

RECIPE FOR TZIMMAS

This is a recipe that serves between 4 to 6 people. Can be adjusted to serve more or less

INGREDIENTS

2 large sweet potatoes
2 large white potatoes
4 large carrots
One pound short ribs of beef
Pitted prunes
Honey
Kosher salt

Lightly grease pan (can use spray)

Peel and cut up potatoes and carrots in small pieces all about the same size

Place meat in pan and sprinkle with salt

Place potatoes over meat

Place carrots over potatoes

Sprinkle with salt

Top with pitted prunes (to taste)

Drizzle honey over entire pan

Add water to coat bottom of pan (1/8" deep)

Cover with tin foil

Bake at 350° for 2 hours

Remove foil, check seasonings, add water if necessary

Baste with liquid in pan

Return to oven to brown for 30 to 45 minutes

Enjoy