**Hamizrachi readers from around the world wrote in to share some of their favorite traditional family Shavuot recipes**

### Betty Hadjizade’s

**SHIR BERENJ, PERSIAN RICE PUDDING**

This recipe comes from my mother, Bibbi Marlene Hadjizade (Bibbi is Persian for “grandmother”). It’s the traditional Shavuot food for Persian Jews. It takes a lot of patience to make, but it’s well worth it!

**Ingredients**
- 1 packet of pudding rice (only pudding rice works for this recipe)
- 1 pint or half liter whole milk
- Golden syrup

**Directions**
Pour the rice into a saucepan. Cover with water and boil. When the water starts to go down, add more to keep the rice covered, stirring continuously for one and half hours until it’s very thick and soggy.
In the last few minutes add the milk in and stir until it is solid again.
Pour onto plates or flat pie dishes and put into fridge.
When ready to eat, slice into your own plate/bowl and pour golden syrup on it. Yummy!

### Lisa Stepner’s

**CRACKER BLINTZAHS**

Blintzahs (from Yiddish בּלינツהַָס, often pronounced “blintzes” in English) are a classic Ashkenazi Shavuot food. This traditional Eastern European recipe takes a modern twist in our famous family recipe, which was passed down to me from my grandmother, Emma Rosenbloom.

**Ingredients**
- Square saltine crackers
- 2 large or 3 small containers of farmer cheese
- 500 grams 3% cottage cheese
- 3 eggs
- 1 cup milk
- Cinnamon
- ¼-½ cups sugar
- Canola oil for frying

**Directions**
In a large mixing bowl, combine farmer cheese and cottage cheese and mix well. Add in beaten eggs one at a time. Add sugar to taste. Generously add cinnamon. Pour milk into a bowl for dipping/drenching the blintzahs. Prepare a blintzah: take 1 square cracker, place a teaspoonful of mixture on one cracker, cover with cracker square, in place, milk, let soak for about a minute. They shouldn’t get soggy, but should be moist with milk. Place on plate until you have enough to fry. Heat frying pan and add oil (I don’t use a lot but add as I go). Fry blintzahs until golden on both sides. Watch carefully because they can burn. (Slightly burnt are still yummy). Remove and place on a paper towel-lined plate to drain. Blintzahs will be small, square and thin. Enjoy warm or cold, with or without additional cinnamon and sugar.

**Note:** Quantities can be adjusted. I use more farmer cheese than cottage cheese but need both.