

spice of life

The
PEPPERMILL

Volume 22 | Issue 2
Fall 2019

Hello,

Don't you agree that summer months seem to go by faster than any others? Before you know it, children are back in school and it's time to think about your yom tov menu. We hope you had a chance to enjoy the weather and the great outdoors. Now we'll be at your side in the kitchen for the next few weeks as you bake round challah and prepare delicious meals for Rosh Hashanah and Sukkos.

We have an amazing lineup of new recipes this season; each one is a winner according to our taste-testing family. They know we want our recipes to "wow" you so they set the bar high! One is right here in the newsletter; visit our store to pick up recipe cards for these newly-created dishes as well as lots more timely favorites.

Read on for the next chapter in our Kallah series. Brocha and her mom will explain why their shopping experience at The Peppermill brings people from far and wide when it's time to shop for a kallah or a new home.

We've got lots of handy new items on our shelves this fall. Get on trend with baking your own sourdough bread or creating beautiful cookie cakes for birthdays and anniversaries. We show you how.

We also have more induction cookware for the popular new stovetops.

You will find our fall class schedule very appealing! We have Mira Antebi back to teach simple desserts that make you look like a pro. By popular demand, Naomi Elberg, aka Naomi_tgis, will be here with new ideas and detailed instructions on creating the perfect babka. The sourdough craze is still going strong and you can get all the inside info from Bina Ilowitz when you take her class. Our Sunday baking classes for girls fill quickly so be sure to reserve your spot.

Keep in touch with us by signing up for our emails or texts. Keep an eye on us on Instagram, Facebook or twitter. There's always more excitement in store for you here!

Wishing all a sweet new year!

Chayale & Rinky

Did you know?

Cast-iron cookware is prized for its heat retention and its ability to cook foods quickly. But, because it is a porous material, it must be seasoned to protect it from rust and to create a non-stick surface. Seasoning is a process of heating oil in a pan until very hot, then cooling it and wiping out the excess oil. The pan is then ready to use and - over time and usage - the hot oil seeps into the porous metal to create a hard non-stick surface.

In order to maintain this hard surface, cast iron should never be washed with soap as the seasoning will be lost. The best way to clean cast iron is by rubbing it with kosher salt or baking powder, then rinsing and drying it well.

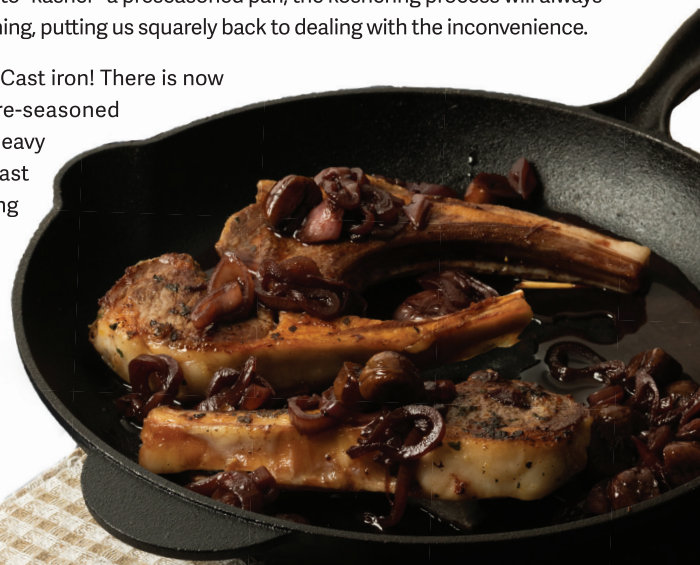
Cast iron is the heaviest of all cookware. It conducts heat wonderfully and long-cooking dishes like stews, roasts and cholent benefit greatly from this type of cooking. Its biggest benefit is its ability to retain heat long after the flame has been turned off.

At one time, all meals were cooked in the hearth or fireplace, and cooking pots were made to be hung over the fire. All cookware was made of heavy cast iron. Once the stove was introduced, flat bottom pots and pans only came into use, the most popular of which was the flat cast-iron skillet.

