

Jewish Baltimore Eats: Additional Recipes

Black Bean Brownies

By Rebecca Brown: Development Associate, Women's Philanthropy

Ingredients (Makes 9-12 brownies)

- 1 ½ cups black beans (1 15 oz. can, drained and rinsed very well)
- 2 Tbsp. cocoa powder
- ½ cup quick oats
- ¼ tsp. salt
- ⅓ cup pure maple syrup, honey or agave
- Pinch of uncut stevia OR 2 tbsp. sugar (or omit and increase maple syrup to ½ cup)
- ¼ cup coconut or vegetable oil
- 2 tsp. pure vanilla extract
- ½ tsp. baking powder
- ½ cup to ⅔ cup chocolate chips
- optional: more chips, for presentation

Directions

1. Preheat oven to 350 degrees.
2. Combine all ingredients except chips in a good food processor and blend until completely smooth.
3. Stir in the chips, then pour into a greased 8 x 8 pan. Optional: sprinkle extra chocolate chips over the top.
4. Cook the black bean brownies 15 to 18 minutes, then let cool for at least 10 minutes before trying to cut. If they still look a bit undercooked, you can place them in the fridge overnight and they will magically firm up!

Red Potato Salad

By Rebecca Brown: Development Associate, Women's Philanthropy

Ingredients

- 4 large red potatoes, cooked and diced
- ½ cup sour cream (or omit and double mayonnaise amount for dairy-free option)
- ½ cup mayonnaise
- ¼ cup vinegar
- Green onions, diced
- ¾ tsp. dill weed, plus some extra for garnish
- Dash of salt and pepper

Directions

1. Toss vinegar, dill, salt and pepper with potatoes.
2. Marinate one hour.
3. Mix together sour cream, mayonnaise and green onions until well blended.
4. Add to the potatoes and chill until ready to serve.
5. Garnish with some extra dill weed on top.

Chicken Schnitzel

By Michael Solomonov: 5-time James Beard Foundation Award-Winning Chef

Serves 4

Ingredients

- 4 skinless, boneless chicken breasts
- 4 large eggs
- 2 Tbsp. Hawajj Spice Blend (*substitute equal parts paprika and turmeric)
- 2 cups matzo meal
- Pinch of kosher salt
- ¼ cup canola oil
- Pita Bread with avocado and tomato slices, sprinkled with za'atar; or Yellow Rice, chopped salad, and herbed Tehina for serving

Directions

1. Slice each chicken breast in half horizontally and pound (with a mallet or the back of a heavy pan) to an even ¼-inch thickness.
2. In a shallow baking dish, beat the eggs with the hawajj. Place the chicken in the dish and turn to coat.
3. Cover and refrigerate for 4 hours or up to overnight.
4. Place the matzo meal in a shallow dish and stir in the 2 tsp. salt. Dredge the chicken in the matzo meal and set aside.
5. Heat the oil in a large cast-iron skillet over medium-high heat. Add the chicken, one or two pieces at a time, and cook until golden and crispy, about 3 minutes per side.
6. Drain the chicken on paper towels, transfer to a plate and sprinkle with a pinch of salt.
7. Serve hot in pitas with avocado, tomato and za'atar, or on a platter with yellow rice, chopped salad and herbed Tehina.

Traditional Israeli Salad

By Michael Solomonov: 5-time James Beard Foundation Award-Winning Chef

Serves 4 to 6

Ingredients

- 3 cups, chopped tomatoes
- 3 cups, chopped cucumbers
- ¼ cups, chopped fresh parsley
- 2 Tbsp. olive oil
- 1 tsp. kosher salt

Directions

1. Combine all the ingredients in a large bowl. Toss well to combine and serve.

5-Minute Hummus with Quick Tehina Sauce

By Michael Solomonov: 5-time James Beard Foundation Award-Winning Chef

Makes about 4 cups

Ingredients

- 1 garlic clove
- 1 (16 oz.) jar tehina
- Juice of 1 lemon
- 1 tsp. ground cumin
- 1 Tbsp. kosher salt
- 1 to 1 ½ cups of ice water
- 2 (15 ½ oz.) cans chickpeas, drained and rinsed

Directions

1. Nick off a piece of the garlic (about a quarter of the clove) and drop it into the bowl of a food processor.
2. Squeeze the lemon juice into the bowl.
3. Pour the tehina on top, making sure to scrape it all out of the container and add the cumin and salt.

4. Process until the mixture looks peanut buttery, about 1 minute, then stream in the ice water a little at a time with the motor running. Process until the mixture is smooth and creamy and lightens to the color of dry sand. Now you have Quick Tehina Sauce!
5. Add the chickpeas to the sauce and process for about 3 minutes, scraping the sides of the bowl as you go, until the chickpeas are completely processed and the hummus is smooth and uniform in color.

