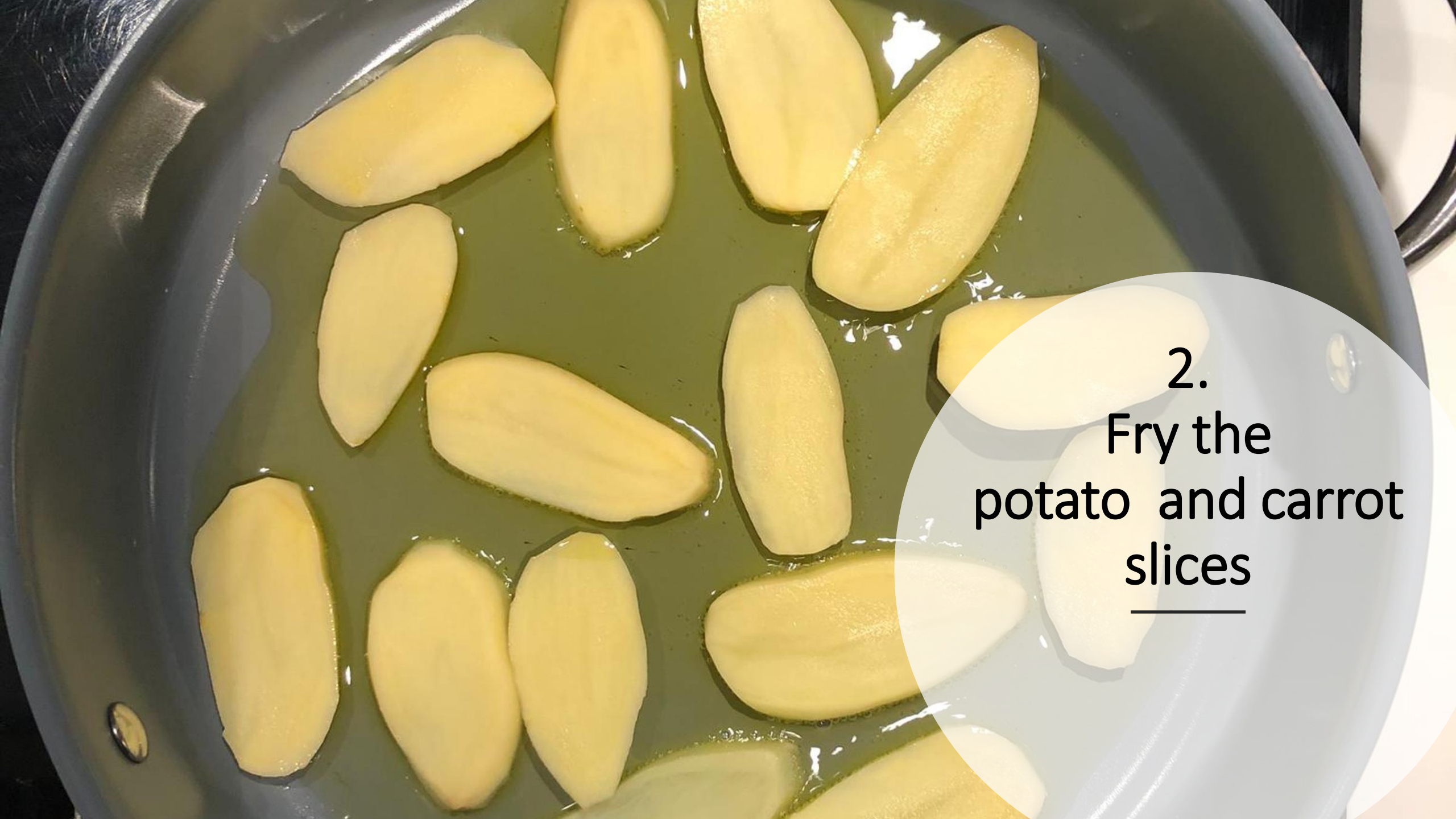


Chraime

Sephardic Fish in Spicy Tomato Sauce



1.
Prepare all the
vegetables and
fresh spices



2.
Fry the
potato and carrot
slices




3.
Prepare the dry
spices and salt
the fish




4.

Add the tomato,
tomato paste,
turmeric, salt,
pepper and
chopped fresh
coriander



5.
**Add the fish,
paprika, cover
and cook shortly**



6.
Add the
cooked chickpeas
(chumus)



**Chraime -
Enjoy!**

Bormuelicos

Matzah and Cheese Fritters



1.
take 5 matzot



2.
break them up and
soak for half an hour
in 1/2 cup of water



3.
chop 2 -3 green
onions, 1/2 cup of
parsley



4.
prepare the
different cheeses



5.
3 eggs, salt,
pepper, 1/2 cup
of milk



6.
Mix all together



7.
the batter, add
some matzamehl to
thicken the mix



8.
form the fritters
and fry on both
sides
until golden brown



Bormuelicos –
ready to serve