

**Pesach Recipes from Temple Emanu-El Members and Friends
2019/5779**



Passover Brisket



Recipe courtesy of No Author

Show: The Essence of Emeril | Episode: Passover

Total: 3 hr 40 min
Prep: 20 min
Cook: 3 hr 20 min
Yield: 8 to 10 servings

Ingredients:

- 8 to 10 pound brisket
- Garlic cloves
- 1 quart beef stock (unsalted or low salt)
- 3 large onions, sliced
- 3 tablespoons vegetable oil
- 2 teaspoons salt
- 2 teaspoons Emeril's Original Essence, recipe follows
- 1 teaspoon freshly ground black pepper, to taste
- 1 teaspoon onion powder
- 1 teaspoon garlic powder
- 1 cup ketchup
- 1 cup chili sauce
- 1 cup brown sugar

Essence (Emeril's Creole Seasoning):

- 2 1/2 tablespoons paprika
- 2 tablespoons salt
- 2 tablespoons garlic powder
- 1 tablespoon black pepper
- 1 tablespoon onion powder
- 1 tablespoon cayenne pepper
- 1 tablespoon dried leaf oregano
- 1 tablespoon dried thyme

Directions:

- 1** Preheat oven to 500 degrees F.
- 2** Using a paring knife and your finger, stuff brisket all over with garlic. Place brisket in a baking dish or casserole and bake until browned on top, remove from oven, turn brisket and return to oven until browned on both sides. Reduce oven temperature to 350 degrees F. Add enough beef stock to casserole to come up 1 inch on sides, cover with foil and bake one hour.
- 3** While brisket is cooking, heat a large skillet over medium high heat and saute onions in vegetable oil, stirring occasionally, until caramelized and most liquid has evaporated, about 20 minutes. Set aside.
- 4** Remove brisket from oven after one hour and add caramelized onions and all remaining ingredients, moving meat around to combine ingredients. Cover and continue to bake until very tender but not falling apart, another 2 to 3 hours. Remove brisket to a carving board and slice. Strain reserved cooking liquids and pour over sliced brisket. Brisket may be returned to casserole dish and allowed to cool, then served the next day. (Reheated in oven.)
- 5** Brisket is better if made a day in advance.

Essence (Emeril's Creole Seasoning):

- 6** Combine all ingredients thoroughly and store in an airtight jar or container.
- 7** Recipe from New New Orleans Cooking, by Emeril Lagasse and Jessie Tirsch. Published by William and Morrow, 1993.

Recipe from Emeril Lagasse

Kansas City Barbecued Brisket

INGREDIENTS

- 5 lb Brisket of beef ; up to 6 lb
- 1/4 c Liquid smoke
- 3 md Onions; chopped
- 1 Clove Garlic; peeled and minced
- Salt
- 3 tb Brown sugar
- 1 16 ounces bottle ketchup
- 1/2 c Water
- 2 tb Worcestershire Sauce
- 1 tb Dry mustard; or 1 1/2 tb
- 6 tb Pareve margarine
- 2 ts Celery seasoning; (optional)

INSTRUCTIONS

Wash and dry the brisket and sprinkle with 2 tablespoons of the liquid smoke. Wrap in heavy duty aluminum foil and marinate overnight. The next day open the foil, sprinkle on the chopped onions, garlic, and pepper. Rewrap everything in the foil and bake in a preheated 325 degree oven for 5 hours. Meanwhile combine the remaining 2 tablespoons liquid smoke, the brown sugar, ketchup, water, Worcestershire sauce, mustard, celery seasoning, margarine, and salt and pepper. Simmer, uncovered, for about 30 minutes. Remove the foil, slice the brisket thinly, and pour the sauce over all. Raise the oven to 350 degrees and reheat, covered, for 30 minutes. Yield: 10 servings

NOTES: Recipe courtesy of Joan Nathan, "The Jewish Holiday Baker" and "Jewish Cooking in America" Recipe by: Cooking Live Show #CL9033 Posted to MC-Recipe Digest by "Angele and Jon Freeman" on Feb 7, 1998

Tzimmes

Total Time

Prep: 20 min. Bake: 1-3/4 hours

Makes

12 servings

Ingredients

- 3 pounds sweet potatoes (about 4 large), peeled and cut into chunks
- 2 pounds medium carrots, cut into 1/2-inch chunks
- 1 package (12 ounces) pitted dried plums, halved
- 1 cup orange juice
- 1 cup water
- 1/4 cup honey
- 1/4 cup packed brown sugar
- 2 teaspoons ground cinnamon
- 1/4 cup butter, cubed

Directions:

- In a greased 13-in. x 9-in. baking dish, combine the sweet potatoes, carrots and plums. Combine the orange juice, water, honey, brown sugar and cinnamon; pour over vegetables.
- Cover and bake at 350° for 1 hour. Uncover; dot with butter. Bake 45-60 minutes longer, carefully stirring every 15 minutes, or until vegetables are tender and sauce is thickened.

