

Beth Am Celebrates Passover:

Favorite Recipes for the Holiday

Presented by
Congregation Beth Am's
Membership/Community Committee

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We would love to get your feedback on the recipes in this booklet.

We will use your comments to improve it in future years.

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Thank you!

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Introduction to Beth Am Membership/Community Committee Passover Cookbook

Passover is the holiday that many of us anticipate more than any other. After all, we celebrate Passover around the dining room table with family, friends, and, of course, traditional foods of the holiday. What could be better?

The Seder meal is traditional for most, with matzos and charoset, hard-cooked eggs, gefilte fish and horseradish, matzo ball soup, chicken or lamb, side dishes (including tsimmes and kugel), and Passover desserts and candies.

In this little cookbook, we are including favorite traditional foods for the Seder as well as some things for the next seven days. You can modify most recipes for Passover by eliminating the flour and grains. Most salads, many soups and vegetable dishes need no modification. Most meat and fish entrees need no changes for Passover. Anything that might be breaded can be made with matzo meal instead of bread or cracker crumbs, only a modest change. Many desserts are easy to convert for Passover by substituting matzo or potato flour for wheat flour. Meringue desserts and flourless cakes and mousses are popular. Those who are more observant use prepared products that are especially Kosher for Passover (like oil, ketchup, jam, etc.) In our area, Mollie Stone's Market has an unbelievable array of these products.

We hope the following relatively simple recipes will be helpful to you in preparing your Seder and meals during the week beyond.

Karen Kronick, Joanne Donsky, and Marlene Levenson

Some useful conversion measurements:

1 cup regular flour = 1/4 cup matzo cake meal

1 cup regular flour = 3/4 cup potato starch

1/2 cup regular flour = 2 Tb matzo cake meal

1/2 cup regular flour = 6 Tb potato starch

1/3 cup confectioner's sugar = 1/3 cup superfine sugar and 1/2 tsp. potato starch, mixed well

The Seder Meal

Charoset and Horseradish

Boiled Eggs

Matzo Ball Soup

Gefilte Fish

Main Course

Side Dishes

Vegetables

Desserts

Appetizers

Potato Kugelettes

1 cup grated and well-drained Idaho potatoes
1/4 cup finely chopped chives or green onions
2 eggs, well beaten
1 t coarse kosher salt
freshly ground pepper to taste
2 T fat (melted margarine, butter, or rendered chicken fat)

Preheat oven to 375°. Combine all ingredients. Grease 24 mini-muffin cups and dust with matzo meal. Place 1 Tb filling in each muffin cup and bake 25 minutes, or until golden. Serve 4 per person.

Karen Kronick

Mock Chopped Chicken Liver

This recipe is simple and delicious!

1 – 2 Tb olive oil
12 oz. onion, chopped (can use frozen)
3 hard boiled eggs, cut in quarters
(plus 1 -2 hard boiled eggs for decoration)
1 cup chopped walnuts
1 15 oz. can of Le Sueur Early Peas, drained
salt and pepper, to taste
2 – 3 Tb chopped parsley

Saute chopped onion in olive oil until translucent. In the bowl of a food processor fitted with a steel blade, put the sautéed onions, the three hard-boiled eggs, and the walnuts. Process until fine. Add the drained peas and process just until you can no longer see the peas. Add salt and pepper to taste. Put in bowl or on a plate. Decorate with 1 -2 grated hard boiled eggs and chopped parsley.

Joanne Donsky

Artichoke Heart Frittata

4 eggs, beaten
1/2 medium onion, chopped
2 jars (6 oz.) marinated artichoke hearts, drained (save marinade from one jar), coarsely chopped
1/4 cup matzo meal (or cracker crumbs not during Pesach)
2 cup grated sharp cheddar cheese
1/8 tsp each oregano, pepper
2 Tb chopped parsley
1/4 tsp salt
dash Tabasco sauce (optional)

Preheat oven to 350°. Sauté chopped onions in marinade from one jar. Beat eggs lightly in large bowl and mix all ingredients well. Turn into 7 X 11" or 9 X 9" greased pan and bake for 25-30 minutes until lightly browned and set. Cut into 1" (or larger) squares and serve warm or at room temperature as appetizers (makes 5-7 dozen). Or, cut in larger servings for a light entrée or breakfast, serving 4-6.

Karen Kronick

Charoset and Horseradish

Easy Charoset

This is a typical Ashkenazi Charoset.

1 ½ cups very finely chopped apples
¾ cup chopped walnuts or pecans
1 Tb Passover (sweet) wine, or to taste
cinnamon, to taste
honey, to taste

Combine apples and nuts with sufficient wine to make a mixture that holds together. Add cinnamon to taste. You can also add honey to taste, if you like.

Makes 2 ¼ cups Charoset

Andee Isaacs

Larry Bain's Grandmother's Charoset

This is a Sephardic-style Charoset.

1/4 pound walnuts
2 oz. dried apricots
2 oz. dried pitted prunes
2 oz. pitted dates
1 ½ whole apples, peeled, cored and quartered
½ large unpeeled seedless orange, washed and cut in 2 pieces
¼ cup sweet red Passover wine
1 Tb brandy
¼ tsp. cinnamon
1/8 tsp. ground ginger
1/8 tsp. nutmeg
1 ½ tsp. fresh lime juice
1 Tb matzo meal, or as needed

1. Using the steel blade of a food processor or other chopper, chop walnuts, apricots, prunes, dates, apples and oranges very fine—but not to a paste. This can be done in batches if necessary.
2. In a bowl, combine the chopped fruits and nuts with the wine, brandy, cinnamon, cloves, nutmeg and lime juice. If necessary, add matzo meal to make a mortar like consistency.

Makes 1½ cups

From the New York Times Passover Cookbook

Most people buy their horseradish. In case you would like to make your own, here are two recipes.

