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for Yom Tov!
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Kreplech

Stuffed Cabbage:



Wellington Chicken



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Chicken Capons (Rice)



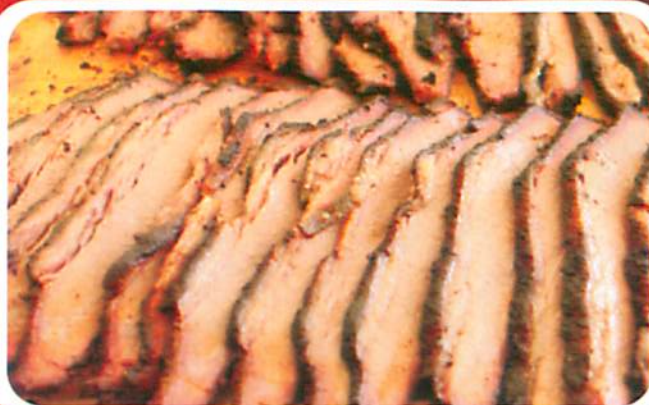
Ingredients:

- ✓ 4 Slices Chicken Capons (Dark)
- ✓ 1 Dried Apricot
- Ingredient; For Stuffing:**
- ✓ Oil & Paprika
- ✓ Or Duck Sauce
- Ingredient; For Stuffing:**
- ✓ 1 Cup Rice
- ✓ 1 Cup Craisins
- ✓ 4 Dried Apricots Diced
- ✓ 1 Tsp Oil
- ✓ 1 Egg

Instructions:

Cook rice according to instructions on package.
Mix all stuffing ingredients with rice, stuff capons generously.
Capons should have the skin on top
Put into pan. Brush top of capons with basting.
Bake 1.5 hours covered on 350° + 15 minutes uncovered on 400°
or 6 minutes on broil, to get a beautiful crisp top.
Before serving brush again with oil mixture, or dark sauce.
Garnish with dried apricot split in half crosswise,

Texas style Breast of Beef



Ingredients:

- ✓ 8 Lbs Untrimmed Breast Of Beef
- ✓ 1 Cup Strong Black Coffee
- ✓ 1 Bottle Ketchup (14oz.)
- ✓ 1 Can (12 Oz.) Cola
- ✓ 3 Tbsp Worcestershire Sauce
- ✓ 3 Tbsp Mustard
- ✓ 2 Tbsp Brown Sugar Packed
- ✓ 2 Tbsp Liquid Smoke Flavouring

Instructions:

Place breast of beef in a large slow cooker with fat side up. Pour coffee over the meat. Cook the breast of beef on low for 24 hours.
Meanwhile stir together the ketchup, cola, worcestershire sauce, mustard, liquid smoke, and brown sugar until well blended. Refrigerate until needed.
After 24 hours, remove and discard any fat from the breast of beef. Pour the sauce over the meat stirring to coat evenly, and cook 1 hour longer

Pickled Shoulder



Ingredients:

- ✓ 4 Lb. Pickled Shoulder Roast
 - ✓ 1 Tsp Garlic Powder
 - ✓ Medium Onion
 - ✓ 1/2 Cup Sweet Wine
- Ingredients For Sauce:**
- ✓ 1 Tsp Black Pepper
 - ✓ 1 Cup Tomato Sauce
 - ✓ 2 Tbsp Brown Sugar
 - ✓ 2 Tbs Apricot Jam
 - ✓ 1 Tbsp Mustard

Instructions:

Cook roast in water on high flame for 3 hours.
Freeze and slice in butcher or refrigerate overnight and slice yourself.
Sauté the onions. Combine with all sauce ing. Hand blend.
Pour sauce over sliced meat.

Beer Beef Stew



Ingredients:

- ✓ 2 Lb Minute Steak or Beef Stew / Goulash
- ✓ 1/2 Cup Light Beer
- ✓ Salt, Pepper and Paprika to Taste
- ✓ 1 Bay Leaf
- ✓ 2 Tbs Oil
- ✓ 2 Tbs Brown Sugar
- ✓ 2 Large Onions Cut Into Wedges
- ✓ 2 Tbs Vinegar

Instructions:

Heat oil, sear meat.
Take out meat, add onions and let stew for 15 minutes.
Add beer and put back beef.
Add bay leafs, brown sugar and vinegar.
Adjust to low flame cook covered for 1.5 hours in pot.
Open cover a little bit and cook for another 30 minutes.
Raise heat 10-15 minutes on high flame.
Remove bay leaf and serve.

