



Rosh Hashana Menu Planner



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Holiday Menu

Monday Night

September 6, 2021

Wine or Grape Juice

Round Challah

Apples and Honey

Mushroom & Herb Matzo Ball Soup (pg 1)

Green Salad with Pomegranate Seeds

Simanim Chicken (pg 1)

Rice or Couscous

Green Beans with Sliced Almonds

Tuesday Lunch

September 7, 2021

Wine or Grape Juice

Round Challah with Honey

Gefilte Fish

Naomi's Turkey & Pastrami Meatballs (pg 2)

Mashed Potatoes

Tzimmus

Tuesday Night

September 7, 2021

Wine or Grape Juice

Round Challah with Honey

New Fruits

Just Like Bubbie's Chicken Soup (pg 2)

Ultimate Rosh Hashana Chicken (pg 3)

Roasted Baby Potatoes

Green Peas with Fresh Mint

Wednesday Lunch

September 8, 2021

Wine or Grape Juice

Round Challah with Honey

Green Salad

Roasted Turkey with Pomegranate Glaze (pg 3)

Sweet & Savory Deli Roll(pg 4)

Roasted Brussel Sprouts

Potato Kugel

Notes

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for more great holiday recipes!**



Rosh Hashana Recipes

Mushroom & Herb Matzo Balls



INSTRUCTIONS:

To prepare the night before:

1. Melt rendered chicken fat gently in a small skillet.
2. Whisk eggs in a small bowl. Slowly add chicken fat while whisking.
3. To the bowl, add salt and pepper, then parsley and sage, whisking to incorporate.
4. Add mushrooms and mix.
5. Slowly add matzo meal while mixing.
6. Stir in club soda.
7. Chill mixture in refrigerator, covered, for several hours or overnight.

INGREDIENTS:

- 5 tablespoons Empire Kosher Rendered Chicken Fat
- 4 eggs
- ½ teaspoon salt
- Pinch of pepper
- ½ cup chopped fresh parsley
- 1 tablespoon fresh sage (or ¼ tsp. dried sage)
- 5 large button mushrooms, diced small (¼")
- 1 cup matzo meal
- 3 tablespoons club soda
- 1 gallon chicken broth (purchased or your favorite recipe)
- Your favorite vegetables

To finish the recipe:

1. Bring chicken broth to a boil in a large stock pot. Add vegetables.
2. With damp hands, form cold matzo mixture into 1-inch balls.
3. Drop matzo balls into boiling water.
4. Reduce heat to low, cover and allow matzo balls to simmer 40 minutes, until tender.
5. To serve, ladle soup and matzo balls into bowls. Garnish with chopped fresh parsley.

Simanim Chicken



INSTRUCTIONS:

1. Pre-heat oven to 400°F.
2. Set aside two 9"x13" pans.
3. In a sauté pan on medium heat add oil until it gets hot, then add onions and cook until they are translucent. Add 1 teaspoon kosher salt followed by the carrots.
4. Sauté the carrots and onions for several minutes on low until carrots are soft. Add in the cumin and cinnamon, stir. Add in the dates, wine and honey. Mix well and cover and let simmer on low for 10 minutes. This process will plump up the dates and release their flavor.
5. After 10 minutes split the carrot mixture into the 2 prepared pans.

INGREDIENTS:

Carrot mixture:

- 3 cloves garlic, minced
- 2 tablespoons canola oil
- 2 medium onions, sliced into ½ moon rings
- 2 teaspoons kosher salt, divided
- 3 10oz bags shredded carrots
- 1 teaspoon cumin
- ½ teaspoon cinnamon
- 1-½ cups dried dates, pitted and quartered
- 2 cups white wine
- ⅓ cup honey
- 8 pieces Empire Kosher® Chicken Leg Quarters

Chicken Spices:

- Olive oil
- Honey
- Cumin
- Smoked paprika
- Garlic powder
- Kosher salt

6. Place 4 pieces of chicken into each pan and season with spices.
7. Rub with small amount of oil and drizzle with honey, smearing all over each piece of chicken.
8. Cover each pan with foil and bake for 40 minutes.
9. After 40 minutes, baste the chicken with the juices in the pan and finish cooking for another 30 minutes uncovered, or until internal temperature reaches 165°F.

Contributed by Naomi Nachman

Turkey and Pastrami Meatballs



INSTRUCTIONS:

1. Mix together all meatball ingredients in a large bowl until combined. Set aside.
2. In a large saucepan, stir together marinara sauce, water, sugar, lemon juice, tomato paste, and pineapple. Bring to a boil over medium heat.
3. Roll the meat mixture into balls approximately the size of golf balls.
4. Carefully drop balls into boiling sauce.
5. Reduce heat to low; simmer for approximately 1 hour 30 minutes.
6. Serve over rice or pasta, if desired.

