

Donna Hannan

JAMIE GELLER'S PINK RIMMED GEFILTE FISH

INGREDIENTS

- 4 (24-fluid ounce) jars Gold's Borscht
- 20 baby carrots
- 1 large onion, sliced
- 2 teaspoons sugar
- 1 (22-ounce) loaf frozen gefilte fish

PREPARATION

1 Drain beets from borscht broth and place into a large sealable container and refrigerate. Pour liquid into a 4-quart soup pot.

2 Add carrots, onions and sugar to borscht broth, cover and bring to a boil.

3 When broth boils, add frozen fish loaf and return to boil; immediately lower heat to simmer.

4 Simmer, uncovered, for 1 ½ to 2 hours, turning occasionally to immerse loaf in borscht broth.

5 Drain in colander, transfer fish, carrots and onions to seal-able container along with the beets.

6 Cover and refrigerate until cold, at least 4 hours.

7 Serve sliced with carrots, onions and beets as garnish and top with Golds' Wasabi Sauce and or White and Red Horseradish.

Darlene Fairman

Jamie Geller's Baked Herbed Gefilte Fish

Yield: 8 servings

INGREDIENTS

1.
 - 1/4 cup olive oil, plus more for drizzling
 - 2 teaspoons paprika
 - 2 teaspoons dried parsley
 - 2 pinches ground allspice
 - 1/2 teaspoon kosher salt
 - 1/2 teaspoon freshly ground black pepper
 - One 22-ounce loaf frozen gefilte fish, paper removed, not thawed
 - 1 large onion, sliced in rounds
 - 2 garlic cloves, minced

PREPARATION

1.
 1. Preheat the oven to 350°F.
 2. Pour the olive oil into the bottom of a 9 x 5-inch loaf pan. Add the paprika, parsley, 1 pinch of the allspice, the salt, and pepper. Roll the frozen loaf in the oil and spices to coat. Remove the loaf from the pan, arrange the onion on the bottom of the pan, and place the loaf on top of the onion. Sprinkle with the garlic and the remaining 1 pinch allspice. Finish with a drizzle of olive oil. Bake, covered, for 2 hours.
 3. Cool the gefilte fish completely, then place it in a resealable container and refrigerate it for at least 4 hours or overnight. Serve cold, sliced and topped with the onions.

DRESS IT UP: Baked Carrot Stuffed Gefilte Fish A slice of gefilte with a carrot round cooked smack in the center is a thing of beauty and wonderment. Surprise – with this little trick, it's not at all hard! 1. Thaw the fish in the paper, at room temperature, for 1 hour and 45 minutes. 2. Stand the fish upright with one end flat on the counter; open the paper at the top. Position the long handle of a wooden spoon at the center of the top of the fish and gently push the handle down the length of the fish to create a hole. 3. Trim the ends of a long, thin carrot so that the carrot is the same length as the loaf, and then push the carrot through the hole. Important: Be sure that your carrot is thin, otherwise it will not cook through in the 2 hours. 4. Rewrap the paper at the top, and

twist both ends to secure. If needed, place the fish in a large resealable bag to roll it back into shape. 5. Refreeze for 2 hours. 6. Follow the instructions above, omitting the parsley. 7. After rolling the fish in the oil and spices and placing it over the bed of onions, top with the torn leaves of 1 small bunch of fresh parsley. 8. Continue as above with the garlic, allspice, and drizzle of olive oil. 9. Bake as instructed. PAIR

Suzanne Haber

Beet Salad

20 oz. can slice beets (2½ cups)
½ cup vinegar
2 Tbsp. sugar
¼ cup reserved beet liquid
¼ cup prepared horseradish w/beets
Salt and pepper

Drain beets, reserving liquid, and chop fine.

Mix vinegar, sugar, ¼ cup reserved beet liquid, horseradish, salt and pepper to taste.

Toss beets in vinegar mixture. Adjust seasonings to taste. Cover and refrigerate to chill.

Jessica Weintraub

My mother in law's Matzah ball recipe which I add to my own chicken soup recipe.