Beet Horseradish

1 small horseradish root, (about ½ cup)
1 16 oz. can beets, drained
1 tsp salt
¼ tsp pepper
2 Tb sugar
¾ cup white vinegar

Peel horseradish and chop fine with a food processor or grate it by hand. (Be careful as the fumes can be quite strong!) Add beets to food processor, and process until mixture is chopped into tiny pieces. With the processor running, add salt, pepper, and sugar gradually and process more. Add as much of the vinegar as the horseradish and beets will absorb. Adjust, adding beets, horseradish, salt, pepper, sugar, or vinegar to taste. Mix well. Store in refrigerator in a tightly covered jar. Serve with Gefilte Fish. Makes about 3 cups

From Joan Nathan's Jewish Holiday Kitchen

White Horseradish

1 large root of white horseradish
1 cup white vinegar (or more)
½ cup sugar (or to taste)
2 Tb salt (or to taste)

Cut top of horseradish root for Seder Plate. Soak the rest of the root in cold water for several hours or overnight. Peel and then cut in small pieces. Chop fine in food processor. (Be careful when you open the processor bowl, as the horseradish fumes may be very strong!) Add one cup vinegar, ½ cup sugar, and 2 Tb salt and process until horseradish is as smooth as possible. Adjust to taste, adding any of the above ingredients you think are needed.

Joanne Donsky

Soups

Lola's Luscious Chicken Soup

2 chickens cut in quarters with skin on, including gizzards but not liver
(Kosher chickens are best!)

16 chicken wings (or extra chicken bones)

- Put chicken in large stock pot. Cover with water. Bring to a simmer and cook 1 hour at a simmer, skimming the top off as necessary.
- Remove any chicken that you will be eating. Leave any extra bones in pot.

Add:

2 carrots, grated

5 carrots, sliced or cut in quarters

2 – 3, leeks, white part only, and cleaned well and cut in pieces

6 stalks celery, including the leaves, cut up

2 turnips, peeled and cut up

2 parsnips, peeled and cut up

2 onions, peeled and cut up

- Cook at a simmer for 1 hour, partially covered

Add:

¼ to ½ bunch of fresh dill

¼ to ½ bunch of fresh parsley, both herbs tied in a cheesecloth

(Chop and save some parsley for adding to the cooked soup later.)

2 Tb chicken bouillon (optional)

- Cook at simmer, partially covered, for 1 more hour.
- Remove from heat. Remove big pieces of chicken or vegetables and strain the rest. (Don't mash the parsley and dill, or the mixture will get cloudy.)
- Taste for seasonings and add salt, pepper, and chicken bouillon to taste.
- Slice the cooked carrots
- Just before serving add fresh chopped parsley and the sliced carrots.

Makes 4 to 5 quarts

Joanne Donsky

Matzo Balls (Knaidlach)

¼ cup vegetable oil
4 large eggs, lightly beaten
1 cup matzo meal
1 1/2 tsp. salt
1/2 tsp. ground nutmeg
2 Tb chopped parsley
¼ cup soup stock or water

1. Blend vegetable oil and eggs. Add salt, then matzo meal, and blend together. Add soup stock or water and mix until uniform. Cover with plastic wrap and put in refrigerator for at least 15 minutes, until firm.
2. Fill a pot with water (2 or 3" from the top) and bring to a brisk boil. Reduce flame to a simmer. Gently make balls of the refrigerated mixture (1 – 2" in diameter) and drop in simmering water. Note: Immersing your hands in cool water between balls will help keep the mixture from getting too sticky on your hands.)
3. Cover pot and cook 45 minutes to 1 hour. Remove a matzo ball and cut in half to test for doneness. Add balls to chicken soup.

Do ahead note: You can make the matzo balls well in advance and freeze them. When done, drain, then place on a cookie sheet with space between each matzo ball. Freeze. When frozen, put balls in a zip lock freezer bag until ready to use.

Makes 16 matzo balls

Joanne Donsky

Grandma Gussie's Schav

3 cups water
1 bunch green onions, sliced thin
½ cucumber, diced
¼ tsp. cream of tartar
1 egg
1 package frozen chopped spinach
8 oz. (½ pint) sour cream
1 quart Schav (try Mollie Stones)

Parboil spinach according to instructions on the box. Squeeze out extra water. Add ¼ tsp cream of tartar and 1 tsp salt to 1 egg. Beat. Place egg in bowl with 3 cups water and slowly add spinach, mixing vigorously while it cools. Mix 1/2 teaspoon of salt with remaining vegetables. Add sour cream. Add 1 quart schav to spinach mixture. Add remaining ingredients. Add salt to taste.

Serves: 8

Phyllis Karel

Carrot Soup

6 Tb unsalted butter or margarine
1 large leek, cleaned and chopped
2 medium potatoes, peeled and cubed
2 lbs. carrots, peeled and sliced
6 cups chicken stock
3 tsp. curry powder
Salt, to taste
Freshly ground pepper, to taste
2 Tb minced fresh cilantro

1. Melt two Tb butter in a large pot over medium-low heat and cook the leek for 10 minutes, until soft but not brown. Stir often.
2. Add the potatoes, carrots and chicken stock. Bring to a boil, reduce to a simmer and season with curry powder. Cover and simmer for 45 minutes.
3. Puree the vegetables in a blender or food processor until very smooth. Add the remaining butter, salt and pepper. Just before serving, sprinkle with minced cilantro.

Serves: 6

Marlene Levenson

Gefilte Fish and Salads

There are many kinds of gefilte fish that you can buy in jars in the store. Mollie Stones has the largest variety of them. You can also buy frozen gefilte fish loaves at Mollie Stones. Ungar's Gefilte Fish Loaves are quite good.

If you care to make gefilte fish yourself, you can buy the gefilte fish mixture of fish, also at Mollie Stones. If you want the fresh gefilte fish mixture, be sure to order a few weeks in advance....and don't be too shocked when you see the price! A couple of gefilte fish recipes are below.

For salads during the week, you can use almost any of your favorites. If keeping kosher during Passover, be careful not to add any dairy products to your salad or salad dressing if serving with meat.

Grandma Sarah's Gefilte Fish

8 lbs. Mollie Stones gefilte fish mixture (order well in advance) or
 3 lbs. white fish
 3 lbs. yellow pike
 2 lbs. carp

1 tsp. sugar	4 onions, sliced
½ tsp. black pepper	6 carrots, sliced
2 ½ Tb salt	4 celery stalks, sliced
6 eggs	fish bones
½ cup matzo meal	Salt, pepper, and sugar
¼ cup water—or less	
1 carrot, grated	
1 onion, grated	

1. Grind fish or use Mollie Stone's gefilte fish mixture. Combine with next 8 ingredients.
2. Place remaining ingredients into large pot. Season with salt, pepper and sugar to taste, and bring to a boil. Reduce to a simmer. Check seasoning of gefilte fish by putting a very small ball of the fish into the simmering water. When it is done, taste, and add seasonings to taste.
3. Form gefilte fish into large oblong balls and put in the simmering water for 2 hours. Serve with sliced carrots and horseradish.

