

## Chanukah Brisket Recipe

**BRISKET WITH COKE** One 4-5 lb brisket Garlic Powder 1 can of Coke Pepper Ketchup Preheat the oven to 325 degrees. Place brisket in a roasting pan, fat side up. Sprinkle liberally with garlic powder and pepper. Cover brisket with ketchup (spread on with a basting brush – be generous) and Coke (enough to leave about ¼ - ½ inch in pan). Place covered roasting pan into preheated oven. Cook approximately 3-3 ½ hours (its impossible to overcook).

One hour before removing the brisket from the oven, slice brisket thinly (against the grain) and return to roaster; replenish ketchup and Coke. Cover and bake 1 more hour. \*\* If desired, at the point at which you slice the brisket, you can add peeled and cut potatoes and carrots to the roaster.

Serves 8-10 people

## Annual Hamentaschen Baking Parties & Recipe!

TBT Sisterhood annually bakes hamentaschen for the Purim celebration and the evening Megillah service. Join us for the festive, multi-generational baking party. Contact [Sisterhood@a.templebnaitorah.org](mailto:Sisterhood@a.templebnaitorah.org) for more information on how to get involved in the fun! Here's a recipe for you to try at home!

The following ingredients will yield a single batch of dough.

Filling: Raspberry, lemon, cherry, etc.

1 1/2 sticks butter

1 c. sugar

3 eggs

1/4 c. orange juice

1/4 tsp. salt

4+ c. flour

1/2 tsp. baking powder

small dish of water for forming hamentaschen

- Cream together first two ingredients.
- Add eggs and orange juice.
- Slowly add flour and other dry ingredients.
- Mix well. (Can be done in food processor).
- Chill dough at least 24 hours prior to rolling.
- Roll out dough on floured surface to 1/8-in. thickness. More flour may have to be added to the dough to make it into a more workable consistency.

- Cut into 3 or 3 1/2-inch circles (use an empty, well-washed tuna can).
- Place 1 tablespoon filling in middle of each circle. Moisten edges of circle before forming triangle.
- Bring edges together to form a triangle, pinching seams together. The water will help to seal seams.
- Place on cookie sheet lined with parchment paper.
- Bake at 350 degrees for 15 minutes or until golden brown. Cool completely. Yield: 3+ dozen. (These freeze very well.)