

JOY *of* KOSHER

with Jamie Geller

*New Year,
New Memories*

20

*High Holiday
#FreshNewYear
Recipes*



Winn  Dixie



*“Winn-Dixie’s
one-stop-shop kosher
neighborhood stores
make me want to cry –
tears of JOY!”*

When my family moved down south after I graduated high school I spent the summer shopping with my mom at Winn-Dixie Aventura. We loved our new local supermarket. The staff was warm, the store inviting, the offering generous – all of which helped us set up our home and feel at home, in our new town.

So it’s a real pleasure to team up with my favorite South Florida neighborhood store to serve up sweet, savory, and inspired #FreshNewYear recipes for Rosh Hashanah, selected especially for you. I hope these recipes make your home smell, feel and taste like the holidays. Inspired by the Winn-Dixie brand of kosher products these recipes are so good they are sure to become staples at your table year round.

Wishing you all a Happy, Healthy and Sweet New Year!

Love

Jamie Geller

P.S. I’ll even show you how to make my favorites at Winn-Dixie Tamarac on September 11th, 2014 at 5:30pm. It sure feels good to come home for the holidays.

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 brands are the solution to your kosher shopping needs. With over 1,000 kosher everyday essentials, such as juice, rice, frozen vegetables and even macaroni & cheese, Winn-Dixie brands play the leading role at every meal.

Winn-Dixie carries kosher pareve bakery favorites, such as challah, brownies, cookies, rugelach and more. They’re a delicious way to celebrate any occasion.

At Winn-Dixie we understand the importance of spending quality time with your family, which is why at select stores we offer kosher prepared holiday meals, so you can spend less time in the kitchen and more time around the table.

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, we are here to serve.

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PARVE

Individual Apple and Honey Stuffed Challah | 12 challahs

Apples and honey, the most famous foods of the holiday, are perfectly packaged in these individual challah rolls. Use my favorite [homemade challah recipe](#) or take a shortcut with prepared challah dough from the freezer section for a simpler, semi-homemade, sweet start, to your Rosh Hashanah feast.

Ingredients

- 2 large granny smith apples, peeled, cored and diced
- Juice of 1 lemon
- ¼ cup Winn-Dixie Granulated Sugar
- 1 tablespoon Winn-Dixie Honey Bear Honey
- 1 teaspoon Winn-Dixie Ground Cinnamon
- Pinch kosher salt
- 2 ½ pounds prepared challah dough
- ¼ cup Winn-Dixie Liquid Egg Substitute
- ¼ cup demerara or turbinado sugar

Directions

1. In a large sauté pan, over medium heat, cook apples, lemon juice, sugar, honey, cinnamon and salt until tender and softened, about 10 to 12 minutes. Set aside to cool.
2. Preheat oven to 375°F. On a lightly floured surface, cut dough into 12 equal pieces and roll into balls. Roll out each ball into a 5-inch disc. Place 2 tablespoons of apple filling in the middle of each disc. Using your fingers, bring all the edges up and around the filling and pinch tightly to seal the filling inside. Place in greased jumbo muffin tins, seam side down, and repeat with remaining dough.
3. Brush the tops with egg wash, and sprinkle with sugar.
4. Bake 30 to 35 minutes or until golden brown. Let cool in the pan for 15 minutes, and then cool completely on a wire rack.

 WATCH how to make [Homemade Challah](#) for the holiday

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



PARVE

Simanim Salad with Pomegranate Balsamic Dressing | 8- to 10 servings

I love to incorporate simanim (the symbolic foods of Rosh Hashanah including apples, honey, beets, carrots, pomegranates, spinach and more!) throughout my holiday menu. This gorgeous, healthful and refreshing recipe satisfies so tastefully; don't wait for the holidays to make it! This salad calls for cooked beets. You can use boiled, canned or roasted (my favorite!).

Ingredients

- ½ cup pomegranate juice
- 3 tablespoons Winn-Dixie Honey Bear Honey
- 3 tablespoons Winn-Dixie Extra Virgin Olive Oil
- 1 tablespoon balsamic vinegar
- 1 bag baby spinach, washed and dried
- 1 gala or pink lady apple, cored and thinly sliced
- 1 large carrot, peeled and made into ribbons using peeler
- 1½ cups quartered Winn-Dixie Whole Canned Beets
- ¼ cup pomegranate seeds
- Kosher salt
- Winn-Dixie Ground Black Pepper

Directions

1. In a small bowl, whisk together pomegranate juice, honey, olive oil, and balsamic vinegar. Set aside.
2. Place spinach on a large platter as the salad base. Artfully arrange apples, carrots, and beets on the spinach. Sprinkle with pomegranate seeds. Drizzle the dressing over the top, and season with salt and pepper to taste; or serve the salad undressed, and pass dressing in a cruet.