Makes about 30 gefilte fish

Phyllis Karel

Salmon Gefilte Fish with Horseradish-Dill Sauce

1 7½ pound whole salmon, cleaned, filleted and skinned; head, skin and bones reserved

6 medium onions, peeled and quartered (divided 3 and 3)

2 ½ Tb coarse salt (divided 1 ½ Tb and 1 Tb)

1 ½ tsp. ground white pepper

5 large eggs

¼ cup matzo meal

4 ½ quarts cold water

5 carrots, peeled and coarsely chopped

1 Tb sugar

Sliced carrots, cucumbers and radishes, optional

Horseradish-Dill Sauce (see below)

1. Line 2 baking sheets with plastic wrap. Cut salmon into 1-inch pieces. Working in batches, grind salmon finely in processor, occasionally scraping sides and bottom of work bowl. Transfer fish to large bowl.
2. Add 3 onions, 1 ½ Tb salt and pepper to processor. Using on/off turns, finely chop onions. Add onion mixture, eggs and matzo meal to fish. Stir gently until mixture is well blended.
3. Using moistened hands and working with ¼ cupful at a time, shape fish mixture into oval dumplings, each about 2 ½" long by 1 ½" wide. Arrange dumplings on prepared sheets. Cover and chill while preparing stock.
4. Place reserved salmon head, skin and bones in a large pot. Add 4 ½ quarts cold water, chopped carrots, sugar, remaining 3 quartered onions, and remaining 1 Tb salt. Bring to boil over high heat. Reduce heat to medium, cover pot and simmer stock 20 minutes. Using large slotted spoon, remove all of the solids from fish stock and discard.
5. Bring stock back to simmer to simmer over medium heat. Gently drop half of fish dumplings into stock. Cover pot. Simmer until dumplings are tender and cooked through, about 30 minutes. Using slotted spoon, transfer dumplings to 13x9x2-inch dish and arrange in a single layer.
6. Repeat cooking with remaining dumplings, transferring to another shallow dish. Strain stock over dumplings. Refrigerate stock and dumplings until cold, at least 3 hours. (**Do ahead note:** Can be made 5 days ahead. Cover and keep refrigerated.)
7. To serve: Arrange 2 fish dumplings on each plate. Spoon just enough chilled stock over to moisten. Garnish with sliced carrots, cucumbers, and radishes, if desired. Serve with Horseradish-Dill Sauce, p.14.

Makes 44 dumplings, serving 22

Marlene Levenson

Horseradish-Dill Sauce (for Salmon Gefilte Fish)

4 cups mayonnaise
1 ¼ cups ketchup
¾ cup prepared white horseradish
½ cup chopped fresh dill

Combine mayonnaise, ketchup, horseradish and dill in large bowl. Stir to blend well. Season to taste with salt and pepper. **Do ahead note:** Can be prepared 5 days ahead. Cover and refrigerate.)

Makes 5 cups—plenty for leftovers

Marlene Levenson

Phyllis's Quick Gefilte Fish Loaves

2 loaves frozen gefilte fish (whitefish & pike)
3 sliced onion
3 sliced carrot
3 stalks sliced celery
2 cubes Knorr's fish bullion
1 tablespoon sugar to taste
salt and pepper to taste

Put sliced vegetables and water to cover in pot. Add seasoning and bring to boil. Check seasoning, then add frozen fish loaves (with paper wrap in place). Add water if necessary to barely cover loaves. Simmer for 1 ½ hours. Remove fish from broth, unwrap paper and slice into portions (about 8 per loaf). Place fish in storage container, add enough broth and sliced carrots to cover. Refrigerate until chilled.

Serves 16

Phyllis Karel

Main Courses

Braised Brisket with Tsimmes

3 Tb. vegetable oil
4 large garlic cloves, chopped
3 medium onions, chopped
1 tsp. paprika
½ tsp. ground allspice
¼ tsp. dried crushed red pepper
3 ½ cups chicken stock or canned broth
1 ½ cups dry red wine
3 bay leaves

1 4-lb. boneless first-cut beef brisket
Paprika
1 6-oz package dried apricots
1 ½ cups pitted prunes
2 lbs yams, peeled, cut into 1 ½-inch pieces
4 large carrots, peeled, cut into 1 ½-inch pieces
Minced fresh parsley

1. Preheat oven to 325°. Heat oil in heavy large pot or Dutch oven (that can go in the oven) over medium-high heat. Add onions and garlic and cook until beginning to brown, stirring frequently, about 15 minutes. Add 1 tsp. paprika, allspice and crushed red pepper and stir 20 seconds. Add chicken stock, wine and bay leaves. Boil 10 minutes to blend flavors.
2. Sprinkle brisket with paprika, salt and pepper and rub in. Add brisket to pot, fat side up. Add dried apricots and pitted prunes. Cover and bake 1 ½ hours.
3. Add yams and carrots to pot. Cover and cook until brisket is very tender when pierced with a cooking fork. (Cook longer, if needed.)
4. Remove from oven and let stand 20 minutes. Remove brisket from pot and slice thinly across the grain. If serving in the next day or two, return sliced brisket to pan, cover with the fruit and sauce, and chill until a couple hours before serving. To reheat, place pot in 325° oven and bake until brisket is heated through, about 30 to 45 minutes. Garnish with minced parsley and serve.

Do ahead note: The brisket is even better made a day or two in advance. If you freeze it, be sure to leave a couple of days for thawing in the refrigerator as it defrosts very slowly!