Matzah balls

1 cup matzo meal

1/2 cup water and 1/2 cup seltzer make sure seltzer is fresh

4 eggs

1/3 melted shortening

1 teaspoon salt

Dash of pepper

Add water and seltzer, melted shortening (I melt it in microwave) salt pepper to beaten eggs Mix well with fork. Add matzo meal and stir thoroughly. Cover and put in refrigerator for an hour. If you make two batches I find cannot double recipe but need to make two separate batches. For some reason it doesn't work well combining After hour form into balls and drop into boiling water (1 1/2 quarts) with 1 tablespoon salt. Balls expand in water. Cook for 20 minutes makes about 8 matzo balls.

I then remove matzo balls. I keep balls separate from soup until I am ready to serve soup. Then add balls to soup and heat.

Suzanne Haber

Passover Lemon Bars

Grease a 9 x 13 baking pan, line with parchment paper that overhangs pan on two long sides for easy removal, and then grease parchment paper.

Crust:

1 cup margarine (2 sticks), softened

1/2 cup powdered sugar

1 cup potato starch

1/2 cup matzo cake meal

1/2 cup almond flour

Cream margarine and powdered sugar. Add potato starch, cake meal, and almond flour and mix well. With wet hands, pat and fit into baking pan. Bake at 350 degrees for 20 minutes.

Filling:

4 eggs

2 cups sugar

2 Tbsp matzo cake meal

2 Tbsp potato starch

6 Tbsp fresh lemon juice

grated zest from 1 lemon (2-3 tsp)

Beat eggs until light, about 5 minutes. Add sugar slowly, beating all the time. Add cake meal and potato starch, lemon juice and zest, and beat well. Pour over baked crust. Bake another 20 minutes at 350 degrees, until golden brown. Cool completely and sprinkle with powdered sugar.

Freeze in pan. Use parchment paper to remove onto cutting board and cut into bars while frozen. Allow to come to room temperature and serve.

Jill Greenstein

Has to be a dessert from me.....(THIS LOOKS COMPLICATED BUT IT IS NOT - IT IS ESSENTIALLY A VARIATION ON A SPONGE CAKE MADE WITH ALMOND FLOUR INSTEAD OF CAKE MEAL)

Almond Lemon Torte with Fresh Strawberries

Ingredients:

Cake:

Mild olive oil (for brushing pan plus 6 tablespoons)

4 Tbsp unsalted matzo meal, divided

2 cups almond flour (meal)

1 cup sugar, divided

6 large eggs, separated

2 Tbsp fresh lemon juice

1 Tbsp orange juice

2 tsp grated lemon peel

1/2 tsp salt

1/2 sliced almonds

Sauce & Berries:

5 cups sliced strawberries (about 2 pounds), divided

1 Tbsp (or more) sugar

Preparation:

For cake: Preheat oven to 350 degrees. Brush a 10 inch diameter springform pan with the oil. Line bottom with parchment paper (to help prevent sticking. Brush paper with oil. Place 2 Tbsp matzo meal in the springform pan and shake to coat and tap out excess.

Combine remaining 2 Tbsp matzo meal, all the almond flour, and 1/3 cup sugar in medium bowl. Whisk to blend.

Place egg yolks in large bowl and egg white in another large bowl. Add 1/3 cup sugar to yolks and beat with electric mixer until thick and fluffy.

Beat into this mixture 6 Tbsp olive oil, lemon juice, orange juice and grated lemon peel.

Mix dry ingredients into this mixture

In the separate bowl, beat the egg whites with salt using clean beaters. Beat until soft peaks form. Gradually add the remaining 1/3 cup sugar and beat until stiff, by not dry. Fold whites into yolk mixture. Transfer batter to the prepared pan. Sprinkle almonds on top.

Bake cake for approx 40 minutes. Cool completely.

THIS CAN BE MADE 2 DAYS AHEAD. COVER CAKE PAN WITH FOIL AND LET STAND AT ROOM TEMPERATURE.

For sauce and berries:

Combine 2 cups sliced strawberries and 1 Tbsp sugar in processor and blend until smooth. You can add more sugar if you prefer. Cover and chill. THIS CAN BE MADE 1 DAY AHEAD.

Serve cake with sauce and remaining strawberries.

Bette Slutsky

The younger generation did not love the assortment of desserts, so we started doing a chocolate fondue that was kosher for Passover and the children and adults love it! This recipe serves 24.