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



Gefilte Fish Cakes with Horseradish Sauce | 8 servings

Colorful and festive gefilte fish patties are perfect for the holidays.

Ingredients

- 1 loaf frozen gefilte fish, defrosted (22-ounce) or 1 (24-ounce) jar, drained
- ½ cup diced red bell pepper
- 1 small red onion, diced
- 2 celery stalks, diced
- 1½ cups Winn-Dixie Light Mayonnaise, divided
- 4 tablespoons chopped dill
- ½ teaspoon kosher salt
- ¼ teaspoon Winn-Dixie Ground Black Pepper
- 1 Winn-Dixie Liquid Egg Substitute
- 1 cup coarsely crushed matzo
- Winn-Dixie Canola Oil for frying
- 1 lemon, juiced
- 4 tablespoons Fisherman's Wharf Prepared Horseradish

Directions

1. In a large bowl combine gefilte fish, peppers, onions, celery, ½ cup mayonnaise, dill, salt, pepper, egg and matzo and stir well to combine. Using slightly wet hands, scoop ¼ cup and form into patties. Place on a sheet pan and refrigerate for 30 minutes before frying.
2. Heat oil in a large sauté pan over medium high heat. Fry patties in batches for 3 to 4 minutes per side or until golden brown. (Can be kept warm in the oven at 250°F).
3. In a small bowl, combine remaining 1 cup mayonnaise, lemon juice and horseradish and stir. To serve, plate 2 cakes on a small plate and garnish with a tablespoon of horseradish sauce.

 WATCH how to make [Gefilte Fish Cakes](#)

 Recipe courtesy of [Jamie Geller and JOYofKOSHER.com](#)



Creamy Carrot Soup | 6 servings

Coconut milk makes this carrot soup creamy and lends the most delicate taste. This is a simple yet exquisite soup for your holiday table and a real fan favorite online.

Ingredients

- 2 tablespoons Winn-Dixie Extra Virgin Olive Oil**
- 2 medium yellow onions, diced**
- 3 cloves garlic, chopped**
- 1 (1-inch) piece ginger, peeled and grated**
- 5 cups peeled and chopped carrots**
- 3 cups vegetable broth**
- 2 cans coconut milk (13.5-ounce each)**
- 1 teaspoon kosher salt**
- Cilantro for garnish, optional**

Directions

1. Sauté onions, garlic, and ginger for 5 minutes, or until soft and fragrant. Add carrots and cook 10 minutes, or until slightly softened. Add broth and bring to a boil. Reduce to a simmer, and cook another 15 to 20 minutes, or until carrots are very tender.
2. Using a blender or food processor, blend until very smooth. Return to pot over low heat. Stir in coconut milk and season with salt.



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



Garlic Honey Brisket | 8 to 10 servings


This recipe has almost 25,000 views online and when I made it on the TODAY Show Kathie Lee and Hoda could not stop moaning – yes it's that good!

Ingredients

- 1 cup Winn-Dixie Honey Bear Honey
- ½ cup Winn-Dixie Dijon Mustard
- 8 cloves garlic, minced
- 4 tablespoons Winn-Dixie Premium Orange Juice
- 1 tablespoon lemon juice
- ½ teaspoon Winn-Dixie Red Chili Flakes
- ½ teaspoon Winn-Dixie Ground Thyme
- 1 teaspoon kosher salt
- Winn-Dixie Ground Black Pepper
- 1 brisket (4-pound)
- 2 tablespoons Winn-Dixie Extra Virgin Olive Oil
- ½ teaspoon all-purpose flour

Directions

1. Combine honey, mustard, garlic, orange juice, lemon juice, chili flakes, thyme, salt and pepper in a medium bowl, whisking to blend well. Place the brisket in a sealable plastic bag. Add the marinade, seal, and refrigerate at least 1 hour or up to 24 hours.
2. Remove brisket from refrigerator and allow to come to room temperature. Preheat the oven to 350°F.
3. Heat olive oil in a Dutch oven over medium heat. Remove brisket from marinade (reserve marinade) and sear brisket, 5 minutes per side or until nicely browned. Pour marinade from plastic bag over brisket, cover and place in the oven for 2 hours. Remove lid and continue to cook for an additional 30 minutes to 1 hour or until tender. Remove brisket to a cutting board and let rest at least 15 minutes before slicing against the grain.
4. Return Dutch oven to stove top and bring remaining liquid to a simmer. Whisk in flour and simmer 3 to 5 minutes, until thickened. Pour over sliced brisket and serve.