Giant Chocolate Chip Cookies

By Daniela Levine: Director, Donor Development

Ingredients

- 3 cups plus 2 Tbsp. all-purpose flour
- 1 tsp. baking powder
- ¼ tsp. baking soda
- 1 ½ tsp. kosher salt
- 1 cup unsalted butter, cold and cut into cubes
- ¾ cup + 4 tsp. (6 oz.) light or dark brown sugar
- ½ cup granulated sugar
- 2 eggs, cold, lightly beaten in a separate bowl
- 1 tsp. vanilla extract
- 2 cups chocolate chips

Directions

1. Line a large baking sheet with a silicon mat or parchment paper. Set aside.
2. In a medium bowl, mix together the flour, baking soda, powder and salt. Set aside.
3. In a standing mixer fitted with a paddle attachment, beat the butter until it comes together in one lump, about 1 minute. Add in the sugars and beat for another 1 to 2 minutes, or until the sugar dissolves into the butter. Lower the speed to medium-low, and mix in the eggs and vanilla and beat until mixed (the batter will be lumpy). Gradually add in the flour mixture, beating until a little flour remains. Fold in the chocolate chips with a rubber spatula.
4. Divide the dough into 12 even pieces. Shape the dough roughly into a ball, but do not roll it. Place on the prepared baking sheet, spacing 2 inches apart. Refrigerate for at least 30 minutes but up to 12 hours before baking.
5. Preheat oven to 375 degrees. Bake cookies for 15 to 18 minutes, until light golden brown. When in doubt, take your cookies out early. The cookies will continue to cook as they cool. There's nothing that ruins them more than being overcooked. I can't stress this enough! Cool on a wire rack, then serve!

Pecan Chocolate Cake

By Daniela Levine: Director, Donor Development

Ingredients

- 2 cups all-purpose flour
- ¼ tsp. salt
- 1 Tbsp. baking powder
- 1 cup butter, softened
- 1 cup sour cream
- 1 ½ cups white sugar
- 2 eggs
- 1 Tbsp. vanilla extract
- 1 cup Chocolate chips
- ¾ cup brown sugar
- 1 cup chopped pecans
- 1 ¼ tsp. ground cinnamon
- 3 Tbsp. butter, melted

Directions

1. Preheat oven to 350 degrees. Spray bundt cake pan. Sift together the flour, baking powder, and salt; set aside.
2. In a large bowl, cream the butter until light and fluffy. Gradually beat in sour cream, then beat in sugar. Beat in the eggs one at a time, then stir in the vanilla. By hand, fold in the flour mixture, mixing just until incorporated.
3. To make the pecan topping: In a medium bowl, mix together chocolate chips, brown sugar, pecans and cinnamon. Stir in melted butter until crumbly. Sprinkle half of the topping into pan.
4. Spread half the batter into the prepared pan. Sprinkle the remaining topping onto batter. Pour the remaining batter into the pan.
5. Bake in the preheated oven for 30 to 35 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let it cool in the pan for 10 minutes, then turn out onto a wire rack and remove foil.

Fruit Cobbler a la mode

By Daniela Levine: Director, Donor Development

Ingredients

- 5 cups of berries (or any fruit – peaches, plums, apples, etc.)

- 1 cup flour plus 2 Tbsp.
- 1 cup sugar plus 2 Tbsp.
- ¾ cup oil
- 2 eggs
- 2 tsp. vanilla
- 2 tsp. baking powder

Directions

1. Preheat oven to 350 degrees.
2. Toss fruit with 2 Tbsp. flour and 2 Tbsp. sugar. Pour into dish.
3. Mix all the remaining ingredients together until smooth.
4. Pour over fruit.
5. Bake for 40 minutes. Serve hot with vanilla ice cream.

Minestrone Soup

By Elise Rubenstein: 2020 Women's Campaign Chair

6 to 8 servings

Ingredients

- 1 Tbsp. extra virgin olive oil
- 1 medium onion, finely chopped
- 8 cloves garlic, crushed
- 3 stalks celery, chopped
- 2 large carrots, peeled and diced
- ½ tsp. dried crushed rosemary
- ½ tsp. freshly ground black pepper
- ¼ cup fresh oregano, chopped
- ½ cup fresh basil, chopped
- 2 Tbsp. fresh thyme, chopped
- 6 to 8 cup low-sodium chicken or vegetable broth
- 28 oz. can, diced tomatoes
- ¼ cup tomato paste
- ½ lb. green beans, ends trimmed and cut into pieces
- 2 medium zucchini, diced
- 1 can kidney beans, rinsed and drained
- 1 can garbanzo beans, rinsed and drained
- 1 cup flat-leaf parsley, chopped
- 1 tsp. sea salt, to taste

Directions

1. Heat olive oil in an 8-quart stock pot over medium heat. Add chopped onion, saute for about 5 minutes, or until soft.
2. Add crushed garlic, celery, carrots, crushed rosemary, black pepper, basil, oregano and thyme. Saute for another 5 minutes, stirring frequently.
3. Add chicken or vegetable stock, chopped tomatoes and tomato paste, stir well. Cover and cook for about 7 to 10 minutes or until carrots are slightly tender but not cooked all the way through.
4. Add green beans, zucchini, and beans, cover and simmer until all vegetables are tender, about another 7 minutes. Remove from heat and add parsley and sea salt to taste. You can add some cooked semolina or brown rice pasta, if desired.