Ingredients:

4 cups semi-sweet chocolate chips and bittersweet chocolate(1 6oz bag and 3oz of a bittersweet chocolate bar)

1/4 cup or less of margarine

8oz Lieber's vanilla almond milk

In a heavy saucepan melt all ingredients over medium heat. Cook and stir over medium heat until thickened, about 5 minutes. Remove from heat and put in fondue pot. Use marshmallows, fruit and cakes for dipping. It can be made ahead and reheated.

Clare Rosen

Carrot Soufflé

- 2lb fresh carrots, boiled until soft
- 6 eggs
- 2/3C sugar
- 6TBS matzoh meal
- 2tsp vanilla
- 2 sticks butter or margarine, melted (I use less)
- dash of nutmeg

Topping (mix together):

- 6Tbs brown sugar
- 4Tbs butter or margarine, melted
- 1C chopped walnuts (I use pecans)

Place carrots and eggs into food processor & puree. Add next 5 ingredients and process until smooth. Bake in greased 9x13 Pyrex pan at 350 degrees for 40 minutes. Add topping and bake for 5-10 minutes more.

Can be made a day in advance. When you make it in advance reserve some of the topping to sprinkle on when reheating it.

Marion Sader

PASSOVER ROLLS

2 cups matzo meal
1 tsp. salt
1Tblspn. sugar
1 cup water
1/2 cup peanut oil
4 eggs

Combine matzo meal with salt and sugar. Bring oil and water to a boil in small pot. Add liquid to matzo meal mixture and mix well. Beat in eggs thoroughly one at a time. Allow to stand 15 minutes.

With oiled hands, shape into rolls and place on a well-greased cookie sheet. Bake in a moderate oven 375 degrees F. for about 45 minutes or until golden brown.

Yield: 12 rolls

Francine Goldstein

This is a Sephardic recipe I use with the chicken leftover from my chicken soup. It is a Mina de Pesach, a matzo chicken pie.

A Sephardic layered savory pie, this delicious dish seems designed for the turkey or chicken or capon leftover from the Seder or the chicken soup.

- 6 to 7 tablespoons vegetable oil
- 2 cups chopped onions
- 2 tablespoons minced garlic
- 1 1/2 cups thinly sliced cultivated mushrooms (about 1/3 pound)
- 3 cups bite-sized pieces cooked chicken (about 14 ounces)
- Salt
- Freshly ground black pepper
- 1 cup chopped parsley
- 5 eggs, lightly beaten
- 5 to 6 matzos
- 1 cup chicken stock

Method: Heat 5 tablespoons of the oil in a large skillet. Slowly sauté the onion and garlic until softened-and translucent, about 10 minutes. Add the mushrooms and sauté until soft, an additional 5-minutes. Let cool. Stir in the chicken, salt, pepper, parsley, and eggs. Preheat the oven to 375 degrees. Lightly oil a shallow 6 to 8 cup baking dish. Dip 2 of the matzos into the stock until well moistened but not falling apart. Lay them in the-baking dish, breaking pieces to fit. Spoon half the chicken mixture on top, and cover with 1-more moistened matzo, the remaining chicken, and the 2 remaining matzos. Pour 2 teaspoons oil-over the top and bake for 15 minutes. Sprinkle with remaining oil and bake an additional 15-minutes, or until the top is a rich, crisp brown. Let cool for 10 minutes, then serve.

Serves 6 to 8

Debra Young

I've made this recipe numerous times for a fun chol hamoed lunch or dinner. I hope you enjoy it!

Passover Lasagna

2 eggs

1 lb. cottage cheese

1/2 lb. shredded KP Mozzarella or muenster cheese

3 whole matzos

1 1/2 cups tomato sauce (Lieber's , Geffen, etc.)

Salt and pepper to taste

Optional items to add to sauce: sauteed onions, garlic, mushrooms, and oregano)

Use an 8" square baking pan.

Preheat oven to 350 degrees.

Beat eggs and mix them with cottage cheese, salt and pepper. Whole matzos should be soaked in warm water until moist but not soggy. Put a little sauce on the bottom of the baking pan. Layer the remaining ingredients: matzo, cottage cheese mixture, tomato sauce and shredded cheese. Repeat layers, ending with the shredded cheese on top. Bake at 350 degrees for 45-60 minutes. Let stand for 10 minutes before cutting.