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



Honey Baked Salmon | 10 servings

PARVE

Dress it up for the holidays. Turn your fish into a WOW main by serving a whole side of salmon on a cedar plank, garnished with roasted lemons. Soak the cedar plank in water for 1 hour before baking. Place a 2-pound side of salmon directly on the plank on a baking sheet, and cover with sauce. Bake 20 to 25 minutes. Cut lemons in half and sear cut side down in a medium sauté pan over high heat for 5 minutes, or until nicely browned. Add some parsley or whatever herbs you have on hand for some touches of green.

Ingredients

Winn-Dixie Canola Cooking Spray

Juice of 1 lemon

2 tablespoons Winn-Dixie Honey Bear Honey

2 tablespoons coarsely chopped garlic

1 tablespoon Winn-Dixie Dijon Mustard

1 tablespoon Winn-Dixie Extra Virgin Olive Oil

¼ teaspoon kosher salt

10 skinless salmon fillets, about 2-pounds

Directions

1. Preheat oven to 400°F. Lightly spray a large rimmed baking sheet.
2. In a small bowl, combine lemon juice, honey, garlic, mustard, oil, and salt. Stir to mix well.
3. Place salmon on the prepared baking sheet, and pour sauce over top. Bake 12 to 15 minutes, or until just pink in the center.

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

holiday WOW



good SWEET YEAR



PARVE

Date & Honey Glazed Chicken Thighs | 8 servings

You don't have to be a child to love Winnie-the-Pooh's "hunny." The ultimate symbol of sweetness, we consume honey as we pray for a "good sweet year."

Ingredients

- Winn-Dixie Canola Cooking Spray
- 1 cup Winn-Dixie Apple Juice
- 12 pitted dates, coarsely chopped
- 6 cloves garlic, coarsely chopped
- 4 tablespoons Winn-Dixie Honey Bear Honey
- 4 tablespoons Winn-Dixie Extra Virgin Olive Oil
- 1 teaspoon kosher salt
- 8 large bone-in, skin-on chicken thighs, about 3 pounds

Directions

1. Preheat oven to 400°F. Lightly spray a 9×13-inch baking dish.
2. Prepare glaze: In a food processor, combine apple juice, dates, garlic, honey, olive oil, and salt. Pulse until fairly smooth.
3. In a large bowl, combine chicken and glaze; toss to coat well.
4. Transfer to the prepared baking dish and bake for 35 to 40 minutes, or until chicken reaches 175°F internal temperature.



SERVE with [Whole Wheat Stuffing with Leeks](#)



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

perfect
COMBO



DAIRY

Butternut Squash and Sage Lasagna | 12 servings

The flavors of fall come through in this comforting lasagna that is just a little different from the usual. Enjoy butternut squash and sage the perfect combo.

Ingredients

- 3 pounds cubed butternut squash**
- 2 small yellow onions, chopped**
- 6 cloves garlic, chopped**
- 3 tablespoons Winn-Dixie Extra Virgin Olive Oil**
- 1 teaspoon kosher salt**
- 8 ounces Winn-Dixie Cream Cheese**
- 1 cup vegetable stock**
- 4 tablespoons fresh chopped sage or 2 teaspoons Winn-Dixie Rubbed Sage**
- Winn-Dixie Ground Black Pepper**
- 1 pound oven-ready lasagna sheets**
- 1 (8-ounce) bag shredded mozzarella**
- ½ cup grated Parmesan cheese**

Directions

1. Preheat oven to 400°F.
2. Combine squash, onion, garlic, olive oil and salt on a sheet pan and toss to coat. Roast in the oven 30 minutes or until squash is fork tender. Cool slightly.
3. Reduce oven temperature to 350°F.
4. Add roasted squash to the bowl of a food processor and add cream cheese and stock. Blend for 5 minutes or until smooth. Transfer to a bowl and stir in sage and pepper.
5. Grease lasagna pan. Assemble lasagna by covering bottom with a layer of noodles. Next spread with 1/3 of squash puree and sprinkle with 1/3 of mozzarella cheese. Repeat layering of noodles, squash and cheese two more times. Top with final layer of noodles, mozzarella and sprinkle with Parmesan cheese.
6. Cover with foil and bake 40 minutes. Remove foil and bake 15 minutes more or until top is golden brown and bubbly. Let sit 10 minutes before slicing.