Serves: 8

Joanne Donsky

Tagine (Moroccan Stew) of Lamb with Prunes and Almonds

2 Tb vegetable oil or margarine
1 medium size onion, finely chopped
about 3 pounds lamb stew meat, cut in 1-1/2 inch cubes (can be shoulder or leg)
1 cup water
1 tsp. ground cinnamon
1/2 tsp. ground ginger
1/4 to 1/2 tsp. freshly ground pepper
pinch of salt
10 ounces pitted prunes (about 2 cups)
1 Tb honey or sugar (optional)
1 cup whole blanched almonds, lightly toasted (see note below)

1. In a large Dutch oven or deep skillet with lid, heat the oil or margarine (or a mixture of both) over medium high heat, then sauté the onion until it is tender but not browned. Add the lamb to the pan and lightly brown on all sides.
2. Mix the water with the cinnamon, ginger, salt and pepper and pour it over the browned meat. Bring the liquid to a boil, cover tightly, lower the heat and simmer for 30 minutes, turning the pieces occasionally.
3. Add the prunes and honey to the pan, making sure they are covered with liquid (add more water if necessary). Cover again, and simmer the lamb and prunes for about 20 minutes, or until both are very tender. Stir occasionally, and add more water if necessary.
4. Use a slotted spoon to transfer the meat to a serving platter. Stir about 1/2 of the almonds into the prune sauce in the pot; then spoon the sauce mixture over the lamb. Garnish the top with the remaining almonds.
Note: to toast the almonds, spread on a jelly roll pan and heat in 350-degree oven, stirring occasionally for 10 minutes, or until lightly browned.

Karen Kronick

Easiest Passover Chicken

Chicken parts

Gold's Sweet/Sour Sauce

1. Preheat oven to 350°. Spray a baking pan (or two) that will hold all of the chicken in one layer.
2. Pour Gold's Sweet/Sour Sauce over the chicken and bake until chicken is tender, about 45 minutes to 1 hour. Baste, if needed, during cooking.

Note: You can find Gold's Sweet and Sour Sauce in the kosher food dept at some markets. It is kosher for Passover (check label). Gold's also makes other sauces that can be used.

Judy Sack

Lemon Roasted Chicken

4 large lemons

1 4-to 5 pound chicken

1 tsp. kosher salt

Freshly ground pepper to taste

2 small onions, peeled and quartered

1. Preheat oven to 425°. Using vegetable peeler, remove the zest from 1 lemon in long, thin strips. Loosen the skin over the chicken breasts and place the zest between the skin and the meat. Cut all the lemons in half lengthwise and then across into $\frac{3}{4}$ " thick slices. Squeeze the juice from 1 of the slices over the skin of the chicken.
2. Season with salt and pepper. Stuff half of the lemon slices and half of the onions into the cavity of the chicken. Place the rest in the center of a roasting pan and place the chicken on top of them. Roast for 15 minutes. Lower oven temperature to 375°. Continue roasting until the juices run clear when pricked with a fork in the thickest part of the leg, about 1 hour and 15 minutes longer. Let stand for 10 minutes. Carve, divide among 4 plates and serve.

Serves: 4

Marlene Levenson

Ruby Glazed Cornish Hens

3 large Cornish hens, thawed if frozen
Salt, freshly ground pepper
½ cup currant jam or jelly
½ cranberry juice cocktail
2 Tb Dijon mustard

1. Put a rack in lower third of oven and set oven at 400°. Line a shallow roasting pan (big enough to hold hens in a single layer) with foil. Set aside.
2. Split the hens in half. Cut out the backbone from each half using kitchen shears. Rinse hens well and blot dry with paper towels. Generously season hens with salt and pepper. Place skin side up in prepared pan. In a small bowl, mix jam, cranberry juice, mustard, ¼ tsp. salt and pepper to taste.
3. Roast hens 30 minutes. Brush on glaze. Bake until deeply colored and juices run clear, about 25 minutes longer, brushing glaze once more half way through cooking. Remove hens from oven. Brush on remaining glaze. Let rest 10 minutes, loosely covered with foil.

Serves: 6

Marlene Levenson

Jean-Georges' Baked Salmon with Basil Oil

Four 6 oz. salmon filets, skin on
Oil for baking dish
1 cup basil leaves, washed, drained, and dried
1/3 cup light olive oil

Kosher salt and white pepper
4 springs of basil for garnish

1. Preheat the oven to 300°. Season the salmon filets with a few drops of the olive oil, salt and white pepper and put them on an oiled baking dish.
2. Make basil oil by puréeing clean dry leaves in a blender or food processor with 1/3 cup light olive oil until smooth. Season with salt and pepper to taste.
3. Bake salmon for 12 to 15 minutes, until the salmon flesh flakes when tested with a fork. If you prefer it more well done, cook another 3 to 5 minutes.
4. Put filets on heated serving tray or individual plates and put basil oil on top of each filet. Put a sprig of basil on top of each filet and serve.

Serves 4

Joanne Donsky

Turkish Pesach Moussaka

1 eggplant (about 1 lb.)
1/4 lb. mushrooms, sliced
1/2 cup olive oil
2 cups mashed potatoes
2 eggs
1/2 tsp. salt
1/4 tsp. black pepper
2 T vegetable oil
1 medium onion, chopped
1 clove garlic, minced or pressed
1 lb. ground beef or ground lamb
1 tsp. dried basil
3 tomatoes or 1-1 lb.-12 oz. can of tomatoes, drained and sliced
2 Tb freshly minced parsley
4 eggs

1. Cut the eggplant into 1/4 inch slices. Fry the slices in olive oil, using a small amount of oil at a time, until the eggplant has softened slightly. Set aside on paper towels. Sauté the sliced mushrooms and set aside.
2. Mix the potatoes with the eggs, salt and pepper. Place half the eggplant slices into a large oiled baking dish and pat the potato mixture over them.
3. Heat the vegetable oil and sauté the onion and garlic over moderate heat for 2 minutes. Add the meat and sauté until all traces of pink color have disappeared. Mix in basil.
4. Place this meat mixture on top of the potatoes. Top with remaining eggplant slices, then the sliced tomatoes, then the sliced mushrooms. Sprinkle with the parsley. Beat the 4 eggs and pour into the baking dish over the meat and vegetables. Bake in a preheated 350° oven for about 50 minutes, or until top has browned and eggs are set. Serve hot.

Serves 6-8

Karen Kronick

Passover Lasagna

A yummy recipe for Passover Lasagna. People don't even know it's not made with noodles! I've made it when it wasn't even Passover.

