

Corresponding Jewish Recipes

1. Braided bread: challah/khale/koylitsch (Ukrainian, kolatch)

<http://leitesculinaria.com/7161/recipes-challah.html>

<http://www.epicurious.com/archive/holidays/highholydays/challah>

http://www.chabad.org/library/article_cdo/aid/416607/jewish/Challah-I.htm

http://www.chabad.org/library/article_cdo/aid/93785/jewish/Challah-II.htm

<http://allrecipes.com/recipe/challah-i/>

2. Beet soup: borsht (Ukrainian, borsch)

<http://forward.com/food/134439/the-perfect-borscht/>

<http://www.food.com/recipe/mama-leahs-jewish-kitchen-cold-beet-borscht-256911>

<http://www.myjewishlearning.com/recipe/borscht/>

3. Stuffed cabbage rolls: holeptses/holishkes (Ukrainian, holubtsi)

<http://easteuropeanfood.about.com/od/maincourses/r/Jewish-cabbage-holishkes.htm>

<http://toriavey.com/toris-kitchen/2011/10/stuffed-cabbage-leaves/>

<http://www.jewishcooking.com/cook/main-course/holishkes.php>

<http://www.epicurious.com/recipes/food/views/holishkes-stuffed-cabbage-236220>

4. Pancakes rolled with filling: blintzes (Ukrainian, nalysnyky)

http://www.chabad.org/library/article_cdo/aid/2065/jewish/Classic-Cheese-Blintzes.htm

<http://toriavey.com/toris-kitchen/2010/05/shiksa-blintzes/>

<http://www.epicurean.com/featured/cheese-blintzes-recipe.html>

<http://www.food.com/recipe/cheese-blintzes-144121>

5. Shredded potato pancakes: latkes (Ukrainian, deruny)

<http://toriavey.com/how-to/2013/11/how-to-make-crispy-latkes/>

<http://www.epicurious.com/recipes/food/views/potato-latkes-104406>

http://www.chabad.org/library/article_cdo/aid/103032/jewish/Traditional-Latkes.htm

<http://www.bonniestern.com/bonnies-recipes/recipe/all-time-fave-potato-latkes/>

6. Stuffed dumplings: varenikes (Ukrainian, varenyky/pyrohy)

https://www.youtube.com/watch?v=GyO_USqj5Pk

<http://food52.com/recipes/10925-babe-s-bubbe-s-varenikes>

<http://www.latechef.com/recipes.php?Simple-Easy=Israeli/Jewish-Recipe/Varenikes-1/125237>

<http://www.tabletmag.com/scroll/34613/the-‘forward’-debuts-yiddish-cooking-show>

7. Honeycake: leykakh (Ukrainian, medovyy tort)

<http://forward.com/food/205827/recipe-honey-cake-for-a-sweet-new-year/>

<http://www.myjewishlearning.com/recipe/honey-cake-for-rosh-hashanah/>

http://www.chabad.org/library/article_cdo/aid/4419/jewish/Classic-Honey-Cake.htm
<http://www.food.com/recipe/jewish-honey-cake-71960>
<http://www.marthastewart.com/274241/rosh-hashanah-recipes>

Compiled by UJE co-director Alti Rodal and curator of the exhibition "A Journey through the Ukrainian-Jewish Encounter: From Antiquity to 1914".