



GUÍA DE CENA DE SHABAT: EDICIÓN LATINA

ONETABLE SHABBAT DINNER GUIDE: LATINX EDITION



Bienvenidos and welcome to OneTable's *Guía de cena de Shabat: Edición Latina*.

In the same way that we recognize the benefit of using Shabbat as a tool to explore our individual identities, we also view it as a tool in which to deepen our connection to community. The following supplement is meant to serve as a resource for Latinx and non-Latinx hosts wishing to celebrate Latinx culture at the Shabbat dinner table, while also seeking to explore an opportunity to deepen their understanding of the Latinx and Jewish-Latinx community.

Given that Latin America is home to 418 million Spanish speakers, we included a transliteration of the Hebrew in Spanish, as well as a Spanish translation to each blessing. Fully aware that not all members of the Latinx community speak Spanish, we've included an English version of the transliteration and translation. Whatever your linguistic identity, we see this as an opportunity for languages to stand side by side, and for diversity to be celebrated. Shabbat shalom/Shabat shalom, l'chaim/lejaim, bete'avon and buen provecho!



To live in the Borderlands means to
put *chile* in the borscht,
eat whole wheat *tortillas*,
speak Tex-Mex with a Brooklyn accent;
be stopped by *la migra* at the border checkpoints;

To survive the Borderlands
you must live *sin fronteras*
be a crossroads.

Excerpt from *Borderlands // La Frontera* (1987) by Gloria Anzaldúa, American scholar of Chicana cultural theory, feminist theory, and queer theory.

*Boca dulce avre puertas de fuego.
Kind words open iron gates.*

Ladino Proverb

LUZ / LIGHT

ENCIENDE UN FÓSFORO, CREA LUZ, RESPIRA Y DISFRUTA EL MOMENTO.
STRIKE A MATCH, CREATE LIGHT, TAKE A BREATH AND ENJOY THE MOMENT.



בָּרוּךְ אַתָּה יְיָ אֱלֹהֵינוּ מֶלֶךְ הָעוֹלָם אֲשֶׁר קִדְּשָׁנוּ בְּמִצְוֹתָיו וְצִוָּנוּ לְהַדְלִיק נֵר שֶׁל שַׁבָּת.

*Barúj atá Adonái Elohéinu mélej haolám
ashér kidshánu bemitzvotáv vetzivanu
lehadlik ner shel Shabat.*

Bendito eres tú Señor, nuestro Dios, Rey del universo, que nos ha santificado con Sus preceptos y nos ha ordenado encender la luz del santo Shabat.

*Baruch Atah Adonai Eloheinu Melech
ha'olam asher kidshanu b'mitzvotav
vitzivanu l'hadlik ner shel Shabbat.*

Blessed are You, Infinite One, who makes us holy through our actions and honors us with the light of Shabbat.

SANTIFICAR/SANCTIFY

LEVANTE LA MANO Y SANTIFIQUE EL VIERNES POR LA NOCHE CON UNA BENDICIÓN Y UN BRINDIS.

RAISE YOUR GLASS AND SANCTIFY FRIDAY NIGHT WITH A BLESSING AND A TOAST.



בְּרוּךְ אַתָּה יי אֱלֹהֵינוּ מֶלֶךְ הָעוֹלָם בּוֹרֵא פְּרֵי הַגֶּפֶן. בְּרוּךְ אַתָּה ה' מְקַדֵּשׁ הַשַּׁבָּת.

*Barúj atá Adonái Elohéinu Mélej haolám
borei perí hagafén. Barúj atá Adonái
makadesh haShabbat.*

Bendito eres tú Señor, nuestro Dios, Rey del universo, creador del fruto de la vid.
Bendito eres tú Señor, nuestro Dios, Quien santifica Shabat.

*Baruch Atah Adonai Eloheinu Melech
ha'olam borei p'ri ha'gafen. Baruch Atah
Adonai m'kadesh ha'Shabbat.*

Blessed are You, Lord our God, Ruler of the universe, Creator of the fruit of the vine. Blessed are You, Lord our God, Who sanctifies Shabbat.

