

Congregation Beth Ami
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Shabbat Pot Luck Recipes

From the Kitchen Committee
A sub-committee of the Religious Practices Committee
October 2012

My intention with this collection of simple recipes for our kosher potluck Shabbat lunches was to make our food preparation easier, and that we might keep our buffet interesting.

If you have recipes similar to these that require no cooking or warming of the food, then please share them with us for future editions of this booklet.

For cooked dishes, please make arrangements to use our kosher synagogue kitchen.

Be sure to follow our “Potluck Food Guidelines” to help us maintain our ability to bring foods from outside the synagogue.

Thank you.

Mieneke Drake,
Member, Kitchen Committee

Here is a list of items you can grab at the last minute, if you did not have time to prepare (as long as it has a kosher symbol):

- Fruit Juices
- Jar of herring
- Humus
- Chalva
- Lox
- Bagels
- Cream cheese
- Crackers
- Other cheese

Cookies
Fruit
Vegetables
Yogurt
Cottage cheese
Your own other Kosher choice

Appetizers, Soups, and Relish

CRANBERRY RELISH

Audrey Joffre

1 can cranberries (not sauce)
1 – 2 cans mandarin oranges,
1 large can crushed pineapple, drained

Mix ingredients. Refrigerate. Chopped pecans can be added shortly before serving if desired.

CREAM CHEESE BALL

Blair Trotz

1 cup (plus) pecans, chopped
2 tablespoons onion, chopped
2 (8 ounce) packages cream cheese, semi-soft
1/4 cup green pepper, chopped
1 (8 1/2 ounce) can crushed pineapple, drained
1 tablespoon Seasoned Salt

Mix all ingredients together except for pecans. Roll into a ball. Then cover with chopped pecans. Refrigerate for 30 minutes before serving.

GAZPACHO

Diane Harkavy

6 cups cold tomato juice
1 large onion, well minced
3 cups tomatoes, fresh diced
1 & 1/2 cups green pepper, minced
1 & 1/2 teaspoons honey
2 cloves garlic, crushed
1 & 1/2 to 2 cucumbers, diced
3 scallions, chopped
Juice of 1 lemon and 1 lime
3 tablespoons wine vinegar
1 & 1/2 teaspoons tarragon
1 & 1/2 teaspoons basil
Dash of Tabasco
3 tablespoons olive oil
Salt and black pepper, to taste

Combine all ingredients, and chill for at least 2 hours. These ingredients can be puréed in the food processor or blended in the blender instead of chopped. 20 to 30 minutes to prepare. 2 hours to chill. 9 servings.

GREAT GAZPACHO (Cold Soup)

FIRST - IN THE BLENDER:

2 pounds fresh or canned tomatoes, peeled
1 cup tomato juice (if canned tomatoes are used, simply use juice from the can here)
1 medium onion, chopped
3 cloves garlic, finely chopped
1 green pepper, chopped
1 cup cucumber, diced

SECOND - ADD TO MIXTURE IN BLENDER:

1/2 teaspoon Tabasco sauce

1 teaspoon pepper(or more to taste)

1/4 cup red wine vinegar

1 teaspoon salt

1/4 cup olive oil

THIRD: Blend all together and then chill well (several hours). Serve with bread crumbs, croutons, or chopped cucumber. Debbie Weinstein

JANE'S SWEET CHEESE

Hallie Cohen

8 ounces sharp Cheddar cheese, finely grated

3/4 cup pecans, chopped

3/4 cup mayonnaise

Strawberry jam

1 small onion, grated

3 cloves garlic, finely chopped, optional

Splash Tabasco

Mix all ingredients except jam. And shape into a ball. Flatten slightly and refrigerate for at least 6 hours or overnight.

Before serving, form a well in the center and spoon in jam. Serve with crackers.

Best if made at least 6 hours ahead. A delicious and unique flavor combination.

PIMENTO SPREAD

8 oz. sharp Cheddar cheese 8 oz. jar stuffed olives, chopped

1 small jar of pimento, chopped fine

8 oz. mayonnaise fresh ground pepper, to taste

Mash everything until smooth. Refrigerate. Serve with crackers.