Rochelle Auslander

Kosher for Pesach Recipe Cashew Nut Strudel with Guava and Lime

21 ounces (**600 grams**) guava paste*.

1. Heat oven to 350 degrees. Grease a 9-by-13-inch baking dish. In a bowl, mix 4 cups ground cashews, the matzo meal and sugar. Stir in the lime juice and zest, oil and 4 whole eggs. Place half the cake-like batter in the pan and pat it down with your hands.

2. Cut kosher guava paste* into long, thin 1/4**-inch strips and place on top of dough in pan. Add remaining batter, patting it down gently with your hand. (**Note: Some people find that using all the guava paste makes the strudel too sweet. I suggest 3/16" slices, that is a little under a quarter of an inch)

* One is able to obtain guava paste that is kosher parve, gluten free and fat free from Amazon- **14 oz** cans of "Purea Guava Paste" for about \$4.02 plus shipping. **Almost (2) 14 oz. packages will be needed** for this recipe.

3. Beat egg yolk with a little water and paint top of dough with it. Sprinkle remaining 1/4 cup ground cashews on top. Bake for about 45 minutes until golden, or until sides begin to pull away from pan. Cool, slice into 2-inch pieces and serve.***

Yield: About 35 pieces. ***Note: this freezes well.

BRAZILIAN HOLIDAY FISH WITH CILANTRO AND WINE Adapted from Mathilda Steinberg Time: 45 minutes

3 pounds grouper, striped bass, red snapper, pollock, whiting or sea bream fillets 5 cloves garlic, peeled 1 teaspoon salt or to taste Freshly ground pepper to taste 2 bay leaves 2 cups white wine 1/4 cup olive oil 1 cup chopped cilantro 1/4 cup chopped fresh oregano 1/2 green pepper, diced 1 tomato, diced 1/4 cup snipped chives.

1. Heat oven to 375 degrees. Place fillets in a large Pyrex dish or other baking pan. With a mortar and pestle or a spice grinder, blend garlic, salt and pepper, and spread on fish.

2. Place bay leaves on fish. Pour enough wine and olive oil on fish to almost cover it. Sprinkle 1/2 cup cilantro and the oregano over fish, cover with foil and bake for about 30 minutes, spooning pan juices over fish 2 or 3 times. Cool to lukewarm.

3. Mix remaining cilantro, pepper, tomato and chives. Sprinkle over fish and serve.

Yield: 6 to 8 servings.

BRAZILIAN HAROSETH Adapted from Mathilda Steinberg Time: 20 minutes

3 medium apples, unpeeled and grated (about 1 1/2 pounds) 1 3/4 cups chopped almonds, walnuts or cashews 1 cup raisins 1/2 cup dates, pitted 1/4 teaspoon cinnamon About 3/4 cup sweet wine for Passover 1 to 2 tablespoons sugar (optional).

Place apples, nuts, raisins, dates and cinnamon in a food processor or a large bowl.

Pulse or chop until well blended, adding only an amount of wine that the fruits and nuts can absorb. Place in a large bowl and taste, adding sugar to taste.

Yield: 5 cups.

The Cashew Nut Strudel with Guava and Lime is a family favorite since 2005. The backstory follows. I also have included the article in which the Strudel and other Passover recipes were printed. Here is the link for the article:

<https://www.nytimes.com/2005/04/20/style/dining/in-brazil-passover-holdovers.html?smid=em-share>

Article Story

By [Joan Nathan](#)

- April 20, 2005

RECIFE, BRAZIL - ONE recent morning, the three young daughters of Jill Weinstein and Luiz Steinberg played hide-and-seek beneath the mango trees at the Centro Israelita de Pernambuco, a community center here that houses a synagogue and a school. Awaiting them inside, for when they were done, were coconut-filled sweets, potato pies and other Brazilian goodies, some made by their grandmother Mathilda Steinberg.

At the Passover Seder at the home of Ms. Weinstein and Mr. Steinberg on Saturday night, the food Mrs. Steinberg prepares will reflect, as food does all over the world, family history and local culture. It is believed that the first Jews in Brazil, some 300 families from Spain and Portugal, arrived here, in this northeastern port, in 1631, seeking safe haven from the Spanish Inquisition. Hundreds of years later, in the 1920's, Jews arrived from what is now Belarus, fleeing persecution, pogroms and forced conscription in the Bolshevik army. The 1,200 or so Jews here now are more Russian in heritage than Mediterranean, and so is their cuisine.