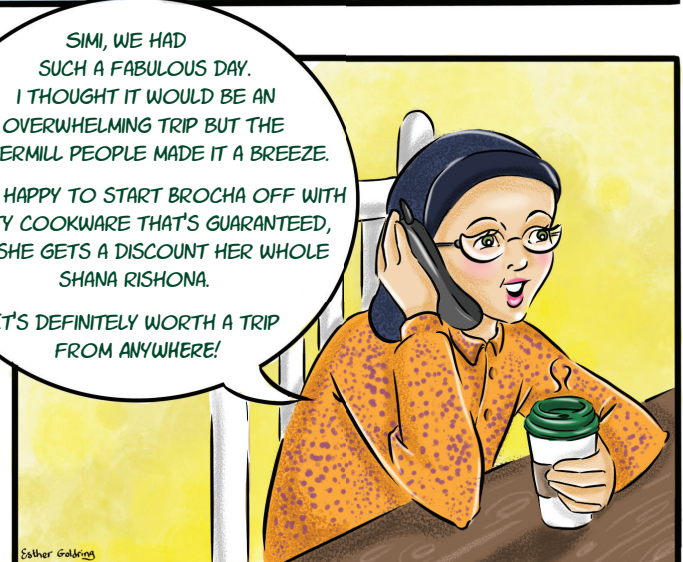
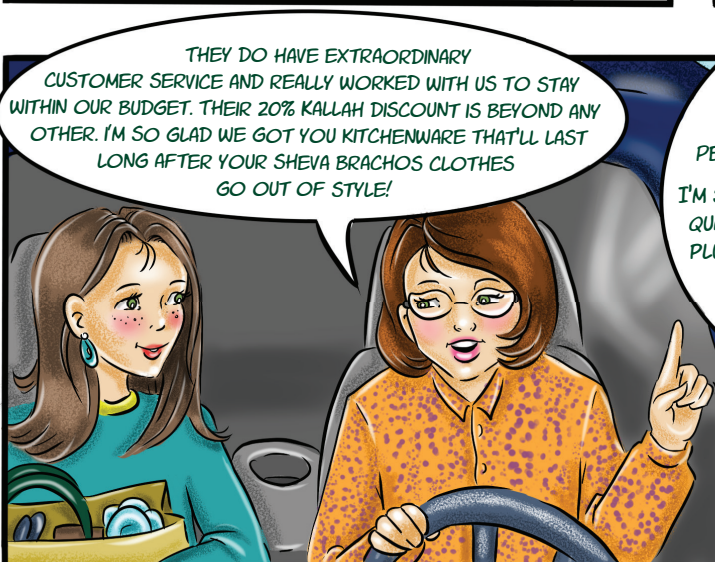
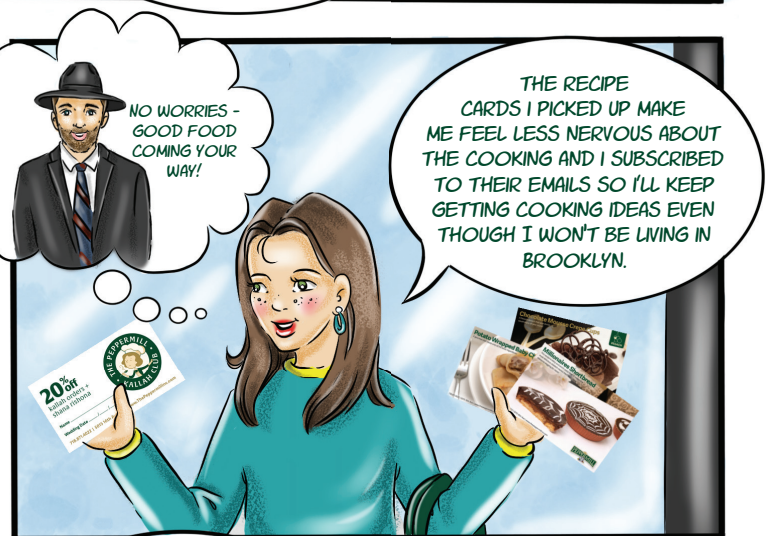
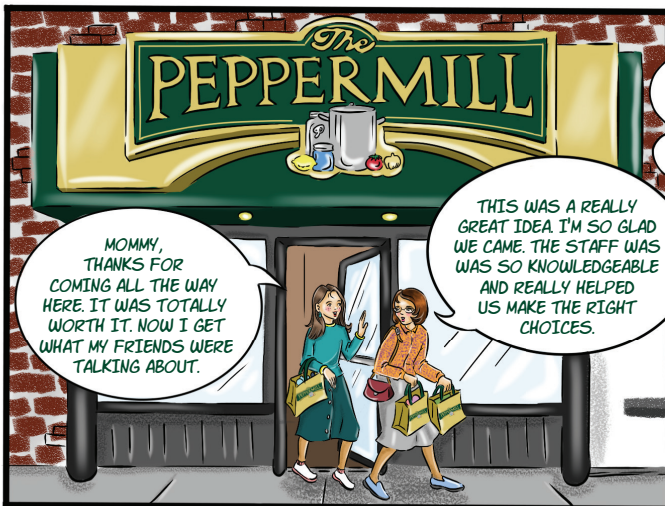
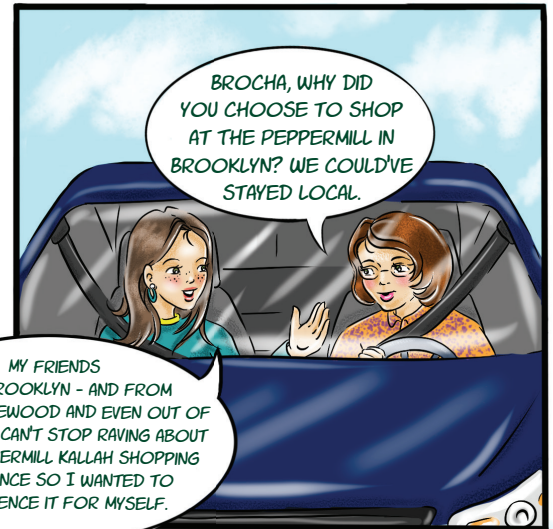
