

A Taste of Bais Rivkah



Date:/...../.....

Chanie (Halberstam)
Apfelbaum
Crown Heights

Graduating class
of 5758 (1998)

Chanie Apfelbaum is a food blogger, recipe developer, and food photographer. She is the author of the best selling cookbook, *Millennial Kosher* (Artscroll Mesorah Publications) and is currently working on her second book, to be released by Clarkson Potter, Spring 2023.



CHARCUTERIE STUFFED FIGS

- 15 fresh figs
- 2 cups chopped deli meat (see note)
- 1 Tbsp mustard seeds
- 2 Tbsp dark brown sugar
- 2 Tbsp balsamic vinegar
- 1 Tbsp dijon mustard, plus more for garnish
- 1 tsp honey
- Pickled jalapenos, for garnish (recipe follows)

DIRECTIONS:

1. Trim the tips of the figs to remove the stems. Cut an X shape into each fig, as if you are cutting it into quarters, leaving the bottom intact. Set aside.
2. Add deli meat to a cold saucepan and saute over medium heat until the meat releases some of its fat, 6-8 minutes. Add the mustard seeds and toast for 1 minute. Add brown sugar, balsamic vinegar, dijon mustard and honey and stir until the meat is coated.
3. Stuff the figs with the charcuterie mixture and top with pickled jalapenos and dijon mustard.

NOTE: You can use whatever deli meat you have on hand. I used a combination of smoked turkey and salami.

PICKLED JALAPENOS

- 4 jalapenos, thinly sliced
- ½ cup apple cider vinegar
- ½ cup water
- ¼ cup sugar
- 1½ tsp kosher salt

Add the jalapenos to a mason jar. In a small saucepan, bring the vinegar, water, sugar and salt to a simmer, stirring to dissolve the sugar and salt. Pour the hot brine over the jalapenos. Cool and store in the fridge for up to one month.



APPLE HONEY MUSTARD SALMON

This recipe came to me last week when I was preparing my salmon and I'm so glad it did because it's JUST. SO. PRETTY! I definitely have a thing with decorating a side of salmon, and I love how the apples resemble fish scales!

- 2 lb. side of salmon
- ⅓ cup apricot jam
- 2 Tbsp whole grain mustard
- 2 Tbsp Dijon
- 2 Tbsp honey, plus more for drizzling
- salt and pepper, to taste
- 1 red apple, seeded and thinly sliced
- 1 green apple, seeded and thinly sliced
- 2 Tbsp olive oil
- Juice of ½ lemon

DIRECTIONS:

1. Preheat oven to 400 degrees. In a small bowl, combine the apricot jam, mustards, honey, salt and pepper. Brush the mixture generously over the salmon. Decorate the salmon by overlapping the apples, alternating between red and green until the salmon is covered. Drizzle with olive oil, lemon juice and honey. Bake, uncovered, for 25 minutes, basting once with the pan juices during cooking.
2. Serve warm or at room temperature.

NOTE: I prefer this recipe served fresh, but if you want to prepare it a day ahead, you can serve the next day at room temperature (reheating cooked salmon tends to make it fishy and dry). ■