

**Around Haledon, NJ: Recipes of Immigrants & Laborers
for kids and adults to make together**

German Pancakes

2 eggs

1 tablespoon sugar

1 cup flour

½ cup milk

Butter or non-stick cooking spray

Beat eggs until foamy, add sugar, flour and milk. Beat until very smooth. Melt butter in pan or use cooking spray in pan to fry pancakes. Use an 8-inch fry pan, spread batter real thin, brown on both sides. Serve with sugar, jelly or jam. Makes 2 servings.

Traditional Potato Latkes

5 large potatoes

1 large onion

2 eggs

¼ cup matzo meal

½ teaspoon salt (or more to taste)

1 cup vegetable or canola oil

Grate potatoes and strain. Grate onion. Add onion, eggs, salt and matzo meal to potatoes. Mix well. Heat about ½ inch oil in frying pan. Add potato mixture 2 tablespoons full at a time into hot oil to make each pancake. Brown, turn and brown again. Drain on paper towel. Serve with apple sauce or sour cream.

Torchetti (Figure 8's)

½ pound butter, room temperature

½ pound margarine, room temperature

4 cups flour

1 cup cold water

1 cup sugar

Mash butter and margarine together until well blended; work fast so they do not get too warm (soft). Add flour (1 cup at a time) blend with wooden spoon; add cold water and mix well. Refrigerate overnight. Next day, sprinkle sugar on pastry board. Cut dough into 4-5 parts; roll out 1 section at a time on the sugared board. Sprinkle sugar on top of rolled dough. Cut into thin strips; shape into 8's or pretzels. Bake at 375 degrees until golden brown 20-30 minutes.

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Syrian Style Salad

1 head lettuce, tear into small pieces

1 cucumber, cut in small pieces

Salt

Allspice

Lemon juice, freshly squeezed

Onion, chopped finely

Mix and season to taste.

Pasta e Piselli

1 pound elbow pasta

1 package frozen peas or 1 can peas

1 package sweet sausage

1 medium onion (chopped)

Olive oil

Cook pasta following directions on package. Save ½ cup pasta water. Take casing off sausage and cook in olive oil with onion in frying pan. Add peas and cook for 10 minutes. Add cooked pasta and stir. If dry, gradually add reserved pasta water. Optional: You can add mushrooms, or broccoli and a little amount of tomato sauce.

Holland Tomatoes

3 tomatoes

6 slices bread

Salt & pepper

Chopped boiled ham

¼ cup minced bacon

Mustard

Fine bread crumbs

Cut tomatoes in halves. Sprinkle cut sides with salt, pepper, minced bacon and bread crumbs. Place tomatoes in a greased pan and bake in a hot oven 425 degrees until tender. Toast the bread and spread with ham and mustard mixed together. Place a half of tomato on each slice and serve at once. *printed in the **Paterson Evening News***