ALIMENTAR/NOURISH

MÁS QUE SATISFACER EL HAMBRE, JALÁ REALMENTE ALIMENTA.
TÓMESE SU TIEMPO Y SABOREE.

MORE THAN SATISFYING HUNGER, CHALLAH
TRULY NOURISHES. SLOW DOWN AND SAVOR.



בָּרוּךְ אַתָּה יי אֱלֹהֵינוּ מֶלֶךְ הָעוֹלָם, הַמּוֹצֵא לֶחֶם מִן הָאָרֶץ.

*Barúj atá Adonái Elohéinu Mélej haolám
hamotzi léjem min haáretz*

Bendito eres tú Señor, nuestro Dios, Rey del
universo, Que hace salir el pan de la tierra.

*Baruch Atah Adonai Eloheinu Melech
ha'olam ha'motzi lechem min ha'aretz*

Blessed are You, Lord our God, Ruler of
the universe, Who brings forth bread
from the earth.

APRECIAR/APPRECIATE

HA PASADO OTRA SEMANA -- DELE GRACIAS A SU COMUNIDAD,
AMIGOS Y FAMILIARES.

YOU MADE IT THROUGH ANOTHER WEEK — GIVE THANKS TO YOUR
COMMUNITY, YOUR FRIENDS, YOUR FAMILY, AND YOUR CHOSEN FAMILY.



בְּרִיךְ רַחֲמָנָא מַלְכָּא דְעֵלְמָא מְרִיבָה דְהַאי פִּיתָא.

Brij rajamana malka de alma marei dehai pita

Bendito eres tú Señor, misericordioso, Rey
del universo, Bendito seas, que sustenta la
vida con pan de molde.

Brich rachamana malka d'alma marei d'hai pita.

Blessed are You, Merciful One, Ruler of the
universe, Who sustains life with bread.

BENDIGAMOS

Bendigamos al Altísimo,
Al Señor que nos crió,
Démosle agradecimiento
Por los bienes que nos dió.

Alabado sea su Santo Nombre,
Porque siempre nos apiadó.
Load al Señor que es bueno,
Que para siempre su merced.

Bendigamos al Altísimo,
Por su Ley primeramente,
Que liga a nuestra raza
Con el cielo continuamente,

Alabado sea su Santo Nombre,
Porque siempre nos apiadó.
Load al Señor que es bueno,
Que para siempre su merced.

Bendigamos al Altísimo,
Por el pan secundamente,
Y también por los manjares
Que comimos juntamente.

Pues comimos y bebimos alegremente
Su merced nunca nos faltó.
Load al Señor que es bueno,
Que para siempre su merced.

Bendita sea la casa esta,
El hogar de su presencia,
Donde guardamos su fiesta,
Con alegría y permanencia.

Alabado sea su Santo Nombre,
Porque siempre nos apiadó.
Load al Señor que es bueno,
Que para siempre su merced.

LET US BLESS

Let us bless the Most High
The Lord who raised us,
Let us give thanks
For the good things the Divine gave us.

Praised be the Divine's Holy Name,
Because God always took pity on us.
Praise the Lord, for God is good,
For God's mercy is everlasting.

Let us bless the Most High
First for God's Law,
Which binds our race
With heaven continually,
Praised be Divine's Holy Name,
Because God always took pity on us.

Praise the Lord, for the God is good,
For God's mercy is everlasting.
Let us bless the Most High,
Secondly for the bread
And also for the food
Which we eat together.

For we have eaten and drunk happily
God's mercy has never failed us.
Praise the Lord, for God is good,
For God's mercy is everlasting.

Blessed be this house,
The home of God's presence,
Where we keep God's feast,
With happiness and permanence.

Praised be God's Holy Name,
Because God always took pity on us.
Praise the Lord, for God is good,
For God's mercy is everlasting.

EXPLORING LATINX HISTORY

What are the differences between the terms Hispanic and Latinx?

