

Sweet Potato Matzo Ball Tzimmes with Apricot Sauce (*Bon Appetit 1997)

RECIPE BY SELMA BROWN MORROW | RECOMMENDED BY BRETT SHANKMAN

Ingredients (makes 8 servings)

2 large red-skinned sweet potatoes (yams; about 1 1/2 pounds)
1 1/4 cups unsalted matzo meal
5 large eggs
12 tablespoons (1 1/2 sticks) unsalted pareve margarine
2 1/2 tablespoons sugar
1 3/4 teaspoons coarse salt
1 1/4 teaspoons ground ginger
3 cups apple juice
1 6-ounce package dried apricots
1 cinnamon stick, broken in half
1/3 cup apricot jam
Chopped fresh mint

Preparation

1. Pierce potatoes with fork. Microwave on high until tender, turning once, about 10 minutes. Cut in half. Scoop out enough potato to measure 1 1/4 cups; cool.
2. Process 1 1/4 cups potato and matzo meal, eggs, 2 1/2 tablespoons margarine, sugar, salt and ginger until blended. transfer mixture to bowl. Cover and chill until firm, about 4 hours or overnight.
3. Drop matzo mixture by generous teaspoonfuls onto sheet of foil. Using wet hands, roll dropped mixture into balls.
4. Cook 1/3 of matzo balls in large pot of boiling salted water until tender, about 6 minutes. Using slotted spoon, transfer to clean sheet of foil. Repeat with remaining matzo balls in 2 batches. Let stand until firm, at least 30 minutes.
5. Melt 5 1/2 tablespoons margarine in heavy large skillet over medium-high heat. Add half of matzo balls; sauté until beginning to brown, about 4 minutes. Transfer to 13x9x2-inch glass baking dish. Repeat with remaining matzo balls.
6. Bring juice and apricots to boil in small saucepan. Remove from heat. Cover; steep until apricots are tender, about 10 minutes. Drain juice into medium saucepan; add cinnamon. Add 4 tablespoons margarine and jam. Simmer over medium heat until reduced to 3/4 cup, about 15 minutes. Return apricots to sauce. DO AHEAD Matzo balls and sauce can be made 2 hours ahead. Cover loosely; let stand at room temperature.
7. Preheat oven to 350°F. Spoon sauce over matzo balls. Bake until heated through, about 20 minutes. Top with mint.