It is in close-knit communities like this one that classic Jewish recipes, long forgotten elsewhere, can still be found, altered somewhat by the use of local ingredients. Most of Recife's Jews speak Portuguese and a little Hebrew (with the older ones speaking some Yiddish). They hold on to the recipes of their past much as the Jews of Montreal hold on to their pierogi and smoked beef, and the Jews of South Africa, originally from Lithuania, hold on to their stuffed matzo balls.

At the Weinstein-Steinberg Seder, traditional Eastern European gefilte fish, chicken soup and pot roast will tell this family's history. But the gefilte fish will be made with snapper, hake, grouper or whiting, all local fish, instead of the traditional mix of carp, whitefish and pike.

Other dishes, too, will have a Brazilian touch. The haroseth, the fruit and nut blend that symbolizes the mortar that Jews used when they were slaves, will be made with raisins, dates, apples, walnuts and sometimes cashew nuts, instead of only nuts and apples. As

a main course Mrs. Steinberg, who with her sister Silva will do most of the cooking, will serve what she calls holiday fish, poached with wine, cilantro and oregano, typical flavors of this coastal province.

"I have integrated the herbs and spices that are here into what my grandmother used to cook in Europe," said Mrs. Steinberg, 76, whose grandparents first settled in Brazil in the 1920's.

Her deft hands shaped a fluden (called fladen or floden in some Yiddish dialects), a fruit-layered sweet resembling baklava that is seldom seen in the United States. It is usually made with a paper-thin crust, but at Passover Mrs. Steinberg uses a thick cashew nut matzo meal batter with a guava-paste filling. It is a recipe she learned from a Brazilian friend whose parents came to Bahía from Belarus.

Beiguele (pronounced BAY-guh-leh) is another word seldom heard in the United States; it means small bread in Yiddish. Mrs. Steinberg's are made by twisting paper-thin dough so that it can hold a savory filling, similar to a knish. In Recife, beiguelas are filled with coalho, a handmade farmer cheese from northern Brazil.

Mrs. Steinberg and her friends, the tradition-bearers of this community, make these signature dishes by the hundreds for brises, bar mitzvahs and weddings. They also prepare them for an annual fund-raiser at the Centro Israelita.

"People look for Rose's grape torte, Silva's onion torte, herring or fluden, or my mother-in-law's gefilte fish," Jill Weinstein said. Ms. Weinstein, an American born in Palm Beach, met Luiz Steinberg in Israel and followed him to Brazil. When Americans visit, she serves as an interpreter. "This is the time when the mothers can show off what they do. All my husband's friends maneuver to buy their favorite dishes."

The Jewish community in Recife is too small for stores to carry many Passover supplies, so ingredients come from São Paulo or Israel. The people who pay dues to the Centro Israelita receive a free box of matzos, but they must order wine and matzo meal.

Since horseradish root is not found in Brazil, Mrs. Steinberg uses wasabi powder mixed with beets, sugar, salt and vinegar for the bitter herb at the Passover Seder. When her grandmother arrived here, she used mustard greens instead.

Many Brazilians are discovering their Jewish roots "as descendants from Portuguese Jews forcibly converted to Christianity during the Inquisition," said Regina Igel, professor of Brazilian and Latin American Jewish Literature at the University of Maryland in College Park. "There are hundreds of them who are joining synagogues or forming their own synagogues."

And learning about culinary traditions. To preserve Recife's Jewish food customs, Mrs. Steinberg and some of her friends at Na'amat, a Jewish women's organization, held a series of classes and made a pamphlet of their best recipes. Before Passover they showed children in the Jewish school how to make lahmaniot, rolls that American Jews know as Passover popovers, as well as a Brazilian Passover cake made with apples, bananas, oranges and matzo meal.

"By making these dishes, at least the kids will have a taste of things Jewish," Mrs. Steinberg said. "The Jewish people have been through so many changes. My grandparents thought they would not make it out of Belarus. I hope that the next

generation will feel the desire to pass on these foods. That's the way the Jewish people have always continued."

