

Food Festival Baking
Hamentaschen 4 @ \$3.00
Jan. 3,4, and 5

Dough Recipe: Make the dough the day before

1 cup oil use plastic measuring cup exact
4 eggs
2 tsp. vanilla
1 1/2 cups sugar
2 tsp. baking powder
5 1/2 cup flour

Small Bowl: Put oil, eggs, sugar and vanilla

Large Bowl: 5 1/2 cups flour put 2 tsps. baking powder on top

Add small bowl to the mixer to combine

Add flour by cups with baking powder in the first cup

Roll out dough

Use 3-4 inch cutter to cut circles

Put on top of paper sprinkled with flour

Put filling in center fold up 3 sides

Pinch corners together

Put on Greased cookie sheet

Use egg wash

Bake at 350 for 30 minutes

Dough ingredient order 30 Batches

40.0 lbs. of flour

2 gallons of oil

45 cups of sugar

10 dozen eggs

Vanilla

Baking powder

Notes: Recipe calls for 5 1/2 cups of flour. Measure the dry ingredients separately and add them one at a time

Recipe 30 batches makes approximately 50 cookies per batch should equate to 1500 cookies.

Filling:

Boil apricots

Boil prunes

Add lemon juice

Add raisins to poppy seed mix

Filling ingredient order:

1 pound ground poppy seeds

10 cans of solo poppy seed mix

15 pounds of apricots

15 pounds of prunes

Lemon juice

Quantity

Poppy seed (Mohn) 275

Apricot 431

Prune 361

Grand 1067

FOOD FESTIVAL BAKING 2022
MANDELBROT 8 oz. @ \$5.00
Dec. 12 and 13

Made 26 batches 2 logs per batch
Made chocolate chip and walnut and plain almond
12 pans approx. 800 cookies

Recipe: Large Bowl

1 1/2 cups oil
2 cups sugar
6 eggs
2 tsps. Vanilla extract
1 tsp. Almond Extract
Mix well

Mix: Bowl

6 cups flour to start use minimal extra flour
4 tsps. Baking powder = 1tbs. + 1 tsp.

Add:

1 cup nuts (almonds)
1 cup chocolate chips

Mix by hand and shape into two long rolls
Place on parchment sheet
Sprinkle with sugar cinnamon
Bake at 350 till golden brown

Remove from oven let cool at least 10 minutes

Slice and return cookie sheet to oven
Sprinkle with cinnamon sugar lightly
Bake till golden brown on both sides

Ingredients order:

2.5 gallons of oil
38 cups of sugar = 4.75 pounds sugar
9 dozen eggs
108 cups of flour divided by 3.2 equals 33.75 pounds of flour
72 tsp baking powder = 2 cans of baking powder
almond and vanilla extract

12 Cups sliced almonds 3 lbs. almond slivers

Large container of semi-sweet chocolate chips plus 2 bags (5lbs)

Rugallah 2022
\$6.00 per 8 oz.

Dec. 6 and 7

RUGALLAH DOUGH – Make dough the day before

42 Batches approx. Each batch was divided into thirds = 106 portions (each batch of dough makes 3.25 portions)

12 cookies per portion

Regular Rugallah: 20 pans approx. 1272 were made and are in the freezer

Note: Schedule two days for baking next year. This is a labor intensive job and even with a lot of help which we had it cannot get done in one day.

Recipe:

8 oz. cream cheese

8 oz. butter

1 Tbs. sugar

1 egg

2 1/2 cups flour

Butter spray

Combine and mix butter, sugar and eggs add cream cheese mix well
Add flour

Shape into hockey pucks

Before rolling cut into 9 oz. rolls

Roll dough into thin rounds

Spray dough with butter spray

Sprinkle with sugar cinnamon mixture

Cut with pizza cutter into 12 sections

Add nuts and golden raisins

Before going into oven spray with butter spray and sprinkle with cinnamon sugar

Filling:

nuts (chopped)

yellow raisins

Lots of sugar and 1 large container of cinnamon (mix together)

Apricot Rugallah: only make with leftover dough

Roll dough into thin rounds

Spray dough with butter spray

Sprinkle with sugar cinnamon mixture

Cut with pizza cutter

Lightly sprinkle with ground vanilla wafers

Add nuts and golden raisins

Apricot Filling:

ground vanilla wafers

ground nuts

apricot preserves around edges

Spray paper before putting apricot rugelach on tray

Ingredient Order:

21 pounds of cream cheese (8 ounces per batch)

21 pounds of butter (8 ounces per batch)

3.5 dozen eggs (1 egg per batch)

42 tbs. of sugar (1 Tbs per batch)

32.8 pounds of flour (2 ½ cup per batch)

