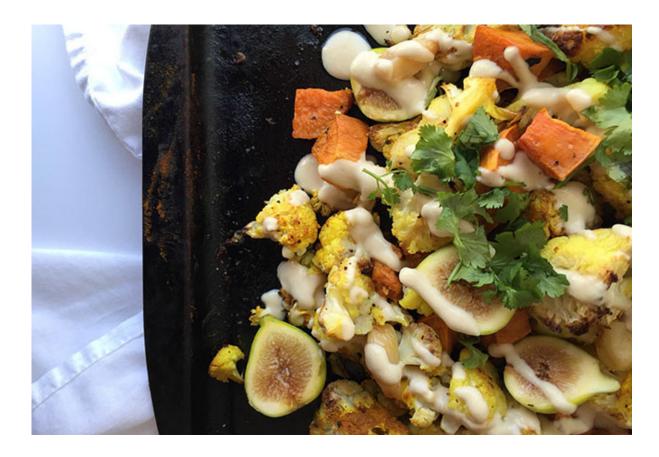
Jewhungry InterfaithFamily.com: Recipe Round-up!

on

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Well, the holidays are officially upon us. Even though I am steeped in food on the regular, I am still waaaaaaaay behind in my holiday preparations. I haven't even menu planned. Blargh!! I do this to myself every. single. year. I invite a ton of people over because I LOVE LOVE LOVE hosting but then I end up all stressed out the day of first night dinner because I'm running around trying to get sh*t done. It also doesn't help that I have a strict 8:30pm bedtime (I work full time and have 2 kids. I'm in survival mode here, people) so there's no staying up super late and doing tons of baking for me. Nope, I'd rather just woman up and deal with it come the day of the holiday. The good news, however, is that I know a few people in food with some amazing food blogs so inspiration is but a click and an hour of web-surfing away. The other bit of good news is that I've been writing for a lovely website called, InterfaithFamily.com, an organization whose mission is to support interfaith families exploring Jewish life. I've written several posts for them over the couple months so I thought I'd get organized and give you a look-see. I also had the IMMENSE pleasure of writing a guest post for Chanie at Busy in Brooklyn. All links will be posted below! I hope you get some inspiration for your holidays or your daily mealplanning. Shanah Tovah!



