

Faigy Rabinowitz
TOMS RIVER, NJ

“JUST US” SHABBOS MENU

We start with sourdough bread with dips: Sonny & Joe’s Homestyle Hummus, garlic confit with tomatoes, basil dip (mayo with garlic and basil cubes). Next course is gefilte fish and Israeli salad, followed by chicken soup with kneidlach. Main is skirt steak or cowboy steak, potato kugel, and cauliflower or a different veggie side. For dessert, I often make cookie dough pie, served with vanilla ice cream – a graham cracker crust with melted pareve chocolate and a layer of Kineret cookies on top!

2 THINGS I LOVE TO SERVE TO GUESTS

- 1 Deli salad** in pretty colored cups! Here’s my easy dressing: mayo, water, maple syrup, and a frozen garlic cube.
- 2 Roasted eggplant, drizzled with tahini and silan.** I got this recipe from a friend, and I love it – it’s really simple but looks gourmet. I serve it with the dips.

PSA: While it may not be as pretty, I almost always use a plastic tablecloth because it makes cleanup so much easier, especially with little kids. To me, Shabbos should be beautiful, but not stressful. As the founder of Metziahs.com, my day-to-day life is busy enough.

MY APPROACH TO COOKING

My cooking style is simple but delicious! I try to stick to healthy alternatives, like maple syrup in place of sugar, sourdough instead of yeast-based doughs, and avocado or olive oil in place of canola.

HOW DO YOU CHALLAH?

While I don’t bake challah, I’ll sometimes buy frozen dough and have fun with the toppings. I alternate between garlic and za’atar. If I’m serving sourdough, which is almost always, I place it in the oven right before Shabbos so that it’s extra crispy... So delicious, and lucky me I’m not the one who deals with cutting it!