Hispanic is a term coined by the federal government for use in the census. It means “Spanish,” to describe a person of Spanish descent and fluent in the Spanish language. Many people object to the term because Latinxs are also of indigenous and African descent, and many do not speak Spanish. While Latinx is more inclusive of diverse experiences, many Latinxs today may prefer to identify themselves by their national heritage (Mexican-American, Peruvian, Puerto Rican, Salvadoran, Peruvian, etc.--or simply American.).

What languages do Latinxs and people from Latin America speak?

The majority of people in Latin America speak Spanish and the majority of Latinxs in the United States speak English, are bilingual and/or speak a combination of the two. In addition to Spanish and English, many Latinx people speak indigenous languages as well as Arabic, French, German, Hebrew, Portuguese, Ladino, Yiddish, and others.

What is Ladino? Where was/ is it spoken? How does Ladino connect Jews to Latin America?

Ladino--also known as Judeo-Spanish or Djudeo-Espanyol--is a Romance language derived from Old Spanish, that was spoken and written by Jews of Spanish origin. Upon expulsion from Spain (1492), Sephardic Jews settled all throughout the Mediterranean, and continued to speak Ladino in addition to learning local languages. Through contact with these new languages, Ladino's vocabulary expanded to include Arabic, French, Hebrew and Turkish words (among other languages), and became a pan-Mediterranean language. Traditionally written in the Hebrew alphabet (and writing and reading moving from right to left), Ladino adopted the Latin alphabet (and the left-to-right orientation) in the 20th century. In the early 20th century, this became extremely helpful to Jewish-Ottoman emigrants making their way to the new world where Spanish was widely spoken. Similar in sound and syntax, this made the linguistic acculturation of Sephardic Jews to Latin America much easier. Today, about 200,000 people can understand or speak Ladino.

Which five Latin American countries have the largest Jewish populations?

Top ten: Argentina (180,500), Brazil (93,800), Mexico (40,000), Chile (18,300), Uruguay (16,900), Panama (10,000), Venezuela (7,600), Colombia (4,500), Costa Rica (4,400), Peru (1,900)

When did the first Jews arrive to Latin America?

The history of the Jews in Latin America began with Sephardic Jews, crypto-Jews (Jews practicing their religion in hiding) and conversos (Spanish and Portuguese Jews who converted to Catholicism during the Inquisition in the 15th century) who joined the expeditions to the New World as a means for which to escape the Inquisition that made it illegal for Jews to remain Jewish. By the late 16th century, fully functioning Jewish communities were found in the Portuguese colony of Brazil, Dutch Suriname and Curaçao, Spanish Santo Domingo, and the English colonies of Jamaica and Barbados. In addition, there were unorganized communities of Jews in the Spanish territories of Colombia, Cuba, Puerto Rico, Mexico and Peru. Over the centuries, Jews continued to seek refuge in Latin America, with the region experiencing mass waves of immigration from eastern Europe in the late 19th century, and during and after World War II. Today, fewer than 300,000 Jews live in Latin America. While the majority are of Ashkenazi heritage, many are Sephardic, Mizrahi, of mixed ancestry, or are Jews by choice.

What country is home to the oldest Jewish community in Latin America?

Brazil has the oldest Jewish community in Latin America, and the city of Recife has the oldest synagogue, built in 1636.

Which US Cities have the largest Jewish-Latinx communities?

The US cities with the largest Jewish-Latinx population are Los Angeles, Miami, and New York.

REFLECTION QUESTIONS

Take some time to think about your community and actions you can take to become more informed.

Which Latinx groups (and other ethnic groups) live in your community (ex. Cubans, Guatemalans, Venezuelans, etc.)?

In what ways are their unique cultures celebrated or acknowledged in your community?

What are some current challenges the Latinx community is facing in your community, the U.S. and around the world?

What are some actions you can take to become a better informed community member?

