MOGEN DAVID

SINCE 1933

America's Classic Wine

Kosher Recipes for Rosh Hashanah

Avocado-Mango Salsa

Serves: 10
Time: 15 minutes

Ingredients:
- 4 avocados, diced
- 1 mango, diced
- 1 small red onion, minced
- 1 tablespoon cilantro
- 2 tablespoons pine nuts, crushed
- 1 tablespoon lemon juice
- Dash of salt

Instructions:
Combine all ingredients in a mixing bowl, stir and serve.

Apple Crumble Bake

Serves: 6
Time: 1.5 hours

Ingredients:
- 6 apples, peeled and sliced
- 1 cup sugar
- ½ cup oil
- 1 teaspoon cinnamon
- 1 cup all-purpose flour (unbleached)

Instructions:
1. Preheat oven to 350 degrees F. Arrange sliced apples in 9-inch greased baking pan.
2. For crumble topping, mix together sugar, oil, cinnamon, and flour and sprinkle evenly over apples.
3. Bake for 1 hour. Remove from oven and let cool for 10 minutes before serving.

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Challah Bread

Makes: 2 loaves
Time: 3.5 hours

Ingredients:
- 2 1/2 cups warm water
- 1 tablespoon dry yeast (active)
- 1/2 cup honey
- 4 tablespoons vegetable oil
- 3 eggs
- 1 tablespoon salt
- 8 cups all-purpose flour (unbleached)
- Poppy seeds for garnish

Instructions:
1. In a large bowl, sprinkle yeast over warm water. Mix in honey, oil, 2 eggs, and salt. Add flour one cup at a time, beating after each addition, graduating to kneading with hands as dough thickens. Knead until smooth and elastic, adding flour as needed. Cover with a damp clean cloth and let sit for 1 1/2 hours to rise.
2. Work down the risen dough and flatten out onto floured board. Divide dough in half and knead each half for five minutes, adding flour as needed to reduce tackiness. Divide each half into thirds and roll into long pieces (approx. 1 1/2 inches thick). Pinch the ends of the three pieces together firmly and braid from middle.
3. Place finished braids on 2 separate greased pans. Cover with towel and let rise about one hour.
4. Preheat oven to 375 degrees F. Beat the last egg and brush over each braid. Garnish with poppy seeds.
5. Bake for 40 minutes and cool on rack for at least one hour before serving.