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

Cranberry Couscous Squash Bowls | 10 servings

PARVE

You can make this with rice if you like, but I feel lighter after eating couscous. And anything that makes me feel lighter (or thinner) wins the prize. Try this out and you'll see that pine nuts and couscous are natural partners. Like Fred and Ginger, Antony and Cleopatra, Hubby and me, Shrek and Fiona.

Ingredients

- 5 small acorn squash
- 1 ½ cups instant whole wheat couscous
- ¾ cup pine nuts (4 ounces)
- 1 cup dried cranberries, apricots or Winn-Dixie Dried Tart Cherries or Raisins
- ¼ cup chopped fresh parsley, plus more for garnish
- ¼ cup Winn-Dixie Extra Virgin Olive Oil
- Grated zest and juice of 1 lemon, plus more zest for garnish
- ¼ teaspoon Winn-Dixie Ground Cumin
- ½ teaspoon kosher salt
- 10 tablespoons healthy margarine

Directions

1. Cut 5 small acorn squash in half and scoop out the seeds. Bake, cut side down, in a large baking dish or baking sheet with 1/2 inch water at 400°F, until tender when pierced with a fork, about 50 minutes.
2. Prepare the couscous according to the package directions. Transfer it to a large bowl. Add the pine nuts, dried fruit, parsley, oil, lemon zest and juice, cumin, and salt and stir to mix well.
3. Fill each squash half with about 1/2 cup of the couscous. Top each with 1 tablespoon margarine, return to the baking dish (filled side facing up), and bake until lightly browned, 20 to 25 minutes.
4. Garnish with fresh torn parsley and lemon zest just before serving.

✓ **Quick Tip:** If you love pine nuts, double up—and to bring out their nutty flavor, lightly toast them on a baking sheet in a 375°F oven until golden brown, 5 to 10 minutes, stirring occasionally.

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



Grilled Steaks with Chimichurri | 6 servings

MEAT

Chimichurri originally hails from Argentina and is a great sauce for marinating or serving with grilled meat. The classic base mix is a combo of minced parsley, oregano, garlic, olive oil, vinegar, and red pepper flakes. Because finding kosher checked versions of these herbs can be difficult I used a mix of frozen cubes of chopped parsley, basil and cilantro—cutting the prep down to less than 10 minutes.

Ingredients

- 6 cubes frozen chopped parsley or 6 teaspoons fresh
- 4 cubes frozen chopped basil or 4 teaspoons fresh
- 2 cubes frozen chopped cilantro or 2 teaspoons fresh
- ¼ cup Winn-Dixie Extra Virgin Olive Oil
- 3 tablespoons Winn-Dixie White Vinegar
- ½ small red onion, finely chopped
- 3 cloves fresh garlic, finely chopped
- 1 tablespoon Winn-Dixie Crushed Oregano Leaves
- 1 tablespoon Winn-Dixie Crushed Red Pepper
- 1 teaspoon kosher salt
- 1 teaspoon Winn-Dixie Ground Black Pepper
- 1 ½ pounds boneless Delmonico or Club Steak, at room temperature

Directions

1. In a medium bowl combine parsley, basil, cilantro, olive oil, vinegar, onions, garlic, oregano, red pepper flakes, salt and pepper and stir well. Set aside.
2. Grill steak over preheated grill on high heat for 8 to 10 minutes per side for medium rare and let rest 6 minutes before slicing. Cut into ¼-inch thick slices and drizzle liberally with chimichurri. Serve immediately.

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



classic
GRILL

Sweet Kugel with Dried Fruit | 12 servings

I'm kinda crazy for kugels and this one is like dessert at the meal, so totally allowed on Rosh Hashanah. If anyone gives you trouble you tell 'em I said so!

