



Kishke

Instructions:

Preheat oven to 425.

Line a baking sheet with a layer of foil and top with a sheet of parchment paper.

Sauté the onion and garlic in 2 TBSP. of oil in a pan until soft.

Cool for a few minutes and pour the onion, garlic, and oil with all other ingredients into a food processor. Pulse until the mixture becomes a paste.

Transfer the mixture to parchment paper and form into an 8 to 10 inch long cylinder.

Enclose parchment and foil firmly around cylinder, folding ends under, and bake for 30 minutes. Reduce heat to 350 degrees and cook another hour or until kishke is solid.

Unroll kishke to expose surface. Return to oven for 15 minutes or until top is lightly browned.

Makes 8 servings

1 slice counts as 1 dinner side

Prep Time:

15 minutes

Cook Time:

2 hours

Ingredients:

2 TBSP. oil or chicken fat

1 large onion - sliced

1 clove garlic - chopped

1 stalk celery - cut into chunks

1 large carrot - peeled and cut into chunks

1 cup whole wheat matzah meal

salt, pepper, paprika, & cayenne pepper to taste