

Happy SHAVUOT

FESTIVAL OF WEEKS

STARTS

SUNDOWN
5.25.23

5 Sivan

ENDS

SUNDOWN
5.27.23

7 Sivan

What it IS...

We celebrate the *giving of the Torah* on Mt. Sinai and the *harvesting of the first fruits*.

What to SAY...

Chag Sameach!
HAPPY SHAVUOT!

What to DO...

Some observe Shavuot by *staying up the entire night learning Torah*. It's called *Tikkun Leil Shavuot*, which means "an act of self-perfection on the night of Shavuot."



On *Shavuot morning*, we read the biblical book of *Ruth*. *Ruth* was a non-Jewish woman who converted to Judaism and became the ancestor of King David, who was born and died on Shavuot. *Yizkor*, the memorial prayer, is said on *Shavuot morning*.

What to EAT...

The tradition is to eat dairy foods on Shavuot, notably cheese blintzes (thin crepe-like pancakes filled with cheese) and cheesecake.

We remember the promise that Israel is a land flowing with milk and honey. Plus, if you use your imagination, two blintzes look like two Torah tablets.



BLINTZ RECIPE

Zest of 1 and ½ lemons	½ tablespoon oil plus more for greasing the pan
½ cup or more sugar, to taste	½ teaspoon salt
1 lb curd cheese	1 egg
½ lb cream cheese	⅔ cup water
2-3 tablespoons melted unsalted butter	1 cup flour
3 egg yolks	1¼ cups milk

For Batter: Gradually add milk and water to flour, beat vigorously. Add egg, salt and oil; beat until smooth. Let batter rest 1-2 hours, then heat a lightly-greased frying pan. Pour ½ ladle of batter to thinly cover surface of pan. Flip when slightly browned and cook a moment longer, then continue with the rest of the batter.

For Filling: Blend curd & cream cheeses with sugar, lemon zest, vanilla and egg yolks.

To Assemble & Bake: Put 2 heaping tablespoon of filling into pancakes, tuck in sides, then roll up. Sprinkle with butter, then bake in greased baking dish at 375 degrees for 20 minutes.

To Serve: Sprinkle with confectioners' sugar, cinnamon and sour cream, if desired. Serve hot.