

# Wait, what? I have a kid?

Has this ever happened to you? You have a baby, you are sent home from the hospital with said baby and then for several weeks you wonder aloud, "So, when are this child's parents coming to pick up their baby?" No? Just me?

Our baby is starting school on Monday. Yes it's really daycare but they have a curriculum. We toured the place again on Thursday and the Director asked us if we wanted to go through their curriculum and in my head I thought to myself, "Wait, curriculum? Don't you just make sure they're fed, happy and rested?" And then it hit me, this is our child's first step into school. She's going out there in the world without us. She's going to meet other kids and make little art projects and we're going to be invited to parent-teacher conferences. Now, granted the first year or so will focus on her ~~poop and nap schedule~~ development but seriously, this parent thing is getting real!



They don't call it the 'happy baby'

pose in yoga for nothing.

So rather than freak out, yet again, this shabbat we tried to focus--focus on the fact that we're not sending our 5 month old off to baby boarding school but to daycare. We still get our little love back every night and of course, on the most important day--shabbat. We focused on answering those important kosher questions like, 'what age are we going to have to start caring about Siona eating meat after milk? What will our stance be when she inevitably tries a cheeseburger? Will we stop eating dairy at non-kosher restaurants because it could be confusing or maybe it'll ease the kosher thing as it could be less restrictive-feeling?' We have some answers and some we'll have to wait and see how our family life evolves as it's easy to be kosher in Miami, but not so easy in a city like Raleigh-Durham (it's on our short list). Regardless, my ability to give a poop about some of the parenting things I gave a poop about for the last 5 months has most definitely decreased. I've come to terms and even found peace in the fact that our baby is a formula baby. I've found peace in the fact that I have to work full time in order to help provide for my family. There's just no time or even brain space for holding on to that stuff because dang it, no one's coming to pick up that baby. She's ours and thank Gd for that.



Talk about multi-tasking

This week's recipe is a staple on our shabbat table. It's often requested when our friends, the Whislers come over, and it's soooo easy. One of the biggest changes will be the fact that the hubbs will still be at work when I need to be cooking for dinner. I'll probably have to just suck it up and do the majority of my cooking the night before, which will SERIOUSLY get in the way of my 8:30 bed time. But, in the end, it might save my sanity.

## Roasted Cauliflower with Tehina

### What!?

2 heads of cauliflower  
1/2 cup of tehina (recipe below)  
Olive oil

Kosher salt  
Pepper  
Garlic powder  
Turmeric  
Parsley and cilantro for garnish

**For the Tehina:**

1/2 cup of sesame paste  
1/2 juice of lemon (or more depending on your taste)  
Dash of kosher salt  
Dash of garlic powder  
Hot water to thin tehina

\*Add all tehina ingredients EXCEPT water to a deep bowl and stir. Slowly add the hot water until desired consistency. You want it to be pourable but not runny. Season to taste.



## **How's That Now!?**

*When you're working with cauliflower in a kosher kitchen, you want to soak your cauliflower for several hours in hot water with a little salt at the bottom.*

Pre-heat oven to 400. Once cauliflower have been soaked, chop so that the pieces are a decent size as they will shrink in the oven. Spread chopped cauliflower on the baking sheet and drizzle with olive oil. Sprinkle with kosher salt, pepper, garlic powder and tumeric. Bake cauliflower for 45 minutes or so making sure to toss every 15 minutes or so.

Drizzle roasted cauliflower with tehina right before serving. Top with chopped parsley and cilantro for garnish