Nutrition Facts

- 3/4 cup: 262 calories, 4g fat (1g saturated fat), 0 cholesterol, 109mg sodium, 55g carbohydrate (32g sugars, 6g fiber), 3g protein.

Originally published as Tzimmes in Reminisce December/January 2009

SALMON GEFILTE FISH

Makes 16 servings

2 medium onions, peeled and cut into chunks

5 carrots, peeled and cut into 1-inch pieces

2 stalks of celery, cut into 1-inch pieces

1 cup of parsley sprigs

1 pound salmon fillets, skinned and cut into 2-inch pieces

2 pounds white fish fillets, such as cod, sole, carp, or red snapper, cut into 2-inch pieces

3 large eggs

1/2 cup vegetable oil

1/4 cup sugar or to taste

2 teaspoons salt or to taste

2 teaspoons freshly ground black pepper

Lettuce leaves, cooked carrot slices and horseradish, for serving (optional)

Place rack in center of oven and preheat to 350 degree F.

To Make Fish: In food processor with metal blade, process onions until minced. Remove to a very large bowl. Process carrots, celery, and parsley until ground. Add to onions. Process salmon until ground. With motor running, add white fish through feed tube, one piece at a time, until ground. Add to vegetables. Add eggs, oil, sugar, salt and pepper to processor, and mix until well blended. Add to fish mixture and mix with hands or a spoon until thoroughly combined.

To Bake: Transfer mixture to an ungreased 9x13-inch glass baking dish. Bake, uncovered for one hour, or until firm to the touch. Remove from oven and cool. (Fish may be refrigerated up to 2 days or frozen. Defrost in the refrigerator.)

To Serve: Cut into squares and place on lettuce leaves. Garnish with carrot slices and serve with horseradish, if desired. Serve chilled or at room temperature.

Passover Brownies by Gail Korinow

Preheat oven to 350 degrees

1 cup semi-sweet morsels

1 stick oleo

2 eggs

1 cup sugar

½ cup cake meal

9-inch square pan

Bake 350 degrees for 30 minutes

In a bowl, melt together the morsels and oleo

In separate bowl, Mix together eggs and sugar

Combine the mixed eggs and sugar into the melted morsels and oleo, then add the cake meal

Put into 9-inch square pan

Bake at 350 for 30 minutes

Passover Brownies

Gail

1 c. semi-sw. morsels

1 stick oleo

Melt together

2 eggs

1 c. sugar } mixed

Add ½ c. cake meal

Mix - 9" sq. pan. - 30 min
350°

Passover Rolls

From Jane Desberg (Lisa Desberg's mom)
makes 12 or so rolls

2/3 c. water
1/3 c. canola oil (or similar type),
1 TBS. sugar
1/4 tsp. salt
1 c. matzo meal
3 eggs

Boil together water, oil, salt and sugar. Add matzo meal and let cool.
Add 1 egg at a time and mix well after each one.
Drop on greased cookie sheet by tablespoon.
Bake at 400° for 30 - 35 minutes.

Chocolate Matzo

From Diane Forman

4 – 6 Matzo (unsalted)
2 sticks butter (unsalted)
1 cup firmly packed brown sugar
¾ cup semi-sweet chocolate chips

Preheat over 375 degrees. Line cookie sheet with silver foil, then parchment paper on top of silver foil. Layer Matzo completely on sheet, break pieces to fit (do not leave any gaps).

Combine butter and sugar in sauce pan at medium heat – stir constantly (2-4 minutes). Cool 2-3 minutes more stirring constantly. Pour mixture over matzo to cover completely. Reduce heat to 350 degrees and bake 10 to 15 minutes. Check every few minutes. Remove from oven and sprinkle with chocolate chips. Let melt then spread chocolate chips. (Can also sprinkle chopped walnuts after chocolate is spread). Cool for a while, then put baking sheet in freezer. Once chocolate set, break into pieces and freeze in baggies. Can cut with pizza cutter or knife.

Chocolate Toffee Matzo Crack – 35 2-inch squares

From Cantor Vera; by Jennifer Segal,
adapted from Marci Goldman of [Better Baking](#)

Servings: 35 2-inch squares / Total Time: 1 Hour

Ingredients

- 4-5 lightly salted matzos (preferably the Streit's brand - see note below)
- 2 sticks (1 cup) unsalted butter or Passover margarine
- 1 cup firmly packed dark brown sugar
- 1 (12-ounce) bag semi-sweet chocolate chips (I use Ghirardelli)
- 1 heaping cup chopped pecans (toasted if desired, for maximum flavor - see note below)
- 1/2 teaspoon sea salt flakes or kosher salt

Instructions

Preheat oven to 350 degrees. Line a rimmed baking sheet with heavy duty aluminum foil, making sure the foil goes up and over the edges, and top with sheet of parchment paper.