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Daniel Krieger for The New York Times

LATINX SHABBAT RECIPE GUIDE

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x FuenteLatina_ x



STARTERS

Matzo Ball Soup a la Mexicana [Serves 6-8, inspired by Mexico]

By Chef Fany Gerson

INGREDIENTS (CHICKEN BROTH):

2 chickens (~3 pounds each), or 1 (~ 5 pounds)
plus 8 whole chicken wings
4 large carrots, peeled and cut into chunks
3 celery stalks, cut into chunks
1 ½ medium white onions, peeled and quartered
1 to 2 Serrano peppers, sliced lengthwise
1 leek, split lengthwise and cut into chunks
1 large garlic clove, peeled
8 sprigs cilantro
8 sprigs flat-leaf parsley
2 bay leaves
About 6 black peppercorns
Kosher salt, to taste

INGREDIENTS (SERVING):

1 small white onion, peeled and finely chopped
2 Serrano peppers (or 1 jalapeño pep), seeded + finely chopped
1 cup chopped cilantro leaves and tender stems
1 to 2 avocados, diced
3 to 4 limes, cut into wedges
1 sprig fresh epazote

INGREDIENTS (MATZO BALLS):

1 ¼ cups matzo meal
2 ½ teaspoons kosher salt
½ teaspoon baking powder
½ teaspoon baking soda
¼ teaspoon black pepper
5 large eggs, 3 of them separated
⅓ cup grated white onion, squeezed in a dish towel to remove excess liquid
¼ cup rendered chicken or duck fat, or use vegetable oil
3 tablespoons finely minced herbs, such as dill, flat leaf parsley or chives, or a combination

"I grew up in Mexico and I didn't grow up making or learning a lot of Jewish recipes to be honest but living in NY with no family nearby, I started creating my own versions of favorites as it was important to me to create a community and have some recipes that celebrate the two cultures where I come from. If you want to try some of the sweets we make at La Newyorkina, check out www.lanewyorkina.com."

- Chef Fany Gerson

DIRECTIONS (CHICKEN BROTH):

1. Place all the ingredients except the salt in a large soup pot and fill with cold water to cover by 1 inch. Bring to a boil over high heat, then reduce the heat to medium-low. Skim off any foam, add salt and simmer, partially covered, until the chickens have fully cooked, about 45 to 50 minutes.
2. Carefully remove one of the chickens from the broth and transfer to a bowl. When cool enough to handle, shred chicken and reserve meat, ladling a small amount of broth over it to keep it from drying out, then cover and set aside. Discard the skin and return the bones to the pot. Continue cooking the broth at a high simmer for about 2 hours, adding more water if needed to replenish. Turn off the heat and let cool. Strain and discard vegetables and bones, reserving the second chicken for another preparation (such as shredding it to use in enchiladas).

DIRECTIONS (MATZAH BALLS):

1. About an hour before the broth is done, combine the matzo meal, salt, baking powder, baking soda and black pepper in large bowl.
2. In a medium bowl, whisk 2 whole eggs with 3 yolks, grated onion, chicken fat and minced herbs. In another medium bowl, beat 3 egg whites by hand (or electric mixer) until stiff peaks form.
3. Stir the first egg-yolk mixture into the dry ingredients, then add one-third of the beaten egg whites and mix until incorporated. Gently fold in the remaining whites until no streaks remain. Press a sheet of plastic wrap directly onto the surface of the batter and refrigerate until firm.
4. Line a baking sheet with plastic wrap. Fill a small bowl with water and set aside. Scoop mounds of the matzo batter (about 1 tablespoon each) onto the baking sheet. Using the water to keep your hands moist, as needed, roll each scoop of batter into a ball, handling as gently as possible.
5. Return the chicken broth to a simmer and season with salt, if needed. Gently add the matzah balls and cook over moderate heat, turning them a few times, until they are plump and cooked through, about 25-30 minutes. Stir the shredded chicken into the soup and cook for 2 minutes.
6. Serve soup with onions, chiles, cilantro, epazote, avocado and lime wedges on the side, so everyone can garnish as they like.

