

RECIPES

Horseradish

INGREDIENTS

horseradish root, peeled and diced 1/4 inch

1/3 cup cider vinegar

1 t. salt

2 beets, roasted and diced

3/4 cup water

DIRECTIONS

Place horseradish in food processor and process with a few splashes of water. Put on goggles and scrape down sides of processor. Add beets and a bit more water. Open processor and allow mixture to breathe for 3 minutes or so. This will stink up your house and sting your eyes. Add vinegar and salt. Place in air tight container and put in the refrigerator. Lasts about a month before no longer hot.

Charoset (traditional)

Passover

INGREDIENTS

2 apples granny Smith apple or empire

1 cup pecans, toasted

1/4 cup honey

3 tablespoons sweet red wine or grape juice

2 teaspoons cinnamon

DIRECTIONS

Combine all of above in bowl and refrigerate until ready to serve

Dried Fruit Pistachio Charoset

INGREDIENTS

1 1/2 cups roasted pistachios, unsalted
1/2 cup pitted dates, chopped
1/2 cup dried cherries
1/2 cup dried apricots, chopped
1/2 cup dried peaches, chopped
1/4 cup grape juice
1/4 cup pomegranate juice
2 tablespoons honey
1/2 tablespoon lemon juice
1 teaspoon cinnamon
1/4 teaspoon nutmeg

DIRECTIONS

Toast pistachios in a sauce pan for 4-5 minutes. Cool, then chop. Combine fruit and juices and let sit for 10-15 minutes. Mix in honey, lemon juice and spices. Add nuts. Cover and chill.

Chocolate Covered Matzos

INGREDIENTS

2 cup butter
2 cup light brown sugar
2 cup chocolate covered toffee bars, crushed
2 cup pecans, chopped
24 ounces chocolate chips
1 box matzo

DIRECTIONS

Line 3 jelly roll pans with foil, let foil go over the edge. Line the bottom of the pan with matzos. Preheat oven to 450.

Cook butter with sugar. Bring to a boil and cook until it coats the back of a spoon. Pour mixture over matzos and bake for 4 minutes. Take out of oven and pour chocolate chips over matzos. Bake one minute. Spread melting chocolate over matzos completely. Sprinkle toffee bits and pecans over hot chocolate.

Refrigerate overnight and break into pieces the next day.