

# What's Your Dish?

**Nana's Ruggie Recipe, Tracy Brown**  
 2-3/4 c. all purpose flour  
 2 eggs  
 1/2 c. vegetable oil  
 1/2 c. water  
 2 t. baking powder  
 1/2 t. salt  
 1/2 c. sugar  
 Cinnamon and sugar mixed to your taste  
 Golden raisins (soak in warm water for 30 min. and drain before using)  
 Mix liquids together and add to flour in stand mixer on low to medium. Mixture will be a soft dough (adjust flour/water as necessary). Put dough in refrigerator till firm (about an hour). Roll out a portion of dough on a lightly floured surface to about 10"-12" in diameter, about 1/8" thick, in circle form.

Sprinkle cinnamon sugar mix generously over dough and gently rub into surface. Cut into 6" long pie shapes, about 6-8 per circle. Sprinkle on raisins and roll each triangle into crescent shape then sprinkle cinnamon sugar over rolled cookie. Place on cookie sheet covered with a silpat or parchment paper. Bake in preheated oven at 325 degrees for 15-18 min. Continue till all cookies are formed.  
 Makes about 24-32 cookies  
 Variations:  
 Eliminate raisins and substitute chocolate chips.  
 Spread apricot preserves or fig jam over rolled dough prior to rolling into crescent.  
 Oil/butter baked cookies when they are still hot from oven and sprinkle with more cinnamon sugar.

**Grandma Gizzy's Chicken Paprikash with Rice, Gail Baron**  
 Serves 4  
 1 whole cut up chicken  
 1 lg. chopped onion  
 1 chopped green pepper  
 2-3 chopped garlic cloves  
 1 lg. tomato, chopped fine  
 1 c. white rice  
 Szeged Paprika, salt, pepper  
 Heat some oil in large skillet with a lid. Brown chicken pieces on all sides for a few minutes per side, seasoning parts as they brown. Use a lot of paprika. Remove to a bowl. Brown onion, peppers in skillet, till soft, adding garlic for last couple minutes. Add back in chicken, along with any juices that collect in bowl. Mix in tomato, cover and simmer on low for about 40 min. Remove chicken breasts so they don't overcook. Add in rice, making sure all kernels are submerged

in liquid. Cover and cook on low till rice has absorbed all liquid. Add back chicken breasts and serve.  
 Notes:  
 Any recipe for spaetzle can be substituted for the rice. Drop spaetzle into liquid.  
 For additional rice, add 1 lg. chopped tomato per cup of rice.

**Dairy Kugel, Randi Lan**  
 1 bag of egg noodles  
 1 package cream cheese

8 oz. sour cream  
 5 eggs  
 1/2 c. sugar  
 2 c. milk  
 Cinnamon to taste  
 Raisins (optional)  
 Preheat oven to 350 and spray a 9" x 13" pan. Cook noodles as directed. Mix remaining ingredients (except the raisins) in the blender. Drain noodles and add mixture and raisins. Pour in pan. Bake uncovered for 45 min or until solid. ☆

## Schools

### May is CJP Appreciation Month

By Elka Bernstein, Director  
 "It is not what one says, but rather what one does, that makes a difference." - Pirkei Avot 1:17.

At the Charlotte Jewish Preschool, our partnership and volunteers make a difference in our school community. This May, we will take the time to thank all the individuals who have made The Charlotte Jewish Preschool an exceptional early childhood education program. Our school is unique in that we have three very special founding members - Temple Beth El, Temple Israel, and the Sandra and Leon Levine Jewish Community Center. CJP is strengthened through the support and guidance of Rabbi Murray Ezring, Rabbi Judy Schindler, Rabbi Jonathan Frierich, and Rabbi Noam Raucher. Phil Berman's strong team at the LJCC continues to provide professional support to the administration and teachers of CJP, as well as excellent enrichment programming for our students.

Along with the leadership of the founding members, the CJP Board of Directors works hard to provide the school with guidance and direction. For the 2013-2014 school year, CJP would like to thank our current Board of Directors.

- Eric Wisotsky, President
- Brandon Levine, VP Administration & Secretary
- Susanna Goldberg, VP Finance & Scholarship & Treasurer
- Debby Weiss, VP Fund Development
- Brian Bernhardt, Immediate Past President
- Katie Berman, Barry Bobrow, Andrea Davids, Jill Dinerman, Jodi Greenwald, Jarett Isralow, Staci Mond, Darren Pierce, Tamar



The CJP PTO Executive Board - Liz Greenhagen, Jessica Demeter, Ilyssa Rubenstein, Andrea Davids, and Amy Foster

Raucher, Howard Seidler, Joe Steiner, Andy Tucker, Debby Weiss

However, the support does not end here. CJP is infused with parents dedicated to providing their children with a loving, nurturing and educational environment. CJP's PTO plays a vital and influential role in the success of CJP. CJP's PTO is made up of our en-

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## THE SCHMOOZE CRUISE

Spectacular Yom Ha'atzmaut 3 hour Boat Cruise on Lake Norman!  
 (Young Adults 21- 45)

<b>DATE:</b>	May 18, 2014
<b>PLACE:</b>	Yachta Yachta Yachta 18000 Harbor Light Blvd, Cornelius
<b>TIME:</b>	11:00 am - 2:00 pm
<b>TICKETS:</b>	\$15/advance   \$20/door <i>includes nosh &amp; first drink</i>
<b>RSVP by 5:15:</b>	<a href="http://www.nextgencharlotte.org" style="color: white;">www.nextgencharlotte.org</a>




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