Cover baking sheet with matzos, cutting and piecing together as necessary to fill the entire pan.

Make toffee: Combine butter and brown sugar in a medium saucepan. Cook over medium heat, stirring constantly with a whisk, until mixture comes to a boil. (If it looks like it's separating, just keep stirring; it will come together.) Once mixture comes to a boil, continue cooking and stirring for another 3 minutes until foamy and thickened. (Be extra careful -- toffee will be very hot!) Immediately pour toffee over matzos and, using a spatula, spread into an even layer.

Put the pan into the oven and bake for about 10 minutes, or until the toffee topping is crackled and bubbling all over. Remove pan and place on wire cooling rack on the counter. Immediately scatter chocolate chips evenly over top. Wait 3-5 minutes for the chips to soften, then use a thin spatula to spread chocolate into an even layer. Sprinkle with pecans and sea salt. Refrigerate until the chocolate is firm, about 45 minutes. Don't leave it in the fridge too much longer, otherwise it will be hard to cut.

Lift foil overhang to transfer matzo crack onto a large cutting board. Using a large sharp knife, cut into 2-inch squares. Store in an airtight container in the fridge and serve cold.

Note: I love Streit's lightly salted matzos for this recipe (and for breakfast slathered with butter and jam) but any brand will work. If you can only find regular salted matzos, cut back or omit the sea salt at the end. If you can't find matzos, substitute Saltine crackers and omit the salt. You'll need enough to cover the entire sheet pan.

Note: It's a good idea to toast the nuts for maximum flavor but, truth be told, I never bother.

Passover Popovers

From Diane Forman

1 cup water
1/2 cup Vegetable oil
1 tsp sugar
1 tsp salt
1 cup matzo meal
4 eggs

Preheat oven to 400 degrees

Boil water, sugar, salt and oil

After it comes to a boil, shut off heat

Add matzo meal and let cool for 10 minutes

Add eggs one at a time beating with fork or electric mixer until smooth

Grease muffin cups and add 2 spoonfuls to each

Bake for 45 minutes

makes 16

ENJOY!

Tropical Charoset

From Paula Breger (adapted from Roberto Santibañez, Rosa Mexicano)
makes 5 to 6 cups

Ingredients:

1 pear, peeled, cored, and chopped
3 apples, peeled, cored, and chopped
3 bananas, peeled and mashed
8 ounces pitted dates (about 1-2 cups)
2 tablespoons ground canela*
1 cup sweet red wine, such as Manischewitz

Directions:

Combine all ingredients in food processor and purée. Transfer mixture to large saucepan and simmer over low heat, stirring frequently, until thickened, about 15 to 20 minutes. Cool completely, then chill, covered, until cold. Serve with matzoh or corn tortillas.

The recipe makes a lot. Try halving.

Passover Vegetarian Kishke

From Fred and Rhoda Feldman

A nice Passover side dish, Vegetarian Kishke, is also good added to the top of cholent mixture and cooked with the cholent.

Ingredients:

4 celery stalks, chopped
2 carrots, chopped
1 onion, chopped
1 teaspoon paprika
1 teaspoon garlic powder
1/4 teaspoon black pepper
1 cup water
2 cups matzoh meal
1/2 cup oil
2 teaspoons parve chicken bouillon powder*

Directions:

Preheat oven to 350 degrees.

Add all vegetables to bowl of food processor, and with steel knife, pulse to combine.

Put into a bowl, and mix in matzoh meal, oil and water.

Combine mixture with spoon, and add seasonings**

Cut strips of parchment approximately 12" x 15", Shape half or one-third of mixture into a loaf and roll up to resemble an 8" cylinder; twist ends of parchment to seal (should make 2 -3 loafs) Place on a baking pan, and bake for approximately 50 minutes. This works nicely in cholent as well. Lay wrapped cylinders on top of cholent mixture and allow to cook with cholent. If planning to use in cholent pot, make smaller cylinders.

Notes:

*To make it meat, substitute chicken bouillon powder for the parve bouillon powder.

**Add additional matzoh meal if too hard to shape; or add a bit more water if it seems to thick.

Matzah Meal Pancakes

From Fred and Rhoda Feldman

Ingredients:

- 1/2 cup (about) Manischewitz® Matzo Meal
- 3/4 teaspoon salt, if desired
- 1 tablespoon sugar
- 3/4 cup cold water
- 3 eggs

Preparation:

Combine matzo meal, salt and sugar. Separate the eggs. Beat yolks slightly and combine with water. Add to the dry ingredients. Allow to stand for 1/2 hour. Beat the egg whites until stiff. Fold them into the matzo meal mixture. Drop by tablespoon onto a hot, well-greased frying pan or griddle and brown on both sides.

A bit eggy but not bad.

Carrot Cake (Pareve)

From Fred and Rhoda Feldman

This is the most moist and amazing carrot cake. I've turned this place upside down looking for the cookbook which I took this from way back in the beginning of baking for the community. I'll find it and update this introduction. I have to give credit where credit is due.