SALMON BALL

Raye Halpern and Rachel Makowsky

1 (1 pound) can red salmon, drained and flaked

1 (8 ounce) package cream cheese, softened

1 tablespoon lemon juice

2 teaspoons onion, grated

1 teaspoon prepared horseradish

1/4 teaspoon salt

1/4 teaspoon liquid smoke
1/2 cup pecans, chopped
3 tablespoons parsley, snipped

Combine first seven ingredients. Chill. Shape mixture into ball and roll in pecans and parsley. Serve with crackers.

SALMON SPREAD

Jill Steinberg

4 ounces salmon
4 ounces cream cheese, softened
2 tablespoons fresh lemon juice
2 teaspoons parsley, chopped fine
1 teaspoon onion, minced

Combine all of the above. Use lemon juice or mayonnaise to thin, if desired.

SEVEN-LAYER DIP

8 ounces store-bought chunky salsa
1 (15-ounce) can refried pinto beans. such as Eden brand
3 tablespoons taco seasoning, from a 1.25-ounce packet such as Ortega brand
1 (6-ounce) container sour cream, divided
1 (6-ounce) can black beans, drained and rinsed
1 cup store-bought guacamole or avocado mixture as directed in note below
1 ounce shredded cheddar cheese
1 (2.25-ounce) can sliced black olives, drained
tortilla chips

Pour the salsa into a fine-mesh strainer set over a bowl. Press it slightly with the back of a spoon and allow the liquid to drain out.
Empty the can of refried beans into a small bowl. Mix in the taco seasoning and 5 tablespoons sour cream. Stir with a fork to mash and lighten until combined.
Pour the bean mixture into a 9- or 10-inch glass pie plate: spread evenly. Or divide the mixture between 8-10 margarita glasses and spread to even out the tops
Spread with a layer of the remaining sour cream.
Add a layer of salsa.
Pile on the black beans.
Spread with a layer of guacamole or avocado mixture.
Top with shredded cheese and sliced olives.
Serve with tortilla chips.

I like the fresh salsas that are sold in the refrigerator case at the supermarket. They are brighter and better-tasting than jarred. although, by all means, a thick jarred

salsa can stand in here. Select the heat according to your taste — I like a medium-spicy flavor.

If you cannot find store-bought guacamole, substitute this mixture: 2 ripe Haas avocados, pitted and mashed with 1 teaspoon bottled lime juice, 1 clove minced garlic, 2 finely chopped scallions, 2 tablespoons finely chopped fresh cilantro leaves, and 1/4 teaspoon fine sea salt.

Salads

3 BEAN SALAD

JOANN JACOBS

1 can green beans, drained; 1 can red kidney beans, drained
1 can yellow wax beans
1/2 cup salad oil
1/2 cup cider vinegar
1/2 cup granulated sugar
1 teaspoon salt
1/2 cup minced onion

Place beans in a bowl, Mix oil, vinegar, sugar and salt. Pour over beans. Toss well. Refrigerate.

BAR-B-QUE BEAN SALAD

ESTHER BRODY

1/4 cup molasses
1 teaspoon chili powder
1/2 teaspoon garlic powder
1/2 teaspoon salt
1 tablespoon oil
2 Tablespoons catsup
1 can vegetarian baked beans (16 oz.)
1 can red kidney beans, drained (1 2-15 02,)
1/2 green pepper cut into thin strips

½ cup thinly sliced celery

1/3 cup thinly sliced Bermuda onion

In large bowl combine first 6 Ingredients. Add remaining ingredients and mix well. Cover and chill several hours or overnight.

BEET SALAD

DEBORAH SCHNEIDER

2 cups grated cooked beets

4 tablespoons grated horseradish

2 teaspoons sugar

1 teaspoon salt

2 teaspoons vinegar

2 tablespoons salad or olive oil

Mix all ingredients together. Refrigerate for 2 hours. Serves 6.

