

Passover Favorite Recipes from  
the Sisterhood Friends and Family at



(2024) Aberdeen, New Jersey



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# Traditional and Modern Mains



**From the Rabbi:** *“Kosher for Passover and Year Round”*

Braised Short Ribs (Flanken)

Meatloaf

Chicken with 100 Cloves of Garlic

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“Mac” and Cheese

## Q&A with the Rabbi

**Q: I have “kosher for Passover and year round” items in my pantry. Can I use them during Passover?**

**A:** Many products (including some matzo, Coca-Cola, etc.) are “K-for-P” around Passover, but not during the rest of the year. Other products are manufactured in facilities that maintain the high level of strictness required to be certified as “Kosher for Passover year round” (like Domino white sugar and unflavored ground coffee). Such products, however are NOT considered appropriate for Passover use if they were opened prior to the beginning of the holiday – or prior to the kashering of the kitchen in which they are being used – as there is concern that leavening may have formed or found its way into the product through natural processes or through contamination by contact.

*Note that the annual OU guide for Passover also lists kosher items that do not require additional hechshers for Passover. Also check the JSOR website.*



# Braised short ribs (Flanken)



Yield: 6 servings as an appetizer, 4 servings as a main course

3	pounds	Beef short ribs (flanken)
1		Large onion, cut in thin wedges
2	cloves	Garlic, minced
2	cans	(14 oz) stewed or diced tomatoes
12	ounces	(1.5 cups) red wine, or 12 ounces apple juice with 2 TBSP balsamic vinegar
2-3	TBSP	Mixed savory seasoning, like Pereg mixes spices for chicken or kebabs
1	TBSP	Sugar
1/4	tsp	Black pepper
1/4	tsp	Nutmeg

- In a Dutch oven, or heavy pan, brown ribs on all sides over medium/high heat, season with pepper. Add a little oil if the ribs are sticking and are not rendering out their fat.
- Remove ribs from pot and drain all but 2 TBSP of beef drippings, if there are not 2TBSP in the pot to start with, add up to 2 TBSP of vegetable oil.
- Add onions and garlic to drippings, cook until onion is tender, being careful not to burn the garlic.
- Add remaining ingredients and meat to the pot\* and bring to boil. Reduce to simmer, cover and cook for 1-1/2 to 2 hours until ribs are very tender.

*\* If you don't have a Pesadich Dutch oven or similar, after onions and garlic are tender, transfer everything to a large rectangular baking dish then cover with foil and bake at 375° F for the same amount of time or until tender.*

*Submitted by: Bambi Grundwerg*

# Meat Loaf



*Serves 6-8*

2	pounds	Ground beef (or mix of beef and veal)
2		Eggs, lightly beaten
1	cup	Tomato sauce
1		Large onion, grated
1	clove	Garlic, minced
1/4	cup	Matzo meal
1/2	cup	Chicken or beef stock
		Lightly salt and pepper to season
1/2	tsp	Salt
		Freshly ground black pepper to suit your taste

- Preheat oven to 350° F.
- Combine all ingredients EXCEPT stock.
- Pack into a 9" loaf pan, pour stock over the top and bake for 90 minutes.

*Submitted by: Ellen Berman*

# Chicken with 100 cloves of Garlic



Meat

Yes, really 100 cloves, but for a big batch of “company chicken” (like Shabbat or a seder). This can easily be scaled down as no measurements need to be precise.

3	Whole	Chickens, cut in eights (or 1 chicken, when scaling down)
100	cloves (ish)	Peeled fresh garlic (or 30 – ish when scaling down)
1	bottle	Inexpensive dry white wine like Pinot Grigio or Chablis (or ½ bottle when scaling down, no need to be exact) Fresh or dried herbs to suit your taste: rosemary, thyme or oregano work best Black pepper Red pepper flakes if you have them for Passover, otherwise optional

- Preheat oven to 375 degrees F.
- In batches, brown chicken pieces on both sides in heavy skillet or dutch oven. Start skin-side down to render fat – no other oil is needed. Transfer partially cooked chicken pieces to a baking dish, skin side up. When making 3 whole chickens – 2 “lasagna” size pans work best.
- Brown garlic cloves in the residual chicken fat, being careful not to burn, but get them nice and deep golden in color. Cook in batches if necessary.
- Scatter garlic cloves over chicken pieces, add wine over all.
- Use herbs, pepper to season to your liking.
- Cover pans with foil and bake for 45 minutes.
- Beware when uncovering – you will get a “chicken facial”. Serve chicken on platter/s with garlic cloves scattered around. Spoon some juice over the chicken and garlic. Pass the remaining juice on the side.

*Submitted by: Bambi Grundwerg*

# Baked Apricot Chicken



Yield: Serves 6, can double the recipe to serve 12

4		Whole, boneless, chicken breasts – cut in 1/2
1	cup	Soup nut crumbs (bash in a Ziploc)
1	tsp	Ground ginger
1/4	tsp	Pepper (white pepper if you have it)
1/2	tsp	Salt
2		Eggs, well beaten
1	cup	Apricot preserves
1/2	cup	White wine
2	TBSP	Pareve margarine

- Preheat oven to 350° F.
- Dry chicken well.
- Combine soup nut crumbs, garlic, ginger, salt and pepper in a shallow dish.
- Dip each chicken part in beaten egg, then in crumb mixture. Arrange in a single layer in a baking pan.
- Combine preserves, wine, margarine in a microwave-safe bowl or small saucepan. Heat until preserves are melted and mixture comes to a boil. Pour over the chicken breasts.
- Bake for 1 hour.

*Submitted by: Fran Turnoff*

*Source: Something Different for Passover, Zell Schuman*

# Sweet 'n Tangy Meatballs



Yield: 6 servings as an appetizer, 4 servings as a main course

1.5	pounds	Ground beef
1	tsp	Salt
1/4	tsp	Black pepper
1	clove	Garlic, minced
1		Egg, beaten
2	TBSP	Matzo meal
1.5	cups	ketchup
2	cups	Ginger Ale

- Combine first 6 ingredients, Beef through Matzo meal and form into small balls.
- Combine ketchup and ginger ale in a large saucepan and bring to a boil.
- Drop meatballs into sauce, reduce heat to a simmer.
- Cover and cook for 2 hours.

Meatballs freeze beautifully. Easy to make in advance.

*Submitted by: Ruth Goldfarb*



# Lemon Fried Veal cutlets with tart salad topping



Meat

Yield: 4-5 servings

- |   |        |  |
|---|--------|--|
| 2 | pounds | Veal cutlets, pounded to uniform thickness       |
| 2 |        | Large eggs                                       |
| 1 | cup    | Matzo meal seasoned lightly with salt and pepper |
| 1 | TBSP   | Lemon zest                                       |

## FOR THE SALAD

- |     |       |  |
|-----|-------|--|
| 1/2 | pound | Ripe tomatoes, diced (1 cup)   |
| 3/4 | cup   | Onion, finely chopped  |
| 2   | TBSP  | Olive oil  |
| 1   | TBSP  | Fresh lemon juice  |
| 1   | tsp   | Dried Oregano  |
|     |       | Salt and pepper  |
| 2   | cups  | Sharp salad greens, like arugula, rinsed and torn into bite-sized pieces |
|     |       | Lemon wedges for serving   |

- Beat the eggs well in a wide, shallow bowl or pie pan. Stir together the matzo meal and lemon zest and spread on a large sheet of wax paper or plate. Dip one cutlet a time into the beaten egg, coating well on both sides. Dredge the cutlets on both sides in matzo meal mixture. Pat firmly to adhere crumbs and let stand 15 minutes to set the coating.
- Heat ¼ cup of olive oil in a heavy sauté pan or skillet until hot but not smoking. Add cutlets in batches cook about 2 minutes keep warm in 200° F oven, until all are done.
- In a bowl, combine the tomato, onions, olive oil, lemon juice, oregano and seasoning. Add greens and toss well.
- Serve the cutlets topped with the salad, accompanied by lemon wedges.

Source: *Jewish Holiday Cooking*, Jayne Cohen

# Shepherd's Pie



Meat

Yield: 6-8 servings

3	TBSP	Olive oil
1.5		Onions, cut into ¼ inch dice
16		Baby carrots (or 2 regular carrots), cut into ¼ " slices
2	stalks	Celery, sliced into ¼ " pieces
4	cloves	Garlic, chopped
1/4	tsp	Each – salt and pepper
1	sprig	Fresh thyme
1		Bay leaf
28	ounces	Canned whole, peeled tomatoes
2	pounds	Ground beef
1	tsp	Sugar
1	tsp	Chicken or beef bullion powder
Leftover mashed potatoes – OR – fresh mashed potatoes from 2 large Idaho potatoes mashed with 1 TBSP margarine, dash of salt and 1 TBSP non-dairy creamer.		

