

Food for Thought

VIRTUAL BRUNCH SERIES
FALL 2020 • VIA ZOOM

Chanukah Cooking with Jamie Geller

SUNDAY, DECEMBER 6 • 11:00AM CT • VIA ZOOM

Let's put the Food back in Food for Thought! Join us December 6 for a private cooking demo live from Israel with food & lifestyle expert **Jamie Geller**, who will present a Chanukah-themed menu and demonstrate three favorite dairy recipes (below). See other side for the recipes and ingredients so you can cook along!

Jamie Geller is a *Today Show* regular, 7-time bestselling cookbook author and mother of 6—known as the “Jewish Rachael Ray” (*New York Times*) and “Queen of Kosher” (CBS). Find [@jamiegeller](#) on instagram and check out [JamieGeller.com](#) for over 10,000 recipes and how-to videos.



POMEGRANATE SUMAC SALMON WITH SEARED LEMONS

“This 7-minute prep dish is one of those Shabbos/Yom Tov Kodak moments. (OMG, how much did I just date myself with that photo reference?) When you present your side of salmon with pomegranates, seared lemons, mint leaves and all, the entire table will ooh and aah. The best part: it tastes as goood as it looks.”



SCALLION DILL SAUCE

“I recently made this sauce on a Facebook Live and so many of you asked for the recipe, I finally wrote it down so I can share it with you. It is so good with salmon, but you can serve it with chicken or veg too. Always make sure to use a great quality extra virgin olive oil.”



SHEET PAN APPLE PIE (WITH SEASONAL FRUIT)

“This 4-ingredient Sheet Pan Apple Pie is pure genius. This is how to make a gorgeous dessert in minutes. Puff pastry is a delicious time-saver and the sheet pan allows you to make a ‘pie’ large enough to feed a crowd.”

*See other side for ingredients, recipes,
and a coordinating Chanukah menu!*



The Jewish Federation
OF NORTHWEST INDIANA

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[federationonline.org/upcoming-events](#)

POMEGRANATE SUMAC SALMON WITH SEARED LEMONS

BY JAMIE GELLER

INGREDIENTS

FOR SALMON:

- 2-pound side of salmon, skin on
- Juice of 1 lemon
- 2 teaspoons sumac
- 2 cloves garlic, finely minced
- 1 tablespoon extra virgin olive oil
- 2 tablespoons pomegranate molasses
- Kosher salt
- Freshly ground black pepper

FOR GARNISH (OPTIONAL):

- 4 lemons, halved
- Pomegranate arils
- Baby mint leaves

PREPARATION

- Preheat oven to 350°F.
1. Line a cookie sheet with parchment paper.
 2. Place salmon skin-side down on the prepared pan.
 3. In a small bowl, whisk together lemon juice, sumac, garlic, oil, pomegranate molasses, salt, and pepper.
 4. Pour and brush glaze all over salmon.
 5. Bake at 350°F for 25-30 minutes or until cooked through.
 6. Sear lemons cut-side down in a medium sauté pan over high heat for 5 minutes or until nicely browned.
 7. Serve salmon warm or at room temperature, garnished with pomegranate arils, mint leaves, and seared lemons.

scallions, dill, zest, juice, EVOO, avocado, and salt until smooth and creamy.

Serve with salmon. Refrigerate extra sauce for up to 5 days.

SHEET PAN APPLE PIE (WITH SEASONAL FRUIT)

BY JAMIE GELLER

INGREDIENTS

- 1 (1-pound) sheet Puff Pastry
- 4 large Granny Smith apples
- $\frac{3}{4}$ cup premium strawberry preserves
- 2 tablespoons honey

PREPARATION

Preheat oven to 400°F.

1. Roll out puff pastry into a 12-inch rectangle.
2. Core and slice apples in half through the stem.
3. Slice apple halves crosswise in $\frac{1}{4}$ -inch slices.
4. Brush strawberry preserves over puff pastry.
5. Top puff pastry with overlapping sliced apples, leaving a $1\frac{1}{2}$ inch border.
6. Crimp edges of pastry over apples, to seal.
7. Drizzle honey over apples.
8. Bake at 400°F degrees for 25 minutes, until puff pastry is cooked through and golden.
9. Allow to cool about 15 minutes and cut into squares.
10. Serve warm with ice cream or yogurt.

SCALLION DILL SAUCE

BY JAMIE GELLER

INGREDIENTS

- 1 cup good quality mayonnaise
- 2 bunches scallions (green part only), thinly sliced
- 1 bunch dill, fronds chopped finely
- Zest and juice of 1 lemon
- 2 tablespoons good quality extra virgin olive oil, such as Colavita
- 1 ripe avocado, flesh scooped out (*optional*)
- Good pinch of kosher salt

PREPARATION

In a blender or food processor, blend together mayonnaise,

Sample Chanukah Menu from Jamie Geller

Smoked Salmon and Goat Cheese Bruschetta

Greek Salad with Feta, Garlic Croutons, and Lemon Oregano Dressing

Pomegranate Sumac Salmon with Seared Lemons and Scallion Dill Sauce

Roasted Brussels Sprouts in Herb Butter

Perfect Potato Latkes

Zucchini Latkes with a Tzatziki Sauce

Sheet Pan Apple Pie

Visit jamiiegeller.com for recipes and directions!



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