1 1/3 jars pasta sauce (any kind)
4 squares matzo
2 cups ricotta or cottage cheese
2 eggs, beaten
1 lb. shredded mozzarella cheese
1/2 cup grated parmesan or romano cheese
Salt and pepper

1. Mix together 2 cup ricotta/cottage cheese with 2 beaten eggs and some salt and pepper (this is the filling).
2. Spread a little sauce over bottom of a 9 x 13 inch pan. Cover entire area with matzo (1 piece plus part of another). Put a layer of filling over matzo (use 1/2 of the filling). Spread on a layer of sauce (1/3 the remaining sauce). Spread on 1/2 the mozzarella. Put on a layer of Matzo. Spread remaining filling, followed by sauce (another 1/3) which gets covered by remaining mozzarella. Add last layer of matzo, and the rest of the sauce. Top with the parmesan or romano.
3. Bake 45 minutes at 375°. Let stand 10 minutes before serving.

Diana Friedman

Vegetables

Carrot Tsimmes

1 lb. carrots
2 medium sweet potatoes or yams
1 cup orange juice
 $\frac{3}{4}$ cup brown sugar
3 Tb margarine
 $\frac{1}{2}$ tsp. cinnamon
 $\frac{1}{4}$ tsp. nutmeg
 $\frac{1}{4}$ tsp. salt

Peel carrots and sweet potatoes and cut into one-inch slices. Cook in boiling water until tender, about 15 minutes. Drain. Mix with the rest of the ingredients and place in a casserole. Bake, loosely covered, in 350° oven for 25 minutes. Remove cover and bake an additional 10 minutes.

Serves 6 to 8

Marlene Levenson

Passover Carrot Ring

6 egg, separated
 $\frac{3}{4}$ cup sugar

8 carrots, peeled and grated (2 cups)
 $\frac{1}{3}$ cup matzo meal
 $\frac{1}{4}$ cup potato starch
 $\frac{1}{2}$ tsp. salt
 $\frac{1}{2}$ to 1+ tsp. cinnamon, to taste

 $\frac{1}{3}$ cup sweet red wine
1 Tb. lemon juice
2 tsp. grated lemon peel

Preheat oven to 350°. Grease 2 qt. casserole or spring form pan. Beat egg yolks and sugar until thick. Add grated carrots, matzo meal, potato starch, salt and cinnamon and mix well. Add wine, lemon juice, and grated lemon peel and mix. Beat 6 egg whites until stiff but not dry. Gently fold stiff egg whites into carrot mixture. Put in greased casserole or springform pan. Cook 45 minutes. Serve hot or warm.

Serves 8 to 10

Judy Sack

Roasted Asparagus with Garlic

2 lbs asparagus of medium thickness, trimmed
2 to 3 Tb. olive oil
salt and freshly ground pepper
3 large garlic, minced or pushed through garlic press

Preheat oven to 400°. Lightly spray 2 cookie sheets (with edges) with vegetable cooking spray. Place asparagus on cookie sheets. Mix olive oil and minced garlic. Toss asparagus in olive oil mixture. Add salt and pepper, to taste. Roast in preheated oven until garlic is tender, about 15 minutes.

Do Ahead Note: May be made one day in advance and served at room temperature. If serving hot, heat 1 – 2 Tb olive oil in large sauté pan. Sauté asparagus until hot.

Serves: 6 to 8

Joanne Donsky

Passover Carrot Soufflé

1 lb. carrots
½ cup butter, softened
3 eggs, separated
½ cup sugar
3 Tb Matzo flour
1 tsp. vanilla

1. Peel and cook carrots in microwave or stem them until soft. Puree carrots. Meanwhile, grease a casserole.
2. Mix butter egg yolks, sugar, matzo flour and vanilla and stir in carrot puree.
3. Whip egg whites until stiff. Fold into carrot mixture. Transfer to greased casserole. Bake 1 hour in preheated 350° oven. Also great as a dessert!

Alison Ross

Caramelized Shallots

6 Tb ($\frac{3}{4}$ stick) unsalted butter
2 lbs. fresh shallots, peeled, with roots intact (parboil to peel)
3 Tb sugar
3 Tb good red wine vinegar
 $\frac{1}{2}$ tsp kosher salt
 $\frac{1}{4}$ tsp. freshly ground black pepper
2 Tb chopped fresh flat-leaf parsley

1. Preheat the oven to 400°. Melt butter in 12-inch ovenproof sauté pan. Add shallots and sugar, and toss to coat. Cook over medium heat for 10 minutes, tossing occasionally, until the shallots start to brown. Add the vinegar, salt, and pepper and toss well.
2. Place the sauté pan in the oven and roast for 15 to 30 minutes, depending on the size of the shallots, until they are tender. Season to taste, sprinkle with chopped parsley, and serve hot.

Serves: 4

Marlene Levenson

Mushrooms Provencal

$\frac{1}{4}$ cup olive oil
1 lb. mushrooms, thickly sliced
2 cloves garlic, pressed
 $\frac{1}{3}$ cup chopped parsley
Juice of $\frac{1}{2}$ lemon
Salt and pepper, to taste

1. Heat the olive oil in heavy frying pan that is large enough to hold the mushrooms in one layer. (Or you can add mushrooms as the ones in the pan cook and become smaller.) Toss the mushrooms over medium high heat for 5 to 10 minutes or until the moisture in the bottom of the pan has evaporated and the mushrooms begin to color a little. Toss frequently.
2. Add the parsley and garlic to the mushrooms and toss over the heat until well mixed, a minute or two. Add salt, pepper, and lemon juice and toss a few moments more. Taste for seasoning and serve.

Do ahead note: Can be prepared earlier in the day and reheated.

Serves: 4

Joanne Donsky

Side Dishes

Pearl's Passover Rolls

1 ½ cups boiling water
½ cup margarine
1 tsp. salt
1 Tb sugar
1 ¾ cups matzo meal
6 eggs

Preheat oven to 375°.

Boil water, margarine and salt. Remove from heat. Add sugar and matzo meal. Add eggs, one at a time, to above mixture. Fill greased muffin tins half full. Bake about 50 minutes or until lightly browned.

Makes 12 large or 18 medium size rolls.

