

A Very Israeli Rosh Hashanah

MOROCCAN CARROTS

By Michael Solomonov

Serves 4 to 6

Ingredients:

- 6 large carrots, peeled
- Kosher salt
- 1 garlic clove, minced
- ¼ cup olive oil
- ¼ cup orange juice
- 2 tablespoons lemon juice
- ¼ cup chopped fresh cilantro
- 1 tablespoon chopped fresh mint
- 1 teaspoon ground Aleppo pepper
- 1 teaspoon ground cumin

To Prepare:

Put the carrots in a large deep skillet and just barely cover with water. Add a pinch of salt. Cook over medium-high heat until the carrots are just beginning to soften, 10 to 12 minutes. Remove the carrots with a slotted spoon and set aside; reserve the cooking liquid. When they are cool enough to handle, cut the carrots into half-moons and set aside.

Simmer the carrot-cooking liquid until reduced and almost syrupy, about 10 minutes. Add the garlic and cook for about 1 minute more. Off the heat, add the oil, orange juice, lemon juice, cilantro, mint, Aleppo pepper, cumin, and 1 tablespoon salt. Toss the carrots in the mixture and refrigerate before serving.



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TURKISH SALAD

By Michael Solomonov

Serves 4

Ingredients:

- 3 red bell peppers, cored, seeded and chopped
- 2 yellow onions, chopped
- 4 garlic cloves, thinly sliced
- 1 bunch scallions, sliced on the bias
- 1 tablespoon kosher salt
- ¼ cup canola oil
- 1 pint cherry tomatoes, halved
- 2 teaspoons smoked paprika
- 2 teaspoons ground coriander
- Lemon juice to taste
- Olive oil

To Prepare:

Sauté the peppers with 1 tablespoon kosher salt in ¼ cup canola oil in a large skillet until soft, about 4 minutes. Add the onions and garlic. Cook until the onions are translucent, about 10 minutes.

Fold in the cherry tomatoes. Add the smoked paprika and ground coriander and toast the spices for about 2 minutes. Transfer to a bowl, add the scallions, taste, and add a pinch of salt, a squeeze of lemon juice, and a drizzle of olive oil.



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RADISH AND ZUCCHINI SALAD WITH MINT AND NIGELLA SEEDS

By Michael Solomonov

Serves 4

Ingredients:

- 1 bunch radishes, sliced
- 2 medium zucchini, grated
- Fresh mint
- 1 tablespoon nigella seeds
- Olive oil
- Lemon juice
- Kosher salt

To Prepare:

Mix together the sliced radishes, grated zucchini and add a handful of chopped fresh mint leaves. Add the nigella seeds and combine. Taste and add a pinch of kosher salt, a squeeze of lemon juice, and a few drops of olive oil.