Rather than using raw carrots, the recipe calls for cooked carrot puree. This is the secret to the dense moist texture. I made this cake for a birthday party last weekend. The kitchen is kosher for Passover so I needed to make a recipe that could pass for an awesome birthday cake.

Pass it did!

This recipe will make 1 layer. If you want to stack layers, double the recipe. I frosted the cake with my easy buttercream frosting, substituting the 'milk' with orange juice. Beautiful!

Cake Layer:

- 6 eggs separated
- 1/4 teaspoon salt
- 1 1/2 cup sugar
- 1 tablespoon real vanilla extract
- 2 tablespoons orange juice
- 1/4 cup matzoh meal
- 1/4 cup matzoh cake meal
- 1 1/4 cup ground walnuts
- 1 teaspoon cinnamon
- 1/4 teaspoon ground ginger

- 1/4 teaspoon allspice
- zest of 1 lemon
- 1 cup carrot puree

'Buttercream' Frosting:

- 1 pound margarine
- 2 pounds powdered sugar
- 1/2 teaspoon salt
- 2 teaspoons real vanilla extract
- 3/4 - 7/8 cups orange juice

Steps:

Preheat oven to 350 degrees. Peel enough carrots to make the 1 cup of puree, about 1/2 pound. Put peeled carrots with a little water into a small saucepan with a lid. Cook over medium heat until they are fork tender

Make carrot puree.

In mixing bowl, beat egg whites with salt until foamy. Slowly add 1/2 cup of the sugar and beat until there are glossy stiff peaks. Set aside. Beat egg yolks until very pale. Add the remaining sugar and continue to beat until very thick. Blend the dry ingredients together in a bowl. Add dry ingredients, vanilla extract, orange juice, and lemon zest to the eggs. Mix until just blended. Add carrot puree and mix just until blended. Fold in egg whites being careful not to deflate the eggs.

Fold egg whites until blended.

Spray just the bottom of the pan. Pour in the cake batter. Bake cake until it springs back when gently pressed in the middle, about 40 - 45 minutes.

While the cake bakes and cools, make frosting. Put all ingredients into the mixing bowl and mix until light and fluffy. Add more orange juice if the frosting feels too stiff to spread. Frost as desired.

Passover Kugel

Serves 6-8 (Double for A 9x13 Quart Casserole)

From Fred And Rhoda Feldman

Revised By Jackie Jacobs 3/2013

Based on Love And Knishes By Sarah Kasdan Published In The 1950's

Ingredients:

3 Matzos
6 Eggs
1/2 Sugar
1/2 Tsp Salt
1/4 Tsp Cinnamon
1/2 Cup Raisins
1/2 Cup Chopped Almonds
4 Tart Grated Apples
Grated Rind of An Orange
Cinnamon/Sugar Mix- 1/4 Tsp Cinna & 1 Tb Sugar
1/4 Cup Melted Margarine or Schmalz

Crumble matzos into warm water and soak until soft. Put into a colander and press to squeeze out all excess water. Beat eggs. Add sugar, salt and cinnamon and blend well.

Stir pressed crumbled matzo, raisins, almonds, apples and orange rind into egg mixture.

Place mixture (very thick) into well-greased 1 ½ quart casserole. Sprinkle with the cinnamon/sugar mixture and pour melted schmalz or margarine over all.

Bake at 350 degrees until firm and nicely browned
(about 45 min.)

Passover Charoset – about 4 cups

From Fred and Rhoda Feldman

This is a standard Ashkenazi (Eastern European) recipe, with a little brown sugar added for depth.

Ingredients

- 3 medium Gala or Fuji apples, peeled, cored, and finely diced
- 1 1/2 cups walnut halves, lightly toasted, cooled, and coarsely chopped
- 1/2 cup sweet red wine such as Manischewitz Extra Heavy Malaga
- 1 1/2 teaspoons ground cinnamon
- 1 tablespoon packed brown sugar

In large bowl, stir together all ingredients. Store, covered, at room temperature until ready to serve.

Notes: For the most even texture, we recommend dicing the apples by hand. However, to save time, they can be chopped in the food processor — just be careful not to over process.

PASSOVER APPLE PIE (one of my favorites)

8 apples peeled and sliced - place in pie pan
mix with 1/2 cup sugar & cinnamon mix
sprinkle lemon juice

mix together 2 eggs, pinch salt, 1 Cup sugar, 1 Cup cake meal, 1 tsp.
vanilla, 6 Tbsp melted butter or marg. Put over apples in pie plate. Bake
425 degrees for 10 minutes then 375 degrees for 25-30 minutes.

