

Plantain Chips and Guacamole

We may not eat tortilla chips on Passover, but that shouldn't stop us from eating guacamole! Fry your own crispy plantain chips to eat with the dip everyone loves. If your avocados aren't mushy enough, turn this recipe into a salad by dicing the avocados and making slightly bigger pieces of onion and tomato.

Ingredients

¾ cup vegetable oil

2 large very green plantains

2 large or 3 small avocados

1-2 tablespoons red onion, finely chopped

½ cup chopped tomato

1 ½ teaspoons cilantro leaves, finely chopped

Juice from ½ lime or one whole lime, or more, to taste (you can substitute a lemon for a milder taste)

Salt, to taste

Directions

1. Set aside a cooling sheet or a plate covered with a paper towel. Pour the oil into a pan where it is 2-3 inches deep. Heat the oil until it is hot, but not splattering.
2. Peel the plantains and slice lengthwise or in round chips, as thinly as possible. A mandolin or a peeler are really helpful for this.
3. Slide the plantains into the hot oil in small batches so that they don't clump together. Fry until golden brown, about 1-2 minutes. Pay close attention because they go from perfect to burnt very quickly. Take them out with a metal skimmer or a slotted utensil that will let the oil drip back into the pot. Drain on the paper towels and sprinkle with salt.
4. Cut the avocados in half and set the pits aside (you can put them in the bowl once you are finished to keep the final product from turning brown). Scoop the avocado "meat" out of the skin by running a spoon around the inside of the skin. For guacamole, mash the avocado to your desired consistency--chunky, some chunks, creamy, etc. For an avocado salad, chop into chunks around ½ inch.
5. Add the red onion and make sure it is well combined into the mashed avocado. Fold in the tomato and most of the cilantro leaves (if using). The same can be done for the salad version.
6. Add lime juice and salt. Adjust seasoning to taste. Sprinkle with remaining cilantro leaves to serve with the plantain chips. To make a salad, just toss the avocados, onion, and tomatoes with the lime and salt.

Crunchy Cabbage Salad

Serves 6-8 people

This salad easily puts coleslaw to shame. Using red cabbage gives it a strong color and it is flavored and seasoned without losing any crunch.

Ingredients

½ red cabbage, finely shredded
1 tablespoon Kosher salt, plus more to taste
3 scallions, ¼ inch slices
1 jalapeno, seeded and diced
⅓ cup fresh lime juice
2 tablespoons olive oil
1 tablespoon honey (optional)
½ cup sliced almonds (optional)
Pepper to taste

Directions

1. Toss the cabbage and salt in a large mixing bowl. Massage the salt into the cabbage and let it sit for at least 15 minutes.
2. After the cabbage has “rested,” drain off liquid and taste a piece. If it is too salty, rinse it off with water and drain off excess liquid. Add scallions and jalapeno.
3. Whisk lime juice, olive oil, and honey (if using) and toss the cabbage with the dressing and almonds (if using).

Cuban Turkey

Serves 10-15 people

This turkey recipe is always a fan favorite. It is covered with citrus juice and cooked in a bag, so it never dries out and falls right off the bone when you start cutting it. This recipe calls for a whole turkey, but can be adapted for turkey breasts.

Ingredients

1 whole turkey, 15-20 pounds
3 tablespoons paprika
3 tablespoons garlic powder
½ cup lime juice
½ cup lemon juice
¾ cup orange juice
¾ cup white cooking wine
5 cloves chopped garlic
Salt and pepper to taste

Directions

1. Heat the oven to 350°F.
1. Season the turkey with paprika and garlic powder by rubbing it on top of and under the skin. Place the seasoned turkey inside of a cooking bag¹ and into a deep roasting pan.
2. Mix lime, lemon, and orange juice with the cooking wine and garlic. Pour the liquid over and inside of the turkey. If it does not seem like there is enough juice, add some water.
3. Cook for about three hours at 350°F.
4. Take the turkey out of the bag and cut the legs while still hot so that the skin does not stick to it. Then slice the entire turkey--don't worry if it's not pretty!--and put the meat into a large pan (this can be the same one you used before).
5. Pour the remaining liquid through a strainer over the turkey. Cover with foil and cook for two more hours at 350°F.

¹ You can buy turkey cooking bags and aluminum turkey roasting pans at regular grocery stores

Mexican Chocolate Bark

You really can't go wrong with chocolate bark--it's crunchy, can be adapted in all kinds of ways, and, best of all, easy to make and store. This one gets a special kick from cinnamon and cayenne. We've suggested almonds or dried fruit as mix-ins, but the possibilities are endless!

Ingredients

6 oz dark chocolate
3 oz semi-sweet chocolate
½ teaspoon ground cinnamon
½ teaspoon cayenne
¼ teaspoon sea salt
2 tablespoons almonds and/or dried fruit, chopped

Directions

1. Line a 9x13 inch baking pan with parchment paper.
2. Coarsely chop chocolate or use chocolate chips.
3. Melt chocolate in a double boiler or place in a pot on top of another pot full of boiling water.
4. Stir in the cinnamon and cayenne.
5. Use a spatula to spread the chocolate on the parchment paper.
6. Sprinkle with sea salt and other toppings
7. Cool for 1-2 hours (ideally in the fridge) so that it hardens. Cut into pieces and store in a sealed container in the fridge.