- Preheat oven to 425° F. Heat the oil in a large frying pan over medium heat. Add onions, carrot and celery. Sauté 3-4 minutes. Add the garlic, salt and pepper. Add the leaves from the thyme and the bay leaf.
- Lift the tomatoes out of their liquid and drain well. Chop and add to the pan. Add the ground beef and sauté until brown, about 12-15 minutes. Remove and discard the bay leaf.
- Add the sugar and bullion powder. Place the mixture into a medium ovenproof casserole dish. Cover with mashed potatoes.
- Bake for 20-30 minutes until the potatoes are just starting to brown.

*Submitted by Barbara Leveene*

*Source: Passover by Design, Susie Fishbein*

# Classic Brisket



Yield: Serves about 10 people

Use heavy duty aluminum foil, or double up regular foil

4-5	pounds	First cut Brisket or Top of the Rib
2	Pkgs	Dried onion soup mix
1	18 oz jar	Apricot preserves (or two smaller 8 oz jars)
1	cup	Dark brown sugar
1		Large onion
2	cups	Water

In a roasting pan, rip a very large sheet of heavy aluminum foil (you will be making a tent for the brisket), and put the center of the foil at the bottom of a good sized roasting pan. Position the foil so you have an even amount hanging over the pan – large enough to bring back up over the brisket.

- Slice the onion and place on top of foil at the bottom of the roasting pan.
- Place the brisket on top of the onions.
- Pour the water into the pan (yes, into the foil).
- Sprinkle the onion soup mix on top of the brisket.
- Put about  $\frac{3}{4}$  of the preserves on top of the meat.
- Make a tent with foil over the meat, leaving room inside the tent.
- Cook for 1.5-2 hours.
- Take the meat out, slice it, put it back into the pan with tent and add the remaining preserves if you like a sweet tasting brisket. Add more water if needed.
- Cook for one additional hour. 2.5-3 hours in total.

*Submitted by: Ann Gabel*

# Prime Rib with Garlic and Horseradish Crust



Meat

Serves 8-10

30	cloves	Garlic, unpeeled
1/4	cup	Olive oil
1/3	cup	White cream style horseradish (1/2 jar)
1/2	tsp	Coarse salt
5	pounds	Prime Rib roast

- Preheat oven to 350° F.
- Toss garlic with olive oil in a small ovenproof dish and cover. Bake until light brown, about 35 minutes. Cool for 15 minutes. Peel garlic and add to mini chopper or food processor with horseradish and salt. Blend until smooth.
- Spread a thick layer of garlic spread under and over the beef. Cover, refrigerate for 3 hours or up to 1 day.
- Bake uncovered in the lower third of the oven for 1 hour 45 minutes.

*Submitted by: Laura Goldwasser*

# Spiced beef matzo pie



Makes 1 deep dish 8" pie

2	TBSP	Vegetable oil
1		Large onion, finely chopped
1	pound	Ground beef
1	tsp	Aleppo pepper, or hot pepper flakes, if available
2	tsp	Cinnamon
2 ½	tsp	Cumin
1/4	tsp	Allspice
1/2	cup	Black pepper
5-6	sheets	Matzo
1		Large egg, lightly beaten with a splash of water
		Fresh parsley for garnish

- Preheat oven to 400° F. Grease an 8" round cake pan and set it aside.
- In a large skillet, heat oil over medium/high heat and add onions and a pinch of salt. Cook, stirring until soft and translucent. 5-7 minutes.
- Add the beef and sprinkle it with spices, breaking up the beef with a spatula until it is no longer pink. Drain any grease, taste and adjust seasoning as desired.
- Soak the matzo in water for about 30 seconds until it has softened. Line the bottom and sides of the cake pan with the damp matzo pieces, breaking it up as needed and packing it down firmly. It will look rustic – that's OK. Use a paper towel to blot excess moisture in the pan, then add the beef mixture, packing down firmly.
- Cover the top completely with additional soaked matzo, pressing edges to seal, and brush it with a healthy coating of egg wash. Bake until browned, about 30 minutes. Cool for about 10 minutes then invert onto a plate for serving, and top with parsley as garnish.

*Submitted by: Dena Price*

*Adapted from: mynameisyeh.com (Molly Yeh), who adapted this from Zahav, Michael Solomonov*

# Filet of Sole Florentine



3	pounds	Fresh spinach, cooked, chopped and drained well
2	TBSP	Butter
3	cloves	Garlic, crushed
2	pounds	Filet of sole
1/2	cup	White wine
1/4	cup	Butter, melted
1/4	tsp	Salt
1/2	tsp	Black pepper
1/4	cup	Potato starch
1	cup	Heavy cream, mixed with
1	cup	Milk
1	cup	Grated kosher Swiss cheese (or Gruyere)
2	tsp	Sweet paprika

- Melt the 2TBSP of butter with the garlic and mix into the spinach. Set aside.
- Poach fish in the wine over a low heat until tender (around 10-12 min).
- Put the spinach into a rectangular baking dish. Lay the fish on top.
- In a saucepan melt the ¼ cup butter, add salt, pepper and potato starch.
- Stirring constantly, add the milk and cream mixture and bring to a gentle boil for one minute. Remove from heat and let cool for another minute.
- Stir in the cheese and pour over the spinach and fish.
- Sprinkle with paprika and broil until browned lightly.

*Submitted by: Carol Hinkis*

# Latkes with Smoked Salmon



*Keep this in your back pocket when entertaining – impressive at a weekend luncheon or brunch.  
Serves 8*

## **LATKES**

1		Medium Onion
3	pounds	Baking potatoes (about 6)
2	tsp	Lemon juice
1/3	cup	Matzoh meal
2	tsp	Salt
1	tsp	Black Pepper
3		Large Eggs, lightly beaten
1	cup	Vegetable oil, for frying

## **HORSERADISH CREAM**

1	cup	Heavy cream, chilled
3	TBSP	Bottled white horseradish
		Salt and Pepper to taste
1	pound	Thinly sliced smoked salmon

- Grate onion and potatoes in food processor or with box grater. Squeeze dry.
- Toss with lemon juice, then with matzo meal, salt and pepper. Add eggs and stir to mix well.
- Heat ¼" oil in heavy skillet and use ¼ cup measure to drop latke batter into hot pan. Flatten, and cook for 2-3 minutes per side.
- Make the horseradish cream: whisk cream with horseradish and ¼ tsp black pepper until it is thick and holds a soft peak.
- Can be made 1 hour in advance and chilled. Whip up before serving if needed.
- Dollop cream on cooked latkes top with sliced smoked salmon.

*Source: Gourmet Magazine, Holiday edition 2012*

# Shakshuka a la Lasagna



*Serves: 2-4*

2	TBSP	Extra virgin olive oil
2	cloves	Garlic, minced
2	TBSP	Tomato paste
1/2	cup	Frozen spinach, thawed, squeezed dry and chopped
1	can	(14.5-16 oz) tomato sauce
1 ½	tsp	Honey

Salt and Black pepper to taste

1/2	cup	Ricotta or whipped cottage cheese
3	TBSP	Parmesan, grated
1/4	tsp	Dried basil, or 1 tsp fresh chopped basil
1/4	Tsp	Dried oregano, or 1 tsp fresh chopped oregano
5		Large eggs
1/2	cup	Shredded mozzarella cheese

- In a large ovenproof skillet over medium heat, heat the olive oil. Add garlic and sauté for 2 minutes until fragrant, but not browned. Add the tomato paste and cook for 3 minutes, stirring until darkened. Add the spinach, tomato sauce, honey, salt and pepper and bring all to a simmer.
- In a small bowl, combine the ricotta, \*1 TBSP\* of the parmesan and herbs.
- Make five wells in the sauce and crack an egg into each one. Place 2-tablespoon dallops of the ricotta mixture around the pan and sprinkle the mozzarella over the top. Cover the pan with foil and cook for 3 minutes or until the eggs are mostly set. \*Preheat your oven to BROIL\*.
- Sprinkle shakshuka with the remaining \*2 TBSP\* of Parmesan and transfer it to the oven with the rack in the highest position. Broil for 1-2 minutes, until the cheese is bubbling and starting to brown.

