

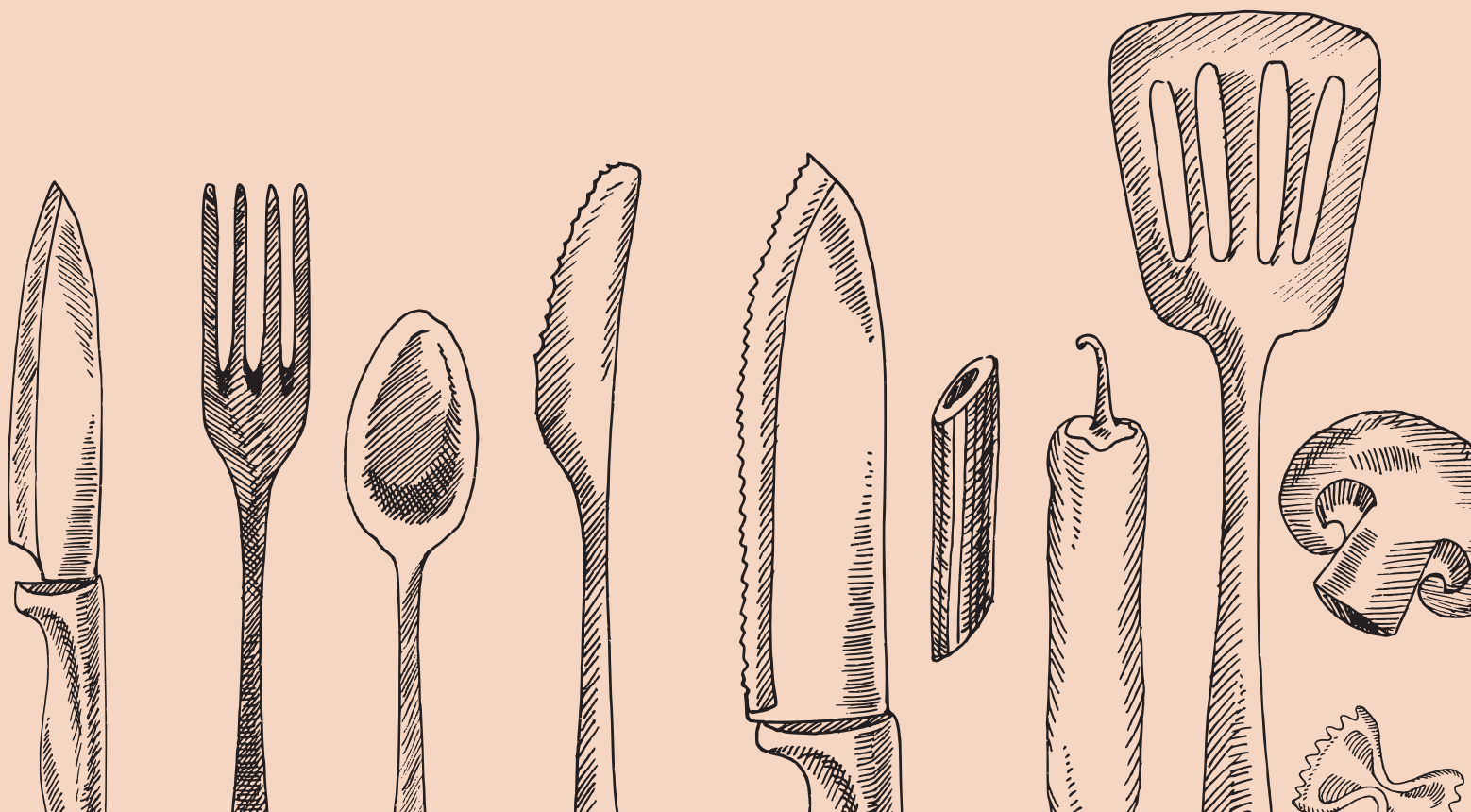


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YOM TOV

MENU

BY: RENEE MULLER



YOM TOV
MENU

#1

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COURSE	FIRST NIGHT	FIRST DAY	SECOND NIGHT	SECOND DAY
APPETIZER	Seared Tuna Cubes over Kani Salad	Meat pockets with Mushroom Sauce	Dill Salmon with Roasted Red Pepper Salad	Smoked Short Rib Tacos Served with Guacamole
INTERMEZZO	Classic Chicken Soup	Salad of your choice	Yemenite Beef Soup	
MAIN	Zehava's Ribs	-Standing Rack of Veal	-Gotham Ribs	-Lattice Minute Roast
	-Near East Couscous	-Onion Crisps	-Mashed Potatoes	(or a Roast Chicken- see Kim's Roasted Chicken)
	-Mascha's Salad	-Rolled Pastrami Green Beans (see note)	-Green Bean, Basil & Pecan Salad (Starters & Sides Made Easy)	-Fancy Rice (see note)
		-Overnight Shtreimel Kugel <small>RECIPE COMING 10.12 TO BCP</small>		-Celery Root and Walnut Slaw
DESSERT	Hot Chocolate Fondue served with cut up fruit & anything the kids will enjoy dipping. Be creative and have fun! (Use the fudge recipe from the Mint & Chocolate Hot Cookie Dessert)	Deconstructed Lemon Meringue Pie	Hot chocolate Souffle with (Kosher Palette II) with Raspberry Sauce (see note)	Meringue Caramel Dessert

Recipe in Notes Below

Recipes found in Our Table

Recipes found in Secret Restaurants and Everyday Secret Restaurants

Recipe found on Betweenecarpools.com [click on link](#)

A WEEK BEFORE (or more):

- Prepare Meat Pockets (either ready to bake or halfway baked, up to you) and Mushroom sauce. Freeze.
- Prepare Smoked Short Rib Tacos and Tacos; freeze.