Phyllis Karel

Passover Apple-Farfel Kugel

2 cups matzo farfel
2 large beaten eggs
¾ cup sugar
1 tsp. salt
dash nutmeg (optional)
3 Tb melted butter, margarine, or oil
½ cup yellow raisins
½ tsp. cinnamon
3 large tart apples, cored and chopped (OK to leave skin on)
½ cup chopped nuts (optional)

Preheat oven to 350°. Pour boiling water over farfel and let sit for 5 minutes, covered, and drain. Mix all ingredients well and pour into greased 9 X 13" pan. Bake for 45 minutes.

Makes 8-10 servings.

Karen Kronick

Passover Matzo Kugel

4 cups farfel or 6 matzos -soaked and drained
½ cup melted margarine
3 apples grated
1 cup raisins
6 eggs beaten
1 cup sugar (or a bit less)
1 15 oz. can crushed pineapple
1 cup cut up apricots

Preheat oven to 350°. Grease a 9" x 13" pan. Mix all ingredients. Pour into greased pan. Cook for 1 hour.

Serves 6-8

Judy Sack

Savory Red Pepper and Onion Matzo Brei

6 (6-inch) unsalted matzos
6 large eggs
½ tsp. salt
¼ tsp. black pepper
1 ½ Tb. chopped fresh dill (divided 1 Tb and ½ Tb)
2 medium onions, halved lengthwise then cut lengthwise into ¼ inch-wide strips
2 red bell peppers, cut lengthwise into ¼ inch-wide strips
¼ cup extra-virgin olive oil

1. Break matzos into roughly 1-inch pieces into a colander, then rinse under hot tap water until pieces are softened, 1 to 2 minutes. Let stand 5 minutes
2. Lightly beat eggs with salt, pepper and 1 Tb dill in a large bowl and mix in matzos until coated well.
3. Cook onions and peppers in oil in a 12-inch heavy non-stick skillet over moderate heat, stirring occasionally, until they begin to brown, 8 to 10 minutes. Add matzo mixture, then increase heat to moderately high and sauté, stirring frequently and breaking up clumps, until matzos are well browned, about 17 minutes. Season with salt, then sprinkle with remaining ½ Tb dill.

Serves 8 as side dish or 4 as main course

Marlene Levenson

Sweet Potato Apricot Surprise

6 sweet potatoes

1 ½ cup brown sugar

1 ½ Tb potato starch

1 tsp. grated orange rind

1/8 tsp. cinnamon

1 cup apricot juice (may use juice from canned apricots plus water)

1 cup of canned apricots, drained (save juice)

2 Tb butter or margarine

½ cup chopped pecans

1. Boil potatoes in their jackets until tender, about 30 minutes. Peel, cut in half, and arrange in buttered 7x12" casserole dish.
2. In a saucepan, combine brown sugar, potato starch, grated orange rind, cinnamon, and apricot juice. Cook until thick, stirring constantly. Stir in the apricots, butter, and chopped pecans. Pour over the potatoes. Bake at 375° for 25 minutes.

Serves: 6 to 8

Marlene Levenson

Passover Noodle Kugel

1 stick butter or margarine, softened

4 eggs, lightly beaten

16 oz. container cottage cheese

16 oz. cream cheese

16 oz. sour cream

½ cup sugar

1 lb. Passover egg noodles

1 jar apricot preserves

1 – 2 matzo, crushed

Preheat oven to 350°. Butter a 13x9" pan. Cook noodles al dente. Drain. Return noodles to pot and add butter or margarine. In a mixer bowl, mix eggs, cottage cheese, cream cheese, sour cream and sugar with an electric mixer. Add mixture to noodles. Put noodle mixture in greased pan. Spread apricot preserves evenly across top. Sprinkle with crushed matzo. Bake in preheated oven for 1 hour.

Serves 16 to 20

Marlene Levenson

Desserts

Outrageous (and easy) Chocolate Almond Tart

Crust:

- 6 oz (1 ½ cups) almonds, finely chopped
- ½ cup sugar
- 3 Tb unsalted butter, melted
- 2 – 3 Tb raspberry jam

Ganache:

- 10 oz. semi-sweet or bittersweet chocolate, cut into small pieces
- 1 ¼ cups whipping cream
- 1 tsp. vanilla extract

Decoration:

- 15 whole blanched almonds
- 1 Tb butter
- a bit of the ganache

1. Crust: Preheat oven to 350°. In the bowl of a food processor, chop the almonds, add the sugar and melted butter. Mix well. Press into a 9-inch tart pan (with a removable bottom) and bake 10 to 15 minutes or until fragrant and beginning to brown.
2. Filling: Heat whipping cream in a medium heavy-bottomed saucepan and bring just to a simmer. Turn heat off. Add 10 oz. cut-up chocolate to the hot whipping cream, and stir occasionally until chocolate is smooth. Add vanilla.
3. To assemble: Put a very thin layer of raspberry jam over the bottom of the cooked crust. Pour the filling into the crust. (If you will be decorating the tart as in #3, keep ¼ cup of the filling.) Chill tart until chocolate is set.
4. Decorations (optional): Meanwhile, melt 1Tb butter. Sauté whole blanched almonds in the butter until brown, watching carefully and stirring frequently so that they don't burn. Turn out to a plate lined with paper towels and let cool. When cooled, dip 10 or 12 of the nicest almonds into the ganache. Place almonds on waxed paper or a plate and let chocolate harden. Place the 10 dipped almonds around the tart. Take tart out of the refrigerator at least 1 hour before serving. Unmold sides of tart pan and serve.