Ingredients

- 1 pound Winn-Dixie Medium Egg Noodles
- $\frac{3}{4}$ cup Winn-Dixie Dried Tart Cherries or Winn-Dixie Raisins
- $\frac{3}{4}$ cup dried apricots, diced
- 2 cups Winn-Dixie Soy Milk
- 5 large eggs, beaten or $1\frac{1}{4}$ cups Winn-Dixie Liquid Egg Substitute
- $\frac{3}{4}$ cup plus 3 tablespoons Winn-Dixie Granulated Sugar, divided
- 1 tablespoon Winn-Dixie Vanilla Extract
- 2 cups Winn-Dixie Corn Flakes Cereal, crushed
- 3 tablespoons healthy margarine, melted

Directions

1. Preheat oven to 350°F.
2. Bring a large pot of water to a boil and cook noodles according to package directions. Drain well and let cool.
3. In a large bowl, combine cherries, apricots, soy milk, eggs, $\frac{3}{4}$ cup sugar and vanilla. Add noodles and stir to combine. Pour the mixture into a greased 9×13-inch baking dish.
4. In a medium bowl, combine crushed cereal with margarine and remaining 3 tablespoons of sugar. Scatter the mixture over the noodles. Bake 45 minutes or until set and the topping is golden.



Recipe courtesy of [Jamie Geller and JOYofKOSHER.com](#)



Roasted Sweet Vegetables in Spicy Cinnamon Cider | 6 to 8 servings

Tangy-sweet with just a hint of red pepper heat, this side dish is the perfect accompaniment to roasted poultry.

Ingredients

- 1 cup sweet apple cider
- 2 tablespoons Winn-Dixie Apple Cider Vinegar
- 2 tablespoons healthy margarine
- 2 tablespoons Winn-Dixie Extra Virgin Olive Oil
- 1 tablespoon lemon juice
- ½ cup Winn-Dixie Light Brown Sugar, packed
- 4 ½ teaspoons Winn-Dixie Ground Cinnamon
- ½ teaspoon Winn-Dixie Nutmeg
- 1 tablespoon kosher salt
- ¼ teaspoon Winn-Dixie Ground Red Pepper (or to taste)
- 2 large sweet potatoes, peeled and cut into chunks
- 1 pound prepared peeled and cubed butternut squash
- 25 baby carrots
- ½ cup Winn-Dixie Raisins
- ½ cup golden raisins

Directions

1. Preheat oven to 375°F. Lightly grease a roasting pan with non-stick cooking spray.
2. In a small saucepan place apple cider, vinegar, margarine, olive oil, lemon juice, sugar, cinnamon, nutmeg, salt and cayenne pepper. Warm over low heat 3-5 minutes.
3. Place sweet potatoes, butternut squash, carrots and raisins in prepared pan.
4. Pour warm sauce over vegetables.
5. Cover tightly with aluminum foil. Bake at 375°F for 1 hour and 30 minutes or until vegetables are soft.

 WATCH how to make [Roasted Sweet Vegetables in Spicy Cinnamon Cider](#)

 Recipe courtesy of [QUICK & KOSHER Recipes From The Bride Who New Nothing](#)
by Jamie Geller (Feldheim 2007)

Spinach Mushroom Kugel | 8 servings

PARVE

Hooray for a carb-less kugel! Spinach and mushroom kugel is a great way to get your vegetables over the holidays or any time of year.

Ingredients

- 1 (1-pound) package frozen spinach, thawed and squeezed dry
- 1 (8-ounce) can Winn-Dixie sliced mushrooms, drained
- 2 eggs separated, whip the whites
- ½ cup Winn-Dixie Mayonnaise
- 2 tablespoons **onion soup mix**

Directions

1. Preheat oven to 350 degrees F.
2. Place all ingredients in a large bowl and mix until well combined. Pour into a 9-inch round baking dish and bake for 45 to 50 minutes.

✓ **Quick Tip:** Ingredients can also be placed in an uncooked, defrosted pie shell if desired. Bake as instructed.

▶ WATCH how to make **Homemade MSG Free Onion Soup Mix**

🍀 Recipe courtesy of **Jamie Geller and JOYofKOSHER.com**



Warm Fingerling Potato Salad | 6 servings

PARVE

Potato salad isn't always pretty. In fact, it can look downright mushy, right? I agree, but here's an upscale potato salad pretty enough for your holiday table. Fingerlings are small, funny-shaped potatoes, but still manage to look exquisite. They're tasty and the skin is as soft and delicious as the tender flesh.