Contributed by Naomi Nachman

INGREDIENTS:

Meatball:

- 2 pounds Empire Kosher® Ground Turkey
- 1 package (7 oz.) Empire Kosher® Turkey Pastrami Slices, very finely chopped
- 1 cup panko crumbs
- 2 eggs
- 3 tablespoons ketchup
- 1 teaspoon garlic powder
- 1 teaspoon dried minced onion
- ½ teaspoon dried oregano
- Kosher salt & pepper to taste

Sauce:

- 2 32 oz. jars marinara sauce
- 1 cup water
- 1 cup sugar
- juice of 2 lemons (about ½ cup)
- 1 tablespoon tomato paste
- 1 14oz. can of pineapple tidbits, drained
- 1 tablespoon Kosher salt

Cook's Notes:

You can freeze any leftover sauce and use it to make meatballs a second time! You can also use this meat mixture to form patties and grill them as burgers.

Just Like Bubbie's One Pot Chicken Soup



INSTRUCTIONS:

1. Clean chicken, remove excess fat.
2. Place all ingredients in the 8 quart pot and fill with water to the top and cover.
3. Bring to boil, reduce to simmer (covered) for 2 hours.

INGREDIENTS:

- 4 Empire Kosher Chicken Leg Quarters
- 8 quart stock pot
- 1 tablespoon salt
- 1 teaspoon ground pepper
- ½ bunch fresh dill, washed well and chopped
- ½ bunch fresh flat leaf parsley, washed well and chopped
- 1 onion
- 1 parsnip
- 3 large carrots, cut in pieces
- 3 stalks celery, cut in pieces

4. When soup is ready, separate chicken leg meat from bones and skin. Discard bones and skin.

Optional: 15 minutes before shutting flame, add 10oz of egg noodles OR make Matzo Balls as per direction on box but boil them in the soup, instead of their own pot of water (for 20 minutes).

Ultimate Rosh Hashana Chicken



INSTRUCTIONS:

Chicken Drumsticks:

1. Pat chicken pieces dry with a paper towel. Season lightly with salt, pepper and cayenne.
2. Preheat oven to 350°F.
3. Heat rendered fat in a Dutch oven or large 12" skillet on medium high heat until smoking.
4. Add 4 chicken pieces to the skillet and brown on both sides for 5 minutes.
5. Remove from skillet to a clean plate. Repeat with remaining 4 pieces of chicken.
6. Leaving the juices in the pan, add the garlic and shallot, stirring and browning until fragrant, about 1 minute.
7. Add the pomegranate juice and broth, stir, scraping the brown bits from the bottom of the pan.
8. Bring to a boil and add apple pieces.
9. Simmer, uncovered for about 15 minutes, until the volume is reduced by half.
10. Add honey to the skillet and stir into sauce.
11. Place the browned chicken pieces in a casserole dish large enough to accommodate all 8 pieces.
12. Pour the sauce over the chicken and bake for 40 minutes, or until cooked through (165°F).

INGREDIENTS:

Chicken Drumsticks:

- 1 Empire Kosher® 8 Piece Cut Up Chicken
- Salt, pepper to taste
- ½ teaspoon cayenne pepper
- 1 tablespoon Empire Kosher® Rendered Chicken Fat
- 1 garlic clove, minced
- 1 shallot, minced
- ¼ cup pomegranate juice (all natural unsweetened cranberry juice is also good)
- ¼ cup low salt chicken broth
- 1 granny smith apple, cored and diced into ½ inch pieces
- ¼ cup honey

Pomegranate Glaze (for Roasted Turkey)



- 2 cup chicken broth
- ½ cup pomegranate juice
- ⅛ teaspoon salt
- ⅛ teaspoon pepper
- 4 tablespoons honey
- ½ teaspoon allspice

1. Heat chicken broth, pomegranate juice, salt and pepper in a skillet over medium-low heat and simmer until liquid is reduced by half.
2. Add honey and allspice. Adjust salt and pepper to taste.
3. Using a pastry brush, apply glaze over turkey during last 15 minutes of cooking.

Sweet & Savory Onion Deli Roll



INGREDIENTS:

- 1 sheet puff pastry, thawed
- 2 tablespoons canola oil
- 2 large onions, sliced into half-moon rings
- 1 teaspoon kosher salt
- 2 7 oz packages of your favorite Empire Kosher® deli slices (I used Turkey Pastrami and Turkey Salami), sliced into strips
- 2 tablespoons BBQ sauce
- 2 tablespoons mayonnaise
- 1 teaspoon Dijon mustard
- 1 egg, lightly beaten
- sesame seeds

INSTRUCTIONS:

1. Preheat oven to 400°F.
2. Roll out the puff pastry to about 10"x12".
3. In a large skillet, heat canola oil on medium high heat. Sauté onions until soft. Add in salt, followed by deli slices and simmer on low until heated through. Set aside and cool slightly.
4. In a small bowl mix, BBQ sauce, mayonnaise, and mustard. Spread over the pastry leaving a ½ inch border around all the sides.
5. Place the deli/onion mixture over the sauce. Roll the dough up like a jelly roll and place seam-side-down on a baking sheet lined with parchment paper.
6. Brush deli roll with egg wash and sprinkle with sesame seeds. Bake for 30 minutes until golden brown.

Contributed by Naomi Nachman

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