

Vegan Funfetti Cheesecake Bites {No-Bake + GF}

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Summer break is winding down and, as expected, I have done about half the things I said I was going to do. I have made a total of ZERO baby mobiles, even though we have friends who popping out new babies left and right. I have also made a total of ZERO yarn wall hangings even though my Pinterest is lousy with saved projects. I've also read zero books but did read the entirety of the latest issues of Vanity Fair and Bon Appetit so that's something, right? The good news is that along with the laundry list of things I didn't do this summer break is a list of things I did do!





Of the things I did this summer (in no particular order of importance):

1. Caught up on all episodes of UnReal
2. Caught up on all episodes of The Good Wife
3. Caught up on season 3 of The Great British Baking Show
4. Made rainbow bagels from scratch
5. Slept 9 hours IN ONE NIGHT!
6. Watched 8 movies (yes, some of those included movies involving Tinkerbell and friends, but hey, they were full length feature films so they count).
7. Snuggled with children for hours on end
8. Taught youngest babe to play 'peek a boo'
9. Drank an espresso and tonic (it was shockingly very good).
10. Went to The Broad Museum in downtown LA

11. Went to Palm Springs with beloved dear friend and NO CHILDREN
12. Finally met Shannon Goldberg, of The Noshers, in real life (and to no one's surprise, she is a complete delight).

So, you see, I've actually accomplished quite a lot if you really think about it. It's like my social worker sister, Brene Brown says, we got to focus on what we accomplish in the day rather than the things we do not. A person can really feel accomplished when ignoring the list of things one didn't complete instead of the things we did accomplish.

Another thing on the 'accomplish' list is the recipe for these little vegan cheesecake bites. I've seen countless recipes for vegan cheesecake and I've always wanted to try it. They make the perfect parve dessert for a meat Shabbat or holiday meal and they are raw so NO BAKING. Hallelujah! I hope you really like them. I was inspired by the vegan goddess that is Dana over at The Minimalist Baker. If you don't know her stuff, well, I'm just gonna assume you've been in a coma for years because that's the only conceivable reason I could understand for not knowing her.

Happy no baking!









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Roasted Beets + Swiss on Rye

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(*my
favorite
sloppy
veggie
sandwich)



So here I am, writing about food in a world that has gone completely mad. Has it ever been this bad? Seriously, I'm 36 years-old and I don't remember the world ever being like this. I wish I was able to write about my baller staycation that I'm currently enjoying (thanks be to the privilege of having a job, a good one at that). I'd like to talk about what it's like to be able to be a working mom and actually be home for a month (it's exhausting and wonderful and confirms the fact that I am not made for staying-at-home mom-ing). Or, I'd like to be able to talk about my recent obsession with the shows, UnReal and The Good Wife (I am using some of my staycation time to do what I used to do when I was single and in my 20s . . . lay on the couch while eating chips and cheese dip and watching TV for HOURS ON END . . . or until I have to go pick up the girls from camp/gan). But I can't.

COLE SLAW

PICKLES

SWISS
CHEESE

ROASTED BEETS





I'm confused on what to do about the deaths of Hallel Yaffa Ariel, Alton Sterling, Philandro Castile. I'm honestly so sick of reading article after article on Facebook from well-meaning friends who seem to be playing to the same crowd. I don't want to be an arm-chair/Facebook-activist. I want to do something. I want to make sure I'm about something other than delicious food. I don't want to forget that I'm a Social Worker and Community Organizer by training. I'm also a Jew who is in need of a global-community to give a sh*t about dying Jewish teenagers and the rise of anti-Semitism and I want to make sure I model the same support that I'm asking for. But how do I do this? I truly want to know? How do I do this with two little kids from Encino, California?



In the meantime, while I ponder these questions and look for outlets, I found this really great site called, "Campaign Zero". It has an amazing team behind it and seems to be running on real grassroots community organizing. It's inspiring. I wonder if they're looking for Jewish lady community organizers living in The Valley!?

CAMPAIGN ZERO

WE CAN LIVE IN A WORLD WHERE THE POLICE DON'T KILL PEOPLE
BY LIMITING POLICE INTERVENTIONS, IMPROVING COMMUNITY INTERACTIONS
AND ENSURING ACCOUNTABILITY.



WE CAN LIVE IN A WORLD WHERE SYSTEMS AND STRUCTURES DO GOOD, NOT HARM.

JOINCAMPAIGNZERO.ORG

So I made a sandwich. I made a really, really good sandwich. I roasted some beets and made some tangy cole slaw while I toasted some rye bread (and put a little slab of butter on those little slices of bread before putting them in the oven). The result was so frikkin' good that though I had no plans to turn it into a post, I ended up making it a second time so that I could post it (but also because my husband begged me to make it again, he liked it that much. He actually like it so much that he high-fived me after finishing it). This sandwich would be a great little build-it for a Shabbat lunch or picnic or a Tuesday.



[and -

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Baked Sweet Potato + Pimento Cheese



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I'm not sure if you've noticed, but it's summer time. We moved from the Westside of Los Angeles to the Valley in January and it's fair to say that it feels like we officially live ON THE EQUATOR. Holy cow, it's HOT! Last weekend it was a balmy 110 degrees. The husband was out of town and so entertaining 2 kids while not really being able to go outside was challenging, to say the least. We finally settled on a local mall that, lucky for us, was super fancy and so had installed

an outdoor splash fountain that kids were allowed to play in. Not so lucky for them (them being the fancy outdoor mall we were at), was the site of my oldest attempting to strip down to her undies so as to really get the full cool-down experience that the fountain had to offer. Luckily, we were with our girl, Aunt Jessie, who quickly and loudly pointed out to us that there was a GIANT sign close by the read, "All patrons must remain clothed". Oops.







Summer brings on a lot of goodness – vacation/break from work, an excuse to eat ice cream every day, and, most especially for me as I get older, LOTS of memories of growing up. I don't know why but every summer for the last couple of years, I have been getting strong hankerin's for the South. I'm talking fireflies and fishing excursion, sweet tea and ski-tubing at the lake, and Southern food. This week alone saw some Southern dishes emerging during meal time. I started Monday off with biscuit making. Then mid-week brought us a peach cobbler (on request from the husband) and, of course, pimento cheese! Sweet merciful Lord, I L00000VE me some pimento cheese dip. When I was living in Athens, GA for a hot minute (working at the University of Georgia's Hillel), I used to hit up a little local cafe and order the same thing – their homemade pimento cheese. I have yet to be able to replicate their perfect cheese dip until I found Sean Brock's recipe in Garden & Gun. Sean Brock is the chef at McCrady's and Husk, in Charleston, South Carolina as well as Nashville so I think it's safe to say he knows a thing or two about about Southern food. I've changed a few things but really, very little of his recipe. In

my mind, if it ain't broke, don't fix it. You can use this recipe as a basic recipe for both the sweet potato and the dip and eat them separately or independently. We ate the dip all week-long. We had it with cut vegetables and pita chips as well as on this here sweet potato. And hey, it's a gluten-free recipe so, I guess you can kinda consider it healthy, right?



Lately, on the Jewhungry Instagram page.

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