Serves: 10

Joanne Donsky

Gateau au Chocolat

Butter for cake pan

6 oz. semi-sweet chocolate, chopped in small pieces

12 Tb (6 oz.) unsalted butter

$\frac{3}{4}$ cup sugar

4 eggs, separated

1 tsp. vanilla extract

6 Tb pulverized almonds (buy at Trader Joe's)

$\frac{1}{4}$ tsp. cream of tartar

1. Preheat oven to 375 degrees. Butter the sides of a 9-inch cake pan. Cut a piece of parchment paper to fit the bottom of the cake pan. Melt 6 oz. chocolate 12 Tb butter in double boiler over simmering water. Stir occasionally until chocolate is smooth.
2. With clean hands, separate the eggs, placing the egg yolks in a mixing bowl and the egg whites into a stainless steel or copper mixing bowl. Set egg whites aside.
3. Remove 2 Tb sugar from the $\frac{3}{4}$ cup sugar and place aside. Beat the rest of the sugar into the egg yolks and continue beating until the yolks are thick and light in color. Add 1 tsp. vanilla. Add the melted chocolate and butter to the sugar/egg mixture. Stir in pulverized almonds and flour.
4. Add $\frac{1}{4}$ tsp. cream of tartar to egg whites and beat until soft peaks form. Add 2 Tb sugar and continue beating until the egg whites are stiff but not dry. Beat $\frac{1}{4}$ of the egg whites into the chocolate mixture to lighten the mixture. Carefully fold the rest of the egg whites into the chocolate mixture.
5. Transfer mixture to cake pan (cake pan should be about $\frac{3}{4}$ full). Bake in preheated oven for 20 to 25 minutes. The outside of the cake should be solid but not hard. The center will be creamy, not runny and not dry, when tested with a toothpick. Let cool before unmolding.
6. Ice with *Chocolate Icing for Gateau au Chocolat*, on next page.

Serves: 8 to 12

Joanne Donsky

Chocolate Icing for Gateau au Chocolat

2 oz. roasted sliced almonds (buy at Trader Joes)
1 Tb butter
4 oz. semi-sweet or bittersweet chocolate
3 – 4 Tb coffee or water
3 Tb unsalted butter

In a double boiler over simmering water, melt the chocolate with the coffee or water. Remove from heat. Stir in the butter until melted. Set aside, stirring occasional until mixture has thickened to spreading consistency. Spread on cake with metal spatula. While the icing is still soft, decorate the sides of the cake with the sautéed almonds.

Joanne Donsky

Lilyan Weiss' Passover Sponge Cake

12 eggs, separated
pinch of salt
2 cups sugar
½ cup juice of an orange and rind grated
½ cup juice of a lemon and rind grated
1¼ cup cake meal
¼ cup potato starch
Frozen and/or fresh strawberries
Whipped cream

Preheat oven to 325°. Beat egg whites with a pinch of salt until stiff. Fold in sugar and beat again until mixed. Set aside. Beat egg yolks until fluffy. Add orange and lemon juices and rinds and mix. Fold into egg whites. Fold in cake meal and potato starch and gently mix. Bake in preheated oven for one hour. Tread lightly and don't slam the oven door during baking. Serve with frozen strawberries combined with fresh berries and whipped cream.

Amy Asin

Passover Chocolate Apricot Torte

9 oz. semisweet chocolate
5 Tb water
1³/₄ sticks butter
³/₄ cup sugar
³/₄ cup sifted matzo cake meal
5 eggs, separated
¹/₄ cup sugar
¹/₂ cup apricot jam

Frosting:

8 oz. semisweet chocolate
1 stick butter

Melt chocolate and water in top of double boiler. Blend in butter. Remove from heat and add sugar, matzo cake meal and egg yolks. Beat egg whites to form soft peaks. Gradually beat in sugar until stiff peaks form. Beat chocolate mixture until fluffy and, in several additions, fold into whites. Divide batter between 2 greased and floured 8" round cake pans. Bake at 350° for about 30 minutes (check at 20 minutes) or until tester comes out clean. Cool in pans for at least 10 minutes, invert onto racks, and continue to cool completely. Brush one layer with apricot jam, which has been heated to thin it.

To make frosting: melt 8 oz. chocolate and 1 stick butter, stir and transfer to bowl. Chill chocolate mixture until set (may take a few hours – check periodically). Beat until fluffy. Spread apricot jam over the top of one layer. Frost the other layer and place this layer (frosting side down) on top of apricot jam layer. Frost side and top, making swirls if you like. Keep in refrigerator until almost time to serve.

Serves 10+

Julie Brenner

Pesach Cheesecake

Crust:

½ to ¾ cup toasted slivered almonds
10 oz. coconut macaroons, ground to crumbs in food processor
¼ cup matzo meal
3 to 4 T. melted margarine

First Filling:

1 cup sugar
3 8-oz. pkgs. regular or light cream cheese
1 tsp. vanilla
3 eggs

Second Filling:

16 oz. regular or light sour cream
¼ cup sugar
1 tsp. vanilla

Topping:

seedless strawberry or raspberry jam

Preheat oven to 325°. Toast almonds in oven on cookie sheet for 10 minutes, or until light brown. Grind almonds finely in food processor using steel blade. Grind macaroons to crumbs in food processor. Mix together almonds, macaroons, matzo meal and margarine in food processor. Put into spring-form pan and press down on bottom and sides. To make first filling, cream sugar, cream cheese and vanilla in food processor. Add eggs, one at a time, and beat till smooth. Pour into crust. Bake at 325° for 1 hour. Allow to cool 30 minutes. To make second filling, cream together sour cream, sugar and vanilla. Pour on top of cheesecake. Fit a pastry bag with a plain tip and fill with jam; pipe several concentric circles on cake. Pull a knife through the circles from the center to the edge of the cake in several lines, to make a decorative design. Bake at 375° for 10 minutes, then cool and refrigerate.

Audrey Smith

Balsamic Strawberries

6 cups strawberries, halved or quartered
3 Tb unpacked brown sugar (or more to taste)
1½ Tb balsamic vinegar
¼ tsp black pepper, freshly ground
2/3 cup fat-free vanilla yogurt (or whipped cream)
1 ½ Tb mint leaves, optional

Combine strawberries, sugar, vinegar and pepper in a bowl. Marinate in refrigerator for at least 1 hour, stirring at least once.

Serve in small dessert bowls and top each with 2 -3 Tb vanilla yogurt or whipped cream. Garnish with mint sprigs, if desired.

Serves: 4

Joanne Donsky

Passover Mandelbrot

4 eggs
1 cup sugar
¾ cup oil
1 cup cake meal
5 T. plus 1 tsp. matzo meal
2-2/3 T. potato starch
pinch of salt
4 T. ground nuts
4 T. chocolate sprinkles
1 tsp. cinnamon

Preheat oven to 375°. Grease an 8x8 pan. In a large bowl, beat together eggs, sugar and oil. Add remaining ingredients and mix well. Pour into pan and bake for 20 to 25 minutes. Cool for 5 minutes and cut into thin slices. Place slices on a cookie sheet and brown at 275° about 15 minutes per side.