BROCCOLI SALAD

One package of broccoli with shredded carrots as sold at local supermarket: cut broccoli if necessary

½ red onion, chopped

1 cup of raisins or dried cranberries

1/3 cup of sugar

Mix shredded broccoli-carrot mixture with the above ingredients. Add a salad dressing.

BROCCOLI AND CAULIFLOWER SALAD

1 cup mayonnaise (do not use this if salad is left in a warm area)

¼ to ½ cup chopped onion

¼ cup sugar

2 tablespoons cider vinegar

1 bunch of broccoli

1 head of cauliflower

½ cup yellow raisins

Combine first four dressing ingredients and refrigerate. Cut broccoli and cauliflower into florets. Pour dressing over vegetables one hour before serving. Add raisins.

CABBAGE FRUIT SALAD

1 cup cabbage, shredded
1 cup carrots, shredded
2 apples, cubed
1 cup uncooked prunes (or dried apricots) cut into small pieces
½ cup of raisins (or dried cranberries)
Chopped nuts
Juice of one lemon
1 tablespoon of sugar

Mix all ingredients. Goes well with mayonnaise, sour cream, or other salad dressings.

COLE SLAW

HARRIET KAMINSKY

4 cups grated cabbage
1/2 cup mayonnaise
1 carrot
1/4 cup vinegar
1/8 cup lemon Juice
3 tablespoons sugar
Mix together and chill.

CORN SALAD

Marcia Notowich

COMBINE:
1 (24 ounce) package frozen corn, thawed
1 cup cherry tomatoes, halved
1 cup cucumber, chopped
1/4 cup onion, chopped
1/3 cup sour cream or mayonnaise
2 tablespoons mayonnaise

1/2 teaspoon dry mustard powder
1 tablespoon lemon juice
Salt, to taste

Combine first 4 ingredients. Mix remaining ingredients and add to first mixture. Stir well and chill.

COTTAGE CHEESE SALAD

CAROL SNYDER

1 - container (10 oz.) whipped topping
1 – carton (2 pound) , small curd cottage cheese
1 – package (3 oz.) lemon gelatin
1 – package (3 oz.) orange gelatin
1 can pineapple chunks
1 can mandarin oranges

Mix topping and cottage cheese together; add both packages of dry gelatin. Drain both cans of fruit and discard syrup or use for something else. Add drained fruit to mixture. After combining all ingredients place into refrigerator and chill overnight. Serves 10.

CREAMY CUCUMBER SALAD

3 Large cucumbers
1/2 cup grated onion
1/2 cup white vinegar
1 tsp sugar
1 cup sour cream
5 tsp fresh dill
1/2 tsp salt
1/4 tsp white pepper

Peel and halve the cucumbers; cut into very thin slices. Combine with the grated onion, vinegar, and sugar. Refrigerate overnight.

Next day, place cucumbers into a colander; drain the juice. Pat dry with paper towels. Return to bowl, add sour cream, dill, salt and pepper. Serve chilled.

CUCUMBER SALAD

2 & 1/2 Long, straight thin cucumbers, unpeeled, thinly sliced

2 onions, thinly sliced

1/4 cup of salt

Soak the above ingredients for 2 hours, then allow ingredients to drain, lightly rinsing off excess salt.

1/2 cup white vinegar

1/2 cup sugar

2 Tablespoons fresh dill

1/2 tsp salt (or to taste)

Pepper to taste

Mix all ingredients, toss well with cucumbers and onions. Toss well so that cucumbers absorb the liquid. Cover and refrigerate overnight.

FRUIT SALAD

Toby Loskove

1 can chunky fruit

1 can pineapple chunks

1 box instant vanilla pudding

3 tablespoons instant Tang

2 bananas

Drain all fruit and dispose of juice except for pineapple juice. Keep that juice separate. Combine all fruit, Mix vanilla pudding (as is), Tang and pineapple juice and stir until blended. Immediately pour this over fruit and stir until all fruit is coated. Cut bananas into chunks and add to mixture Refrigerate.

NOTE: For a crowd: 6 times the recipe serves 130 people. Add bananas just before

serving if you make recipe a day ahead.

NOTE: This is a lovely fruit dish for a reception, for dessert, or on a buffet.