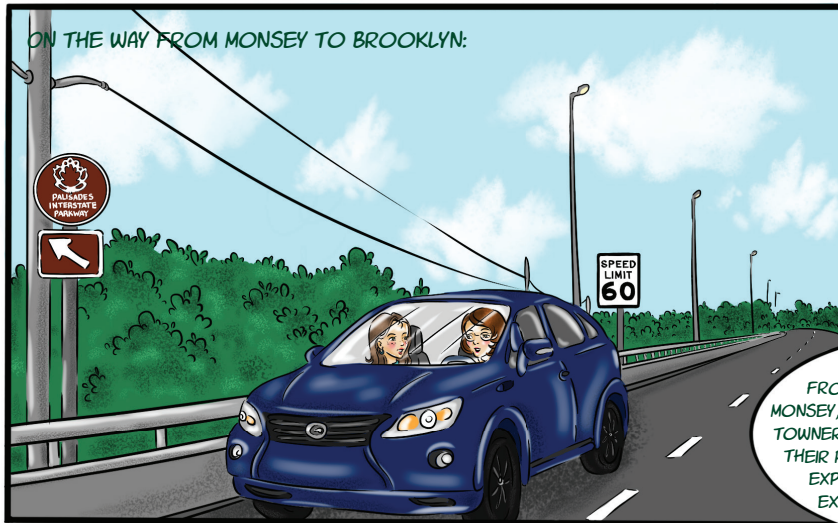
Cast iron fell out of favor in the 1960s and 1970s when non-stick cookware was introduced and quickly became the item of choice in many kitchens. It was much easier to use and keep clean.