20 lbs. Nuts

10 lbs. yellow raisins

10 lbs. Sugar

1 large container cinnamon

Butter Spray

Bake at 350 for 13-15 minutes

FOOD FESTIVAL BAKING STRUDEL

\$7.00 per slice

Nov. 16,17,19,22,29, and Dec.3

STRUDEL DOUGH (40 batches of dough. Each batch makes 2 strudels with 3 or 4)
4.5 logs per can

Recipe: Each batch makes 2 strudels (weigh to make sure they are equal)

8 oz. cream cheese

8 oz. butter

2 1/4 cups flour

1 Tbs. sugar

Combine dough ingredients together in a mixer and shape into oblong logs. Chill thoroughly.

Roll out each half into a large rectangle. (Dough should be as thin as possible in rectangle)

STRUDEL FILLING

Butter spray

Cinnamon and sugar mixture

Sliced canned apples (thoroughly drained and sliced) **20 ounces.**

Golden Raisins

Cookie crumbs smashed

Course Chopped Walnuts

Apricot preserves

Instructions:

Spray each strudel with butter spray

Sprinkle with sugar cinnamon mixture

Sprinkle with cookie crumbs

Sprinkle with nuts

Sprinkle with raisins

Add 20 oz. apples 1/4 way down

Dab apricot preserves on top of apples

Roll, score dough, and seal ends

Spray top with butter spray

Sprinkle with sugar cinnamon mix

Cut into 4 inch pieces

Bake at 350

Dough Ingredients Orders:

20 pounds of cream cheese

20 pounds of butter

30 pounds flour

26 Tbs. sugar
Butter Spray (3 cases)

INGREDIENTS Orders:

24 cans of Musselmans diced apples water packed. Each strudel uses about 20 ozs. of apples.

36 cups of nuts equates to about 30 pounds

36 cups of golden raisins about 30 pounds

36 cups of vanilla cookie wafers ground about 20 boxes

8 jars apricot preserves

340 pieces.

Notes: apples 20 ounces (2 @10 oz. clear plastic glasses) per roll

Notes: leftover dough can be used for Rugallah

Food Festival Baking
Kugel \$6.00 **Bake at 325 degrees**

6 batches. Each made almost 5 pans per batch. Each pan of kugel weighed 10 Pounds. 30 pans altogether. Each pan has 15 pieces for a total of 450 pieces

Recipe batch:

5 lbs. noodles

5lbs. cream cheese room temperature (take out the night before)

5 lbs. cottage cheese

4 sticks butter room temperature

40 eggs

6 cups sugar

2 gals minus 2 cups

3 tsps. Vanilla

1 heaping tsp. cinnamon

3 cups vanilla pudding

Whisk eggs, add milk and sugar, cinnamon and vanilla in a large bowl

Boil noodles drain

Add cream cheese and butter work until totally melted

Add cottage cheese

(Last) Add pudding to milk mixture mix well

Do not add pudding until you get hot noodles

Ingredients order:

30 pounds of medium egg noodles

30 pounds of cream cheese

30 pounds cottage cheese

6 pounds of butter

30 dozen eggs (40 eggs per batch)

36 cups of sugar (we increased the recipe from 5 cups to 6 cups

Vanilla

Cinnamon

18 cups of vanilla instant pudding (3 cups per batch)

12 gallons of milk Each batch uses 2 gallons minus 2 cups

We baked all the **kugel in double pans** this year to make it safer to put in the oven and take them out. This slowed the process down considerably since air could not get around the pans as well.

Issues: We did not have enough cottage cheese Gordons sent Ricotta instead of cottage The last 3 batches had Ricotta cheese instead Made quite a creamy kugel
Reduced heat this year to 325 Degreeese for _____ minutes

Food Festival Baking 2022
Knishes
Saute onions Fri. Jan. 10

Dough Recipe: Be sure ingredients are exact (217 batches of dough are needed) = 150 pounds of flour (3.3 cups equal 1 lb.)

2 1/4 cups flour
1 tsp baking powder
1/2 tsp. salt
1 large egg
1/2 cup oil
1 tsp. vinegar
1/2 cup water

Stir dry ingredients together in the bottom of a small bowl

- 2 1/4 cups flour
- 1 tsp. baking powder
- 1/2 tsp. salt

In a large bowl whisk wet ingredients

- 1 large egg
- 1/2 cup oil
- 1/2 cup water
- 1 tsp. vinegar

Pour them over dry ingredients and mix together

Knead until smooth

Divide in half and roll out rectangle about the length of rolling pin

Add 1 red solo cup of **meat approx. 13 per pan** /potato or spinach mixture

Notes: 6 knishes per batch of dough

Notes: Need 7dozen eggs day of festival for egg wash

Baking Instructions:

Arrange frozen knishes on a greased baking sheet so that they don't touch
Brush with egg glaze (whisked egg yolk with small amount of water)
Bake in preheated 375 degree oven for 45 minutes until they are golden brown.