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>>>>> Farfel Muffins (taste like popovers) - *survival!*
>>>>>
>>>>> Pour 3 cups boiling water over 3 cups farfel. Add 1 tsp. salt and
> pinch pepper. Cover and let stand until cooled. Add 5 Tbsp melted
> margarine, 6 eggs beat 1 at a time. Bake in greased muffin tins, 450 degrees
> for 40 minutes.
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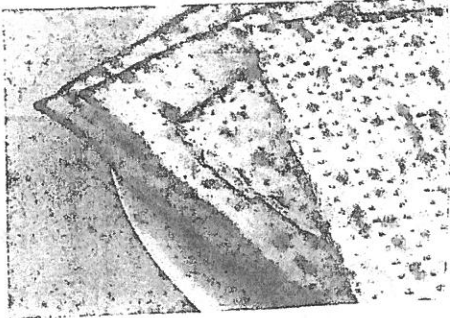


Courtesy Judy Jacks Berman

- 4 matzos
- 8 eggs
- 1/2 cup sugar
- 1/2 tsp. salt
- 1-1/4 tsp. cinnamon
- 1 cup raisins

- 1 16-oz can chopped peaches, drained
- Grated rind of an orange
- 1/2 cup melted margarine - *NO*
- Cinnamon sugar (2 Tbsp. cinnamon mixed with 8 Tbsp. sugar)

1. In a medium-sized bowl, crumble matzos into warm water and soak until soft. Squeeze out all excess moisture and set aside.
2. In a large bowl, beat eggs. Add sugar, salt, and cinnamon. Stir in the remaining ingredients—except margarine.
3. Grease a 9 x 13 inch ovenproof pan. Pour batter into of the pan. Top with melted margarine and cinnamon sugar.
4. Bake at 350 degrees for 45 minutes. Cut into 12 squares. Serve immediately or refrigerate and reheat.



ORIENTAL PANCAKES

2 tablespoons butter
1/2 cup onions, sliced
2 cups celery, sliced

3 eggs, separated
1/4 cup potato starch

Sauté onions and celery in butter until tender. Beat whites until stiff; yolks until light and lemon colored. Stir together yolks, vegetables and potato starch. Fold in stiffly beaten whites. Drop by tablespoonfuls into hot oil, and fry until golden on both sides.

Gail Korinow

PASSOVER POTATO LATKES

4 or 5 medium sized potatoes
2 large sized eggs
3/4 cup of matzoh meal

1 medium sized onion
Salt and pepper
Peanut oil

Grate potatoes, drain. Add eggs, blend into potatoes, add grated onion, salt and pepper. Add matzoh meal. Heat peanut oil until hot. Drop potato mixture, about 2 tablespoons into heated oil. Fry on each side until golden brown.

Rose Swartz

LEMON SWEET POTATO SOUFFLE

4 pounds sweet potatoes, cooked
and mashed
2 egg yolks

2-3 tablespoons lemon juice
Salt and pepper, to taste
1/2 stick margarine

Combine all ingredients in bowl. Whip with mixer until fluffy. Put in 1-1/2 quart casserole. Bake at 325 degrees, 30 minutes. Can be garnished, before baking, with thin lemon wedges or slices.

Gail Korinow

PASSOVER ROLLS

1 cup water
1/2 cup oil
1 tablespoon sugar

1 teaspoon salt
1 1/2 cups matzoh meal
4 eggs

Boil together in a pot, water, oil, sugar and salt. Add, all at once, matzoh meal, stirring well to blend. Remove from heat. Beat in eggs, one at a time, beating well after each addition. Batter will become very stiff. Spoon into well greased muffin tin. Bake at 450 degree oven for 25 minutes, then lower heat to 325 degrees and continue baking for 40 minutes longer. Yield: 12 muffins or rolls; split to use for sandwiches.

Suzanne Paley

Passover

TRUFFLE TART with MACAROON CRUST

- >
- > 1 can coconut macaroon cookies
- > 6 ounces semisweet chocolate, coarsely chopped
- > 2 ounces unsweetened chocolate, coarsely chopped
- > 6 tablespoons butter or margarine
- > 1/2 cup sugar
- > 3 large eggs
- > Raspberries and mint sprigs for garnish
- >
- > Preheat oven to 350 degrees. In a food processor with knife blade
- > attached, pulse macaroons until fine crumbs form. Sprinkle crumbs in 9
- > inch tart pan with removable bottom. Press crumbs onto bottom and up side
- > of pan.
- >
- > In a saucepan, melt chocolates with butter over medium heat, stirring
- > occasionally. Remove from heat and whisk in sugar. Add eggs and whisk
- > until evenly blended. Pour chocolate mixture into macaroon crust and
- > spread evenly.
- >
- > Bake tart for 15 minutes or until top is set. Cool completely in pan.
- > Loosen tart from pan. Remove and refrigerate for 1 hour before serving.
- > Garnish.
- >

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>>>>>Matzah Bark

>>>>>

>>>>>Matzah - enough to line jelly roll pan

>>>>>1/4 cup brown sugar

>>>>>1 stick butter or margarine (unsalted) *(Use 1/2 this amt.)*

>>>>>12 oz. chocolate bits (chocolate, white or butterscotch)

>>>>>1/2 - 3/4 cups chopped nuts (or coconut, almonds)

>>>>>

>>>>>Line jelly roll pan with matzah. Melt 1/4 cup brown sugar and butter.

