

FILM FEST

Budapest Experience



Four Programs Five Days



JCC Film Festival Free Stream of *Those Who Remained* Available online via exclusive link and password, June 26-29

A 42-year-old doctor in Budapest and a 16-year-old girl hoping to see her father and mother again, bond, soon to be hampered by the Communist Party, which misunderstands their relationship. A story about returning from the horrors of the Holocaust while trying to rebuild lives, only to be returned to what could have been another evil ending. While each survives the war, they resign themselves to unhappiness until they find each other, returning their lives to something much more meaningful.

[Watch the trailer](#)

[Registration required for free link - click here to sign up](#)



A Virtual Tour of Jewish Budapest with Endre Ozsváth, a P2G friend Sunday, June 28 @ NOON

Endre takes you on a walking tour of the Jewish Quarter, the Dohány Synagogue, commemorations of the Holocaust, aerial maps of the city, and so much more.

[Registration required, click here to sign up via Zoom!](#)



Zoom Discussion with film director, Barnabás Tóth Monday, June 29 @ NOON

Watch the film, and then join the discussion with the double Oscar shortlisted Hungarian writer, director and actor. His short film "My Guide" (2013) has been viewed over 1.5 million times in one week making it one of the most successful short films ever made in Hungary. His latest short film "Chuchotage" (2018) was shortlisted by the Academy of Motion Picture Arts and Sciences for the Oscars in 2019. His second feature "Those Who Remained" (2019) premiered at Telluride Film Festival and was shortlisted for Best International Film Category for the Oscars in 2020.

[Registration required, click here to sign up via Zoom!](#)



ZOOM LIVE and Get Cooking with Lujza Juhász, a P2G friend Tuesday, June 30 @ NOON

Lujza Juhász of Budapest's "Failed Housewives" program will be preparing Chicken Paprikash! The dish takes 20-30 minutes to prepare and while it's getting on the fire, she will share her stories of her Jewish family, as well as her business "Failed Housewives." Want to cook along? **Ingredients and cooking instructions are on page 2!**

[Registration required, click here to sign up via Zoom!](#)

Join us for a special series brought to you by JCC's Film Fest, Jewish Community Relations Council (JCRC) and the Partnership2Gether (P2G) Consortium. Join with our friends from Dayton, the Western Galilee, Budapest, and our 16 U.S. communities.



Chicken Paprikash

This one-pot classic recipe of chicken paprikash combines five key Hungarian ingredients—onions, green peppers, tomatoes, paprika, and non-dairy sour cream*. The dish can be pulled together quickly, and it is one of the most popular Hungarian comfort foods.

Some claim the addition of green peppers and tomatoes is not traditional but, as with all recipes, ingredients vary from family to family and region to region.

For a lower-fat version, use olive/coconut oil as the oil, and 6 boneless, skinless chicken breasts or 8 boneless, skinless chicken thighs, or a combination. If using breasts only, reduce the simmering time to 20 minutes.

Ingredients (for 4-6 person)

- oil
- 2-3 medium sized onions (yellow + red onions finely chopped)
- cut up 6 boneless, skinless chicken breasts or 8 boneless, skinless (please save the skin for later) chicken thighs, or a combination of those
- 1 bell pepper (seeded, chopped at least in half)
- 1 large tomato (peeled and chopped at least in half)
- 1 tablespoon of Hungarian paprika (sweet or hot – the best way is to use both)
- Salt to taste
- Black pepper to taste
- 1 cup of Tofutti non-dairy sour cream* or coconut milk* (if using coconut milk it may need to be reduced)

Preparation:

If you have a pressure cooker, use it, but a regular big old pot will work just as well.

Place the oil and chopped onion in the pot. Cook over medium/high heat until translucent. We don't want them brown, just tender. Also it will give some juice and we need that later to keep the ground paprika from burning. Take the pot off the heat and add the paprika. Mix it well. We love this smell!! My mom and dad use a hand blender for the onion to produce some purée. However, if you don't have a blender do not panic, it will taste amazing anyway!

Carefully put the heat back up again and put chicken parts and the skin into the pot and mix them with the onion/paprika mixture. Add some salt, pepper and the chopped tomato. Cover and leave it to cook for about 30 minutes. You can also add some red wine for an even richer flavour.

When it is all done you can add black pepper. Be careful with the non-dairy sour cream* or coconut milk*! If you add it directly your sauce might get lumpy. Just get a little sauce from the fresh chicken paprika in to a bowl and mix it with the non dairy sour cream or coconut milk then pour the mixture back on the chicken.

It's done!

** These ingredients were adjusted to provide a non-dairy alternative. The original recipe calls for sour cream.*