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Judy Boehr

Raspberry Macaroon Mousse (good for Passover)

2 pkgs. (10 oz. each) frozen raspberries (can get away with 1-1/2)

2 egg whites

1/c sugar

2 c. heavy cream, whipped

2/3 c. crisp macaroon crumbs (I use more like 3/4c. I like the crunchiness and the flavor.) You can use any variety... coconut, plain, or (my favorite) almond, which gives it a delicious flavor.

To make macaroon crumbs, bake in oven/toaster oven on low heat (250-300) for a few minutes. Watch them carefully and take them out and let them sit. They will harden after they sit, but don't let them get too hard in the oven or they will be hard to break into crumbs.) Break dried macaroons into pieces and blend in processor until they form coarse crumbs. (I cut the macaroons into small pieces and bake them, watching carefully and then turn them into crumbs.)

1. Drain raspberries and place them in container of electric blender. (I use my processor.) Blend on high speed for a minute or 2. Then strain through sieve with cheesecloth. (I never do that anymore. Just blend them really well in the processor and throw them in.)
2. Beat the egg whites until stiff, adding sugar while beating.
3. Fold in the raspberries into the whipped cream. Then fold in the egg whites.
4. Pour into mold or glass bowl and freeze. After an hour, remove from freezer and fold in the macaroon crumbs so they are streaked through the mousse. (I don't bother - since they're crisp, I just fold them in last and put it in the freezer.)

This is best served slightly chilled, so you have to let it sit out before serving so it softens a bit (more flavorful than rock-hard). In a pinch (like when I forget to take it out during dinner) you can soften it a bit in the microwave on very low power. Do it in small doses so it doesn't get soupy.

This keeps a while in the fridge so you can make it ahead. It says it serves 10-12 but could be more like 14-16 after a big meal.

Judy Boehr

Flourless Chocolate Cake (good for Passover or gluten free guests)

Cake

1 c. semisweet or bittersweet chocolate chips (I used semi-sweet)
½ c. (8T) unsalted butter
¾ c. granulated sugar
1/8 tsp. salt
1-2 tsp. espresso powder or instant coffee, optional (I used it.)
1 tsp. vanilla extract, optional (I used it.)
3 large eggs
½ c. unsweetened cocoa powder (Dutch process preferred)

Glaze

1 c. semisweet or bittersweet chocolate chips (I used semisweet)
½ c. heavy cream

Directions

1. Preheat oven to 375. Light grease an 8" round cake pan (I only had 9 ½ "and it turned out ok.) Cut a piece of parchment or waxes paper to fit. Grease it and lay it in the bottom of the pan. (spring form pan is handy)
2. To make the cake: Put chocolate and butter in a microwave-safe bowl and heat until the butter is melted, and the chips are soft. Stir until the chips melt, reheating briefly if necessary. Transfer mixture to a mixing bowl.
3. Stir in the sugar, salt, espresso powder, and vanilla. Espresso enhances chocolate's flavor much as vanilla does. Using 1 teaspoon will simply enhance the flavor, while 2 teaspoons will lend a hit of mocha to the cake.
4. Add the eggs, beating briefly until smooth. Add the cocoa powder and mix just to combine.
5. Spoon the batter into the prepared pan. Bake for 25 minutes. The top will have formed a thin crust and it should register at least 200 degrees on an instant-read thermometer inserted into its center. (I just used a cake tester, and it tested clean.)

6. Remove it from the oven, and cool in the pan for 5 minutes (or longer.)
7. Loosen the edges of the pan with a table knife or nylon spreader and turn it out onto a serving plate. The top will now be on the bottom; that's fine. Also, the edges will crumble a bit, which is also fine. Allow the cake to cool completely before glazing. (I just left it in the pan for a while, took it out, removed the paper, and served it right side up.)
8. To make the glaze: Combine the chocolate and cream in a microwave-safe bowl, and heat until the cream is very hot, but not simmering. Remove from the microwave and stir until the chocolate melts and the mixture is smooth.
9. Spoon the glaze over the cake, spreading it to drip over the sides a bit. Allow the glaze to set several hours before serving the cake.