>Pour over matzah. Bake 325, 5 - 10 minutes. Sprinkle with bits. Return to

>oven for 1 minute. Spread over matzah. Sprinkle with nuts. Refrigerate until

>hard. Break into pieces. Freezes well - can be made with 1 stack saltines

>also - non-Passover.

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>>>>>Passover Mander Bread

*add 1 tsp vanilla
sprinkle cinnamon
then*

COCOA PASSOVER BROWNIES

Debra Levasseur

¼ lb butter(1 stick) ½ c cake meal
5 tsp cocoa 1 T potato starch
1 c sugar ½ c walnuts, chopped
2 eggs

Preheat oven to 350°. Melt butter, stir in the cocoa and cool in the refrigerator for a few minutes while mixing the rest of the ingredients(except nuts). Combine sugar and eggs, one at a time. Add cake meal and potato starch. Mix well. Stir in cocoa mixture and fold in nuts. Spray bottom of a 8" pan lightly with Passover cooking spray. Bake for 25-35 minutes until a toothpick comes out clean.

PASSOVER SHORTBREAD COOKIES

Adapted by Committee

3 eggs 1 c peanut oil
1 ¾ c matzoh meal raspberry jam
1 c sugar juice and grated rind of large
½ c potato starch lemon

Preheat oven to 350°. Beat the eggs until frothy. Add the sugar slowly; continue beating. Slowly beat in oil, juice and rind; blend in matzoh meal and potato starch, beating all the while. Drop by teaspoonful onto greased cookie sheet and place ½ tsp raspberry jam in the center of

each cookie. Bake for 20-25 minutes. Remove from pan immediately and cool on rack. Makes about 4 dozen.

HORSERADISH

1 horseradish root, small, young 1 quart beet borscht
4 packets lo-cal sweetener, or to
taste (optional)

Soak horseradish root overnight, changing water several times. Scrape root with potato peeler, removing all blemishes. Cut root in 2 inch sections and cut each section in half. Grind in electric meat grinder, in well-ventilated room, as root is very strong. Drain beet borscht, combine horseradish with beet borscht liquid. Add lo-cal sweetener to taste. Store in quart container in refrigerator. When ready to use, shake vigorously.

Harry Fleet

FRIED MATZOH

4 pieces matzoh, broken ¼ cup matzoh meal
2 eggs, beaten with a little water Salt and pepper to taste

Add matzoh meal, salt and pepper to beaten eggs. Pour hot water over matzoh to make them soggy. Drain well. Matzoh should be limp. Add matzoh to egg mixture and mix well. Fry in large pan in butter until browned on both sides and cooked inside. Cut into wedges in order to turn over and serve. (Or, take your basic fried matzoh recipe and just add matzoh meal to it!)

Helene Mershon

PASSOVER STUFFING #2

½ cup margarine or vegetable shortening	Dash of salt, if desired
1 cup minced onion	¼ teaspoon pepper
1 cup minced celery	1 tablespoon paprika
1 cup diced fresh mushrooms, or drained canned mushrooms	1 teaspoon poultry seasoning
10 to 12 finely broken matzoh (in a large bowl)	1 large egg, slightly beaten
	1½ to 2 cups clear chicken soup, or water

Sauté onion in margarine until tender; do not brown; add celery and saute until tender; add mushrooms. Add beaten egg and seasonings and mix thoroughly. Add mixture to matzoh in large bowl and mix thoroughly. Gradually add 1½ cups of chicken soup; mix well to moisten. (Add up to ½ liquid more for a more moist stuffing, and additional seasonings for a tangier taste.) Enough for 10 to 12 lb. bird.

Adeline Watnick

TUNA KUGEL

3 tablespoons oil	Salt and pepper to taste
1 cup sliced onions	2 eggs, beaten
4 cups sliced potatoes, slightly cooked	1 (8 ounce) can tomato sauce
2 cans tuna, drained and flaked	1 cup milk

Sauté sliced onions in oil. In 2 quart baking dish, alternate layers of potatoes, tuna, and onions. Season with salt and pepper. Beat together the eggs, tomato sauce and milk and pour over potato mixture. Cover and bake at 350 degrees for 45 minutes.

Gail Korinow

PASSOVER STUFFING #1

2 large carrots, grated	1 tablespoon margarine
1 large onion, grated	¾ cup matzoh meal
2 stalks celery, cut fine	2 eggs, beaten
⅔ cup water	1 potato, grated
Salt and pepper to taste	

Boil carrots, onion, celery, water, salt and pepper until water is nearly gone. Add margarine, matzoh meal, eggs, and grated potato. Mixture will be loose.