STARTERS

Ceviche a la Granada [Serves 4, inspired by Peru]

By Analucia Lopezrevoredo

INGREDIENTS:

- 1 ½ pounds fresh fish fillets (I prefer sole, but corvina, halibut, escolar, hamachi, mahi-mahi or tilapia also work)
- 1 red onion, thinly sliced
- 1 cup freshly squeezed lime juice
- ½ cup pomegranate seeds
- 1 (your choice of hot) pepper, seeded and finely chopped (I prefer serrano or habanero)
- ¼ cup of finely chopped cilantro leaves
- Salt to taste

DIRECTIONS:

1. Cut the fish into 1/3-inch cubes, put in a non-reactive bowl and mix with lemon juice.
2. Add pomegranate seeds, pepper, cilantro, red onion, and mix.
3. Cover in plastic wrap and keep in the refrigerator for at least 30 minutes and up to 2 hours (this is how/ when the fish is cured by the lime).
4. Add salt to taste, mix and serve. Dabble a little olive oil and more cilantro or onions on top if you'd like!

NOTE: Peruvian ceviche is typically served with boiled choclo (corn) or cancha (Andean style corn nuts), and sweet potato. The sweet potato is usually boiled and sliced, but you can also serve this ceviche with chifles de camote (sweet potato chips), chifles de platano (plantain chips) or chifles de calabaza (pumpkin chips).

"Deeply connected to my Jewish and Latina identities, Shabbat gives me a weekly opportunity to get creative, reflective, and prepare dishes that celebrate my heritage. A Sephardic Jewtina from Peru, ceviche plays a central role in my life, and it's presence is crucial at any dinner party I host. Easily adaptable, the following Ceviche recipe blends Jewish New Year traditions with Peruvian gastronomic glory, and has become my go-to dish for Seders and summertime Shabbats."

- Analucia Lopezrevoredo

Smoked Salmon Quesadilla [Serves 3-5, inspired by the U.S.]

INGREDIENTS:

- ½ red onion, julienned
- ½ cucumber, thinly sliced
- 1 teaspoon capers, coarsely chopped
- 2 tablespoons cilantro, chopped
- Juice of half a lemon
- Kosher salt
- 2- 12-inch flour or corn tortillas
- 3 ounces whipped cream cheese
- 3 ounces sliced smoked salmon
- 2 tablespoons unsalted butter

DIRECTIONS:

1. Mix together the onion, cucumber, capers, cilantro, and lemon juice. Season to taste with salt. Let sit at room temperature for at least 30 minutes to allow the flavors to meld.
2. Spread cream cheese on one tortilla and add slices of smoked salmon. Top with second tortilla.
3. Melt butter in a skillet over medium heat. Fry both sides of the quesadilla until golden and crisp.
4. Cut into eighths. Serve immediately with the cucumber-onion salad.

MAIN COURSES

Brisket and Chimichurri [Serves 6-8, inspired by Argentina]

INGREDIENTS (BRISKET):

3 ½ pound brisket
3 tablespoons olive oil
2 cups of diced onions
3 tablespoons of minced fresh garlic
1 tablespoon kosher salt
1 tablespoon dried oregano
1 teaspoon cayenne pepper
2 tablespoons paprika
2 tablespoons ground cumin
½ cup dry red wine
1 cup beef broth

DIRECTIONS (BRISKET):

1. Preheat the oven to 375°F. In a small bowl, combine paprika, cumin, salt, oregano, garlic, onion and cayenne; mix well. Rub the mixture all over the meat. Heat the olive oil in a Dutch oven over medium-high heat, and sear the meat for 3 to 5 minutes on each side. Add the broth and wine cover, and transfer to the oven. Roast until tender (approx 2 hours).
2. Transfer the brisket to a cutting board and let rest for 15 minutes before slicing.

DIRECTIONS (CHIMICHURRI):

1. Combine the parsley, oregano, garlic, vinegar, salt, and black pepper in a food processor or blender. Pulse to coarsely chop.
2. Pour olive oil in until you have a fairly smooth but chunky sauce. Blend in red pepper flakes.
3. Drizzle the chimichurri sauce on top.

