



COOKING WITH PJ LIBRARY

With busy back-to-school schedules and the Jewish holidays just around the corner, we are here for you!

FROM THE PJ Library® KITCHEN

Apples and Honey Breakfast Cookie Pops

Yields 12 cookie pops

INGREDIENTS:

- 2 cups quick oats
- 1 teaspoon cinnamon
- 1 ripe banana
- ¼ cup raisins
- 1 cup almond or sunflower butter
- ¾ cup dried apples, diced
- ¼ cup apple butter
- ½ cup shelled roasted pumpkin seeds
- ¼ cup honey
- ¼ cup ground flaxseed
- ½ teaspoon salt
- 1 teaspoon vanilla extract

Optional glaze:

- 1 ounce cream cheese, softened
- ½ teaspoon vanilla extract
- 3 ½ tablespoons powdered sugar
- 2 ½ teaspoons lemon juice

INSTRUCTIONS:

- Preheat oven to 325 degrees.
 - In a large bowl, combine all cookie ingredients using a mixer until well-blended.
 - On a parchment paper-lined baking sheet, place golf ball-sized scoops. Use hands to flatten.
 - Push a stick into each cookie from the bottom until it nearly reaches the top.
 - Bake for 15 minutes, or until edges are slightly browned.
 - Let cool on baking sheet.
 - To make glaze, mix together cream cheese, vanilla, and powdered sugar.
 - Add lemon juice ½ teaspoon at a time, until glaze is liquid but not runny.
 - Drizzle glaze over completely cooled cookies.
- * Note: if using wooden sticks, soak them in water for at least 30 minutes before baking. No sticks? You've got bars!

FOR TIPS, ADDITIONAL RECIPES, AND MORE, VISIT PJLIBRARY.ORG

FROM THE PJ Library® KITCHEN

Caramelized Onion and Butternut Squash Dip

Yields about 2 ½ cups

INGREDIENTS:

- 3 tablespoons olive oil
- 2 medium sweet onions, diced
- 1 ½ cups diced and peeled butternut squash
- 3 cloves of garlic, finely minced
- 1 ½ teaspoons kosher salt, divided
- ¼ teaspoon ground pepper
- 1 ½ cups sour cream
- ¾ cup mayonnaise
- 2 tablespoons Italian parsley, chopped
- Shelled and roasted pumpkin seeds for garnish (optional)

INSTRUCTIONS:

- In a large sauté pan, add olive oil, onions, squash, and garlic.
- Stir to combine. Cook over medium heat until lightly browned and softened, about 20 minutes.
- Add 1 teaspoon salt and the pepper.
- Set aside to cool.
- Once mixture is cooled, mash butternut squash with the back of a wooden spoon.
- In a large bowl, combine the mixture with the rest of the ingredients.
- Cover with plastic wrap. Refrigerate until ready to serve.
- Serve in a hollowed-out pumpkin or other squash. Top with pumpkin seeds. Goes well with fresh vegetables, chips, or pita.

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Harvest Veggie Roll Up

Yields about 2 cups of spread

INGREDIENTS:

Spread:

- 1 small red onion
- 8 ounces mushrooms
- 2 medium zucchini
- 5 cloves minced garlic
- 1 red bell pepper
- 3 tablespoons olive oil
- 1 small eggplant
- 1 ½ teaspoons kosher salt
- 1 ½ cups peeled butternut squash
- ½ teaspoon ground pepper
- 1 ½ teaspoons Italian seasoning

Roll:

- Tortillas
- Romaine lettuce
- Deli turkey (optional)
- Sliced tomatoes

INSTRUCTIONS:

- Preheat oven to 400 degrees.
- Dice all veggies to equal-size pieces.
- On a foiled and greased sheet pan, combine all spread ingredients. Toss to coat vegetables with oil.
- Roast in oven for 40-50 minutes, stirring vegetables halfway through to lift any pieces that stick to the pan.
- Once vegetables are cooked through and slightly brown, remove from oven.
- When vegetables are cool, spoon into a food processor and grind until a paste forms.
- To assemble the rolls, spread about 2 tablespoons of paste on a tortilla. Layer the turkey (optional), lettuce, and tomatoes. Roll as tightly as possible. Secure with toothpicks along the seam.
- Slice the roll between each toothpick to serve.

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Sticky Honey Drumsticks

INGREDIENTS:

- ½ cup honey
- 1 tablespoon finely minced garlic
- 1 large navel orange, zested and juiced
- 3 tablespoons olive oil
- 1 tablespoon dried oregano
- ½ teaspoon kosher salt
- ¼ teaspoon ground pepper
- 2 pounds chicken legs

INSTRUCTIONS:

- In medium bowl, combine all of the ingredients except the chicken.
- Whisk until combined. Pour half the mixture into a gallon-sized plastic zip bag, reserving the rest for later use.
- Add chicken legs to the plastic bag, seal, and massage the marinade into the chicken.
- Refrigerate at least 30 minutes (longer is better).
- Preheat oven to 400 degrees.
- Place chicken legs on a foiled and greased sheet pan with plenty of space between pieces. Throw away the bag and any remaining liquid from the bag.
- Bake chicken 25 minutes. Brush both sides with reserved sauce and flip. Continue cooking 20 minutes.

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WHAT'S COOKING

Quick and easy recipes inspired by fall Jewish holidays and infused with flavors of a fresh harvest.

APPLES AND HONEY BREAKFAST COOKIE POPS

A sweet oatmeal treat for mornings on the go

CARAMELIZED ONION AND BUTTERNUT SQUASH DIP

Kick up your onion dip with a surprise fall flavor

HARVEST VEGGIE ROLL UP

A roasted veggie wrap to liven up an average lunch

STICKY HONEY DRUMSTICKS

Chicken in a sweet and savory honey glaze

SHARE YOUR PHOTOS!



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Apples and Honey Breakfast Cookie Pops

Apples and honey are messy! Make these ahead of time to grab and go on busy mornings.



Caramelized Onion and Butternut Squash Dip

A crowd pleaser at a party in a sukkah or a spread on a sandwich for a quick lunch.



Harvest Veggie Roll Up

Highlight the natural sweetness in vegetables by roasting them.



Sticky Honey Drumsticks

Great with white rice or your favorite High Holiday side dish.