- Cook Classic Chicken Soup, [noodles and kneidis](#). Freeze.
- Cook Yemenite Beef Soup. Freeze.
- Prepare Minute Roast (up to the lattice part). Freeze.
- Prepare Fancy Rice. Freeze.
- Prepare the fudge for the fondue. Prepare enough for second days, see Mint & Chocolate Hot Cookie Dessert.
- Prepare meringues. Freeze.
- Prepare Souffles. Freeze raw ready to bake. Prepare raspberry sauce, freeze.
- Buy a rack of veal (not always an in-stock item). French and freeze, marking the weight.
- Prepare meringue for meringue caramel dessert. Freeze.

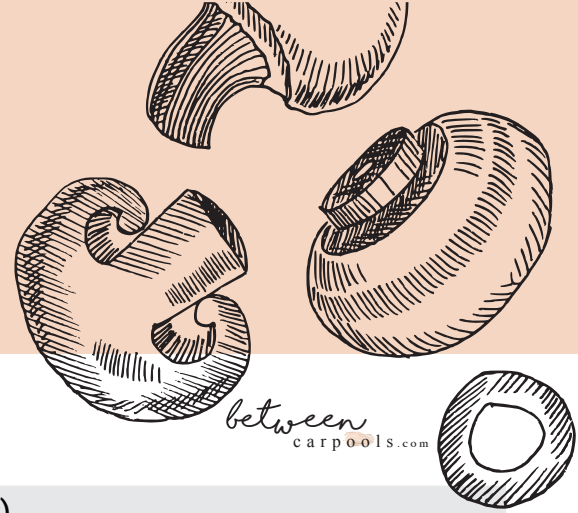
A FEW DAYS BEFORE:

- Prepare dressing for Mascha's Salad and Kani Salad. Refrigerate.
- Prepare Roasted Pepper Salad. Refrigerate.
- Prepare Rolled Green Beans. Refrigerate.
- Prepare Gotham Ribs
- Prepare Celery Root and Walnut Slaw. Refrigerate.
- Prepare lemon curd. Refrigerate.
- Go through menu and make sure you have all the ingredients you need for the salads, the berries for the desserts, etc.

A DAY BEFORE:

- Prepare the Dill Salmon. Refrigerate.
- Prepare Zehava's Ribs and couscous. Refrigerate.
- Defrost minute steak roast, cover with lattice, refrigerate.

{ PREPARATION }



ON YOM TOV: (see note earlier about cooking on Yom Tov)

First Night

- Sear the tuna (right as the men come home from shul).
- Warm up soup and kneidis.
- Warm up Zehava's Ribs (remove and discard congealed fat) and couscous.
- Assemble Mascha's Salad.
- Defrost fondue and warm up. Cut up fruit etc. for the fondue.
- After the meal, before going to sleep: defrost standing rack of veal and mushroom sauce.