*Source: Totally Kosher, Chanie Apfelbaum*



# "Mac" 'n Cheese



*Serves: 6-8*

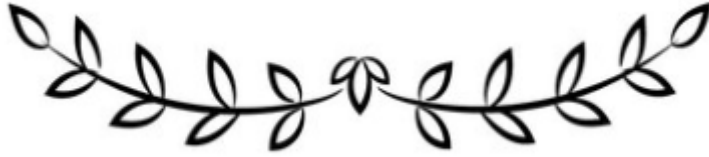
3		Large eggs
3 ½	cups	Matzo farfel (or 6 matzo sheets, broken up)
1/2	pound	Shredded cheddar cheese
1	cup	Milk or half-and-half
1	tsp	Salt
1/4	tsp	Pepper, white pepper if you have it for Pesach
1	pint	Sour cream
1/2	cup	Butter or Margarine, cut into 16 pieces

- Preheat oven to 350° F. Grease a 2 quart casserole with butter.
- Beat 2 eggs well with whisk and pour over farfel.
- Beat the remaining egg with wire whisk and stir in milk, salt, and pepper.
- Layer in casserole as follows: ½ the matzo farfel, ½ the grated cheese, ½ the sour cream in dabs, half the pieces of butter. Distribute each layer evenly. Repeat and pour the milk mixture over the top.
- Cover and bake for 30 minutes. Remove cover and bake 10-15 additional minutes to brown the casserole.

*Submitted by: Stacey Neglio*

*Source: Something Different for Passover, Zell J. Schulman*

# Fantastic Side Dishes



**From the Rabbi:** *The word on quinoa*

Garlic Potatoes

Ratatouille

Carrot Salad with Mint and Dates

Spinach Bake

Roasted Broccoli with Shallots & Lemon

Spaghetti Squash with Parmesan Cheese

Cauliflower "Popcorn"

Cranberry Pineapple Kugel

Carrot Ring

Broccoli "Pudding"

Trudy Mark's Veggie Kugel

Caramelized Onion and Quinoa Pilaf

Fruity Quinoa Pilaf

## Q&A with the Rabbi

**Q: What's up with quinoa? Is it permissible during Pesach?**



**A:** Quinoa is a seed which is not considered a grain. There are those who consider quinoa “kitniyot” – grains/seeds/legumes that are like grains such that they were prohibited for Ashkenazim. However, due to modern manufacturing, the late addition of quinoa into the Jewish diet, and the ways in which it is typically eaten, most authorities – including the OU- now consider quinoa (with appropriate hechsher) to be kosher for Passover for all.

*Fun fact: Quinoa is considered a “superfood” with complete protein that contains all nine essential amino acids that our bodies do not manufacture on their own. It’s also naturally gluten-free. Win-win!*

# Garlic potatoes



*Cut into approximately 1.5" chunks when serving as a main course side, dice the potatoes smaller and reduce cooking time to make "breakfast potatoes" to serve alongside an egg casserole or shakshuka.*

2.5	pounds	Potatoes, washed and cut. (Yukon Gold will be buttery, red or white potatoes will be more starchy)
1	envelope	Dry onion soup mix
1/3	cup	Olive oil
1	head	Garlic, large with cloves peeled

- Preheat oven to 350° F and line a baking pan with parchment paper.
- Finely chop garlic in food processor or similar chopping tool.
- Add oil and soup mix to food processor with garlic and blend.
- Spread cut potatoes over baking pan and drizzle with oil/garlic mixture; toss to coat well.
- Bake for 1-1/2 hours, turning potatoes halfway through (45 minutes) cooking time.
- If making into breakfast potatoes, reduce cooking time by approximately ½, checking often after the first 20 minutes for doneness – they should be fork tender.

*Submitted by: Laura Goldwasser*

# Ratatouille



*Serves 6*

2	8 oz cans	Stewed tomatoes
4-6		Medium Zucchini, peeled and sliced
1		Large sweet onion, sliced
2	cloves	Garlic, thinly sliced
1	tsp	Ground black pepper
3/4	tsp	Salt
2	TBSP	Olive oil
1/4	cup	Olive oil, plus extra for the pan

- In a large (6 quart) pot, sauté onions in oil until translucent, add garlic and stir briefly.
- Add zucchini and sauté a few minutes, stirring to get all of the zucchini lightly cooked. Add the seasoning and cans of stewed tomatoes.
- Cook on very low heat for about 45 minutes or until the desired texture of zucchini is reached.
- Optional – add a handful of fresh, washed mushrooms when sautéing the zucchini, or a small amount of canned mushrooms when you are adding the tomatoes

*From the kitchen of: Madeleine Gabel*

# Carrot salad with mint and dates



Pareve

*Serves 4-6*

*A fresh side to add to your Seder, or make a lunch of tuna on a matzo just a little more interesting!*

1/2	cup	Toasted almonds
2	TBSP	Fresh lemon juice
2	TBSP	Shallot, finely minced
2	TBSP	Extra virgin olive oil
	optional	½ - 1 tsp sugar, depending on your taste
1	Pound	Carrots, peeled and shredded
1/3	cup	Dates, pitted and chopped
1/4	cup	Fresh mint leaves
3	cups	Baby Arugula

- Whisk lemon juice, shallot and olive oil. Season with salt and pepper if desired. Add sugar if you like a sweeter dressing.
- In a large bowl, combine arugula, carrots, dates, mint and almonds.
- Toss with dressing and serve immediately.

*Source: Modern Jewish Cooking, Leah Koenig*

# Spinach Bake



2		Medium onions, chopped
2	TBSP	Vegetable or olive oil
1	can	Mushrooms, or use a few fresh mushrooms
6		Carrots, grated
3	boxes	Frozen chopped spinach, thawed
2		Large potatoes, cooked and mashed
1/2	can	Chicken soup
1	cup	Matzoh meal
1/2	pouch	Onion soup mix
6-8		Eggs, whipped up (you decide the consistency you like best)
*		Salt to taste

- Sauté onions and mushrooms in 2 tablespoons of oil.
- Combine sauteed vegetables with all other ingredients in a large bowl, and mix thoroughly.
- Pour into an oiled 9x13" baking pan.
- Bake 45 minutes to 1 hour at 350°F, uncovered. The casserole should be firm and set.

*Submitted by: Marion Himmel*

# Roasted Broccoli with shallots & lemon



2	pounds	Broccoli, cut into 1" florets
6	TBSP	Extra Virgin olive oil
4		Large shallots, finely chopped
1	tsp	Sugar
1	TBSP	Fresh lemon juice
		Salt and freshly ground black pepper

- Preheat oven to 425° F and line a large rimmed baking sheet with foil. Spread the broccoli on the prepared sheet in a single layer and drizzle with 4 TBSP of the olive oil. Sprinkle with a little salt and toss to coat. Roast, stirring occasionally, until tender and browned in spots, 20-25 minutes. Remove from the oven and let cool slightly. Remove from the oven and let cool slightly. Transfer to a serving bowl.
- Meanwhile, heat the remaining 2 TBSP olive in a medium pan set over medium heat. Add the shallots and sugar and cook, stirring every few minutes, until softened and well browned, 15-20 minutes. Add the shallots, lemon zest and lemon juice to the broccoli. Season with salt and pepper and toss to combine. Taste and add more lemon juice, if desired. Serve warm.

*Source: Modern Jewish Cooking, Leah Koenig*



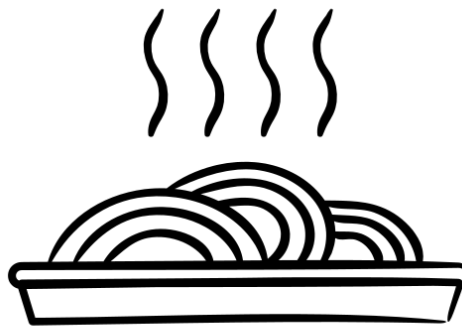
# Spaghetti Squash with Parmesan Cheese



*Serves 6*

- |         |                          |
|---------|--------------------------|
| 1       | Medium spaghetti squash  |
| 1/2 cup | Parmesan cheese, grated  |
| 1/4 cup | Butter or Margarine      |
|         | Salt and pepper to taste |

- Preheat oven to 350° F. Use a paring knife to prick the squash all over. Place in a baking dish and bake 1 hour or until soft.
- Cut squash in half, scoop out flesh and discard seeds. Using a fork, scrape the flesh in strings into a serving bowl.
- Toss with Parmesan and butter and season to taste with salt and pepper.



*Source: Food Network (.com)*

# Cauliflower “Popcorn”



*Serves 6-8*

*Don't cut the florets too small, because they will shrivel up as they roast.*

2	heads	Cauliflower, cut into medium sized florets, no stems
1	tsp	Salt
2	tsp	Sugar
1/4	tsp	Onion powder
1/4	tsp	Garlic powder
1/2	tsp	Paprika
1/4	tsp	Ground Turmeric
6-8	TBSP	Olive oil

- Preheat oven to 450° F. Line a jelly-roll pan or baking sheet with parchment paper.
- In a large bowl, combine the salt, sugar, onion powder, garlic powder, paprika, turmeric, and oil. Add cauliflower florets and toss to coat evenly with oils and seasoning.
- Place on the prepared pan in a single layer and roast, uncovered, for 30-35 minutes, until the largest pieces can be pierced with a fork. If the tops appear to be getting too brown, toss the cauliflower during the roasting process.