However, cast iron has seen a resurgence of its popularity among culinary enthusiasts. Celebrity chefs have brought renewed attention to traditional cooking methods and cast iron companies have begun catering to the home cook by making it easier to use cast iron. Today, nearly all cast iron is pre-seasoned. For a kosher cook, this presents a problem because there is no standard for the oils used to pre-season. And, while some may choose to "kasher" a preseasoned pan, the koshering process will always remove the seasoning, putting us squarely back to dealing with the inconvenience.

Enter IKO Kosher Cast iron! There is now a selection of pre-seasoned cast iron pans in heavy and lightweight cast iron for the cooking enthusiast who has been missing out on this simple and delicious cooking method.



WORTH A TRIP FROM ANYWHERE



Stop by to pick up our
1-of-a-kind recipes
now on convenient
full-color recipe cards



Kitchen Notes

The latest gadgets, tips and news



▲ Nordicware has done it again! They've introduced a new bundt pan that is perfect for the season. Their new Apple Bundt Loaf will show off your favorite cakes.



▲ Anolon cookware brings you beauty and performance with their new Indigo non-stick cookware. Available in complete sets and open stock. This gorgeous new blue shouts "let's get cooking!"

► Luster dust with a chasidische hashgacha has arrived. Eye-catching metallic colors will enhance all your pretty creations.



▼ Love hasselback but hate the hassle? Pardon the pun! Use our new hasselback cutter-guide to help make it quick and simple.



◀ Hop on the sourdough trend with the right tools. Pick up a dough whisk, banetton proofing basket with liner, and a lame to slash beautiful patterns in the dough.



▲ Never fight with batter on your beaters! This new spatula does double duty by scraping the bowl and the batter off the beater wires so you don't lose a drop of deliciousness.

▼ With the Veggie Ricer, you can turn cauliflower or broccoli into an alternative to rice. Add more vegetables to your daily diet with this easy to use tool.



▼ You can master the cookie cake with our new full-sized number cutters. Easily create beautiful birthday and anniversary cakes to please your family and friends.



Fall classes and demos



Girls get creative at our baking classes. Sign up your 9-12 year-old daughters for the 7 week session and let their creativity shine!

**Sundays November 3, 10, 17, 24
December 1, 8, 15 | Choose 12:30 or 2:00 | \$180**



The latest craze is actually good for you! Learn the Secrets of Sourdough with Bina Ilowitz. We provide all the special supplies as well as the starter.

Tuesday November 26 | 8:00 pm | \$100



Our favorite babka baker is back with new and exciting ideas for this mouthwatering treat. Naomi Elberg, aka Naomi_tgis, shows us how to create babkas that are both beautiful and delicious.

Tuesday December 3 | 12:00 pm | \$85



Dessert is the most exciting part of every celebration. Mira Antebi teaches technique to create Dessert Parfaits that look like you spent hours in the kitchen.

Tuesday November 19 | 8:00 pm | \$75



5015 16th Avenue
Brooklyn NY 11204

PRESORT STD
U.S. POSTAGE
PAID
BROOKLYN NY
PERMIT #523

718.871.4022

Sun - Thurs 11am - 6pm Fri 11am - 1pm

www.thepeppermillinc.com



Veggie Tortilla Bundt

This vegetable-filled bundt will pair perfectly with your festive roast

Prep 30 min + baking time | Serves 8

For the bundt

6 10" wraps or tortillas
2 carrots, peeled and diced small
2 parsnips, peeled and diced small
2 garlic cloves, unpeeled
4 tablespoons olive oil, divided
1 medium onion, finely-diced
1 box (8 oz.) white mushrooms, diced
3 teaspoons kosher salt
1/2 teaspoons freshly-ground pepper
8 ounces frozen spinach
4 oz. package Romanian turkey pastrami slices, diced
2 eggs

For the herb oil

3 tablespoons olive oil
1 cube frozen basil
1 cube frozen parsley



Heat oven to 425°F. Place carrots, parsnips and garlic in a small baking pan. Toss with 2 tablespoons olive oil and season with salt and pepper. Roast uncovered for 30 minutes until golden and tender. Squeeze out garlic from skin and discard peel. Stir garlic into diced vegetable mixture. Set aside.

Heat remaining 2 tablespoons of oil in a large skillet over medium heat. Add diced onion and sauté until translucent. Add mushrooms and continue cooking until soft. Stir in spinach until heated through. Drain accumulated liquid and toss with diced carrot mixture. Add diced turkey pastrami and cool. Stir in eggs to combine. Set aside.

Grease a 6-cup bundt pan. Preheat oven to 350°F.

Lay a wrap on your work surface and trim 1 inch off both sides of the circle, then trim 1" off top and bottom to make it square. Cut remaining piece into 3 long strips. Lay strips into bundt pan, making sure each one overlaps the previous one. Use all the strips.

Place vegetable filling into the lined pan and fold overhanging ends to cover the filling. Use trimmed pieces to completely cover the filling.

Bake for 40 minutes, until wraps are golden and you see the filling bubbling out a bit. Remove from oven and cool. Stir together olive oil and herb cubes until combined.

Invert bundt pan onto a platter and remove. Brush outside with herb oil. Serve hot.

Tip: To make ahead, wrap bundt well in foil and Ziploc bag. Defrost completely and reheat for 10 minutes in a 350°F oven. Brush with herb oil before serving.



Want exclusive Peppermill offers and inside news?

Sign up for our emails at www.thepeppermillinc.com or email "subscribe" to info@thepeppermillinc.com

Text **PEPPERMILL** to **33222** for exclusive deals you won't want to miss!