Ingredients

- 3 pounds mixed fingerling potatoes and baby yams, halved or quartered if large
- 8 tablespoons Winn-Dixie Extra Virgin Olive Oil, divided
- 2 cloves garlic, coarsely chopped
- 1 teaspoon kosher salt
- Winn-Dixie Ground Black Pepper
- 4 scallions, chopped
- ¼ cup Winn-Dixie White Vinegar
- 2 tablespoons Winn-Dixie Dijon Mustard
- 2 tablespoons chopped fresh parsley or 2 teaspoons Winn-Dixie Parsley Flakes

Directions

1. Preheat oven to 400°F. Divide potatoes between 2 rimmed sheet pans and drizzle 6 tablespoons oil over potatoes. Sprinkle garlic, salt, and pepper to taste on top. Roast until tender when pricked with a fork, about 25 to 30 minutes.
2. Broil on high for 3 to 5 minutes or until browned. Remove and carefully transfer to a large bowl.
3. Add scallions, vinegar, mustard, parsley, and remaining 2 tablespoons oil and toss to coat. Serve warm.

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



Potato Kugel Cups | 4 to 6 servings

This delicious potato kugel is based on my friend Lauren's recipe and she swears by using red-skin potatoes. The cup idea comes from my husband's best friend Adam's mom, Geanie (what a mouthful). Hubby remembers going to their house on Saturday nights and raiding the fridge for these cups. The best part about them is that every piece is a crusty corner piece, so nobody has to fight over that coveted crunch.

Ingredients

$\frac{3}{4}$ cup Winn-Dixie Extra Virgin Olive Oil, divided	1 large onion, quartered
$\frac{1}{2}$ teaspoon Winn-Dixie Ground Black Pepper	3 eggs
6 large red-skin or Idaho potatoes	2 teaspoons kosher salt

Directions

1. Preheat oven to 425°F.
2. Liberally oil six (6-ounce) Pyrex glass dessert dishes or custard cups. Place custard cups in a 9 x 13-inch disposable pan.
3. Place the pan of cups in the oven to heat.
4. Place eggs in a small bowl and beat. Add salt and pepper, mix well and set aside.
5. Fill a large bowl with cold water and, as you peel potatoes, place them in the cold water to prevent browning.
6. Heat remainder of oil in a small saucepan on the stove over medium-low heat.
7. Cut potatoes lengthwise into halves or quarters so they fit into food processor feed tube. Process potatoes and onions using the blade that creates thin, shoestring-like strips.
8. Transfer potatoes and onions to a large bowl, add egg mixture and heated oil from stovetop, mix very well. Remove any large pieces of potatoes or onions that weren't processed properly.
9. Remove heated cups from the oven and spoon potato mixture evenly into hot, oiled cups.
10. Bake at 425°F for 1 hour, or until the tops look crunchy and sides look golden and browned. Loosen edges with a knife, unmold and serve on a platter.

Variation: To make this as a potato kugel pie, bake in a 9-inch round glass baking dish for about 1 hour or longer, depending on desired crunchiness.

 WATCH how to make [Potato Kugel](#)

 Recipe courtesy of [QUICK & KOSHER Recipes From The Bride Who New Nothing](#) by Jamie Geller (Feldheim 2007)

Deconstructed Apple Pie | 4 servings

This fun twist on a classic is easier than pie. If you like your apple pie extra sweet, add a touch more sugar to taste. For a shortcut use prepared apple pie filling from a can.

Ingredients

- 4 granny smith apples, peeled and cut into ½-inch pieces**
- 1 tablespoon Winn-Dixie Extra Virgin Olive Oil**
- Juice of 1 lemon**
- 4 tablespoons Winn-Dixie Granulated Sugar**
- 1 teaspoon Winn-Dixie Cinnamon**
- ½ teaspoon Winn-Dixie Nutmeg**
- 4 tablespoons candied ginger, coarsely chopped**
- 13 ounces frozen puff pastry, defrosted**
- ¼ cup Winn-Dixie Liquid Egg Substitute**

Directions

1. Preheat oven to 400°F.
2. In a large sauce pan over medium high heat, sauté apples in olive oil, stirring occasionally. Sauté 5 to 8 minutes or until slightly softened but not mushy. Stir in lemon juice, sugar, cinnamon, nutmeg and ginger and cook 1 minute more. Evenly distribute filling between four 1-cup capacity ramekins.
3. Roll out puff pastry to about 1/8-inch thick on a lightly floured surface. Use a bowl slightly large than the size of your ramekins to cut out 4 large circles. Brush the edges of each circle with egg wash and put on top of ramekins. Lightly press down to seal edges to ramekin and cut a small slit in the top to let steam out.
4. Bake 14 to 18 minutes or until crust is golden brown.