*Submitted by: Stacey Neglio*

*Source: Kosher by Design, Susie Fishbein*

# Cranberry-Pineapple Kugel



## CRANBERRY BASE

4	cups	Matzo farfel
1/3	cup	Sugar
1	tsp	Cinnamon
1	can	(16 oz) whole berry cranberry sauce
2/3	cup	Vegetable oil
1/4	cup	Orange juice

## PINEAPPLE TOPPING

4		Large eggs, lightly beaten
1/2	cup	Sugar
1/2	cup	Vegetable oil
1/4	cup	Potato starch
1	can	(20 oz) crushed pineapple, drained

- Preheat oven to 350° F. Heavily spray a 10" springform pan with nonstick spray.
- Place farfel into a large strainer. Wet the farfel under running water and drain.
- In a large bowl, mix the farfel with the rest of the ingredients for the cranberry base. Combine well and press into prepared springform pan.
- Prepare the pineapple topping in a medium bowl – first whisk the eggs and sugar.
- Add the oil, potato starch and pineapple. Mix well. Pour over the cranberry base.
- Bake uncovered for 50 minutes. Run a knife or spatula around the perimeter of the pan to loosen the kugel before unmolding.

*Submitted by: Amy Napthali*

*Source: Passover by Design, Susie Fishbein*

# Carrot Ring



1	pound	Carrots, peeled and grated
1/2	cup	Matzoh meal
1/4	cup	Potato starch
1/2	tsp	Salt
1/2	cup	Brown sugar
2	tsp	Cinnamon
1	tsp	Ginger
1		Lemon – juice and grated rind
1/2	cup	Sweet wine
2		Eggs
1/2	cup	Dark or golden raisins
1/4	cup	Melted margarine or vegetable oil

- Preheat oven to 350° F.
- Grate the carrots and mix with the remaining ingredients.
- Pour into greased ring mold.
- Bake for 1 hour.
- Unmold onto a serving dish.
- (During the rest of the year, substitute ¼ cup flour for potato starch.)

*Submitted by: Marion Himmel*

# Broccoli “pudding”



2		10 ounce boxes frozen chopped broccoli, thawed
3		Eggs, beaten
1/2	cup	Mayonnaise
1/2	pouch	Dry onion soup mix
2	TBSP	Matzoh meal

- Mix first 4 ingredients in a large bowl and pour into an 8” square pan that has been sprayed with cooking spray, or lightly oiled.
- Sprinkle top with matzo meal.
- Bake at 350 degrees for 45 minutes.



*Submitted by: Debra Shanin*

# Trudy Mark's Veggie Kugel



1	pound	Yukon Gold potatoes, peeled
1	pound	Zucchini, ends trimmed
2		Medium carrots, peeled and trimmed
1		Medium onion, peeled and trimmed
3	cloves	Garlic, peeled and chopped
1	TBSP	Fresh parsley or basil, chopped
3		Large eggs, beaten
1/4	cup	Olive oil, plus extra for the pan
3	TBSP	Matzo meal
1/2	tsp	Salt
		Freshly ground black pepper to suit your taste

- Preheat oven to 350° F. Oil a 9x13" baking dish or casserole.
- Using a box grater or food processor with a shredding disc, coarsely grate the vegetables. Transfer to a large mixing bowl.
- Stir in garlic and parsley or basil, salt and pepper.
- Add the eggs and olive oil, sprinkle evenly with matzo meal. Mix well
- Pour into prepared baking dish and bake for 45-60 minutes, until the vegetables are tender, kugel is set, and the top is browned.

*Submitted by: Murray Mark*

# Caramelized onion quinoa pilaf



*Serves 2 – can be easily scaled*

2	TBSP	Toasted pine nuts
1	tsp	Olive oil
1	cup	Sweet yellow onion, thinly sliced
1/2	cup	Quinoa, well rinsed
1	cup	Water
1-2	TBSP	Fresh parsley, chopped

Salt and pepper to taste

\*optional\* squeeze of lemon juice

- In a small dry saucepan over low heat, toast the pine nuts. Stir occasionally until lightly browned and fragrant. Remove from pan and set aside.
- Add the olive oil to the pan and increase heat to medium. When oil is hot, add the sliced onion. Cook for 20-30 minutes, stirring occasionally and reducing heat if necessary to prevent sticking (Hint: adding some water to the pan also helps the onions caramelize without additional fat). When the onions are a golden brown color and softened, remove from pan and set aside with pine nuts.
- Combine quinoa and water in saucepan, bring to a boil, then reduce heat and simmer, covered, for 10-15 minutes. When water is fully absorbed, remove from heat, stir in reserved pine nuts, caramelized onions and parsley. Season to taste with salt and pepper.

*Submitted by: Dena Price*

*Source: [carascravings.blogspot.com](http://carascravings.blogspot.com)*

# Fruity Quinoa



*Serves 4*

*Make this a day in advance if possible, so flavors have more depth.*

1	Cup	Quinoa, raw and rinsed
2	Cups	Water
1		Dash of salt
3	TBSP	Toasted pine nuts or almonds
6		Dried apricots, finely diced
1/4	Cup	Dried cranberries, or golden raisins
2	TBSP	Chives, chopped
3	TBSP	Yellow pepper, finely diced

## **DRESSING**

1		Lemon, zest and juice
2	tsp	Parsley, chopped
1/4	tsp	paprika
1/4	tsp	Cumin
1/4	tsp	Coriander
4	TBSP	Olive oil
		Salt and pepper to taste

- Rinse quinoa, cook according to package directions, with 1:2 ratio for the water. About 12-15 minutes or until water is absorbed.
- While quinoa is cooking, chop and prep other ingredients.
- When quinoa is ready, and still warm, combine with nuts, herbs and fruit, then add dressing and toss.

*From the kitchen of: Sylvia Jaffa*



# Desserts



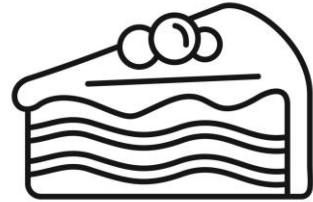
**From the Rabbi:** *When guests' gifts are not Pesadich*

Crunchy Chocolate Drops (V)  
Matzo "Crack" (V)  
King Arthur's Flourless Chocolate Cake (GF)  
Classic Sponge Cake (GF)  
Flourless Honey Cake (GF)  
Mandelbrod  
Chocolate Meringue Cookies  
Nut Butter Chocolate Chip Cookies (GF)  
Nut and Wine Cake  
Unbelievable Brownies (GF)  
Apple Cake  
Sorbets (GF) (V)  
    Pineapple  
    Chocolate Orange

(V) Vegan, when made with margarine  
(GF) Gluten-Free

## Q&A with the Rabbi

**Q: Oops – my guests brought me some Kosher, but not Kosher-for Passover treats. What do I do with them? (the treats, not the guests !)**



**A:** Well-meaning friends or family might surprise you with a lovely food gift that is not Kosher-for-Passover (or even a loaf of challah!). Don't worry, you can place the product in the closet or cabinet where you stored the chametz you sold through the Rabbi prior to Passover beginning, and it is included in that sale. If it is a product that will spoil before the end of the holiday, you must relinquish ownership of it by declaring it to be "Hefker" (ownerless) and then you may give it to a non-Jew.

***Remember that if you have a freezer that contains sold chametz, you may also freeze your gift there to enjoy after the holiday. Tell your guests it will be a treat saved for after Passover!***

# Crunchy chocolate drops



Pareve OR



Dairy

*No bake, and pareve or dairy.*

12	oz	Semi-sweet or milk chocolate pieces
1/4	cup	Vegetable oil
1	cup	Farfel
1	cup	Raisins
1	cup	Walnuts, chopped (or whatever nuts you prefer)

- Melt chocolate pieces over a double boiler, or in short bursts in a microwave.
- Stir in oil, farfel, raisins and nuts.
- Drop by spoonful onto cookie sheet covered in waxed paper and chill.
- Serve when hardened (keep chilled when not serving).