It looks beautiful in a trifle dish.

HAWAIIAN COLE SLAW

- 2 pounds of white cabbage, shredded
- $\frac{3}{4}$ cup finely grated carrots
- $\frac{3}{4}$ cup mayonnaise
- 2 – cans (8 $\frac{1}{4}$ ounces) of crushed pineapple in syrup, drained, crushed until extra liquid
- $\frac{1}{2}$ cup golden raisins
- 3 Tablespoons white vinegar
- $\frac{1}{3}$ cup sugar
- 1 tsp salt
- $\frac{1}{4}$ tsp white pepper

Save the first two ingredients. Mix all other ingredients in a large bowl. Toss them over the cabbage and carrots. Chill for several hours.

ISRAELI CARROT SALAD

- 3 Large carrots (or package from the supermarket), grated
- $\frac{1}{4}$ to $\frac{1}{2}$ cup of orange juice (or frozen OJ concentrate)
- 1-2 tablespoonfuls sugar (to your taste)

Grate carrots; add sugar and juice mixture. Stir. Serves four.

Variations: Add raisins, dried cranberries, or walnuts.
May use fresh lemon juice with sugar.

ISRAELI SALAD "GAZPACHO"

Debby Weinstein

3 tomatoes
1 green pepper
1 dill pickle
1 onion
2 cucumbers
4 to 6 radishes
Juice of 1 large lemon
4 tablespoons oil
Salt and pepper, to taste
Garlic powder or garlic salt, to taste
Onion, minced, to taste

Finely chop the tomatoes, pepper, pickle, onion, cucumber, and radishes. Add the juice of the lemon and oil. Season with salt, pepper, garlic powder (salt), or minced parsley to taste. Add a teaspoon of sugar if needed. Portions of vegetables may be varied. Serves 4 to 6.

MARINATED TOMATO SALAD

Mrs. Nathan Greenblatt

(This recipe must be prepared at least 24 hours in advance as it takes that long for the mustard seeds to release their flavor.)

6 tomatoes, cut into diced size pieces
1 cup celery, finely chopped
1 tablespoon mustard seed (spice)
1/2 cup green pepper, chopped
1 1/2 teaspoons salt
1 1/2 tablespoons sugar
1/2 teaspoon dried basil
1/2 cup vinegar

Combine all ingredients in a glass bowl and refrigerate 24 hours (mix every few hours to make sure it's thoroughly marinated). Drain before serving. This salad keeps OK in the refrigerator 3 or 4 days, Serves about 6 people.

SAUERKRAUT SALAD

Edna Evans

1 can (16 oz) sauerkraut - undrained
1 can bean sprouts - drained
1 medium onion - chopped
1 large green pepper - chopped
2 stalks celery - chopped
1 /2 cup sugar
1 /2 cup vinegar
1/4 cup oil

Combine sugar, vinegar and oil. Add vegetables and marinate over night.

SPINACH, STRAWBERRY AND BANANA SALAD

3/4 cup vegetable or canola oil
3/4 cup sugar
1/2 cup white vinegar
1 teaspoon dried minced onion
1/2 teaspoon dry mustard powder
1/2 teaspoon Worcestershire sauce
1/2 teaspoon paprika
2 teaspoons poppy seeds
2 teaspoons toasted sesame seeds
3 bananas, peeled, cut into 1/4-inch slices
lemon juice
6 ounces fresh baby spinach leaves
3 cups strawberries (1 quart), stems removed, cut into 1/4-inch slices
1/2 cup chopped walnuts

In a blender or food processor fitted with a metal blade, or with an immersion blender, combine the oil, sugar, vinegar, minced onion, mustard powder, Worcestershire sauce, and paprika. Blend or pulse until emulsified. Add the poppy seeds and sesame seeds. Shake or stir to combine. Place the banana slices in a small bowl and sprinkle with lemon juice to hold

the color. Place half the spinach leaves into a glass bowl. Layer with half the strawberries and half the bananas. Drizzle with some of the dressing. Sprinkle on half of the walnuts. Repeat with the remaining spinach, strawberries, bananas, dressing, and walnuts.

