

# Jewish Comfort Food

Menu:

Matzo Ball Soup  
Potato Knish  
Everything Bagel Salad

## **Shopping List:**

### **Produce:**

2 heads little gem lettuces or 1 head romaine  
1 bunch dill  
1 shallot  
1 large leeks  
2 large onions  
2 carrots  
1 head garlic  
2 stalks celery  
1 lb russet or yukon gold potatoes

### **Pantry:**

Matzo Meal - if you cannot find matzo meal, you can use saltine crackers and blend them or pulse them in a food processor into a fine powder  
Baking Powder  
All Purpose Flour  
2 qt. Chicken broth (if making the soup vegetarian, use vegetable broth)  
Capers  
Caraway  
Poppy Seeds  
Sesame Seeds  
Olive Oil  
Champagne, Apple Cider or White Wine Vinegar  
Salt and Pepper  
8 oz. Seltzer water  
Dijon mustard  
1 cup neutral oil  
1 cup schmaltz/chicken fat (can sub neutral oil)

### **Dairy and Protein:**

6 eggs  
½ pint sour cream  
½ cup cream cheese  
½ lb atlantic lox or nova lox (if making the salad vegetarian, swap for an avocado)

2 sticks butter

**Equipment List:**

Potato Masher

Rolling Pin

Small mesh strainer

Sheet tray lined with paper towel

1 sheet tray lined with parchment paper

2 medium sized mixing bowls

Vegetable peeler

Microplane

2 cast iron or non stick pans

1 large cutting board

1 freshly honed chef's knife

1 large sauce pot

Ladle

Pastry brush

**Prep:**

1. Peel Garlic and Shallot
2. Preheat oven to 375
3. Clean all produce
4. Clean and cut lettuce
5. Have all ingredients and equipment out and ready when class begins