



Bubbie's Kitchen Adventures

Featuring
Bea & Murray

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Bubbie and Zaydie are expecting the family for dinner. Let's peak into the kitchen and see what's on the menu...

Bubbie: "Murray, the whole family is coming for dinner this weekend. I will make my traditional foods for dinner but help me decide - what I should make for dessert?"

Zaydie: "I know everyone likes your strudel, but isn't that a lot of work to make the dough, the filling and the special sugar/cinnamon mixture?"

Bubbie: "It's not so much work and what wouldn't I do for my little *kinderlach* (children)?"

Zaydie: "I know that the kiddies bring you much joy. You are always *kvelling* (bursting with pride) about their accomplishments."

Bubbie: "I better get started because the dough needs to stay in the refrigerator overnight and it takes a lot of *koach* (strength) to mix it together. I heard that someone is trying to create a machine that mixes the dough for you. A person doesn't have two good hands to mix? You need a machine? Can you imagine?"

Zaydie: "Bea, you are a *shtarka* (a strong woman). You wouldn't ever need a fancy machine. You never *kvetch* (complain) about all the work you do to keep the family happy and well fed."

Bubbie: "Shoo! Shoo! I need to get started mixing the butter with the cream cheese and the flour."

Zaydie: "So, I know that your strudel is always delicious but that does not seem like a sweet dough. I am no *maven* (expert), but couldn't you add a little sugar?"

Bubbie: "You are right about not being a *maven*. All the sweetness will come from the filling and the sugar/cinnamon mixture that I will use to roll the dough in."
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Zaydie: "I want to give your hands a little rest. I am not a baker, but I can chop the nuts."

Bubbie: "You are such a *mensch* (a good person), Murray, always taking care of me. Be careful with the sharp knife. Make the nut pieces the size of the golden raisins. Then we will be ready to mix together the chopped nuts, raisins and raspberry jam. "

Zaydie: "Can I taste a little of the filling?"

Bubbie: "A little, yes but control yourself."

Zaydie: (licking his fingers) "The filling is so delicious. Do you need any help rolling the strudel?"

Bubbie: "Remember how you said that you are not a *maven* when it comes to baking? Let me tell you what the process is to create the strudel, then tell me if you want to help. First, I spread the cinnamon/sugar mixture on the counter, so the dough shouldn't stick when I am rolling and to sweeten the dough. Then spread the raisin mixture on the dough and roll into a log to bake. "

Zaydie: "I love how the kitchen smells as the strudel bakes. Oy, such a *mechaya* (pleasure)."

Bubbie: "I love to see the smile on the children's *punim* (faces) when they eat the strudel. So, nu, Murray, what part of the job do you want to do? Maybe sprinkle the counter for me to roll out the dough."

Zaydie: "That sounds like the right job for me."

Bubbie: "Before you get carried away, go wash your hands and put on an apron! Let's get started!"

Bubbie and Zaydie will be back next week to tell you about making a NOODLE KUGEL, the ultimate Jewish comfort food.

Until then, Zei Gazunt (be well). *Your Bubbie and Zaydie*

