

Recipe: Passover Blondies

From the Kitchen of Rebecca Rund

INGREDIENTS

- 2 cups ground almonds
- 1 cup brown sugar
- 2 eggs
- 1 cup chocolate chips (Who are we kidding! Use most of a 12 oz bag!)

DIRECTIONS

- Preheat oven to 375 degrees.
 - Grease an 8 X 8 pan.
 - Put almonds and brown sugar in a Cuisinart and chop until it starts to form a butter (approx 3 minutes).
 - While running, add the eggs through the tube feeder in the Cuisinart. Continue mixing until it's a sticky mass.
 - Turn off and open the lid. Add approx $\frac{3}{4}$ of a 12 oz bag of milk chocolate chips to the mixture and combine with a spoon. The mixture is very heavy and sticky, so this part is interesting 😊
 - Transfer the mixture to the greased pan and spread out. You can add additional chocolate chips to the top of the mixture if you like.
 - Cook for 23-25 minutes. (I have cooked it for 30 minutes when I have other items in the oven.)
 - Cool and cut. (Make sure you taste one while it's still warm. It's somewhat decadent! Note: You can also add coconut to the mixture if you want to. It's yummy!
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Recipe: Passover Granola

From the Kitchen of: Rita Kron

Ingredients

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| • 3 cups matzah farfel | • 1 ½ tsp cinnamon |
| • 2/3 cup sliced almonds | • ¼ tsp nutmeg |
| • ½ cup (un)sweetened coconut | • 6 Tblsp unsalted butter/margarine |
| • 2/3 cup pecans, chopped | • 1/3 cup honey |
| • ¼ tsp salt | • 1 ½ cup chopped dried fruit of your choice |



Directions

- Preheat oven to 325 degrees.
- Combine the first 7 ingredients in a large bowl.
- Microwave the butter/margarine and honey for 1 minute or until the butter is melted and the honey is more fluid.
- Stir butter mixture into the farfel mixture.
- Spread the mixture over a large cookie sheet, and bake for 15 minutes, stirring once halfway through.
- Remove from oven, and cool to room temperature.
- Toss with dried fruit.
- When totally cool, store in airtight container or Ziploc bag.

Recipe: *Homemade Matzah Ball Soup & Matzah Ball Secrets*

From the Kitchen of: SeriousEats.com

Floaters, sinkers, something in between. Believe it or not, it's easy to make any kind of matzah ball, whether you want dense sinkers, airy floaters, or anything in between. It's all about the baking powder and seltzer. There's no right or wrong way. It's really a question is what you want your end result to be.

- **Dense Sinkers:** Use water and omit the baking powder.
- **Light Matzah Balls with Substance:** Use seltzer but omit the baking powder.
- **Very Light Matzah Balls:** Add anywhere from 1/8 teaspoon to 1 full teaspoon baking powder (more baking powder will yield increasingly light matzah balls, with the higher amounts making insanely light ones).
- Serious Eats Recommendation: Use seltzer with either no baking powder or no more than 1/8 teaspoon per batch.
- Schmaltz will add the most flavor to the matzah balls, but it takes time to prepare; neutral oils are easier but don't add flavor.

INGREDIENTS

- 4 large eggs, beaten
- 1/4 cup seltzer or water (see note)
- 1/4 cup [Schmaltz \(rendered chicken fat\)](#) or neutral oil like vegetable or canola oil
- 1 cup matzah meal
- 1/8 to 1 teaspoon baking powder (optional; see note)

- 1 teaspoon kosher salt, plus more to taste
- Freshly ground black pepper
- 3 quarts [good-quality homemade chicken stock](#), divided
- Finely diced carrot and celery, for garnish
- 2 fresh dill sprigs, plus picked fresh dill fronds for garnish

DIRECTIONS

- In a large mixing bowl, combine eggs with seltzer, and schmaltz or oil. In a small bowl, stir together matzah meal with baking powder (if using), salt, and pepper. Add dry ingredients to wet ingredients and stir to combine thoroughly. Refrigerate uncovered for 30 minutes.
 - Meanwhile, divide stock evenly between two pots, season both with salt, and bring to a simmer. Add diced carrots and celery and dill sprigs to one pot and simmer until just tender; discard dill sprigs and keep warm.
 - Using wet hands, and re-wetting hands as necessary, form matzah-ball mixture into 1- to 1 1/2-inch balls, and add to simmering pot of stock that doesn't have the carrots and celery. When all matzah balls are added, cover and simmer until matzah balls are cooked through, 1 hour. Cooked matzah balls can be kept warm in their broth until ready to serve.
 - Using a slotted spoon, transfer matzah balls to serving bowls (you should have at least 3 per bowl); strain matzah-ball-cooking broth and save for another use. Ladle hot clear broth with carrots and celery into each bowl and garnish with dill springs.
 - *Additional information about making homemade matzah balls at <https://www.serious-eats.com/2015/04/how-to-make-the-best-matzah-balls.html>*
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Recipe: Vegetarian Chopped Liver

From the Kitchen of ToriAvey.com

INGREDIENTS

- 2 tbsp vegetable oil
- 1 cup onion, sliced
- 1 cup chopped walnuts, toasted
- 4 peeled hard boiled eggs, divided
- 15 oz canned peas, drained
- Salt & pepper to taste

DIRECTIONS

- Toasts the walnuts in a pan.
- Heat up the oil in a skillet over medium heat until hot enough to fry. Sauté the chopped onion for several minutes until it softens and caramelizes.
- In a food processor, combine sautéed onion, toasted walnuts, peeled hard boiled eggs, & peas.
- Pulse, then process until the puree resembles chopped liver. Add salt and pepper to taste, and process again to blend.
- Serve with raw veggies or KFP crackers/matzah.