Roast Cauliflower and Sweet Potato wit Figs + Tahini



Cilantro, Lime + (Coconut Milk) Yogurt Grilled Chicken Wings



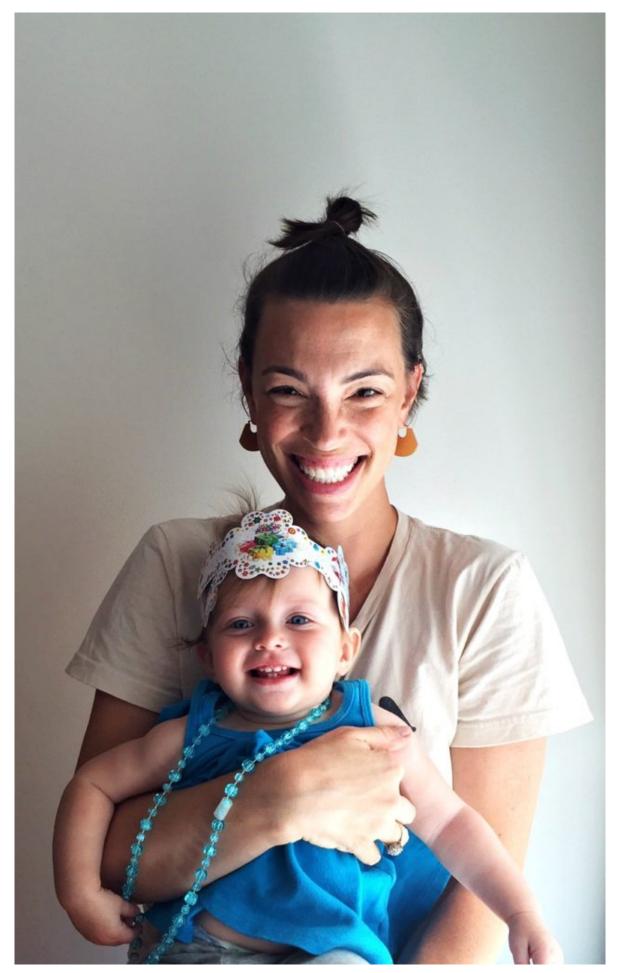
Buffalo Quinoa Burgers



Fall Farmer's Market Salad



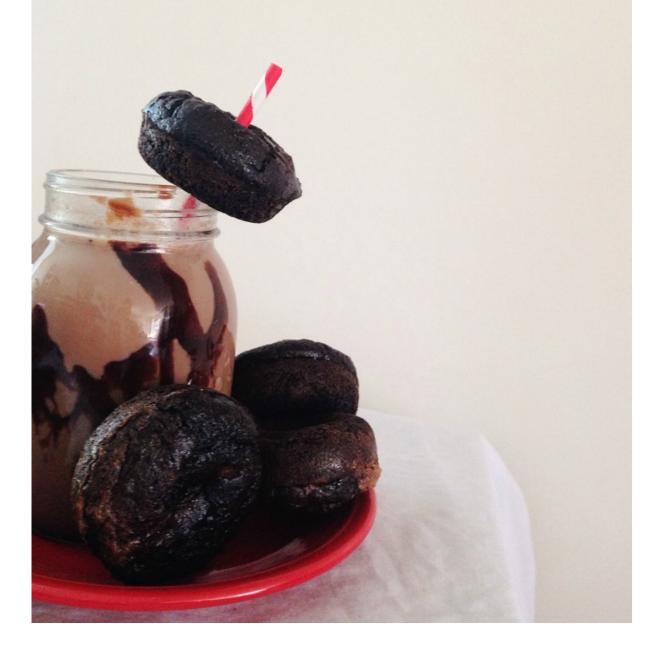
Semolina Cara Cara Orange Cake



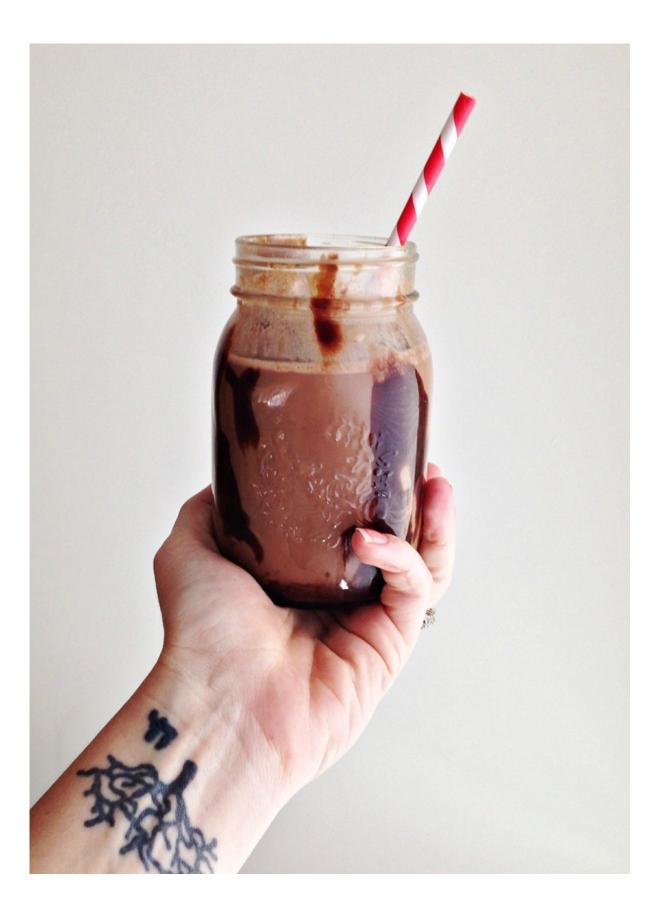
Shanah Tovah, from the littlest little queen and me!

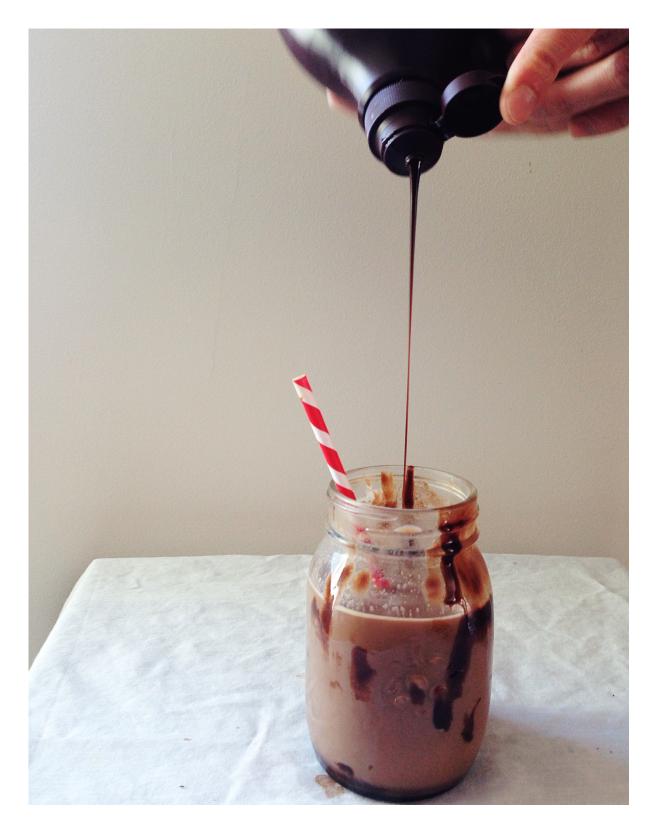
Chocolate Almond Flour Donuts with Egg Creams