Ropa Vieja Shabbat Stew [Serves 6-8, inspired by Cuba]

By Jennifer Stempel

INGREDIENTS:

5-7 lbs. Brisket, trimmed of most visible fat
2 onions, divided
6 cloves of garlic, divided
2 large red bell peppers, divided
2 bay leaves, divided
4 cups beef stock
3 teaspoon olive oil

1 tablespoons dried oregano
1 tablespoon ground cumin
1- 14 oz can diced tomatoes
1- 8 oz can tomato sauce
10 stuffed green olives, sliced in thin rounds
2 tablespoons capers, plus 1 Tablespoon of the brine.
Salt and pepper to taste

DIRECTIONS:

1. Night before you want to serve, cut your brisket into 2-inch wide strips. Add brisket, 1 roughly chopped onion, 2 cloves of garlic, ½ a bell pepper, 1 bay leaf, and beef stock to a slow-cooker, and set to cook on low for 6-7 hours.
2. Remove beef and set aside. Once the beef has cooled to be handled, use a fork to shred beef.
3. Strain the cooking liquid, and reserve for later use in a medium bowl. Cover bowl with plastic wrap, and refrigerate long enough for fat to solidify on top (about 20-30 minutes).
4. Skim fat from liquid and discard the rest of the contents from the slow cooker.
5. Finely dice the remainder of the onions, garlic and half of the bell pepper (slicing the other half).
6. Heat a large pot (dutch oven style) over medium-high heat. Add olive oil.
7. Add diced onions and both diced and sliced bell peppers, and cook for 5-10 minutes, or until onions become translucent. Add the garlic, and cook for 2 more minutes.
8. Add shredded beef and half of the now-skimmed stock, oregano, cumin, diced tomatoes, and tomato sauce to the pot. Stir to combine.
9. Lower the heat, cover the pot, and simmer for 30 minutes (or until liquid reduces and thickens).
10. Add olives, brine and capers, and cook for 15 more minutes. Add salt and pepper to taste.
11. Leave simmering on low on the stove until ready to serve. Serve with white rice.

DESSERTS

Dulce de Leche or Guava Sufganiyot [Makes 20, inspired by Colombia]

By Chef Sam Gorenstein

INGREDIENTS:

40 grams yeast powder
1 cups warm milk
2 ounces unsalted butter
 $\frac{3}{4}$ cups sugar
2 eggs, divided

3 cups all purpose flour
Pinch of salt
1 8 oz jar of dulce de leche
1 small bar of guava paste
Canola oil, for frying
Powdered sugar, for dusting

DIRECTIONS:

1. Combine yeast, 2 tablespoons of warm milk, and 2 teaspoons of sugar. Let sit for about 10 mins.
2. In a large bowl, sift the flour through a mesh strainer. Add sugar, salt, two eggs, the remaining milk and yeast mixture. Combine and knead for about 10 minutes, until the dough is smooth in texture. Cover the bowl with plastic wrap and let sit for about 2 hours at room temperature.
3. Turn the dough out onto a well-floured surface. With a rolling pin, roll and stretch the dough until it is about $\frac{1}{4}$ -inch thick. Using a cooking cutter, cut into 2-inch diameter circles.
4. To assemble sufganiyots, place a teaspoon of dulce de leche or guava paste on one of the 2-inch circles of dough. Top with another circle and seal the edges with your fingertips. Repeat until you've gone through all of the circles.
5. Beat the remaining egg and 2 tablespoons of water to create an egg wash. Brush the tops of the circles with the egg wash. Let sit for about 30 minutes to rest.
6. In a deep pot, heat the oil to 350 F. Fry the sufganiyot until they are golden brown.
7. Drain on a paper towel. Dust with powdered sugar and let cool.

Passion Fruit Crème Brûlée [Serves 6, inspired by Venezuela]

By Chef Deborah Benaim

INGREDIENTS:

8 egg yolks
 $\frac{1}{3}$ cup sugar, plus $\frac{1}{4}$ cup for the brulee topping
2 cups heavy cream
 $\frac{1}{4}$ cup passion fruit juice (fresh is best)
1 tsp. pure vanilla extract (Note: if you use fresh passion fruit, buy extra to use the pulp on top as decoration. The acidity of the fresh fruit goes impeccably with the rich custard.)