Recipe courtesy of **Jamie Geller** and **JOYofKOSHER.com**

fun
TWIST

Jelly Roll | 8 servings

PARVE

Don't let this recipe scare you. It's simple to master, fun to make, and just beautiful on the plate.

Ingredients

- 4 eggs, at room temperature
- 1 cup Winn-Dixie Granulated Sugar
- ½ teaspoon Winn-Dixie Salt
- 1 cup flour
- 1 teaspoon baking powder
- 1 teaspoon pure Winn-Dixie Vanilla extract
- 1 ½ cups Winn-Dixie Strawberry Jelly
- ½ cup confectioners' sugar, divided

Directions

1. Preheat oven to 350°F. Line an 11 x 16-inch jelly roll pan with wax paper lightly greased with non-stick baking spray.
2. In the bowl of an electric mixer, beat eggs for about 1 minute. Gradually add in granulated sugar, beating for another 4 minutes, until fluffy and pale yellow in color. Add salt and beat for 15 to 30 seconds.
3. Fold in flour and baking powder gently but thoroughly, being careful not to deflate the eggs. Fold in vanilla extract.
4. Spread batter in prepared pan and bake at 350°F for about 14 minutes until the center springs back when lightly touched (check after 12 minutes).
5. Immediately turn out onto a clean, damp dish towel sprinkled with ¼ cup confectioners' sugar. Peel paper from bottom of cake and roll in the towel. Unroll and spread with jelly or jam and roll again inside the towel.
6. Remove towel, put cake on a plate, seam side down, and sprinkle with remaining confectioners' sugar. Slice and serve.

✓ **Quick Tip:** If you forget to take the eggs out ahead of time, just place them in a bowl of warm water for 3 to 5 minutes.

 Recipe courtesy of **QUICK & KOSHER Recipes From The Bride Who New Nothing** by Jamie Geller (Feldheim 2007)



Carrot Apple Mini Cupcakes with Cream Cheese Icing | 10 mini cupcakes

This recipe yields 10 mini cupcakes which makes for the perfect little sweet treat at the end of the meal.

Ingredients

½ cup plus 1 tablespoon all-purpose flour	2 tablespoons Winn-Dixie Granulated Sugar
½ teaspoon Winn-Dixie Cinnamon	¼ cup Winn-Dixie Liquid Egg Substitute
¼ teaspoon baking soda	¼ teaspoon Winn-Dixie Vanilla Extract
¼ teaspoon kosher salt	¾ cup grated carrot
4 tablespoons healthy margarine	¾ cup grated apple
3 tablespoons Winn-Dixie Light Brown Sugar	

Icing:

- 1 (8-ounce) package Winn-Dixie cream cheese, softened (or non-dairy cream cheese substitute)
- 2 tablespoons Winn-Dixie Honey Bear Honey
- 2 tablespoons confectioner's sugar

Directions

1. Preheat oven to 375°F. Line a mini cupcake baking sheet with 10 cupcake liners or lightly grease with baking spray.
2. In a small bowl, combine flour, cinnamon, baking soda and salt. Whisk to combine.
3. In the bowl of an electric mixer fitted with the paddle attachment, combine margarine and sugars and beat until light and fluffy. Add egg and vanilla and mix until combined. Add carrot and apple and mix until moistened. Add flour mixture and mix just until combined.
4. Distribute batter evenly to make 10 mini cupcakes and bake 15 to 18 minutes or until a toothpick inserted in the center comes out clean. Let cool 10 minutes and then remove from pan to a wire rack to cool completely.
5. To prepare the icing, whisk together cream cheese, honey and sugar until smooth. Frost the top of each cupcake with a heaping tablespoon.

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



sweet
MINIS

sweet TWIST



PARVE

Baked Apple Strudel Egg Rolls | 8 servings

It's always fun to borrow from other cultures and cuisines when creating holiday fare. These egg rolls are baked not fried and stuffed with a fabulous apple filling for Rosh Hashanah.

