully mixed in. Add the chopped dates.
5. Add the flour mixture one third at a time, making sure it is well incorporated before each addition. Spoon the batter into a greased 10-inch Bundt or tube pan.
6. Transfer to the preheated oven and bake 40 to 60 minutes, until a toothpick comes out clean. Allow to cool slightly, then invert onto a plate or board. Let it cool while you make the pomegranate glaze.
7. Combine the pomegranate juice, sugar, and lemon juice in a small pot over medium heat. Bring to a boil, and then reduce to a simmer. Simmer, uncovered and stirring frequently, until syrupy and reduced by about half (about 10 minutes).
8. Remove from the heat and stir in the pomegranate seeds. Spoon the glaze over the cake and serve.

 Recipe courtesy of Katherine Martinelli and **JOY of KOSHER** with Jamie Geller Magazine

Apple Compote | 4 servings

My aunt Kraindy is a real balabusta. This dish is a constant in her home and is healthy, comforting and satisfying. I love the tart apple flavor combined with the sweetness of the prunes; this is a great dessert option to have in your fridge throughout Yom Tov. You can easily double or triple the recipe for larger quantities.

Ingredients

- 6 medium-size Golden Delicious apples, peeled and cored
- 1 cup Winn-Dixie pitted prunes
- ¼ cup water
- 1 teaspoon Winn-Dixie ground cinnamon

Directions

1. Place all ingredients in a 4-quart pot.
2. Bring to a boil.
3. Simmer covered for about twenty minutes until apples are tender.
4. Serve warm, at room temperature, or cold.

 Recipe courtesy of Shifra Klein and **JOY of KOSHER** with **Jamie Geller Magazine**

tart
SWEET

Banana Chocolate Parfait | 6 servings

Make this easy banana pudding parfait and serve with a Mexican meal, the perfect dessert.

Ingredients

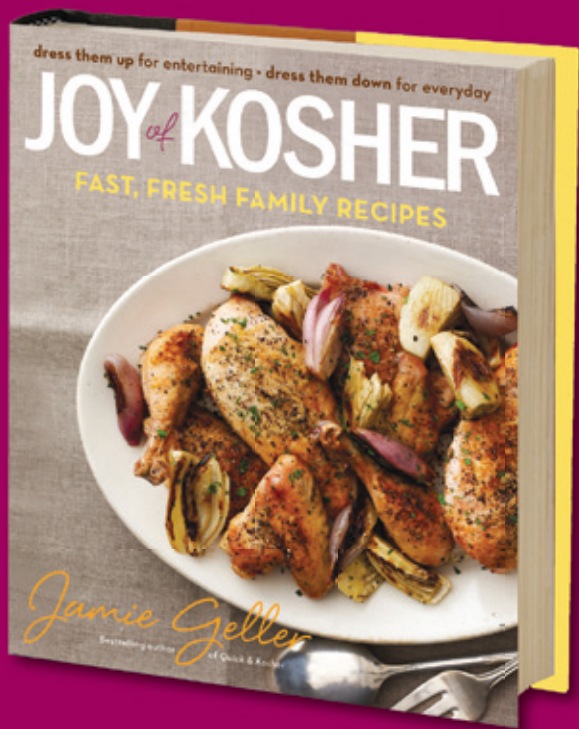
- 1 (3¼-ounce) package parve instant vanilla pudding
- 2 cups Winn-Dixie soy or almond milk
- 2 bananas, thinly sliced diagonally
- ½ cup dark parve chocolate, roughly chopped

Directions

1. In a large bowl empty packet of pudding mix, add milk and whisk well by hand or with an electric mixer for about 2 minutes.
2. Set out six parfait dishes or wine glasses. In each dish, layer 2 tablespoons pudding and 5 banana slices; repeat layers. Top with 2 tablespoons pudding. Sprinkle with chocolate.

 Recipe courtesy of **Quick & Kosher: Meals in Minutes** (Feldheim 2010)

FOOD FOR HOLIDAYS AND EVERYDAY



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www.JoyofKosher.com

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MORROW