DIRECTIONS:

1. Preheat oven to 300°F.
2. Using a large bowl combine the egg yolks and sugar and whisk vigorously until you have a thickened pale yellow mixture.
3. Next add the heavy cream and vanilla, and whisk until well blended.
4. Strain into a large bowl, skim any foam off the top, and add your passion fruit juice. If using fresh juice make sure to strain the pulp.
5. Divide mixture among 6 ramekins and place in a water bath in the middle rack of your oven.
6. Bake for approximately 40-45 minutes or until the mixture is set around the edges but loose in the center.
7. Remove from the oven and leave in the water bath until cooled to room temperature.
8. Remove cups from water bath and chill in fridge for 3 hours or until set.
9. Right before serving, sprinkle 1-2 tsp of sugar over each custard and use a small hand torch to melt the sugar. Use circular motions and careful to not burn the sugar too fast.
10. Place in fridge for a few minutes to cool down the ramekins and serve.
11. *OPTIONAL: Serve fresh passion fruit pulp on top of each ramekin.*

"I love being a Latin Jew because the stuff that happens at its intersection is pure magic. Not to mention it's double the shmooze, nosh, and mishiguene."
- Chef Deborah Benaim

DESSERTS

Rugelach Cookies [Makes 4-5 dozen, inspired by Mexico]

By Chef Fany Gerson

INGREDIENTS (DOUGH):

2 cups all-purpose flour
½ teaspoons kosher salt
8 oz unsalted butter, cut into small cubes, chilled
4 oz cream cheese, cut into small cubes, chilled
2 tablespoons sour cream
½ teaspoon pure vanilla extract
Powdered sugar (to roll out)

INGREDIENTS (CHERRY-CHIPOTLE FILLING):

2 ½ cups dried tart cherries
3-5 dried chipotle chiles, stemmed (the amount depends on how spicy you like it)
½ cup granulated sugar
½ cup brown sugar
1 cup water
½ teaspoon kosher salt

DIRECTIONS (DOUGH):

1. Combine the flour and salt in the bowl of a food processor and pulse a few times to mix.
2. Scatter cubes of cream cheese and butter over flour. Pulse a few times to create coarse crumbs.
3. Whisk together vanilla and yolks in a bowl, and then pour them over the butter-flour mixture.
4. Run the processor continuously until the dough starts to clump together and turn into a counter.
5. Knead lightly to make a ball. Divide dough into three pieces and flatten into 1-2 inch rectangles.
6. Wrap in plastic wrap and refrigerate for a couple of hours (this can be prepared in advance)
7. Preheat the oven to 350°F. Line a 10-by-15-inch baking sheet with parchment paper, grease it lightly with oil or cooking spray. Unwrap the dough and roll one portion of it using some sifted confectioners sugar to roll out into a rectangle about ¼ inch thick.
8. Spread desired filling. Roll dough to make a tight cylinder. Flatten and wrap in plastic wrap.
9. Place the cylinder in the freezer, and continue this process with the remaining portions of dough.
10. Slice the cylinders into 1½-inch pieces, and place each piece seam-side down on the pans.
11. Whisk the egg yolks and brush over the tops. Sprinkle individual toppings and bake about 20-25 minutes, or until golden and crispy, rotating the sheet pan 180 degrees halfway through cooking.
12. Cool for a few minutes on the pan. Transfer the rugelach to a wire rack to cool completely.

DIRECTIONS (CHERRY-CHIPOTLE FILLING):

1. Combine ingredients (minus chiles) in a saucepan and bring to a boil over medium-high heat. Reduce heat and simmer until it looks syrupy (5-7 minutes). Remove from heat and cool.
 2. Puree the mixture in a food processor. You can add the chiles one by one so you can gauge how much you want to use and pulse, until all the ingredients are thoroughly combined.
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