Chocolate Almond Flour Donuts with EGG CREAMS



I am an extremely scheduled person. I need my routine and schedule to feel 'contained'. I need it to feel safe. I'd like to be all, 'I go wherever the wind takes me', but with a full time job, 2 kids, a husband and a hobby or two, my structure and routine is what gets me through the day. When I studied adolescent development and learned more about attachment theory and how structure and boundary-setting is not only beneficial for child development but also for caregiver attachment, I didn't quite understand just how much it is needed until I had kids of my own. Heck, I didn't realize how much I needed it as an adult until I had two little people and myself to care for. I recently started yet another side gig (this one in the home decor side of life - you can find my yarn art and boho mobiles HERE and see more pictures below) and when talking to a friend about it she asked me how I find the time. I reflected on that question a lot for some reason and realized it wasn't so much that I was 'finding' the time as 'creating' the time via my daily routine. By the time I get home, it's 'go' time. My husband and I are switching off between bathing children, doing laundry, cooking dinner, cleaning dinner, playing with children and then getting children ready for bed. Every afternoon/evening is a sprint but it's worth it because by 8pm, the kids are in bed and that's when I get my 'me' time. That's how I find the time. I create it in order to take care of myself so that, in the end, I can take care of them.





Speaking of time, I am finally on spring break and am loving every second of it. I also finally went camping with the kids for the first time. I had been kind of dreading camping with kids for a long time. I used to have this giant fear of being tired. It so consumed me, this fear of being tired, that it actually prevented me from doing things like camping with my husband and Siona. But a person learns a lot about themselves after a year of solo-parenting while pregnant, including that one can survive and function on very little sleep and massive amounts of coffee. So, with that in mind, I told husband I was ready to give camping with kids a try . . . so long as he packed all the coffee in the world. Next thing you know, we're packing up the car and headed for Anzo Borrego, CA. It's not every day your husband plans a camping trip for you in the desert during a heat wave. Hot doesn't even begin to describe what this was. Sadly, because it was as hot as it was, our camping trip was cut short by a night and we ended up only staying one night. BUT, we truly made the most of it and the girls were friggin' champs. We also saw a real live roadrunner and heard coyotes howling at the moon so . . . worth it (pics from the trip are below).





Anyway, I wanted to bring you a chocolatey treat before you finish your Passover meal-planning. I also wanted to send a friendly reminder that egg creams are completely kosher for Passover and should absolutely be enjoyed. I had my first egg cream when I visited my now in-laws in 2009 and it is now a family tradition to enjoy one (or several) each Passover. It's honestly a simple thing and, truth be told, I would not really enjoy someone adding seltzer to my chocolate milk but for some reason, during Passover, it's so frikkin' delicious. I hope you enjoy! Happy Passover!

P.S. This recipe is dedicated to my friend, David Wolkin, who is part Jewish Hipster superhero extraordinaire and part grouchy ol' Jewish zaidy who just wants to be left alone with his egg creams and his white fish. This is for you, buddy. Also, your wife is AWESOME. Seriously, how'd you score that one!?



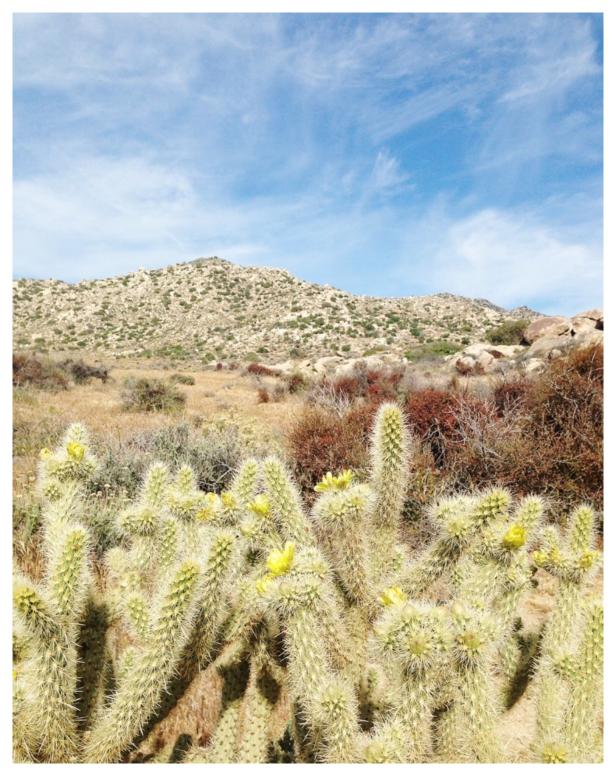
Saying 'good night moon' in the Anzo Borrego desert.