*Submitted by: Marsha Lichtman*

# Matzoh "Crack"

Makes 35 2" squares \*



Dairy



Pareve

3-4	sheets	Lightly salted Matzos (if using regular salted Matzos, cut back or omit sea salt at the end)
1	cup	(2 sticks) butter or equivalent margarine
1	cup	Firmly packed brown sugar
12	ounces	(1 bag) semi-sweet chocolate chips
1	cup	Chopped pecans, toasted for maximum flavor
1/2	tsp	Sea salt flakes or kosher salt

- Preheat oven to 350° F. Line a rimmed baking sheet with heavy duty aluminum foil, making sure the foil goes up and over the edges – top the foil with a sheet of parchment paper.
- Cover baking sheet with the matzos, cutting and piecing them together to fill the entire pan.
- Make the toffee: Combine butter and brown sugar in medium saucepan. Cook over medium heat, stirring constantly, until the mixture comes to a boil. Continue cooking and stirring for another 3 minutes until foamy and thickened (CAUTION – THIS IS VERY HOT). Immediately pour the toffee over the matzoh and, using a spatula, spread into an even layer.
- Put the pan in the oven and bake for 8-10 minutes, or until the toffee is crackled and bubbling all over. Remove from oven and cool on wire rack. Immediately scatter the chocolate chips evenly over the top. Wait 3-5 minutes for the chips to soften, then spread the chocolate into an even layer. Sprinkle with pecans and sea salt. Chill until chocolate is firm. If cutting into neat squares, rescue this from the fridge in about 45 minutes.
- Lift the foil overhang to transfer the matzoh crack onto a large board, cut into squares or break into uneven pieces. Store in an airtight container in the fridge and serve cold. Can be frozen for up to 3 months.

*Submitted by: Karen Pollock*

*Originated by: Marcy Goldman*

# King Arthur's Flourless Chocolate Cake



1	cup	(6 oz) chopped semi-sweet chocolate, or chips
1/2	cup	Unsalted butter
3/4	cup	Sugar
1/8	tsp	Salt
1-2	tsp(s)	Instant espresso powder (OPTIONAL)
3		Large eggs
1/2	cup	Unsweetened cocoa powder

## GLAZE

1	cup	(6oz) chopped semi-sweet chocolate, or chips
1/2	cup	Heavy cream

- Preheat the oven to 375° F. Lightly grease an 8" round cake pan; cut a piece of parchment or waxed paper to fit, grease it and fit it into the bottom of the pan.
- **For the CAKE:** Put the chocolate and butter in a microwave-safe bowl and heat until the butter is melted and the chocolate pieces are soft. Stir until the chocolate melts reheating briefly if necessary. Transfer the melted mixture to a mixing bowl
- Add the sugar, salt and espresso powder. Espresso enhances chocolate's flavor much like vanilla does; using 1 tsp will simply boost the flavor, 2 tsps will lend a hint of mocha to the cake. Add the eggs, beating briefly until smooth. Add the cocoa powder, and mix just to combine.
- Spoon the batter into the prepared pan and bake for 30-35 minutes; the top will have formed a thin crust. Remove cake from oven and cool it in the pan for 5 minutes. 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. The edges may crumb a bit, which is fine. Allow the cake to cool completely before glazing.
- **For 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 completely smooth.
- Spoon the glaze over the cake, spreading it to drip over the sides a bit. Allow the glaze to set for several hours before serving the cake.

*Submitted by: Susan Wolff*

*Source: King Arthur Baking Company*

# Classic Sponge Cake



Pareve

*Serves 12 or more*

8		Eggs
1 ¼	cups	Sugar
1		Grated rind of 1 lemon
1		Grated rind of 1 orange
1	TBSP	Lemon juice
2	TBSP	Orange juice
3/4	cup	Potato starch

- Preheat oven to 325° F
- Separate 6 eggs, add the remaining 2 whole eggs to the 6 yolks
- Using a stand mixer with a paddle, beat the yolk/egg mixture until very thick and continue beating while gradually adding 1 cup of the sugar. Beat for 15 minutes or more until the sugar is dissolved and the mixture is very thick.
- Mix the grated ring of the lemon and orange with the lemon and orange juice. Add to the yolk mixture. Add the potato starch a few tablespoons at a time, cutting and folding into the batter with a rubber spatula until completely mixed.
- Beat the egg whites until they are foaming. Gradually beat in the remaining ¼ cup of sugar until soft peaks form. Fold the egg whites carefully into the cake batter using a cut-and-fold motion with the rubber spatula.
- Pour into an \*UNGREASED\* 2 piece angel food cake pan and bake for 1 hour, until the cake is well browned.
- Remove from the oven and invert the pan to let the cake hang upside down until cooled. Loosen the cake around the edges with knife or metal spatula, then tap the sides of the pan to loosen the cake and turn out onto a rack.

*Submitted by: Barbara Leveene*

# Flourless Honey Cake



*Serves 8*

1	cup	Whole almonds, toasted (IMPORTANT)
1/4	cup	Honey
1	TBSP	Sugar
2	TBSP	Lemon juice
3		Egg whites, at room temperature
1/4	tsp	Salt

## **TOPPING**

1/4	cup	Sliced almonds, toasted
-----	-----	-------------------------

- Preheat oven to 350° F. Line bottom of a loaf pan with parchment paper. Lightly spray bottom and sides with cooking spray.
- Process toasted whole almonds in a food processor until finely ground. It will make about 1 ¼ cups of ground almonds. Combine ground almonds with honey, lemon juice and sugar until it has become a thick paste. Set aside.
- Beat the egg whites with the salt until stiff enough to hold peaks. Stir about ¼ of beaten whites into almond mixture to thin it out. Then gently fold the remaining whites in.
- Transfer to prepared loaf tin. Lightly smooth with spatula. Sprinkle batter with sliced almonds and bake for 20-25 minutes, until the cake has turned golden brown and a toothpick inserted in the center comes out clean.
- Let cool in the pan for 10 minutes, then carefully remove from the loaf pan and let cool completely on a wire rack. Peel off parchment paper and cut into squares to serve.

*Submitted by: Dena Price*

*Adapted from [foodbuzz.com/blogs](http://foodbuzz.com/blogs)*

# Mandelbrod



*Makes 4 large loaves*

2	cups	Sugar
1	cup	Butter or Margarine
6		Eggs
2 ¾	cups	Matzo cake meal
3/4	cup	Potato Starch
1 ½	tsp	Vanilla extract
12	ounces	Chocolate chips
1	cup	Chopped nuts
1/2	cup	Raisins (or other dried fruit like cranberries, or apricots cut into small pieces) OPTIONAL
		Cinnamon sugar (1 tsp cinnamon, 2 tsp sugar)

- Preheat oven to 350° F. Lightly grease/spray 2 cookie sheets.
- In a mixing bowl, cream sugar and butter. Add eggs one at a time, beating well after each. Add in vanilla extract.
- Sift cake meal and potato starch together. Fold into egg mixture. Add chocolate chips, nuts and dried fruit, if using.
- On prepared cookie sheets, form into (4) loaves 2" wide – two loaves on each cookie sheet. Sprinkle with cinnamon sugar.
- Bake for 35-40 minutes, checking at 25 minutes to make sure they are not overly brown. Remove from oven and let set 2 minutes before cutting into thin slices, about ½" wide. Loaves should still be warm when cutting and they may look slightly underdone.
- Put cookie slices on their sides, back onto cookie sheets and return to oven for another 10-15 minutes, watching carefully to make sure they don't get overly browned.

*Submitted by: Susan Wolff*



# Chocolate Meringue Cookies



*Makes 48 cookies*

3	cups	Finely ground almonds (approximately 2 7oz packages)
1	bar	(14 oz) semi-sweet chocolate baking bar, melted and cooled
6		Large egg whites
1 ½	cups	Sugar
3	tsp	Vanilla extract

- Preheat oven to 275° F and cover a flat cookie sheet with baking parchment paper.
- In a large bowl, beat egg whites until stiff peaks form. Gradually beat in sugar. Add vanilla while beating.
- On the mixer's medium speed, drizzle in cooled chocolate until well combined.
- Manually fold in almonds.
- Spoon batter onto cookie sheet and bake for 15-18 minutes. Cookies should be lightly firm and not dry.

*Submitted by: Laura Goldwasser*

# Nut butter chocolate chip cookies (GF)



*Yields 18 cookies*

*If you follow Sephardic customs, you can substitute kosher-for-Passover peanut butter for almond butter. Because this recipe from King Arthur Flour contains no matzo or cake meal, these simple cookies are also gluten free!*

1	cup	Smooth almond butter (Kosher-for-Passover)
3/4	cup	Brown sugar, packed
1/2	tsp	Baking soda (Kosher-for-Passover)
1	pinch	Salt
1		Large egg
1	tsp	Vanilla extract
1/2	cup	Chocolate chips

- Preheat oven to 350° F. Line a cookie sheet with parchment paper.
- Beat the nut butter, sugar, baking soda and salt at medium speed until well-blended.
- Add the egg and vanilla, beating until well incorporated. Manually stir in chocolate chips.
- Scoop the dough by the tablespoonsful onto lined baking sheet and flatten the top of the dough just slightly.
- Bake the cookies for 8-10 minutes. Remove from the oven and \*cool right on the cookie sheet\*. The tops should be slightly crinkled and you will want to pull them BEFORE they begin to brown on the edges.