Yield - 8-12 servings (very rich)

Source: King Arthur flour website

Robin Ginsberg

Ingredients

4 cups matzah farfel

1/2 cup nuts(I use slivered almonds)

1/2 cup shredded coconut

1/2 cup honey

1/2 cup oil

1/2 cup brown raisins

1/2 cup yellow raisins

1/2 cup dried cranberries

Preheat oven to 350. Mix farfel, nuts and coconut. Add honey and oil and mix well. Spread mixture onto a baking sheet covered with parchment paper. Bake 20 minutes, stirring frequently, until it's browning a bit. Be careful not to let it burn. (Yes I've done that.) Take out of oven, pour into a bowl (it's easy to pick up the parchment paper and let it slide out) and mix in the raisins. Store in a covered container.

DONNA HANNAN

POTATO, EGG, AND ONION APPETIZER



photo taken by Linn Gardner, April 1, 2009, [CC licensing](#)

Adapted from The Complete Passover Cookbook by Frances R. AvRutick

Makes 8 servings

3 to 4 potatoes

4 hard-cooked eggs

3 tablespoons chicken fat (Ms. AvRutick says you can also use very soft margarine, but I'd suggest sticking to schmaltz here)

salt and freshly ground pepper to taste

1 onion, grated (size of your choice)

¼ cup chopped green pepper (optional-I'd suggest omitting it)

Boil the potatoes in their jackets until tender. Cool the potatoes and peel. Chop the potatoes together with the eggs until very well chopped. Add the remaining ingredients and mix well. Chill thoroughly. Serve with a fresh vegetable salad.

SEPHARDIC OR ASKHENAZI:

Askhenazi

Samantha Hawson

Passover Stuffed Peppers

[April 21, 2008Holidays](#), [Veggie Mains](#), [Veggie Sidescooking](#), [Parmalat Pomi](#), [Passover Stuffed Peppers](#), [recipe](#), [sauce](#), [tomato](#), [vegetarian](#), [whole](#)



Poppy, J.'s grandpa, had several recipes for which he was famous in our family. This Passover dish is based on his amazing stuffed peppers, which used bread crumbs instead of the matzah farfel I substituted. Matzah farfel is just matzah broken up into small pieces.

Lauren scanned the recipe as he had given it to her, and as I was cooking the peppers for the seder I really felt his presence. His notes are handwritten on the typed recipe, and I like that I can still hear how he would have explained his changes to me. Poppy also always loved that my sister, a vegetarian, eagerly anticipated this dish at the holidays, and that she would even take extras home with her. I know for me, people wanting to eat leftovers of something I cooked is a great compliment!

I am continuing to purchase my tomatoes in aseptic packaging rather than cans, so for now I'm limited to Parmalat Pomi brand — that's all that is in my store. I also chose olives in a

glass jar rather than a can, so I used Kalamatas. Otherwise I would have gone with canned pre-sliced black olives.

Passover Stuffed Peppers

Adapted from Poppy's Italian Style Stuffed Peppers

8 red peppers
olive oil
1 medium onion, diced
2 tsp. garlic, minced
4 c. matzah farfel
1/2 c. parsley, chopped finely
1/2 c. pitted olives, sliced or chopped
1 tsp. paprika
salt and pepper to taste
2 [26.45-oz. boxes of chopped tomatoes](#), or the equivalent

Preheat oven to 350° F.

Cut tops off peppers and set aside. Clean seeds and membranes from the inside of the peppers, and arrange them upright in a pan that is small enough so they fit in snugly and won't tip over. Set pan of peppers aside.

Remove the stems from the pepper tops and dice the remaining part. Drizzle a bit of olive oil in a pan over medium heat, and saute diced red pepper tops, onion, and garlic for about 10 minutes, until soft and caramelized.

While peppers, onions, and garlic are cooking, combine matzah farfel, parsley, olives, seasoning, and just 1 and a half boxes of tomatoes (reserve the other half of the tomatoes). Mix until all ingredients are moistened. Add in the onions, peppers, and garlic and mix to combine.

Fill each whole pepper with the farfel mixture, making sure you push the mix down to eliminate any air pockets. Mound the filling up over the top of each pepper, and then spoon remaining chopped tomatoes over the top.

Bake, uncovered, for 50 minutes to 1 hour, until peppers are softened and filling is browned on top.

Serve with additional tomato sauce, if desired.