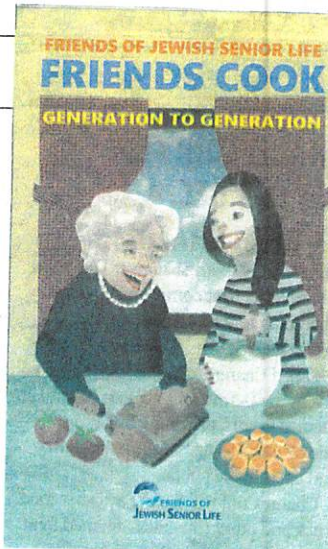


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Friends Cook

Jewish Senior Life community cookbook now available.

Lynne Golodner
Special to the Jewish News



Everyone has a favorite family recipe that reminds them of holidays, celebrations and special memories. It's that flavor that Jewish Senior Life hopes to capture in its debut cookbook, *Friends Cook: Generation to Generation*, to be sold at Media Night for the JCC Jewish Book Fair, Nov. 17 at the Berman Center for Performing Arts in West Bloomfield, featuring Food Network star chef Duff Goldman, who wrote the introduction to the cookbook.

"We aim to capture the older adult legacy of Old-World cooking in modern, quick and easy recipes," says Leslie Katz, LMSW, director of Friends of Jewish Senior Life, whose proceeds enrich the lives of older adults.

Friends Cook is more than a cook-

book. It's a symbol of a spirited community, whose members' kitchens will be enriched by the recipes contributed for years to come."

Katz collected recipes from the community with a goal of compiling a quality community cookbook. (See sample below.)

The cover was designed by artist Steven Katz of West Bloomfield. It will make its debut at Media Night on Nov. 17 and will be sold thereafter at all Friends of Jewish Senior Life boutiques, local synagogue gift shops and on Amazon.com.

To order a cookbook, contact Leslie Katz at lkatz@jslmi.org or (248) 592-5062. *

BUTTER HORNS

Nori Rubin of West Bloomfield

"Another go-to recipe from my Mama that has been passed down to my daughters and from friend to friend!"

Ingredients:

- 1 package yeast
- 3 egg yolks
- 1 cup condensed milk
- 3½ cups flour (approximately)
- 2 sticks butter
- 1 cup ground nuts (I prefer walnuts or almonds)
- 3 tsp. cinnamon (or slightly more if you prefer more cinnamon)
- 2 heaping cups sugar (not an exact amount of the 2 cups but heaping)
- parchment paper

Directions:

Mix the first five ingredients together. In a separate bowl, mix together the ground nuts, cinnamon and sugar. (I generally double these ingredients. You will have some left over.)

In a large mixer, combine the first five ingredients slowly. After mixing and kneading thoroughly together, form into one large ball, place in a glass bowl and cover well; refrigerate overnight.

The next day, take the dough ball and cut into four, forming four separate balls. On a wood board or counter, spread dough with the sugar mixture, cinnamon and nuts. Roll a single ball with rolling pin in a pie shape very thinly. Score in four parts and each ¼ can be scored in 3-6 pieces (depends on how large you want each butter horn to be; they will rise and enlarge when baked).

After scoring, spread, with hands, more of the sugar-cinnamon-nut mixture on top. Roll each scored piece up from largest end to smallest. Cover baking sheet with parchment paper. Place each piece on baking sheet and bake until golden brown at 350 degrees.

Remove each Butter Horn from the sheet immediately and place on cooling rack (sugar sticks very quickly). Enjoy!