Yield: 6—8 servings

WALDORF SALAD

Sherry Solomon

DRESSING:

1 cup sour cream

2 tablespoons honey

1 cup mayonnaise

FRUIT:

3 cups yellow or red delicious apples, diced

2 cups celery, chopped

2 cups red grapes, halved

Sprinkle chopped pecans over the above. Mix all together and serve chilled on a bed of lettuce. Serves: 4 to 6.

WATERGATE SALAD

Myrtle Junov

1 large can crushed pineapple

1 pkg. pistachio instant pudding

4 & 1/2 ounce whipped topping

1/2 c. chopped pecans

1/2 c. chopped cherries, (optional)

Combine crushed pineapple with pudding mix until it thickens. Add remaining ingredients in order listed. Mix well and chill.

Fish

DANISH HERRING

Judy Levin

1 6 oz. jar of herring
1 c. sugar
½ c. oil
1 c. cider vinegar
1 c. tomato sauce
1 c. diced apple
1 c. diced onion
1 tsp. prepared mustard
1/4 tsp. pepper

Drain herring and cut into 1 inch pieces. Mix sugar and oil well. Add vinegar, tomato sauce. Mix well and add remaining ingredients. Pour over herring pieces and refrigerate. Better if marinated a few days before serving.

Serves 16.

This is adapted from an old South African recipe.

HERRING SALAD

JOAN BARTON

2 jars herring fillets in wine sauce
Celery
Raw carrot
1 bell pepper
3 hard boiled eggs
1 apple
1 pear
1 onion
1 pint sour cream

1 cucumber

Drain and dry herring. Cut into bite size pieces. Cut celery, carrot, bell pepper, eggs, apple and pear into bite size pieces and mix with herring. Cut onion into rings and add. Add sour cream, mix and refrigerate. Prepare about 2 days in advance. Just before serving add one cucumber, cut into bite size pieces.

MARINATED HERRING

SELMA BILLER

1 medium jar herring in wine sauce

1/4 cup fresh lemon juice

2 tablespoons sugar

1 pint salad dressing

2 - 3 sliced Spanish onions

Remove herring from jar and discard wine sauce and onions. Rinse herring with cold water. Place in container. Cover with combined remaining ingredients. Mix gently but thoroughly, and refrigerate for 2 or 3 days. Use as an appetizer or hors d'oeuvres. Serves 6

Note: May be prepared in advance but not frozen.

GOURMET HERRING

Barbara Ostrow

1 & 1/2 quarts herring in wine sauce, drained

2 large carrots, grated

1 large green pepper, diced

1 medium sweet onion, diced

1 cup sour cream

1/2 cup mayonnaise

1 (No. 303) can black olives, pitted

1 tablespoon celery seed

2 tablespoons lemon juice

2 teaspoons sugar

Combine all ingredients. Refrigerate. Make at least one (1) day in advance, stirring every 8 to 12 hours. Servings: 14 to 16. Serve cold.

HAWAIIAN TUNA SALAD

SELMA BILIER

1 - 7 oz. can tuna

1 - 13oz, (approx.) can pineapple tidbits, drained

1/2 cup seedless green grapes, cut into strips

1/2 cup slivered almonds

1/2 cup diced celery

1/2 cup mayonnaise and sour cream combined

2 hard boiled eggs

Salt and pepper to taste

Drain tuna .Add all other ingredients except 1/4 cup slivered almonds. Toss lightly.

Serve on lettuce leaves. Garnish with silvered almonds. Serves 4-6.

Cakes and desserts

APPLE CAKE (ANNIE'S)

Annie Malkin

3 large apples (preferably delicious), sliced thin
1 ½ Cups vegetable oil
4 Cups flour
4 tsp. baking powder
¼ c. orange juice or water
4 eggs
2 cups sugar
3 tsp. vanilla or almond flavor

Mix sugar and eggs well. Add oil, flavoring and juice. Sift flour and baking powder. Add to mixture. Put ½ mixture in 13 X 9 X 2 inch pan. Add sliced apples and sprinkle with cinnamon and sugar. Fold balance of batter on top of apples. Sprinkle with cinnamon and sugar. Bake at 325° for 1 hour.

