

STUFFED CABBAGE (cHULAPTAS)

Cabbage
Chopped Meat
Rice
Onion
Tomato Sauce
Lemon juice
Honey
Raisins

1. Core cabbage & submerge in large pot of boiling water
2. Saute onion in pan with corn oil.
3. When onion is golden brown, add tomato sauce, honey, brown sugar and lemon juice.

(There is some textual basis for adding canned sliced apricots in their nectar or raisins as a variation.)

MANDELBLEAD

3 eggs
1 tsp. vanilla
 $\frac{3}{4}$ cup oil
3 tsp. baking powder
1 cup sugar
3- $\frac{1}{4}$ cup flour
1 cup chopped nuts

1. Preheat oven to 350 degrees & oil flat cookie sheet
2. Mix eggs, vanilla & oil together
3. Add baking powder, sugar & flour
4. Mix well
5. Add nuts
6. Form into 2 long rows 2 inches wide and high in center
7. Bake 35 minutes
8. Cut into $\frac{1}{2}$ inch slices
9. Lay flat on cookie sheet & bake for approx. 10 minutes