

03/15/11 - Happy Purim with Turkish Coffee

Purim is this coming Saturday night March 19th. The traditional reading of the Megilat Esther, The story of Esther will be read amongst Carnival type revelers in costumes with much merriment and consumption of adult beverages. On Purim it is traditional to give out Purim Platicos or Mishloach Manot on the day after the first reading of the story. Since Jewish holidays start at sundown on the evening before, the daytime celebration comes after. On that day, I make myself a logistics map and drive around for a few hours to drop off all of the Platicos or goodie baskets.



After the feast we enjoy dessert from all of the things I baked to fill the Platicos. This year I baked, [Hamantashen](#), [Oatmeal Cookies](#), [Pistachio Biscotti](#), [Brownie Cakes](#), mini [Banana Breads](#), and I tried my hand at Masapan. To find the recipes for the Hamantashen and other things just click on the word and it should take you there. Masapan will be posted tomorrow.



In the meantime my sister Carole, who recently visited, said that when she was a little girl, Papu (grandfather) Behor Chiprut taught her how to make Turkish coffee. Papu was from Turkey and he wanted to be served his coffee or Kahve every day.



Carole's Turkish Coffee

#6 Ibrik or Turkish Coffee Pot

6 demitasse coffee cups and saucers

6 mounded teaspoons Venizelos ground espresso coffee in a can

6 teaspoons of sugar

cold water

Place the coffee and sugar in the coffee pot. Add 6 partially full demitasses of cold water. Stir. Bring the water and coffee to a boil slowly. The moment it comes to a boil turn off the heat or remove it from the heat. When the foam subsides, bring to coffee to a boil a second time, remove the coffee pot from the heat and add 1 tablespoon of cold water. Let the coffee rest for a couple of moments as the grounds settle.



Next, pour the coffee into the demitasse cups and include a bit of the foam on top of each one. Sip your coffee slowly until you are down to the grounds. Turn your cup over for a couple of seconds, then when you right the cup the grounds will have left a pattern inside the cup. A skilled fortune teller can read the pattern of your



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