*Submitted by: Dena Price  
Source: King Arthur Flour*

# Nut & Wine Cake



7		Large Eggs, separated
1	cup	Sugar
1/4	cup	Sweet red wine
1	cup	Ground nuts (walnuts or filberts/hazelnuts)
1/2	cup	Matzo cake meal

- Preheat oven to 325° F, and grease a baking tube pan.
- In large bowl, beat egg whites on high in/with mixer with clean, dry beaters until stiff peaks form.
- In separate bowl, beat yolks until thick and butter yellow. Add sugar and wine to yolks.
- Combine nuts and cake meal, add to the yolk mixture.
- Gently fold the beaten whites into the yolk/sugar/nut mixture and dallop into tube pan.
- Bake for 1 hour, and invert the tube pan to cool completely before removing cake.

*From the kitchen of: Elaine Oberstein*

# Unbelievable brownies



Pareve

*Non-Gebrochts as is. If you like cakey brownies, you can use  $\frac{3}{4}$  cup Matzo cake meal plus  $\frac{1}{4}$  cup of potato starch in place of all potato starch; note that the recipe will then become Gebrochts*

4		Large Eggs
2	cups	Sugar
1	cup	Vegetable oil
1/2	tsp	Salt
3/4	cup	Cocoa powder
1	cup	Potato starch
1/2	cup	Semi-sweet chocolate chips

- Preheat oven to 350° F, and spray an 8X8" pan with non-stick cooking spray, set aside.
- In the bowl of an electric mixer, beat the eggs and sugar until smooth. Add the oil and salt, mixing well. Sprinkle in the cocoa powder and mix to make the batter chocolatey. Add the potato starch and mix to combine. Scrape down the sides with a spatula and stir in chocolate chips manually.
- Pour into prepared pan and bake for 35-40 minutes. Allow to cool before cutting into squares and removing from the pan.

*From the kitchen of: Caryn Garfinkle, via Sandy Finkelstein*

# Apple cake



*Super easy dessert or snack (breakfast even?) with 8-9 servings. This can be easily doubled and made in a 9x13" pan*

3		Large Eggs
3/4	cup	Sugar
1/3	cup	Vegetable oil
3/4	cup	Matzo cake meal
5		Apples, peeled and sliced

## **TOPPING**

1/3	cup	Walnuts, toasted and chopped
1/2	cup	Sugar
1	tsp	Cinnamon

- Preheat oven to 350° F, and lightly grease or spray an 8X8" pan with non-stick cooking spray, set aside.
- Beat eggs, sugar and oil till light and fluffy. Add cake meal and mix well.
- Pour ½ of the batter into the prepared pan and top with ½ of apples. Repeat with another layer of batter, then apples.
- Combine topping ingredients and sprinkle over the apples.
- Bake for 1½ hours or until lightly browned on top.

*Submitted by: Marsha Lichtman*

# Sorbets for Pesach



*Each makes 4 cups of sorbet, or 8 ½ cup servings. A light and unexpected dessert for a Seder or Shabbat meal. Perfect for Gluten-free guests.*

*You'll need a food processor or high speed blender for this one, as well as plenty of time (7-8 hours) for solid freezing.*

## PINEAPPLE SORBET

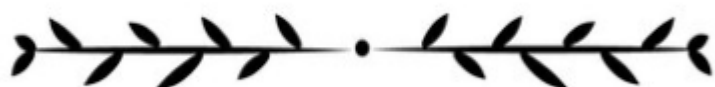
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| 1   |      | Small to medium ripe pineapple, peeled and cored     |
| 2   | TBSP | Fresh lemon juice                                    |
| ½-1 | cup  | Sugar, depending on how sweet/ripe your pineapple is |

## CHOCOLATE ORANGE SORBET

- |     |        |  |
|-----|--------|--|
| 4   | cups   | Water  |
| 2/3 | cup    | sugar  |
| 1   | TBSP   | Instant coffee crystals (dissolved in water above)                         |
| 1/2 | cup    | Frozen orange juice concentrate  |
| 16  | ounces | Dark chocolate (not unsweetened) or semi-sweet chocolate, chopped or chips |

- **FOR PINEAPPLE** – Cut pineapple into 2" pieces, place fruit and lemon in a food processor or heavy duty blender; process until smooth. Add sugar, process again for 1 minute or until sugar dissolves.
- Pour mixture into a freezer-safe container (i.e.: plastic or metal); freeze for 3 hours or until hard around the edges and slushy in the middle. Remove from freezer, beat with a whisk until smooth and return to the freezer, covered, for 4 hours or more.
- **FOR CHOCOLATE ORANGE** – Bring the first 3 ingredients to a boil in a large saucepan over medium-high heat, stirring until the sugar dissolves. Mix in orange juice concentrate. Reduce heat to low. Add chocolate and whisk until smooth. This may look watery, vs creamy – but it's a \*sorbet\* and will look fine once chilled.
- Prepare for freezing and serving following directions above for the pineapple sorbet.

Everything else,  
even breakfast treats



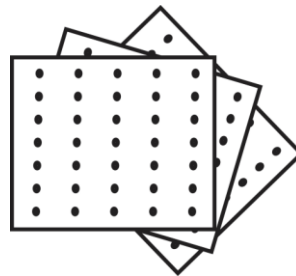
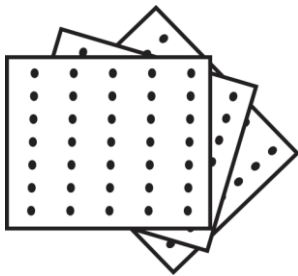
**From the Rabbi:** *Gluten-Free does not mean Chometz-Free*

- Sephardic Charoset
- Carrot Ginger Dressing
- Caesar Dressing
- Avocado Dressing
- Barbecue Sauce
- Fried Mozzarella Sticks
- Brazilian Cheese Bread
- Passover Rolls
- Passover Granola
- Lemon Curd
- Amazing Apple Muffins
- Blueberry Muffins
- Matzo Meal Pancakes
- Hashbrown Quiche Cups
- Southwest Breakfast Casserole
- Baked Farmers Cheese Loaf
- Cupcake Blintzes
- Cream Cheese Mix-ins
  - Honey/Orange
  - Salmon and Dill
  - Maple Cinnamon
  - Lemon Cheesecake
  - Herbalicious

## Q&A with the Rabbi

**Q: It's marked "gluten free" – does that mean it's OK for Passover use?**

**A:** With the wonderful increase in the availability of gluten-free products, making many people's lives easier and healthier, people often wonder if "gluten-free" equals "Kosher for Passover". The issue with prohibited grains is not with their gluten content, but with any natural yeast they produce which activates a leavening action. As such, all gluten-free products must also be hechshered "Kosher for Passover".



**Special care must be taken** by GF Jews to purchase GF matzo that is fit for the Seder table - inspect closely to ensure the box does not say "Not suitable for the Seder"!



# Sephardi charoset



12	ounces	Raisins
8	ounces	Walnuts
1		Juice from 1 orange
1	splash	Vinegar, to taste
		Salt and Pepper to taste

- Grind all together, adding more juice if needed. This will make a thick and delicious paste.

*Submitted by: Amy Naphthali*  
*Source: Louis Naphthali*

*Editors hint – make this pareve, and set aside a separate small portion that you can add to soft or whipped cream cheese as a matzo topping for breakfast! See other Cream cheese add-ins at the end of this section.*

# Carrot Ginger Dressing



*Yield: 1.5 cups of dressing, Serves 8-10*

1	cup	(5 oz) Carrots, baby or chopped
1	TBSP	Fresh ginger, minced
1	TBSP	Garlic, minced
1/3	cup	Apple cider vinegar (sub white vinegar if needed)
1/2	tsp	Salt
2/3	cup	Extra virgin olive oil

- Place carrots in a saucepan and cover with water. Bring to a boil over high heat, then lower temperature and simmer for about 8 minutes.
- Drain the carrots and squeeze dry with a kitchen towel to remove excess water.
- Place carrots in a blender or food processor along with the ginger, garlic, vinegar and salt. Pureé until almost smooth, about 30 seconds. With the blender running, slowly add the olive oil until the dressing is combined.

*Store leftovers in the fridge for up to 1 week*

*Submitted by: Dena Price*  
*Source: [fifteenspatulas.com](http://fifteenspatulas.com)*

# “Caesar” Dressing



*Toss with romaine and toasted soup nuts as “croutons” and top with grated parmesan for a traditional Caesar salad. Add salmon or sliced chicken for an entrée salad.*

*Alternately, serve with crudites, or on Seder table with karpas. Consider putting out a couple of raw veggie plates with Caesar and Avocado dipping sauces to hold seder guests over during the reading of the Haggadah.*

1	TBSP	Fresh minced garlic
2	tsp	Lemon juice
3	TBSP	Sugar
3	TBSP	Fresh* parsley, chopped
3	TBSP	Fresh* chives, chopped
9	TBSP	Mayonnaise (approximately ½ cup + 1 TBSP)
1	TBSP	Brown sugar
8	ounces	Extra virgin olive oil

- Place first 7 ingredients (everything except olive oil) and pulse to combine.
- Add olive oil and turn on processor briefly to mix. If too thick, add one teaspoon of water and mix again.