APPLE CAKE (MOM'S)

Rose Katz

1 can sliced pie apples, drained
4 eggs
2 cups sugar
1 cup oil
4 cups flour
4 tsp. baking powder
3 tsp. vanilla extract (or almond)
½ tsp. orange juice
¼ tsp. salt

Beat eggs and sugar. Beat in oil, add vanilla, orange juice and salt. Add flour, baking powder and salt. Pour half of the batter into a greased 9 X 13-inch pan. Mix apples with cinnamon, sugar and almond flavoring and place on top of batter. Pour in rest of batter over apple mixture.

Topping:

6 Tbsp. flour
6 Tbsp. sugar cinnamon
3 tsp. almond flavoring
grated ½ orange rind
1/2 stick margarine

Combine and crumble. Spread on top of cake batter. Bake at 350 for 1 hour.

CHERRY CAKE (MOM'S)

Sarah G. Gold (z"il)
Little Rock, AR

(Mieneke Drake's late Mother-in-Law)

1/4 lb, butter or margarine
2 cups flour
1 cup sugar 1h tsp. baking powder
2 eggs
Large jar of prepared cherries
Pinch of salt

Cream butter and sugar. Mix all of the ingredients well. Take a liberal amount of dough and spread in a 9 X 13 inch pyrex dish. Spread a large jar of prepared cherries into the pie and mix on top. Spoon the rest of the dough over the cherries. Top with ½ c. of flour, ¼ c. of sugar and 3 Tbsp. of butter and cream with a fork until firm. Sprinkle over the ingredients and cover with crushed nuts and cinnamon. Bake in a 350' oven for 45 minutes. Blueberries may be substituted for the cherries.

KAREN CAKE (Pareve)

Mieneke Drake

¾ c. shortening
1 tsp. salt
1/2 c. brown sugar, packed
¼ c. granulated sugar
1 tsp. vanilla
2 eggs, separated
2 c. flour
1 tsp. baking powder
½ tsp. baking soda
6 or 7 oz. chocolate chips
½ c. chopped nuts
1 c. brown sugar

Cream the shortening, salt, ½ c. of packed brown sugar, granulated sugar and the

vanilla. Beat egg yolks with 1 Tbsp. of water and add it to the mixture. Beat until fluffy. Then mix the flour, baking powder and soda. Add to the mixture. After blending thoroughly. pat the dough into a greased and floured 9 X 13 inch pan and sprinkle with the chocolate chips and nuts. Beat the egg whites until they are stiff and gradually mix in the 1 c. of brown sugar. Spread this lightly on top of the chips and bake for about 30 minutes at 350". Wait for cooling before cutting.

MANDEL BRODT (ROSE GOLD'S)

Myrna Drake (z"il)
(Late wife of Arnold Drake)

- 1 c. sugar
- 4 eggs
- 1 c. cooking oil
- 4 c. flour
- 3 tsp. baking powder
- ¼ tsp. soda
- ½ tsp. salt
- 1 c. chopped almonds (or pecans)
- 3 tsp. almond extract
- Cinnamon and sugar

Add eggs to sugar in a large mixing bowl and beat well, adding almonds and almond extract. (I use pecans.) When creamy, gradually add oil while beating. Sift flour twice with baking powder. Stir flour into almond mixture. (I use a wooden spoon.) Divide into 8 parts and roll each piece back and forth. Place on greased cookie sheets, 4 strips each. Bake in 350 oven for about 25 minutes, or until brown. Remove from oven and slice diagonally. Turn each piece on side and return to oven until nice and brown, about 10- 15 minutes. (I sprinkle cinnamon and sugar on the slices before browning.)