My squishy face, Ed.



Sunrise in the desert



The last of the blooming cacti for the season.



One of my wall-hangings — found on my Etsy shop, LadyPops Shops



A customizable mobile - found on my Etsy site.

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24 Coffee Recipes: A buzzworthy round-up













Jewhungry

Team, we're on vacation. We're back in Miami but this time we're at my husband's place in Coconut Grove. And yes, it's

EXTREMELY weird to say the sentence, "my husband's place". These kinds of trips, trips back to a city you used to live in, are always a mixed back. You spend so much time running around trying to see everyone and the chances of me disappointing someone on this trip is/was quite great. It's a pretty awesome problem though; the problem of having so many loved ones and not enough time to see them.

When we moved from Miami to LA, I honestly thought we'd never head back. It's a lot less expensive and less chaotic for my husband to do the traveling to LA than for me and the 2 1/2year-old kiddo to be traveling to Miami. But, the hubby got a gig reading the Torah on a few shabbatot (multiple shabbats) at the Coconut Grove Chabad and as payment, the Chabad bought us tickets to come out to see him. It's a pretty sweet deal. Part of the negotiation though was I was not gonna head back to LA with a jetlagged toddler without some help. We get back on Tuesday and I go right back to work on Wednesday. Parenting a toddler is exhausting. Parenting a toddler alone and working as a school counselor is EXTREMELY exhausting. As a result, my morning coffee consumption has gone from 1 cup everyone morning to 2 cups. I'm officially a 2 cup of coffee lady. My love and, let's face it, addiction to coffee is deep and it is real. I'm a monster when I don't get my coffee. It's shocking how rapidly I change from she-beast to relatively pleasant person after even one gulp of coffee. As a result of this new change in coffee-drinking status, I bring you a post dedicated I've got coffee everything. There are ENTIRELY to coffee. smoothies, brownies, salad, fudge, homemade creamers, and, of course, drinks! I hope you find something you like!



- 1. Bourbon Blondies with Chocolate Vegan Glaze from Jewhungry
- 2. Vanilla Almond Frappuccino from Jewhungry

3. Coffee-rubbed Lamb Chops with Blueberry Balsamic Reduction from Kitchen Tested

- 4. Coconut Coffee Ice Cream from Running to the Kitchen
- 5. Chocolate Chip Coffee Muffins from Very Culinary
- 6. Cardamom Coffee Beet Salad from What Jew Wanna Eat



Coffee-Rubbed Lamb Chops with Blueberry Balsamic Reduction from Kitchen Tested

7. Dark Chocolate Bark with Coffee Pistachios + Sea Salt from
With Food + Love

8. Mocha Tahini Protein Fudge from Spabettie

9. Coffee Hazelnut Spritz Cookies from Healthy Delicious

10. Sugar-free Homemade Coffee-Liqueur from All Day Long I Dream About Food

11. Espresso Cookies with Salted Caramel Ganache from Keep It Sweets Desserts

12. Butternut Butterscotch Latte from An Edible Mosaic



13. Paleo Mocha Almond Pancakes from The Healthy Maven

14. Coffee Toffee Thumbprint Cookies from Crumb Blog

15. Chocolate Coffee-Almond Granola from Cooking on the Weekends

- 16. Chocolate Espresso Mousse from The Lemon Bowl
- 17. Coffee Smoothie with Fresh Cherries from Cook the Story
- 18. Coffee Kahlua Fudge from The Kitchen is My Playground



Coffee-Hazelnut Spritz Cookies from Healthy Delicious

- 19. Mocha No Bake Granola Bars from Mom on Time Out
- 20. Toasted Coconut Cold-brew Coffee from Ari's Menu
- 21. Baileys Irish Coffee Caramels from Bake.Love.Give
- 22. Energizing Green Smoothie from Tasty Yummies
- 23. Tiramisu Dip from Lemon Tree Dwelling
- 24. Mocha Pound Cake from Confident Cookie, Hesitant Baker