*\*If fresh herbs are unavailable, use 1/2 to 1/3 the amount of dried herbs.*

*From Julia Grundwerg in Israel*

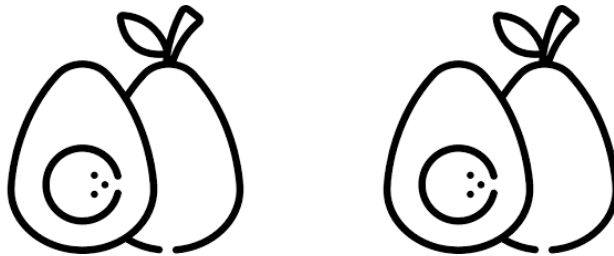
# Avocado Dressing



*Serve with salad, cut up veggies or with Karpas on your Seder table.*

2		Ripe avocados
1		Lemon, juice and zest
1	clove	Garlic, minced
1	tsp	Salt
2	TBSP	Red wine vinegar
1/3	cup	Extra Virgin Olive oil
2ish	tsp	OPTIONAL – hot sauce, adjust to your heat preference

- Scoop and mash avocado flesh with a fork, add lemon juice and zest.
- In a small bowl, mash salt and garlic into a paste.
- Add avocado mixture, garlic paste and vinegar to food processor. Stream in olive oil and blend until smooth and creamy for a dip. You may want to add more olive oil if using as a salad dressing.



*Submitted by: Laura Goldwasser*

# Barbeque Sauce



*For burgers, meatloaf, chicken fingers... add to leftover chopped up brisket and stuff into a baked potato for hearty lunch or dinner-on-the-run.*

2	TBSP	Passover margarine
1	TBSP	Olive oil
3		Small onions, chopped
6-8	cloves	Garlic, minced
1	tsp	Paprika
1/3	cup	Light brown sugar, packed
1	cup	Apricot preserves
1	cup	Passover ketchup
1	TBSP	Balsamic vinegar, or cooking wine (or lemon juice if all else fails)

- Melt margarine with oil in a large skillet over medium heat, add the onions and cook until translucent and tender, roughly 6-8 minutes.
- Add the garlic and paprika and cook 2-3 more minutes, taking care not to burn the garlic. It should be nice and soft, but not browned.
- Stir in the brown sugar, preserves, and ketchup. Bring to a simmer, then stir in the vinegar (cooking wine/lemon juice).

*This will keep, chilled, throughout all of Pesach*

# Fried Mozzarella Sticks



*Serve with marinara for dipping. A great “side dish” for the kids during a dairy meal. All measurements are approximate, based on whether you use a block of mozzarella, or a package of string cheese sticks.*

1	Pkg	String cheese, or 1-2 blocks of firm fresh mozzarella
1	cup	Matzo meal
3	TBSP	Matzo cake meal, or dry Pesadich pancake mix
1	tsp	Dried or fresh parsley (chopped)
1/2	tsp	Garlic powder
1-2		Large eggs, beaten
		Olive oil for Vegetable oil for frying (or use vegetable oil spray and air fry)
		Marinara sauce for dipping

- Beat eggs in a shallow bowl.
- Mix matzo meal and cake meal (or pancake mix), garlic powder and oregano in another shallow bowl.
- Dip each piece of cheese in egg , then roll in crumb mixture. Repeat. Double dipping to ensure that the cheese is completely encased. Chill and let the pieces of cheese and coating set up for 5 minutes before cooking.
- Heat 1-2” of oil in large frying pan on medium/high heat. Do not let the oil smoke.
- Gently drop cheese sticks into the hot oil--they should bubble actively. Turn when they just start to turn light golden. Avoid the temptation to get these the color of non-Pesadich mozzarella sticks. If you see cheese melting out, remove the stick immediately – it will get melty quickly.

*Submitted by: Bambi Grundweg*

# Brazilian cheese bread



*Yield: 24 mini breads/muffin sized*  
*Cheesy, chewy and delicious*

2/3	cup	Milk
3	TBSP	Olive oil
1		Large egg
1	tsp	Salt
1 ¼	cup	Cheese – combination of parmesan with cheddar, jack, or feta
2	cups	Tapioca flour/starch (Lieber's, Gefen)

- Preheat oven to 400° F. Shred the cheese if necessary or buy pre-shredded cheese. Place all the ingredients in a blender or food processor and pulse for 30 seconds or until mixed well.
- Spray a mini muffin pan with cooking spray then fill up each cavity with batter almost to the top.
- Bake for 20 minutes on the middle rack in your oven, until they puff up and get slightly golden brown. The bottoms will be a little browner than the tops.
- Remove from the oven and let cool about 5 minutes in the pan before removing. Cool completely on a wire rack.

*Submitted by: Dena Price*

*Source: Matt Taylor on Facebook Passover Recipe Exchange*

# Passover Rolls



*Yields 12 rolls - most easily made/mixed in a food processor, or electric beater*

***Hint: Surprise the kids (and kids at heart) by wrapping the dough around cocktail franks or full-sized hot dogs!***

1/2	cup	Vegetable oil
1	cup	Water
1	cup	Matzo meal
1	TBSP	Sugar
1	tsp	Salt
4		Large eggs

- Preheat oven to 350° F.
- Place oil and water in a saucepan and bring to a boil. Remove pan from heat. In a separate bowl, combine matzo meal, sugar, and salt. Add all at once to the hot water and beat well with a wooden spoon.
- If using a food processor – put matzo meal mixture into work bowl, and with machine running, add eggs one at a time through the feed tube. Process until a ball is formed.
- If using a hand or stand mixer – put matzo meal mixture into the work bowl and beat in eggs, one at a time until mixed in thoroughly. If batter is too thick – beat vigorously by hand.
- Oil your hands and shape the dough into 2 small balls. Place on ungreased cookie sheet about 2” apart. Bake 50-60 minutes until well browned, but not dark.

*Submitted by: Karen Pollock*



# Passover Granola



*Although this is delicious with milk, this granola can be eaten with ice cream or yogurt. It's great for snacks!*

½ - ¾	cup	Honey
1/2	cup	Vegetable oil
1	TBSP	Vanilla extract
1/2	tsp	Salt
1	cup	Nuts, toasted (almonds, pistachios, walnuts)
7	cups	Farfel
2	cups	Unsweetened coconut (OPTIONAL)
1	cup	Raisins
1/2	cup	Sesame seeds (OPTIONAL)

- In a large saucepan or Dutch oven, heat the oil, honey and vanilla until the mixture is thin.
- Turn off the heat and stir in the remaining ingredients. Make sure the ingredients are coated with the honey (except the coconut which you will have to mix in separately).
- Put the pot into the oven and set to 350° F. The cereal will begin to toast in about 15 minutes. Once it has begun to brown, stir it every 5-10 minutes, making sure the mixture is evenly and lightly toasted. Be sure to stir it up from the bottom.
- Cool before storing in a jar

*Submitted by: Marsha Lichtman*

# Lemon/Lime curd



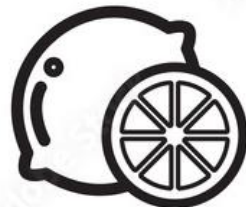
*A \*wonderful\* way to use leftover egg yolks!*

*Spoon into meringue shells or small "pudding" size bowls and top with fresh berries, stir into plain yogurt for breakfast, put a dollop beside a slice of chiffon cake or even a store-bought Passover pound cake. Serve with Passover pancakes. So many options!*

4		Egg yolks
1	TBSP	Freshly grated lemon (or lime peel)
1/3	cup	Lemon (or lime) juice, fresh if possible
2/3	cup	Sugar
1/2	cup	Unsalted margarine, at room temperature

- In a medium saucepan on the stove top, whisk together egg yolks, citrus peel, citrus juice and sugar. Continue stirring and cook the mixture on medium heat.
- Whisk constantly, until the curd thickens and becomes foamy, 5-6 minutes.
- Remove from heat and whisk in margarine, one tablespoon at a time until the curd is smooth and uniform in consistency.
- Cool slightly, then pour into container and press plastic wrap on the surface to prevent a "skin" from forming. Chill.