RAINBOW FRUIT DESSERT

Audrey Joffre

- 1 large mango, peeled and diced
- 2 c. fresh blueberries
- 2 bananas, sliced
- 2 c. fresh strawberries, halved
- 2 c. seedless green grapes
- 2 nectarines, sliced
- 1 - 2 kiwi, peeled and sliced
- ½ c. orange juice
- 2 Tbsp. lemon juice
- 1 1/2 Tbsp. honey
- 1/4 tsp. ground ginger

dash of nutmeg

liberal dash of cinnamon

Layer fruit in order listed in glass trifle bowl or other pretty bowl. Seeing the layered fruits is part of the impact. Mix remaining ingredients together for sauce. As the fruit is served, pour on the sauce.

A pretty and refreshing summertime dessert. (serves 12)

RUM CAKE
(Pareve or Dairy)

Mae Ballinger

Cake:

1 pkg. yellow cake mix

1 small pkg. vanilla instant pudding

½ c. oil

½ c. water

½ c. rum

4 eggs

Pecans, chopped

Mix thoroughly; then beat 2 ½ minutes. Generously grease and flour bunt pan. Line bottom of pan with pecans; pour mixture into pan. Bake 1 hour at 350, but watch for sides to pull away. Remove from oven and let sit while you prepare glaze.

Glaze: *(Note: This cannot be made at home, but can be made in the Beth Ami Kitchen)*

1 c. sugar

¼ c. rum

1 stick margarine

¼ c. water

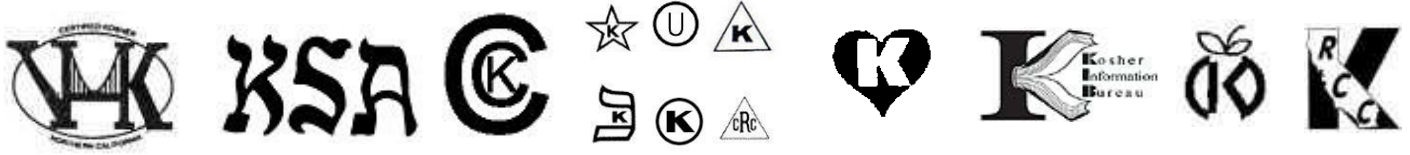
Mix all ingredients. Bring to a boil. Boil hard for 2-2 ½ minutes. Pour over cool (not cold) cake in pan. Let set for 30 minutes for cake to soak up liquid mixture. Then turn out onto cake plate or waxed paper and let cool completely. Then close up tightly, so rum can penetrate into cake.

NOTES:

Checking for kosher symbols.

Careful, the letter K is not a kosher symbol and does not imply the product is kosher; there are a lot of kosher symbols out there.

Check out some of these examples:



Unless there is a kosher symbol on it, please don't assume that packaged vegetarian, vegan, or organic foods are kosher. Also, there are a lot of ingredients and/or chemicals that are derived from products that may fool you. For example, some “non-dairy” creamers may still have milk by-products (i.e. sodium caseinate) for ingredients, and some “natural flavors” may have meat and/or milk by-products in them and you wouldn't know.

(Some “natural colors” are from insects).



A kosher symbol is not enough: what is the category of the food?

According to Jewish Dietary Laws, meat and dairy food must be prepared and consumed separately, and pareve food can be eaten with either meat or dairy dishes.

The Kosher food categories are Meat (*Fleishig* in Yiddish, *Basari* in Hebrew); Dairy (*Milchig* in Yiddish, *Chalavi* in Hebrew); or Neither Meat and Dairy (*Pareve* in Yiddish, *Parve* in Hebrew).

Categories:

Meat: “Meat”, “M”, or “Glatt” printed near the kosher symbol.

Dairy: “Dairy” or “D” printed near the kosher symbol.

Fish: “F” printed near the kosher symbol (considered Pareve).

Pareve: “Pareve”, “Parev” or “Parve” printed near the kosher symbol.

Passover: A “P” printed near the kosher symbol means product is kosher for Passover and all year round.



Some References to look at if you're interested:

The Jewish Dietary Laws : by Samuel H Dresner & Seymour Siegel

About.com Kosher Foods: <http://kosherfood.about.com/od/guidetokosherfoodlabels/ss/symbols.htm>

Judaism 101: <http://www.jewfaq.org/kashrut.htm>