

JEWISH COOKING SERIES

If you are up for a delicious and delightful adventure, join Rabbi Sokol on Wednesdays (see the dates below), at 11 a.m., at Temple Sinai, for a Jewish cooking series!

Travel with her and fellow community members throughout the ages and the world and discover amazing aromas and tastes along the way...

Rabbi Sokol will share family recipes from France, North Africa and Israel. The class will include culinary tips, enchanting Jewish stories, enlightening teachings about our tradition, and more!

Whether you are an experienced cook interested in widening your repertoire, someone who is beginning their culinary adventure, or simply curious to taste new treats and expand your horizons, look no further, this class is for you!

Not only will you have fun preparing appetizers with the group but you will also get to sample them!

Cost per person, per single class (to cover food expenses): Temple Sinai members: \$ 5 - Non members: \$ 7. RSVP to the Temple office at [596-8352](tel:596-8352) or admin@nnsinai.hrcoxmail.com no later than the Friday preceding each class (please see below). Payment to the Temple office is also due that day.

CLASS #1: MARCH 29 - (RSVP & pay by March 24)

TUNA CAPER EGG BRIK FROM TUNISIA

This crusty, salty and tangy bundle of goodness will take your breath away!

CLASS #2: APRIL 5 - (RSVP & pay by March 31)

ORANGE TOMATO CELERY MOROCCAN SALAD

You'll want to soak up every drop of this sweet and flavorful salad! We'll get nice crusty bread and we'll be all set!

CLASS #3: APRIL 12 - (RSVP & pay by April 7)

FRENCH BRAISED ENDIVES

Truly amazing how delicious bitter herbs can taste!

CLASS #4: APRIL 26 - (RSVP & pay by April 21)

MOROCCAN EGGPLANT CAVIAR

This golden caviar is much cheaper than fish roe and it is out of this world! What's not to love?!

CLASS #5: MAY 3 - (RSVP & pay by April 28)

TOASTED PINE NUT HUMMUS FROM ISRAEL

Nothing like freshly made hummus whipped up from scratch!

CLASS #6: MAY 10 - (RSVP & pay by May 5)

MOROCCAN MEAT BALLS (KEFTA)

One bite of these flavorful mouth watering delights and you will find yourself swept away.....

CLASS #7: MAY 31 - (RSVP & pay by May 26)

TOMATO, PEPPER, EGG & FETA SHAKSHUKA FROM NORTH AFRICA

How could such a unique dish of fiery colors and flavors not bring sunshine to your life?!

CLASS #8: JUNE 7 - (RSVP & pay by June 2)

TOMATO CUCUMBER ISRAELI SALAD, MY WAY

This delicious summery salad will put a fresh spin on your Mexican salsa!