*From: Moosewood Kitchen*



# Amazing Apple Muffins



*Yield: 18 regular sized muffins*

3/4	cup	Vegetable oil
3		Eggs
1 ½	cups	White sugar
2	cups	Matzo cake meal
1	tsp	Baking soda
1/4	tsp	Salt
1	tsp	Cinnamon
3	cups	Apples, peeled and diced
1	cup	Chopped nuts, *Optional*

- Preheat oven to 350° F.
- Mix first 3 ingredients well, oil through sugar, and set aside.
- Add dry ingredients to oil mixture, cake meal through cinnamon. Blend well.
- Fold in fruit and nuts, combine thoroughly.
- Fill muffin cups approximately 2/3 full of batter. Bake for 30 minutes, or until a toothpick inserted in the center comes out clean. They should be a nice golden brown on the top.

*Submitted by: Ruth Goldfarb*

# Blueberry Muffins



1	cup	Sugar
1/2	cup	Vegetable oil
1/4	tsp	Salt
1/4	cup	Potato starch
1/2	cup	Matzo cake meal
3		Eggs
12	ounces	Blueberries (thaw and drain well if frozen)

Cinnamon Sugar to sprinkle on the top, if desired

- Preheat oven to 325° F.
- In a medium bowl, mix oil and sugar. Add eggs and beat well.
- Fold in dry ingredients, then carefully fold in berries – don't overmix or your batter will be purple!
- Put in greased muffin pan, or muffin pan with liners. Fill  $\frac{3}{4}$  full and sprinkle with additional sugar or cinnamon sugar.
- Bake for 30 minutes.

*Submitted by: Fran Turnoff*

# Pancakes



Pareve

or



Dairy

1/2	cup	Matzo meal
1/2	tsp	Salt
1	tsp	Sugar
3		Eggs, separated
1/4	cup	Milk or water

OPTIONAL – handful of blueberries or chocolate chips  
And/or a few gratings of fresh orange rind

- Mix all dry ingredients.
- Beat egg yolks, add milk or water and combine with the dry ingredients. Let stand for 15 minutes.
- Beat egg whites until stiff peaks form, add to pancake batter and gently fold the mixtures together until you can't see streaks of either. Add any flavor-boosting mix-ins.
- Drop by spoonful onto greased frying pan. Brown both sides and serve immediately.

*Submitted by: Stacy Neglio*

# Hashbrown Quiche Cups



*Serves 4, can be easily doubled- each serving is two quiche cups.*

## **HASH BROWN CUPS**

1	Large egg
1/4 tsp	Salt
1/8 tsp	Black pepper
2 cups	Frozen hash brown potatoes, thawed
1/4 cup	Shredded cheese (Asiago, cheddar, swiss, jack)

## **FILLING**

3	Large eggs
1 TBSP	Fresh chives, minced
1/3 cup	Shredded cheese (cheddar, jack)
1/3 cup	Fresh baby spinach leaves, thinly sliced
1	Tomato, finely diced

- Preheat oven to 400° F. Grease 8 muffin cups.
- For hashbrown cups – in a bowl whisk egg, salt and pepper until blended; stir in potatoes and cheese. To form crusts, press about ¼ cup of potato mixture onto the bottom and up the sides of each muffin cup. Bake until light golden brown – about 14-17 minutes.
- For the filling – in a small bowl, whisk eggs and chives until blended; add cheese and spinach. Spoon into crusts, top with diced tomatoes. Bake until a knife inserted in the center comes out clean. About 6-8 minutes.

*Submitted by: Ruth Goldfarb*

*Source: Taste of Home*

# Southwestern Breakfast Casserole



Dairy

*Serves 4-6, can be easily doubled and made in a 9x13" pan*

2	TBSP	Butter or Margarine, melted
5		Large eggs, beaten
1	cup	Small curd cottage cheese
1/2	cup	Shredded cheddar cheese
1/2	cup	Kosher for Passover salsa, drained well
1/4	cup	Passover dry pancake mix
		Pinch of salt

Additional salsa on the side if desired

- Preheat oven to 350° F. Brush an 8" square baking pan with some of the butter/margarine and set the pan aside.
- In medium bowl, whisk the eggs, salsa and pancake batter until well mixed. Stir in remaining ingredients.
- Pour into the prepared baking pan and bake for about 35 minutes until the top is lightly browned and filling is set. It may still jiggle a little while hot.
- Let set for 5 minutes and serve with additional salsa on the side.
- Note – cottage cheese or shredded cheese can be low fat, but not both – or the consistency will be too dry.

*Adapted from Rachel Ray*

# Baked Farmers Cheese Loaf



*Serves 6-8 . This offers the taste of blintzes or blintz souffle without the work!*

4		Large eggs
1	cup	Sugar
1	tsp	Vanilla extract
1	tsp	Fresh lemon juice
16	ounces	Farmer cheese
1	board	Matzo
		Cinnamon sugar

- Preheat oven to 325° F. Line a loaf pan with foil or parchment paper, leaving paper hanging over all 4 sides (use multiple sheets in a crisscross pattern).
- In the bowl of an electric mixer, beat the eggs until light and fluffy. Add the sugar, vanilla and lemon juice. Mix in the farmer cheese.
- Break the matzo in half and place a double layer in the bottom of the loaf pan. Pour the cheese mixture over the matzo. Sprinkle with cinnamon sugar.
- Bake uncovered for 40-50 minutes or until set in the center. Remove from oven and let cool in the loaf pan. Using the foil or parchment, lift the loaf out of the pan and transfer it to your serving platter, slice and serve.

*Submitted by Fran Turnoff*

*Source: Kosher by Design, Susie Fishbein*



# Cupcake Blintzes



1	pound	Creamed cottage cheese
2	ounces	Butter, melted
3/4	Cup	Sugar
1/2	Cup	Matzo cake meal
4		Eggs, beaten

- Combine first 4 ingredients. Mix well, then add eggs.
- Grease muffin tins (do not use paper liner), fill tins  $\frac{3}{4}$  full.
- Bake at 350° F for 40-45 minutes if using large muffin tin. Smaller muffin tin will require less time.
- Serve with sour cream or jelly.



*Submitted by: Ruth Goldfarb*

## Cream cheese mix-ins



*Liven up cream cheese on a matzo, with a little variety. For a weekend brunch or dairy shabbat luncheon, offer a couple of different options that go beyond the basic Temp-tee.*

### **Honey and Orange** (from Modern Jewish Cooking, Leah Koenig)

Mix together one room-temperature 8 oz package of cream cheese with 1 TBSP of honey (or more to taste) and ½ tsp orange zest. Chill until ready to use.

### **Salmon and Dill** (from Modern Jewish Cooking, Leah Koenig)

Mix together one room-temperature 8 oz package cream cheese with 4 oz finely chopped smoked salmon and 3 TBSP finely chopped fresh dill. Season with salt and pepper. Chill.

### **Maple Cinnamon**

To 8 oz cream cheese at room temperature (brick or whipped), mix in 2 TBSP maple syrup (or Passover pancake syrup), 1TBSP brown sugar and ½ tsp ground cinnamon. Chill.

### **Lemon “Cheesecake”**

To 8 oz cream cheese at room temperature (brick or whipped), beat in ½ tsp of vanilla extract and 2 TBSP of prepared lemon curd. Adjust/add more curd to your taste. Top with grated lemon zest. Chill.

### **Herbalicious** (from I Could Nosh, Jake Cohen)

In a mini food processor, combine: 1 room-temperature 8 oz package cream cheese, ¼ cup \*each\* minced fresh chives, fresh dill, fresh parsley, fresh basil with 1 tsp finely grated lemon zest. Add salt and pepper to taste. Chill for up to 5 days.

# Menu Inspirations

## **For Vegans at the Seder table**

*Build the following into your menu*

Ratatouille

Caramelized Onion and Quinoa Pilaf

Cranberry Pineapple Kugel

Chocolate Dipped Strawberries\*

Pineapple Sorbet

## **Weeknight Dinner (Meat)**

Salad with Carrot Ginger Dressing

Shepherd's Pie or Spiced Beef Matzo Pie

Cauliflower "Popcorn"

## **Weeknight Dinner (Dairy)**

Salad with "Caesar" Dressing

Shakshuka a la Lasagna

Passover Rolls or Brazilian Cheese Bread

\* Recipes not included in this collection

# More Menu Inspirations

## **Shabbat Dinner (Friday)**

Baked Apricot Chicken

Sweet 'n Tangy Meatballs

Roasted Broccoli with Shallots and Lemon OR  
a Vegetable Kugel

Roasted Garlic Potatoes

Nut butter cookies

Matzo "Crack"

## **Make-ahead Shabbat Lunch (Saturday)**

Tuna Salad stuffed in small Tomatoes\*

Fruity Quinoa Pilaf

Carrot Salad with Mint and Dates

Herbalicious Cream Cheese on Matzo

Flourless Honey Cake

## **Company for Brunch**

Southwest Egg Casserole

Fresh Fruit bowl or Platter\*

Passover Granola, with

Vanilla Yogurt\*

Blueberry or Amazing Apple Muffins

\*Recipes not included in this collection