delicious dish

Let's Make Shabbat Dinner Together – Chicken
Grocery,Tool List and Prep list

Recipe Title	Grocery Fresh	Grocery Dry	Tools Needed	Prep Ahead
my grandmother's cabbage soup with flunken	½ of a large or 1 regular sized cabbage 3 strips of flunken 	Kosher salt 3 796 ml/28 ounce cans of whole tomatoes Sour Salt (AMAZON link) Brown sugar Pepper 	Soup pot Food processor with slicing disk or sharp knife	Have all ingredients ready
slow cooked sweet and sour eggplant	2 large eggplants for sprinkling 2 large onions 1 lemon	Kosher salt Neutral oil for frying 156 ml/5.5 ounce can of tomato paste Sugar or date syrup	Baking dish Large fry pan	Have all ingredients ready
Venetian style roast chicken with tagliatelle	2 whole chickens, cut into 8ths Fresh thyme Fresh fresh rosemary 1 lemon 15 cloves of UNPEELED garlic 3 shallots 2 cups cherry tomatoes Italian parsley	Olive oil Kosher salt Pepper Chicken stock, wine or water Sultana raisins 1 454 gram bag of tagliatelle pasta Toasted pine nuts Flaked sea salt Freshly ground pepper	Roasting pan Pot for pasta Serving platter	Wash herbs
easy Moroccan date and apple strudel	Unsalted butter, vegan butter or olive oil 3 large apples (use 1 granny smith, 1 McIntosh or cortland and one Gala, Honey Crisp or Lady) 1 orange	1 box phyllo dough Icing sugar ½ cup chopped nuts (walnuts, pecans, pistachio 4 Medjool dates ⅓ cup raisins Brown sugar Ground cinnamon Ground nutmeg Ground cardamom	Cookie sheet	Defrost phylo overnight in the fridge

carolyn tanner cohen | www.deliciousdish.ca | deliciousdishcookingschool@gmail.com | (416) 200. 3522
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