

A TASTE OF SHABBAT

FROM OUR HOMES TO YOURS
BY CHAYA AND YAEL



FAVORITE CHALLAH

Mix together:
4 packets or
4 tablespoons yeast
dissolved in
4 cups warm water
1/2 cup sugar

After yeast is
dissolved, add:
1 cup sugar
2 eggs
1 cup oil
2 tablespoons salt
Around 5 pounds of
flour

Bake at 365 for about
45 minutes until the
bottom of the
challahs are browned

WHOLE WHEAT CHALLAH

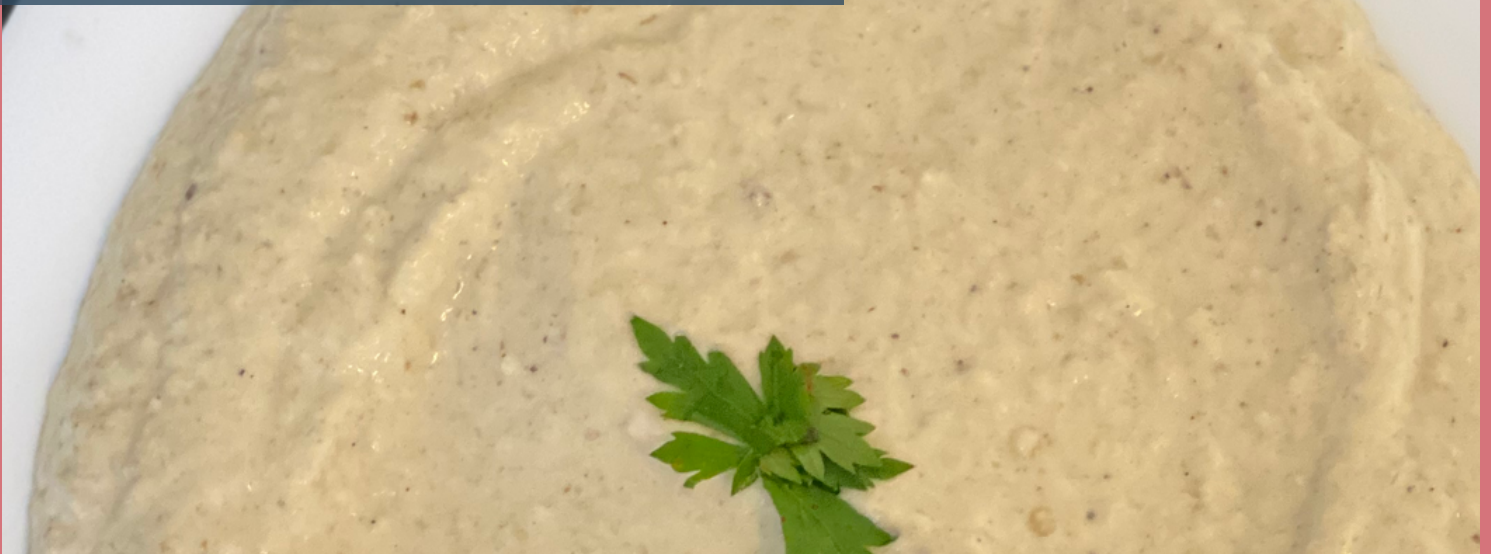
Mix together:
6 tbsp yeast
4 1/2 cups water
2-3 tbsp honey

After yeast is
dissolved, add:
1 1/2 cups light olive
oil
1 1/4 cups honey
2 tbsp salt
Almost 5 lbs of whole
wheat flour
(pour slowly at the end
since you won't need the
whole bag. Maybe around 4
cups less than a full bag)

Bake at 365 for about
45 minutes, until it
looks ready.

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BABA GANOUSH

INGREDIENTS

4 eggplants

3 cloves of garlic

1/2 cup of mayonnaise

Salt and pepper for taste

METHOD

Put the eggplants on top of the stove for about 6-8 minutes.

Turn them around until they are very roasted and soft.

Once it's done let it cool off, then peel them off leaving just the inside of the eggplants without the peel.

Blend the eggplants with the mayo, garlic, salt and pepper. Enjoy!!

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CHUMMUS

INGREDIENTS

- 1 (15 ounce) can chickpeas
- 1 clove fresh garlic
- 1/4 jar Leiber's Tahini paste
- 1/3 cup lemon juice
- 1/3 cup light olive oil 1 teaspoon salt

METHOD

Blend all ingredients in food processor until creamy.

If it is too thick you may add water, 1 tablespoon at a time until it is desired consistency.

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GREEN ONION DIP

INGREDIENTS

1 bunch of scallions

1 cup of mayonnaise

METHOD

Simply cut the scallions, discard the bottom white part and use just the green part.

Blend with mayonnaise until its all mixed well together.

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OLIVE TAPENADE

INGREDIENTS

Olives
Garlic
Lemon juice
Pepper
Mayonnaise

METHOD

Blend all ingredients in food processor. Enjoy!

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ROASTED GARLIC DIP

INGREDIENTS

- 1 head of garlic
- Olive Oil
- Salt
- Pepper
- 1 tsp vinegar
- 1 cup of mayonnaise

METHOD

Put the whole head of garlic in a piece of silver foil, cut the top of the head of garlic until you see a bit of all the cloves of garlic.

Add olive oil all around, some salt and pepper, cover it up, put it in the oven at 350 for about half an hour or until all the garlic is soft and easy for the peel to come off.

Blend all the garlic with a cup of mayonnaise, salt, pepper and a tsp of vinegar. Enjoy!