First Day:

- Bake Meat Envelopes, rewarm Mushroom Sauce.
- Prepare Standing Rack of Veal. Prepare Onion Crisps (though they can be prepared the day before and rewarmed, I usually prepare fresh.)
- Rewarm Pastrami Green Beans, briefly.

Second Night:

- Rewarm Roasted Pepper Salad.
- Rewarm Yemenite Beef Soup.
- Rewarm Gotham Ribs; prepare mashed potatoes and green beans.
- Bake souffles.
- After the meal, before going to sleep: defrost Smoked Short Rib Tacos, Fancy Rice.

Second Day:

- Warm up Smoked Short Rib Tacos. Prepare guacamole to serve alongside.
- Bake Lattice Roast until golden.
- Warm up fancy rice
- Re-warm caramel sauce. Assemble dessert, serve with tea.

YOM TOV
MENU

#2

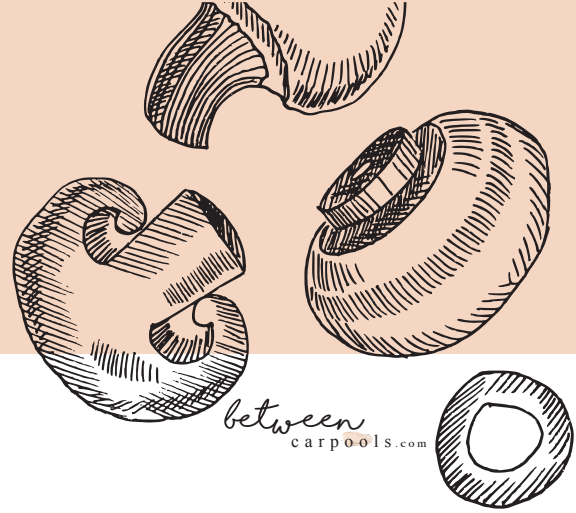
COURSE	FIRST NIGHT	FIRST DAY	SECOND NIGHT	SECOND DAY
APPETIZER	Sweet Chili Salmon Cubes	Susie Fishbein's Wonton-Wrapped Chicken Served over a Lightly Dressed Salad	Sea Bass over Caramelized Quinoa Served with Roasted Garlic Confit	Mommy's Stuffed Cabbage (adults) Batter Fried Chicken (children)
INTERMEZZO	Cream of Chicken Soup		Mushroom Barley Soup Done Right	
MAIN	<ul style="list-style-type: none"> - Sweet and Tangy Spare Ribs - Basmati Rice - Balsamic Tomato Mushroom Salad 	<ul style="list-style-type: none"> - Fragrant Standing Rib Roast (optional, serve with Onion Crisps) - Lo Mein - Leafy Salad of your choice 	<ul style="list-style-type: none"> - Chicken Capons (try Miriam Pascal's recipe) - Couscous with Pomegranate seeds and Almonds <small>RECIPE COMING 10.1 TO BCP</small> - Roasted Vegetables 	<ul style="list-style-type: none"> - Tongue - Brined Turkey - Potato Knishes - Crunchy Asian Salad
DESSERT	Mint & Chocolate Hot Cookie Dessert	Flourless Mousse Cake	Warm Plum Galette with Vanilla Ice Cream	Exotic Fruit Salad

Recipes found in Our Table [click on link](#)

Recipes found in Secret Restaurants and Everyday Secret Restaurants

Recipe found on [Between carpools.com](#) [click on link](#)

{ PREPARATION }



A WEEK BEFORE (or more):

- Prepare the wonton wrapped chickens and the dipping sauce. Freeze.
- Prepare Stuffed Cabbage. Freeze.
- Prepare Cream of Chicken Soup and Mushroom Barley Soup. Freeze.
- Prepare Sweet and Tangy Spare Ribs. Freeze.
- Prepare Lo Mein. Freeze.
- Prepare Chicken Capons. Freeze.
- Prepare Tongue. Freeze.
- Prepare Knishes. Freeze.
- Prepare crunch topping for the Asian Salad. Store in airtight container.
- Prepare Mint & Chocolate Hot Cookie Dessert. Freeze.
- Prepare Flourless Chocolate Cake. Freeze.
- Prepare Plum Galette. Freeze.