Meat Knishes: pans with 15 per pan 400 meat knishes \$8.00 ea.

Meat Dough ingredients order = 67 batches of dough

45 lbs. of flour

5.5 dozen eggs

1 gallons of oil

salt, vinegar

67 tsp baking powder

Meat Knishes Order:

Saute 41.25 pounds of onions

11.5 containers Brilliant Beginnings instant potatoes = 180 pounds of potatoes

90 pounds precooked pot roast

200 pounds russet potatoes (for meat, potato and spinach knishes)

Krazy Salt to taste

39 oz. Krazy Salt

Instructions:

1. Carmelize onions with olive oil and a little chicken fat & brown sugar the day before bake in old caldrion sprayed with cooking spray at 400 degrees then turn down to 350 after ½ hour cover. Watch carefully.
2. Bake potatoes
3. Mix dried potatoes with hot water in large aluminum pan
4. Add 2 1/2 handfuls real potatoes to dried
5. Add 4 cups of carmelized onions
6. Season potatoes with
 - 1 cup chicken fat
 - 2 tbs. crazy salt
 - 1 tsp. pepper
 - 1 tsp. garlic powder
7. chop and grind meat
8. add 6 quarts of meat to potato pan
9. add gravy if needed

Potato Knishes 30 pans with 15 per pan equal 450 potato knishes \$7.00 ea

Potato Dough ingredients order 75 batches of dough

51 pounds of flour

7.5 dozen eggs

1.65 gallon of oil

salt, vinegar

1/2 can of baking powder

Potato knishes ingredients order:

100 pounds russet potatoes

Saute 66 pounds of onions

15 packages of Brilliant beginnings potatoes

Krazy Salt to taste

Instructions:

1. the day before bake potatoes in old caldron sprayed with cooking spray at 400 degrees then turn down to 350 after ½ hour cover. Set timer for 15 minute intervals. Watch carefully.
2. Bake potatoes 50 pounds per batch = 4 caldrons total 8 caldrons = 100 pounds russet can be done in 2 days
3. Mix dried potatoes with hot water
4. Add 2 1/2 pans dried potatoes to russet caldron (8) caldrons
5. Add 2 pans of carmelized onions per caldron check after 2 may need more 2 ½ cups more
6. Season 1 caldron of potatoes with
 - 1 cup chicken fat
 - 6.6 tbs. crazy salt
 - 1 tbs. pepper
 - 1 1/3 tbs. garlic powder

	<u>2019</u>	<u>2020</u>	<u>2022</u>
Meat	360	660	400
Potato	540	450	450
Spinach	720	335	450

Spinach Knishes: 30 with 15 per pan which equals 450 spinach knishes \$8.00 ea

Spinach Dough ingredient order = 75 batches of dough ?

51 pounds of flour
7.5 dozen eggs
2.5 gallons of oil
salt, vinegar (1Gal.)
of baking powder

Ingredients order:

Sautee 50 pound of onions
8 packages of Brilliant Beginnings potatoes equates
75 pounds russet potatoes
2.5 cases frozen chopped spinach
8 lbs. Feta Cheese
Krazy Salt to taste

Instructions:

1. Carmelize onions day before with olive oil, little butter and little brown sugar.
Bake in old caldron sprayed with cooking spray at 400 degrees then turn down to 350 after ½ hour cover. Watch carefully.
2. Mix dried potatoes with hot water
3. Add 2 1/2 handfuls real potatoes to dried
4. Put in large caldron (made 2)
5. Add 3 cups of carmelized onions
6. Add 8 quarts spinach per caldron
7. Add 4 lbs. per caldron feta cheese
8. Season potatoes with
 - 2 tbs. melted butter
 - 8 tbs. crazy salt
 - 4 tsp. pepper
 - 4 tsp. garlic powder
9. Made 2 large aluminum pans