Ingredients

- 2 tablespoons Winn-Dixie Extra Virgin Olive Oil
- 3 medium Granny Smith apples, peeled, cored and cut into ¼-inch chunks
- ¼ Winn-Dixie Raisins
- ¼ cup chopped Winn-Dixie Pecans
- ¼ cup Winn-Dixie Granulated Sugar
- 3 tablespoons Winn-Dixie Honey Bear Honey
- Juice of 1 lemon
- ½ teaspoon Winn-Dixie Cinnamon
- 8 egg roll wrappers
- 1 Winn-Dixie Liquid Egg Substitute
- ¼ cup confectioner's sugar

Directions

1. Heat oil in a large sauté pan over medium high heat. Add apples and cook for 8 to 10 minutes or until slightly softened. Add currants, hazelnuts, sugar, honey, lemon juice and cinnamon and cook for 2 minutes more. Let cool.
2. Preheat oven to 400°F.
3. Lay one egg roll wrap in front of you with a tip pointing down. Spoon about 3 tablespoon of filling into the middle of the wrap. Lightly brush each corner with egg wash. Fold bottom corner up and over the filling, tuck each side in and continue to roll up, sealing tightly. Place on a greased baking sheet, seam side down. Spray egg rolls with cooking spray and bake for 12 to 15 minutes or until golden brown and crisp.
4. Dust with confectioner's sugar before serving.



Recipe courtesy of [Jamie Geller and JOYofKOSHER.com](#)

One Bowl Amazing Chocolate Cake | 8 servings

Everyone has a go-to recipe for a one-bowl cake. Here's mine. It's a combination of three or four recipes and, yes, I think it's the best. Or should I say amazing? The mayonnaise really moistens the cake, and you'll also score beauty points with presentation because, as I always say, anything baked in a Bundt pan will impress your guests. It's like a self-decorated cake.

Ingredients

- 2 cups flour**
- 1 ½ cups Winn-Dixie Granulated Sugar**
- 1 cup Winn-Dixie Soy Milk**
- ½ cup Winn-Dixie Canola Oil**
- ½ cup Winn-Dixie Mayonnaise**
- 3 eggs**
- 1 (4-ounce) package instant chocolate pudding mix**
- 2 teaspoons Winn-Dixie Vanilla Extract**
- ⅔ cup unsweetened cocoa powder**
- 1 ¼ teaspoons baking powder**
- 1 teaspoon baking soda**

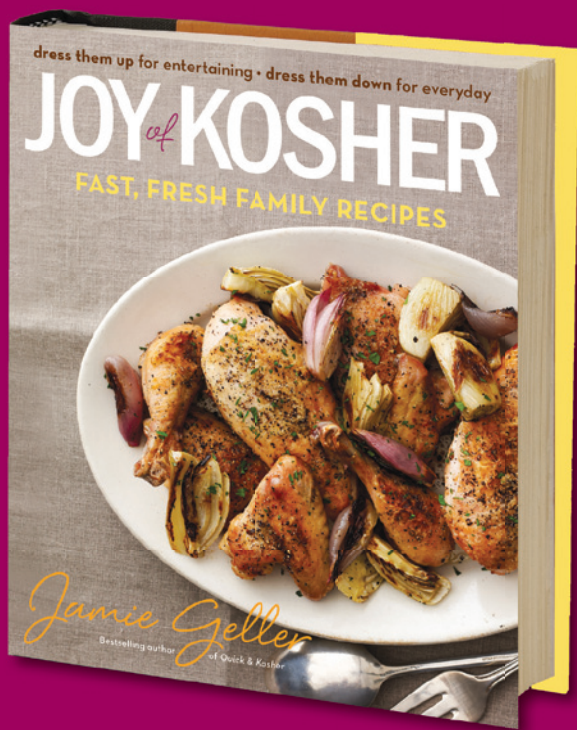
Directions

1. Preheat oven to 350°F. Lightly grease a Bundt pan with non-stick baking spray.
2. In the bowl of an electric mixer, combine all ingredients. Mix at medium speed for 2 minutes.
3. Pour into prepared Bundt pan.
4. Bake at 350°F for 45 to 50 minutes, or until a skewer inserted in the center comes out clean. Let cool before serving.

 Recipe courtesy of **QUICK & KOSHER Recipes From The Bride Who New Nothing** by Jamie Geller (Feldheim 2007)

one bowl
CAKE

FOOD FOR HOLIDAYS AND EVERYDAY



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winn
MORROW