Karen Rau

Brown Sugar Meringue Pecans

2 egg whites
1 C light brown sugar
1 lb. pecan halves
1 cube unsalted margarine (or butter, or ½ and ½)

Preheat oven to 250°. Beat egg whites until stiff. Add brown sugar gradually to form meringue. Stir in pecans. Melt margarine on two baking sheets with sides (e.g. jelly roll pans) (4 T on each sheet), while oven is preheating. Spread pecan mixture out over melted margarine. Bake 30 minutes. Remove pans from oven and turn pecans over. Return to oven and bake an additional 30 minutes. Break into pieces and store airtight (freezes well).

Susie Block

Mocha Meringues

4 egg whites
¼ t salt
¼ t cream of tartar
1 C sugar
2 Tb instant coffee (I prefer espresso powder)
1 t vanilla
12 oz. package semisweet chocolate chips (regular or mini size)

Preheat oven to 225°. Combine sugar and coffee. Beat egg whites until foamy, add salt and cream of tartar. Continue beating, adding sugar and coffee until very stiff. Fold in chips and vanilla. Place in small spoonfuls on cookie sheets lined with baking parchment. Set in oven. Immediately reduce oven temperature to 200 degrees and bake for 1-1/2 to 2 hours until dry to touch. Cool completely before wrapping airtight to store in cool, dry place. (I usually turn off oven when done and leave cookies in oven until completely cool.)

Karen Kronick

Grandma Sarah's Chocolate Macaroons

Serves 8

8 ounces blanched almonds -- ground
3 egg whites -- stiffly beaten
1 cup sugar
3 oz. semisweet chocolate -- melted and cooled
7 oz. shredded coconut

Preheat oven to 325°.

Grind almonds in food processor until fine. Alternately fold in sugar and stiffly beaten egg whites. Then fold chocolate and coconut into mixture. Drop by teaspoonful onto parchment lined cookie sheet and bake about 20 minutes or until lightly golden.

Phyllis Karel

Beacon Hill Delights (Chocolate Meringues)

2 egg whites
pinch of salt
½ cup sugar
½ tsp. distilled vinegar
½ tsp. vanilla
6-oz. pkg. chocolate chips

Beat egg whites with a pinch of salt until stiff. Slowly add sugar and continue beating until stiff. Gently beat in vinegar and vanilla. Melt chocolate chips in the top of a double boiler. Carefully fold melted chocolate into egg white mixture. Place small spoonfuls on a greased cookie sheet. Bake at 350° for 10 minutes. Gently remove and place on a wire rack to cool. Recipe can be doubled.

Cookies are delicate and do not pack well. Do not stack cookies on top of each other.

Patty Ortenberg

Breakfasts or Light Dinners

Matzo Brei

4 matzos, broken into small pieces
3 eggs
3-4 Tb sugar
½ tsp. salt, or to taste
2 Tb butter or oil
Jam or more sugar

Put matzo pieces in a colander and pour boiling water over them until they are softened. Drain thoroughly. Beat eggs in a bowl, add salt and pepper to taste. Add softened matzos. Fry in butter or oil, stirring until golden brown. Serve with jam or sprinkle with sugar.

Serves: 4

Grandma Sarah's Matzo Meal Pancakes

3 eggs, separated
½ cup matzo meal
½ cup water
2 tsp. sugar
¼ tsp salt
honey, syrup, jam, or sugar

1. Combine matzo meal, sugar and salt. Add water and mix.
2. Beat egg whites until stiff. Beat egg yolks and gently fold into egg whites. Gradually fold matzo meal into egg mixture. Do not over mix.
3. Drop by tablespoon onto hot buttered griddle and cook until lightly browned. Flip to other side. Serve with honey, syrup, jam, or sugar.

Serves: 4

Phyllis Karel

Passover Granola

3 Tb oil
½ cup brown sugar
¼ tsp. salt
¼ cup water
3 cup matzo farfel (or broken whole matzo)

Optional:
shredded unsweetened or sweetened coconut
slivered almonds
sunflower seeds
raisins, dried cranberries, chopped dates, etc.

Preheat oven to 250°. Grease a large baking pan with oil. In large bowl, mix together well all ingredients except dried fruit. Pat flat into baking pan (not more than ¼" thick). Bake for 25-30 minutes until golden (stir one or twice during baking).

Karen Kronick

Passover Bagels

1 cup water
½ cup oil
1 Tb sugar
1 tsp. salt
2 cups matzo meal
4 eggs

Preheat oven to 375°. Bring water, oil, salt and sugar to boil in medium sauce pan. Add matzo meal and stir well. Beat in one egg at a time and mix well. Let mixture stand for a few minutes. Oil baking pan and hands. Roll a ball of dough in hands, flatten slightly and put on pan. Make a hole to form bagel-like shape. Bake for 35-40 minutes, or until golden brown.

Makes about 12 bagels

Susie Block

Blintzes for Passover

A recipe from Ruth Sirkis's *A Taste of Tradition*

3 eggs

1 1/3 cups water

6 Tb potato starch

½ tsp. salt

Dash pepper (if dough is used for noodles)

3tsp. oil

Oil for the skillet

1. In a medium bowl mix the eggs, potato starch, water, salt and oil very thoroughly. The mixture should look like thick cream.
2. Heat a heavy, non-stick 5" skillet or crepe pan. Sprinkle with a few drops of oil and grease the whole skillet with a paper towel. Continue heating until a drop of water will dance on the skillet.
3. Put 2 Tb of batter into the skillet. Tilt to spread the batter evenly on the surface. When the batter in the skillet looks completely dry, turn over and fry on the other side. Regulate the heat and the frying time so that each pancake will be pale gold.
4. Invert the skillet above a plate. The pancake will fall on the plate. Continue making thin pancakes until you finish the batter.
5. To make blintzes, fill the pancakes with your favorite Passover cheese filling. Roll up and fry in a skillet with a little butter or margarine before serving.

For 12 Blintzes

Shari Ornstein