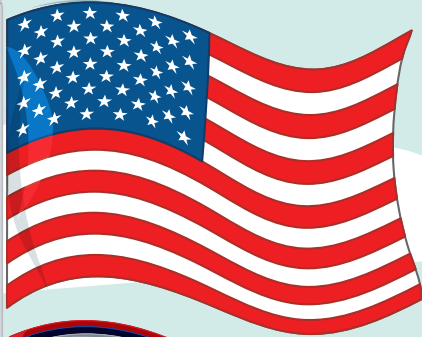


THE LINEUP

NOVEMBER 2021



COMING UP

WINTER REUNION

December 11th, 2021

@ LIFE: The Place to Be Westchester, NY

10:30 am - Lower Camp
11:00 am - Upper Camp

We can't wait to see you there!

EBRConnects

Our next event is snow tubing at Campgaw Mountain in Mahwah, NJ on the afternoon January 29th, 2022.

Look out for an email next month for more information and how to purchase your tickets!

THANKSGIVUKKAH!!!!

This is the first time Thanksgiving and Hanukkah have coincided since 1888!! This apparently will not happen again for another 77,000 years!!! So for now, let's enjoy the Maccabees and Pilgrims and our drumsticks and dreidels!!

The two holidays are actually quite similar as they both celebrate religious freedom and gratitude. Also, there is joy in both as family and friends are brought together and of course, there is great food, often highlighting seasonal ingredients.

For Thanksgivukkah, if you're making latkes, you might want to make them with sweet potatoes. If so, I recommend adding an apple/cranberry sauce to accompany them!! There are also some great squash fritter recipes as well!

I don't usually place a Cornucopia on my table for decor, but this year I will and it will be filled with Hannukah gelt!(I bought 5 pounds of gelt!!)

One of my friends will be making a Manischewitz-brined turkey roast!! I will not be opting for that as our family looks forward to my traditional Thanksgiving turkey but I came up with a different fusion idea that I think will be pretty good. I'm making a Challah Chestnut Stuffing. Here's the plan but I may need to tweak it as I go!

Directions:

1. Preheat oven to 350*.
 2. Saute mushrooms in 2 tablespoons of butter adding salt and pepper.
 3. Add and sauté remaining butter, chestnuts and vegetables. Once caramelized, add herbs.
 4. Add broth.
 5. Bring to a boil and then simmer for 10 minutes.
 6. Add cran-raisins.
 7. Place challah cubes on 2 baking trays and bake for 5-6 minutes until golden brown.
 8. Transfer challah cubes to a mixing bowl and add broth and vegetable mixture.
 9. Place mixture in baking dish and bake for 30-45 minutes at 350*.
- *I like it crispy but if you like it softer (mushier), add a little more broth and butter.

Have a great Thanksgiving and Hannukah and I hope you have enough yummy leftovers for 8 nights!!!

Love,
Sheryl

(BTW, I'm playing with more Thanksgivukkah recipes and happy to share if anyone is interested!!)



Sheryl's Challah Chestnut Stuffing

Shopping List:

- 1 cup roasted chestnuts
- 8 oz. sliced mushrooms
- 1 1/2 onions - chopped
- 4 garlic cloves
- 1 cup celery, chopped
- 1/2 cup parsley, chopped
- 1/2 cup cran-raisins
- (for color as well as taste!!)
- 2 Tbsp. Fresh sage
- 2 Tbsp. Fresh thyme
- 1 tsp. Fresh marjoram
- 1 quart chicken or vegetable broth
- 1 medium loaf of challah
- (cut into cubes)
- 1 stick butter