Mushroom Beef Medley



Ingredients:

- ✓ 1.5 Lb Beef
Cut into thin strips
like pepper steak
- ✓ 2 Tbs Corn Starch
- ✓ 4 Cups Water
- ✓ 8 Oz. Gravy - Chicken Sauce
- ✓ 8 Oz. Fresh Mushroom
- ✓ Oil
- ✓ 2 Medium Onions Diced
- ✓ Salt
- ✓ Black Pepper

Instructions:

Mix corn starch and water (watery sauce.)
Let meat stand in it overnight = more tender.
Sear (brown in a bit of oil) meat 2-3 minutes on each side.
Pour gravy (chicken sauce) over meat, cover and set aside for 1 hour.
Put in bekele mushrooms, oil, onion, sprinkle salt and black pepper and bake 350° for 1 hour uncovered.
Drain, Mix together meat and mushrooms, bake covered another 1/2 hour.

French Roast



Ingredients:

- ✓ 5 Lb French Roast
- ✓ 3 Medium Onions
- ✓ 4 Cloves Garlic
- ✓ 1/2 Cup Oil
- ✓ Salt & Pepper to taste
- ✓ 2 Cups White Dry Wine
- ✓ 3/4 Cup Brown Sugar
- ✓ 1/2 Cup Teriyaki Sauce

Instructions:

Line a roaster pan with baking paper
Add sliced onion, scatter sliced garlic and oil.
Add roast.
Sprinkle lightly with salt and pepper. Cover tightly.
Bake 3.5 hours on 375°
Allow to cool, remove meat, blend the juices with wine brown sugar and teriyaki sauce.
Pour onto meat and let it absorb the flavour. Bake on 375° for half hour.

Premium Chuck Eye Roast



Ingredients:

- ✓ 3 Lb Chuck Eye Roast
- ✓ Dry Red Wine, Chicken Soup to cover half the meat
- ✓ Kosher Salt, 1 Tsp Pepper
- ✓ 4 Oz. Fresh Mushrooms
- ✓ 1 Whole Garlic
- ✓ 2 Tsp Corn Starch
- ✓ Oil

Instructions:

Rub meat with salt and pepper.
Take a whole head of garlic. Cut in width and put face down in pot of drop oil.
Sear meat in pot for a few minutes, keep turning all sides.
Pour dry red wine into pot, should cover 1/2 the meat.
Cook on high flame until the wine gets 1/2 absorbed
Pour chicken soup 1/2 ways up, let it cook until it bubbles.
Pour the meat and sauce into bekele and put into oven. Bake on 350° for 3-4 hours. Cut into slices thick as hamburger.
Gravy: Strain sauce, add mushroom and corn starch dissolved in 1/4 cup water and cook for a few minutes.

Two Tone Meat Pie or Roll

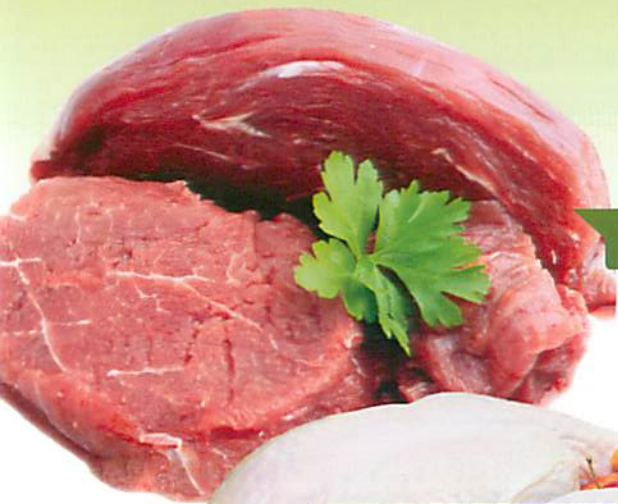


Ingredients:

- | Dark Mixture: | Light Mixture: |
|---------------------------|----------------------------|
| ✓ 3 Lbs Ground Beef | ✓ 3 Lbs Ground Chicken |
| ✓ 3 Med Onions, Chopped | ✓ 3 Med Onions, Chopped |
| ✓ 7 Cloves Garlic, Minced | ✓ 7 Cloves Garlic, Minced |
| ✓ 6 Eggs | ✓ 6 Eggs |
| ✓ 1 Cup Dark Bread Crumbs | ✓ 1 Cup White Bread Crumbs |
| ✓ 1/8 Tsp. Pepper | ✓ 1/8 Tsp. Pepper |
| ✓ 1 Tsp Salt | ✓ 1 Tsp Salt |

Instructions:

Combine ingredients for both mixtures
For meat pie: Place dark mixture in parchment lined 10x16 pan. Place the light mixture over the dark mixture. Cover tightly and bake at 400° for 2.5 hours
For meat roll: grease parchment paper. Place dark mixture flat onto paper and top with light mixture. Roll jelly-roll style. Be careful not to roll the parchment paper along. Tighten paper and twist ends. Secure with silver foil, cook or bake for 2.5 - 3 hours



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