Marilyn Goldberg

HOLIDAY TZIMMES

- | | |
|---|---------------------------------|
| 2 -2 pound bags frozen sliced carrots or equivalent fresh | 1/4 teaspoon pepper |
| 1/2 cup honey | 2 whole onions |
| 1/2 cup matzoh meal | 2 pounds brisket or flank steak |
| 1 teaspoon salt (or to taste) | 1 stuffed derma (optional) |

Sear meat in Dutch oven to brown. Add carrots, onions and pour honey over all. Make a thin mix of matzoh meal, water and seasoning. Pour over carrots. Simmer on top of stove for about one hour, shaking pan occasionally to disperse heat evenly. Cover and bake in 325 degree oven for about two hours or until meat is tender. Add stuffed derma (cut up, if desired) and continue cooking a little longer. Remove cover last 15 minutes, to slightly brown.

Dorothy Tye

PASSOVER QUICHE PROVENCE

- | | |
|--|---------------------------------|
| 4 eggs, well beaten | 3 ounces onion, diced |
| 2 tablespoons melted margarine | 4 ounces American cheese, diced |
| 2 matzohs | 1/8 teaspoon garlic powder |
| 2 medium tomatoes, sliced (peel first) | Salt and pepper to taste |
| | Preheat oven to 375 degrees. |

Combine eggs and margarine in a bowl. Break one matzoh into quarters and soak in hot water in shallow pan until softened. Using a wide spatula, lift matzoh from water. Gently press out moisture and place in an 8x8 inch non-stick baking pan. Pour 1/4 egg mixture over matzoh. Arrange half of the tomato slices, onion, and cheese over matzoh. Season with half the garlic powder, salt and pepper. Repeat procedure with remaining ingredients. Pour remaining egg mixture over the top. Bake 1/2 hour or until a knife inserted in center comes out clean. Serves 4.

Anita Brindis

YOM TOV MEAT BALLS

1 matzoh, finely broken
1/3 cup water
1 pound ground beef

1 egg, slightly beaten
Salt and pepper to taste

Soak the matzoh in the water until all the water is absorbed. Combine with the meat and egg. Mix well. This will make about 30 small meatballs.

Sauce:

3/4 cup Concord wine (medium dry) 1/2 teaspoon sugar
1 cup tomato and mushroom sauce

Simmer these ingredients with the meatballs, covered, for about 15 minutes.

Gail Korinow

PASSOVER FRUIT MOLD

1 -11 ounce package mixed dried fruit 1/3 cup sugar
Water 2 -3 ounce packages orange gelatin
2 cups boiling water

Cover fruit with water in saucepan. Simmer, covered for 25 to 30 minutes. Add sugar during the last 5 minutes. Drain, reserving syrup and add enough water to it to make 2 cups of liquid. Dissolve gelatin in boiling water. Add 2 cups of syrup/water to dissolved gelatin. Chill until partially set. Fold in fruit and place in oiled 6 cup mold. Chill until firm. Unmold on platter garnished with greens and serve with seder dinner.

Barbara Silberman

COCOA PASSOVER BROWNIES

Debra Levasseur

¼ lb butter(1 stick)
5 tsp cocoa
1 c sugar
2 eggs

½ c cake meal
1 T potato starch
½ c walnuts, chopped

Preheat oven to 350°. Melt butter, stir in the cocoa and cool in the refrigerator for a few minutes while mixing the rest of the ingredients(except nuts). Combine sugar and eggs, one at a time. Add cake meal and potato starch. Mix well..Stir in cocoa mixture and fold in nuts. Spray bottom of a 8" pan lightly with Passover cooking spray. Bake for 25-35 minutes until a toothpick comes out clean.

PASSOVER SHORTBREAD COOKIES

Adapted by Committee

3 eggs
1¾ c matzoh meal
1 c sugar
½ c potato starch

1 c peanut oil
raspberry jam
juice and grated rind of large lemon

Preheat oven to 350°. Beat the eggs until frothy. Add the sugar slowly; continue beating. Slowly beat in oil, juice and rind; blend in matzoh meal and potato starch, beating all the while. Drop by teaspoonful onto greased cookie sheet and place ½ tsp raspberry jam in the center of

each cookie. Bake for 20-25 minutes. Remove from pan immediately and cool on rack. Makes about 4 dozen.

PASSOVER CANDY

Adapted by Committee

4 c matzoh farfel
4 eggs slightly beaten
1 ½ pounds honey
¾ c sugar

1 pound walnuts broken into pieces
ground ginger

Combine farfel and eggs and refrigerate over night. Bring honey and sugar to a boil; break the farfel mixture into small pieces as you slowly add it to the boiling honey. Stir constantly with a wooden spoon until the farfel begins to toast. Add walnuts. Continue stirring until all of the honey is absorbed. It should be the color of Taiglach(honey colored). Turn out on wet board. When cool enough to handle, wet hands and flatten out until about 1 " thick. Sprinkle with ginger. Cut into 1" squares when cold. Makes 18-20 squares.

