

Knishes stuffed with corned beef, sauerkraut and potato

Recipe by Vered Guttman

This classic ashkenazi-American dish comes in a variety of fillings. There are two options in the recipe below: one with corned beef, sauerkraut and potato; and a vegetarian one with potato and caramelized onion.

To make the vegetarian potato and onion filling, skip steps 4-6.

Yields 16 knishes

INGREDIENTS

For the dough:

2½ cups all purpose flour, plus more for dusting
1 teaspoon baking powder
1 teaspoon kosher salt
1 large egg, lightly beaten
½ cup olive or canola oil
½ cup water

For the corned beef and potato filling:

4 gold potato, peeled, quartered and cooked until tender
¼ cup olive or canola oil
2 yellow onion, diced
Kosher salt
1 lb. fully cooked corned beef, chopped
1 cup sauerkraut
1 teaspoon kosher salt
¼ cup caraway seeds (optional)

For the potato and onion filling:

6 gold potato, peeled, quartered and cooked until tender
⅓ cup olive or canola oil
3 yellow onion, diced
1½ teaspoon kosher salt
½ teaspoon black pepper

For the wash:

1 egg yolk
2 tablespoons olive or canola oil
2 tablespoons water
1 tablespoon poppy seed (optional)

Mustard, to serve (optional)



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DIRECTIONS

1. To make the dough, put flour, baking powder and salt in the bowl or a stand mixer fitted with the dough hook. Mix briefly with a spoon, then use the spoon to make a well in the center of the flour. Pour egg, oil and water into the well, then use the mixer to knead the dough until it is soft and pliable, about 4 minutes. Stop the mixer a few times to bring the flour from the sides of the bowl into the center, then continue to knead.
2. Wrap dough with plastic wrap and put in the fridge for an hour and up to a day.
3. Turn oven to 375 degrees. Line two baking sheets with parchment paper.
4. To make the corned beef filling, cover potato with salted water in a sauce pan. Bring to boil over high heat, then cover pan, reduce heat to low, and cook on low simmer until tender, about 15 minutes. Drain in a colander and let potato stand in colander until all steam is out. Transfer to a medium bowl and use a potato masher to mash. Set aside.
5. In the meantime, put oil in a non stick pan over medium-high heat, add onion and sauté until golden, reducing the heat to medium if onion browns too quickly. After about 10 minutes, when onion is golden, add chopped corned beef, mix and continue to cook for another 5-10 minutes, until onion is golden-brown. Remove from heat and add to the mashed potato.
6. Squeeze all liquid out of the sauerkraut and add to the mashed potato, together with salt, pepper and caraway seed. Mix, and adjust salt to taste.
7. For the potato -onion filling, cover potato with salted water in a sauce pan. Bring to boil over high heat, then cover pan, reduce heat to low, and cook on low simmer until tender, about 15 minutes. Drain in a colander and let potato stand in colander until all steam is out. Transfer to a medium bowl and use a potato masher to mash. Set aside. In the meantime, put oil in a non stick pan over medium-high heat, add onion and sauté until golden-brown, about 15-20 minutes. Add to the mashed potato, together with salt and pepper. Mix and adjust salt to taste.
8. Dust a working surface and a rolling pin with flour. Divide dough into two. Roll half the dough to a thin 20" by 12" rectangle, with the long side towards you. Put half the filling at the bottom of the dough, leaving about 2 inches of dough at the end. Stretch the last 2 inches to cover the filling, then roll towards the end that's further from you to create a long roll.
9. Use your hands to seal the two edges. Now use a knife to just mark (do not cut!) the roll dividing it into 8 equal sections. Use the side of your hand to "cut each section", trying to seal the dough at each section. Then use a knife to cut between the sections.
10. Take each section, put in on its' side (with the sealed dough down) and use your hand to shape it into a round roll, pushing towards the center to create the center dent. Transfer to the lined baking sheet and repeat with the rest of the knishes. Then repeat with the second half of the dough.
11. Mix egg yolk, olive oil and water for the wash and use a pastry brush to brush knishes all over. Sprinkle poppy seeds, if desired (if you're making two kinds of fillings, sprinkle poppy seeds only on one kind, so you can tell which one is which.) Bake for 45 minutes, or until knishes are golden. Rotate and flip between the baking sheets while baking. Serve warm or at room temperature, with or without mustard.

Braised red cabbage and apple

Recipe by Vered Guttman

A classic sweet and sour Polish combination.

Serves 6

INGREDIENTS

3 tablespoons butter or olive oil
2 medium yellow onions, halved and thinly sliced
1 red cabbage
2 green apples
¼ cup golden raisins
2 tablespoons brown sugar
1½ teaspoons kosher salt
½ cup parve chicken-flavored broth or vegetable broth
2-3 tablespoons white vinegar



DIRECTIONS

1. Put butter (or oil, if you want it parve) in a large Dutch oven over medium heat. Add onion and sauté until golden, about 6 minutes.
2. In the meantime, core cabbage, cut to quarters and slice thinly. Peel and core apples, cut to quarters and slice thinly.
3. When onion is golden, add cabbage, apple, raisins, sugar, salt and broth. Bring to boil, mix, then lower heat, cover Dutch oven and simmer for 20 minutes, until cabbage is tender. Mix occasionally.
4. Taste and adjust salt, vinegar to taste, cook for another minute then remove from heat.
5. Serve immediately or warm.

Jerusalem kugel

Recipe by Vered Guttman

Jerusalem kugel is a caramelized, peppery overnight noodle kugel. It works best with thick egg noodles, like spaetzle, which you can get at [Whole Foods](#) or [online](#).

You will need an oven proof pot, preferably a tall one with a lid. I use a 7" round, 4" tall, 2.5 quart dish. You can also use a couple of loaf pans instead, top with parchment paper, then wrap them tightly with aluminum foil.



INGREDIENTS

- 1 lb. Thick egg noodles as spaetzle, or spaghetti
- $\frac{3}{4}$ cup corn oil
- $\frac{1}{2}$ cup sugar
- 2 teaspoons black pepper
- 2 teaspoons salt
- 6 eggs, lightly beaten

DIRECTIONS

1. Line the bottom of a pot or loaf pans with parchment paper and spray with oil.
2. Cook the noodles for 3 minutes less than what's on their package. Drain, and put back in the pot where you just cooked it.
3. Turn the oven to 200 F degrees.
4. Make the caramel - in a thick bottom pan, over medium-low heat, cook the sugar with the oil until the sugar becomes dark amber in color. pour over the noodles and mix. Don't worry about chunks of caramel that you cannot mix properly, those will melt during the baking.
5. Add pepper, salt and eggs to the noodles and mix.
6. Pour noodle mixture inside and cover with the lid. Cover the whole pot with aluminum foil to make sure the steam stays inside during the long baking. If you're using loaf pans, top noodles with parchment paper, then wrap tightly with aluminum foil.
7. Put the pot in the oven and cook overnight, or for 6 hours.
8. Release sides of kugel with a knife, cover the opening with a plate and flip the kugel into it.