A FEW DAYS BEFORE:

- Prepare the Sweet Chili Salmon Cubes and zucchini for decorating, up to 2 days before Yom Yov.
- Prepare Caramelized Quinoa and Beets. Refrigerate.
- Prepare Roasted Garlic Confit. Refrigerate.
- Prepare couscous. (Add the pomegranates and almonds right before serving)
- Prepare dipping sauce for Batter Fried Chicken. Refrigerate.
- Prepare dressings for all salads. Label and refrigerate.

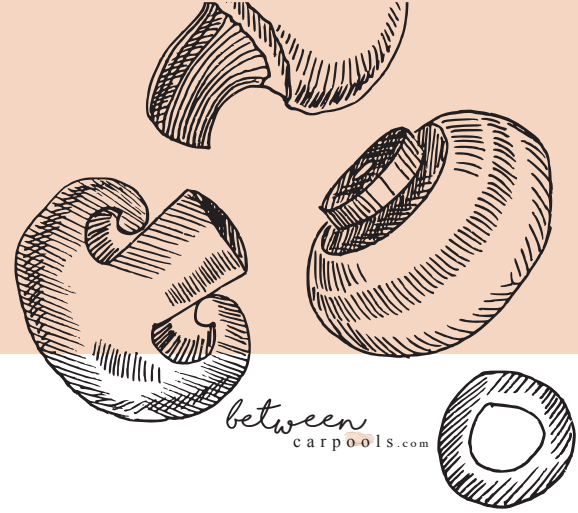
A DAY BEFORE:

- Prepare the rub for the Standing Rib Roast. Wrap tightly and refrigerate.
- Brine turkey

ON EREV YOM TOV:

- Cut chicken cutlets into strips (for the batter fried chicken). Refrigerate.
- Prepare the basmati rice.
- Roast the Brined Turkey. Refrigerate.

{ PREPARATION }



ON YOM TOV:

First night:

- Warm up Cream of Chicken Soup
- Warm up Sweet and Tangy Spare Ribs.
- Prepare Balsamic Tomato Mushroom Salad.
- Heat fudge for dessert.

First day:

- Defrost and warm up wontons.
- Bring to room temperature then bake the Fragrant Standing Rib Roast. (optional, prepare Onion Crisps)
- Warm up Lo Mein.
- Prepare salads.

Second night:

- Warm up Roasted Garlic Confit.
- Prepare the Sea Bass. Plate over rewarmed Caramelized Quinoa and Beets.
- Warm up Mushroom Barley Soup
- Warm up Chicken Capons.
- Add the pomegranates and almonds to the couscous.
- Roast vegetables.
- Bake Plum Galette.
- After the meal, before going to sleep: defrost the Stuffed Cabbage and the tongue.

Second day:

- Warm up Stuffed Cabbage.
- Fry Battered Chicken, warm up dipping sauce
- Bake knishes. Briefly warm up tongue and turkey.
- Assemble Asian Salad.
- Prepare Exotic Fruit Salad (I leave this particular salad for this meal, it always takes forever until everyone gets home from shul on Simchas Torah, so there's plenty of time to make a refreshing fruit salad).

notes:

Fancy Rice: I love this rice, mainly because it can be prepared in advance and frozen. Yep, frozen! You read me right. Simply prepare a big pot of rice (I like to use basmati, but it's not a must) and season well. Then, break up some spaghetti...add to a frying pan that has been heated with a bit of oil. Fry the spaghetti until it is golden, tossing and turning until it's evenly browned, 5-10 minutes or so. Transfer to a plate lined with paper towels. In the same frying pan, reheat a bit more oil and then saute the julienned carrot until slightly softened. Add spaghetti and carrots to the rice, mix it all well and taste. Adjust seasoning. Divide into containers and freeze.

Raspberry Sauce: simply blend frozen raspberries (many companies come with our certification) in a food processor with the juice of 1 lemon. Pour into a small container and freeze.

For the Rolled Pastrami Green Beans: Blanch green beans briefly. Bunch up about 7-8 green beans, roll them up in a strip of pastrami. Combine 1/3 cup olive oil, 3 tbsp brown sugar, 1 tbsp soy sauce, 1 tbsp teriyaki sauce. Drizzle on top. Bake for 20 minutes. Refrigerate until ready to serve. Briefly rewarm before serving.

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sincerely,

RENEE MULLER & THE BETWEEN CARPOOLS CREW



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