PASSOVER BLINTZES

Adapted by Committee

2T plus 1 tsp potato starch
½ tsp salt
1 c water
2 eggs, beaten
Fat for frying
Filling:

2 onions, minced
3T chicken fat
1 lb chicken livers
2 eggs, lightly beaten
2 T matzoh meal
salt and pepper to taste

Preheat oven to 325°. Dissolve the potato starch and salt in water. Add the eggs and mix thoroughly. Heat a 10" skillet. Coat lightly with fat. Pour a small amount of batter into hot skillet, tipping the skillet around so that it is evenly coated with the mixture. Pour any excess back into mixing bowl. Brown lightly on each side. Spoon filling into blintzes. Fold up sides and roll up so filling is sealed in. Place in a greased baking dish. Bake for 20-25 minutes. Filling: Sauté onions in fat until transparent; set aside. Broil liver; do not allow to become too dry. Grind liver and add to onions. Combine remaining ingredients and add to the liver; blend thoroughly. Makes 8 large blintzes. Do not double recipe as potato starch settles and will not thicken properly.

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CARROT FLUFF

1 cup matzoh cake meal	$\frac{3}{4}$ cup sugar
1 teaspoon salt	$\frac{1}{2}$ cup (1 stick) margarine, melted
3 pounds carrots, cooked and mashed	3 eggs, separated

Preheat oven to 375 degrees. Combine cake meal and salt. In large bowl combine carrots, sugar, margarine, and egg yolks; mix well. Make a well in center of mixture and pour dry ingredients into it. Stir until well blended. Beat egg whites until stiff *but not* dry. Gently fold into carrot mixture. Lightly spoon into greased baking dish. Bake for 45 minutes or until tester comes out clean. Serves 8.

Ada Mandell

CHAROSES

$\frac{3}{4}$ cup chopped apple	Cinnamon, to taste
1 tablespoon lemon juice	$\frac{1}{2}$ cup chopped nuts
$\frac{1}{4}$ cup sugar	$\frac{1}{2}$ cup Passover wine

Mix chopped apple with lemon juice, sugar, chopped nuts, wine and cinnamon. Chill. Variation; add one mashed banana to above.

"SIMPLE" GEFILTE FISH

1 large jar gefilte fish	2 stalks celery
3 carrots	$\frac{1}{2}$ teaspoon sugar
1 onion	

Pour off juice and save. Cook vegetables in juice for about 10 minutes. Return fish to juice. Cool. Serve cold with horseradish. Best if made several days ahead and refrigerated.

PASSOVER MUFFINS

4 eggs
1/2 teaspoon salt
3/4 cup water

1/3 cup sugar
1 cup matzoh meal

Beat eggs, salt and water. Add sugar and beat well. Blend matzoh meal and let stand for one hour. Bake in greased muffin tins at 400 degree oven for 20 minutes. Makes 12 muffins.

Bess Ornsteen

FARFEL MUFFINS

3 cups boiling water
3 cups matzoh farfel
1 1/2 teaspoons salt

Pinch of pepper
5 tablespoons butter, melted
6 eggs

Pour boiling water over matzoh farfel, add salt and pepper. Cover and let stand until cooled. Add butter and eggs one at a time, beating well after each egg. Bake in greased muffin tin at 450 degree oven for 20 minutes. These look like popovers. (Make mini muffins and use them in soups).

Gail Korinow

PASSOVER PANCAKES

3 eggs, separated
1 teaspoon salt
1/2 cup cold water

3/4 cup matzoh meal
1 tablespoon sugar (optional)
Shortening for frying

Beat together egg yolks, salt, sugar and water. Stir in matzoh meal. Beat egg whites stiff and fold them carefully into batter. Drop batter by teaspoonfuls into hot oil in a skillet. Fry pancakes until they are light brown on both sides. Makes 10 to 12 pancakes. VARIATION: Can add mashed prunes or apricots to each pancake as frying to make a dessert pancake.

Adeline Watnick

Passover Jelly Roll (Gail K)

6 eggs, separated
1/4 cup + 2 TBS sugar
4 oz. melted choc. chips.

Cream sugar and chocolate, until light and fluffy

Add:

yolks and 1/4 c. sugar - beat 5 min.

Add cooled choc. mix

Whisk egg whites til soft. Add 2 TBS sugar, beat til stiff

Fold into choc mix.

Grease jelly roll pan, line with waxed paper, and grease.

Bake 16 min. at 350

Remove and dust with cocoa powder. Cover with damp towel. carefully pull off wax paper. Cover with filling and roll

Filling: 6 oz. choc. chips, 3 tbs. water, 3 tbs. margarine, instant coffee (or liqueur).

melt chocolate with water, margarine, coffee.

Spread over cake, use rasp filling as well, if desired.