

Purim Through a Sephardic Lens: A Cook and Sing w/Sarah Aroeste
March 13, 2022

HAMAN'S FINGERS

Ingredients:

1 box phyllo pastry (defrosted)
¾ cup walnuts
¾ cup almonds, with the skin is fine
6 tablespoons powdered sugar for filling and a little extra for dusting
1 teaspoon cinnamon
1 teaspoon orange blossom water or grated orange rind, optional.
1 pinch sea salt
6-8 tablespoons of butter or margarine, melted



Preheat oven to 400 F

Grind the nuts to a medium consistency in a food processor or chop them by hand.

Combine the ground nuts, powdered sugar, cinnamon, and optional orange blossom/rind in a bowl, stirring a few times to distribute the sugar and cinnamon evenly.

Open the box of phyllo pastry, unfold the layers (most often in 18 x 12 sheets), and cut in half lengthwise and crosswise either with sharp knife or kitchen shears. This will create 4 portions of equally sized rectangles. Combine them to create one stack of phyllo pastry and cover immediately with the damp tea or paper towel.

Take 2-3 pieces of phyllo rectangles out at a time, making sure to keep the pastry you are not immediately working with continually covered.

Measure 1 tablespoon of the nut mixture and sprinkle it evenly near the edge closest to you. Fold the pastry away from you, turning over one time to cover the nuts before folding in each side toward the center. Then slowly roll the pastry away from you to form a cigar using your fingers to keep everything straight and even. Phyllo pastry is delicate and can tear. Just keep rolling because it is very forgiving.

Place seamed side down on a baking sheet – keeping each cigar about half an inch apart- and brush the top and sides with the melted butter or margarine. It is not necessary to grease the baking sheet.

Bake for 10-12 minutes, or until golden brown. Once baked, let cool for a few minutes on the baking sheet, before moving to a wire rack to cool completely. Dust with powdered sugar immediately before serving.

El Diya de Purim Music and Lyrics by Flory Jagoda

Mordecai manda i dize,
Aloz djidyos ke se avize:
En Adar katordze i kinze
Ke es diya de Purim

***Biva yo, biva el Re,
Bivan todos Israel.
Biva la Rena Ester,
Ke mos dyo tanto plazer.***

Il Aman mamzer segundo
Asitenga negro mundo;
Kijo echar djidyos al fundo,
En los diyas de Purim.

Yama todos los chikitikos
Bolsas yenas de bombonikos
Ke si merkan los djugetikos
Kon los denaros de Purim

Kon la asukri i la farina
Ya moz viene la madrina
Para fazer la halva fina
Para l'diya de Purim

Mordecai proclaims,
"All Jews take heed:
The 14th and 15th of Adar
Are the days of Purim."

*Long life to me, long live the King.
Long life to all of Israel.
Long live Queen Esther,
Who gave us so much pleasure.*

Haman was a wicked devil,
May he be cursed!
He wanted to destroy the Jews
In the days of Purim.

Call all the little ones;
The bags are full of candy;
They should buy little toys
With their Purim money.

With sugar and flour
Godmother is coming
To make fine halvah
For the days of Purim.

El Dia de Purim
Music and Lyrics by Sarah Aroeste

Today we read the megila
When Mordhay to Aman said 'nah'
So now we celebrate with hurrah!
La, la, la, la, la, la el dia de Purim

Biva yo, biva el Rey
Bivan todos Israel
Biva la Reyna Ester
Ke mos dyo tanto plazer
(Long life to me, long live the King
Long live all of Israel
Long live Queen Esther
Who gave us so much pleasure)

We love Ester for being brave
For all the Jews that she did save
And for the justice she did pave
La, la, la, la, la, la el dia de Purim

Biva yo, biva el Rey...

Today we eat bureka
And send our friends dulsería
And don't forget your tzedaka
La, la, la, la, la, la el dia de Purim

Biva yo, biva el Rey...

Wearing masks and silly are we
As we dance all day with glee
Now that we the Jews are free!
La, la, la, la, la, la el dia de Purim

Biva yo, biva el Rey...

Avram Avinu (traditional)

Kuando el rey Nimrod al kampo salia
Mirave en el sielo i en la estreyeria
Vido una luz santa en la juderia
ke avia de naser Avraham avinu

When King Nimrod went out into the fields
He looked at the heavens and at all the stars
He saw a holy light above the Jewish quarter
A sign Abraham our father was to be born

Chorus:

***Avram avinu padre kerido
Padre bendicho, luz de Israel x2***

*Abraham our father, beloved father
Blessed father, light of Israel*

La mujer de Terah kedo prenada
Dia en dia el la preguntava:
De ke tenijs la kara, tan demudada?
Eya ya savia el bien ke tenia.

Terach's wife became pregnant
And day after day he asked her:
Why do you look so distraught?
She already knew the good that she had.

Chorus

Saludemos al kompadre y tambien al mohel.
Ke por su zehut mos venga el goel
y ri'hma a todo Israel,
Sierto loaremos al Verdadero.

Let us greet the Godfather & the Mohel
Because of his virtue may the Messiah come
To redeem all of Israel
Surely we will praise the true redeemer

Chorus