Note: If we sell out buy more spinach

GRAND TOTAL 830

FOOD FESTIVAL 2022

CHICKEN SOUP \$6.00

Tues. Feb. 8 Saute onions

Tues. Feb. 11 Chop vegetables and prep chicken

Make soup Wed. Feb. 9

Get containers from back room and clean

100 pounds of chickens thighs and legs the fatter the better

10 lbs. chicken feet

50 pounds of carrots peeled and cut into large chunks

1 case stalks of celery cut into large chunks

10 pounds of parsnips peeled and cut into large chunks

15 pounds of onions peeled and halved

1 case of paste Chicken soup base

- 1 jar of soup base per pot
- 1 1/2 jar of soup base for extra large pot

6 bunches of parsley

4 large pots

Chop carrots and bag to serve with soup

Tuesday chop vegetables

Make soup Wednesday

Use 4 large pot plus the one at the stove

460 cups made = 31.25 gals. Had 4 salad containers left

Use 8 oz. per soup cup

Matza Balls 2022

Sunday Nov. 21 10:00 AM

Recipe:

Bowl 1

1 cup matza meal
1 tsp. baking powder
1 tsp. Krazy salt

Bowl 2

4 beaten eggs
1 tsp. chopped curly parsley

Combine ingredients and let sit till firm

Roll by hand with oil on hands into small balls put on tray with oil

Drop balls into a large pot of boiling water and cover with foil

Let boil 10 minutes

Cover and simmer 25-30 minutes

Put in aluminum high side pans to cool

When cool put on flat plastic trays with plastic wrap on bottom and between rows of matzo balls

Put 4 custard cups on corners to stack

Ingredients order:

40 cup matzo
13.3 dz. eggs
Fresh parsley (2 bunches)
40 tsp. baking powder
40 tsp. crazy salt
Pepper by taste
50 freezer bags

Use ice cream scoop to measure 1oz.

Make balls cook and freeze in October

Makes 40 Batches = 480

**Get meat scrap from slicing
Cabbage Soup 2022 Friday
200 cups \$6.00**

2 pots large soup & 75 quart large pot
2 Case of whole tomatoes #10 (12cans) hand crush tomatoes (6 cans per case)
3 Cases of regular sauce #10 (6 cans per case)
4 + cups of brown sugar
1 gallon lemon juice
Handful crazy salt
Leftover cabbage (9pans chopped cabbage)
Leftover meat
Fresh pepper
Sour salt

**FOOD FESTIVAL
ROLLED STUFFED CABBAGE \$6.00 each**

Order Jan. 27 freeze

Thaw Thurs. Feb. 6

Core and pull leaves Sunday Feb. 9

Mix meat mixture and begin making sauce and roll cabbage

Monday finish Roll stuffed cabbage and start baking

Tuesday Bake cabbage Made:

Recipe:

Per caldron = 30 lbs. beef = 13 caldrons

Bowl 1

Mix 15 eggs

5 tbs. crazy salt

5 cups water

Bowl 2

Mix together

6 cups rice

1 red solo cup onion soup mix

Add both mixtures to caldron and mix well

5 ounces of meat per cabbage roll don't forget to tuck ends in

Sauce:

2 cans tomato sauce

2 cans water

2 1/2 cups lemon juice

1 cup brown sugar

Batch:

6 cans tomato sauce

6 cans water

6 1/2 cups lemon juice

3 cups brown sugar

Note: Need a crock pot for extra sauce

Bake 350 for 15 minutes turn down to 300 for 2 hours

Note: spray the inside of the cover to help keep them from burning cover then put into another pan (double pans)

Note: When cool apply second sauce

Note: Spray the inside of new cover and double pan

Second Sauce:

4 cans tomato sauce
2 cans water
2 1/2 cups lemon juice
3 1/2 cups brown sugar

Batch:

8 cans tomato sauce
4 cans water
4 1/4 cups lemon juice
7 cups brown sugar

Sunday:

- Core frozen cabbage
- Mix meat
- Begin rolling cabbage

Monday:

- Finish rolling cabbage
- Start baking

Ingredients Order

150 heads of cabbage
390 pounds of ground beef (80/20)
78 cups of parboiled rice = 25 lbs.
2 cases of dried onion soup - knoors
17 dozen large eggs
9 cases of tomato sauce = 36 cans of #10's
2 gallon lemon juice
50 lbs. brown sugar
5 cans (12oz.) containers crazy salt

Made 75 pans = 1575 we had 160 rolls left over

**FOOD FESTIVAL COOKING
CHOPPED LIVER 2022 \$7.00**

Prep Thurs. Feb 10

Make Fri. Feb. 11

8 oz. containers

175 pounds of chicken liver
2 tubs of hard boiled eggs
150 pounds of onions sauted
5 onions chopped and not cooked
crazy salt (2)

Wednesday chop onions

Thursday

- saute and carmelize onions
- rinse and clean livers
- line trays with foil and spray
- sprinkle with kosher salt
- bake livers 400 degrees approx.. 30 minutes watched

Friday

- Grind livers and eggs
- Mix with carmelized onions
- Mix with Krazy sal
- Black pepper
- To taste

Saturday

- pack containers

