



Beth El 100

A Taste of Pesach

Passover Recipes & Seder Tips

**A GIFT FOR YOU FROM HABONIM TO
CELEBRATE BETH EL 100**

To commemorate Congregation Beth El's 100th Anniversary, all groups within our congregation (we call them "arms") were charged with devising an activity or project for a given month within the centennial year. Habonim chose to present 100 Passover recipes. Then the Covid-19 pandemic hit us and the world. Without a face-to-face meeting, thanks to the technology available today, Habonim is happy to publish **Beth El 100: A Taste of Pesach (and some Seder tips)**.

It is our gift to you, our fellow congregants and our community. Feel free to download the entire book or just individual recipes and/or Seder Tips. The 100 recipes and tips have been submitted by 38 individuals as their favorites for the Passover holiday.

In addition to the recipe contributors whose names appear with their recipes, we thank the people who compiled and prepared the book for its publication online. Our very small committee of Sharla Kanovsky, Lynne Weinstein, Judy Simkin, and Barbara Brodack spent countless hours organizing and readying the recipes for publication. We extend huge thanks to Alicia Drozen for cover and flyer design and especially to Abby Abramson of the Beth El office who volunteered her nonworking hours for final editing, technical work, and uploading the book to the internet.

ENJOY!



Appetizers

Celebrating 100 years

BROCCOLI KNISHES

Renee Kessler

Serves 6

1 cup	Mashed potatoes	½ tsp	Black pepper
1/3 cup	Matzah meal	¼ tsp	Salt
2 tbsp	Potato starch	1 cup	Broccoli (fresh or frozen) steamed and finely chopped
½	Small onion, finely chopped		
2	Egg whites		Cooking spray

Preheat oven to 375 degrees.

In a bowl, combine potatoes, matzah meal, potato starch, onion, egg whites, pepper, and salt; knead together. Divide the dough into 6 balls; flatten each. Divide broccoli evenly onto each circle, fold over, and press edges to seal.

Generously coat a baking sheet with cooking spray. Arrange the knishes in a single layer. Place the baking sheet on the bottom rack of the oven. Bake 15 minutes on each side.

Serve hot.

EVIE'S SWEET AND SOUR MEATBALLS

Renee Kessler

3 lb	Ground beef	2 cans	Jellied cranberry sauce (14 oz)
2 cans	Tomato sauce (15 oz)	2 bottles	Chili sauce (12 oz)

Combine tomato sauce, cranberry sauce, and chili sauce in a large pot. Stir over a low flame.

Form ground beef into meatballs. Add to the sauce mixture.

Cook over medium heat, partially covered, for 1 ½ hours.

GEFILTE FISH MOLD

Joan Feinberg

2 (22 oz) loaves	Plain gefilte fish, defrosted in wrapper	2 tbsp	Fresh dill, chopped
		1	Lemon, juiced
1 (22 oz) loaf	Salmon gefilte fish, defrosted in wrapper	1	Cucumber for optional garnish*

Preheat oven to 350 degrees. Spray a spring-form pan heavily with cooking spray.

Add dill and lemon juice to one of the plain gefilte fish loaves; mix thoroughly. Set aside.

Spread the second plain gefilte fish loaf into the bottom of the pan.

Top with the salmon gefilte fish loaf, spreading with a spatula.

Top with the prepared dill and lemon fish loaf.

Cover pan with foil and bake for 1 hour. If fish doesn't look set in the center, remove foil and bake for 5 minutes more.

Let cool and refrigerate overnight. Can be made a few days in advance.

To serve: Release sides of pan and slice into wedges.

**Optional garnish: Lay slices of very thinly sliced cucumbers in overlapping circles around the top of the mold.*

MOCK CHOPPED LIVER (Vegetarian)

Renee Rudolph

1 lb	Mushrooms, sliced	1 cup	Walnuts, chopped
1 1/2 to 2 cups	Onion, chopped	1/2 tsp	Salt
2	Eggs, hard boiled	1 tsp	Pepper

Process walnuts in food processor; pulse a few times to crush.

Fry onions and mushrooms in oil until soft and onions are golden.

Mix onion/mushroom mixture and hard cooked eggs with the crushed walnuts in the food processor.

Process until smooth; add salt and pepper.

Refrigerate.

MINI POTATO KNISHES

Sharon Katz

Makes 40 miniature knishes.

3 cups	Mashed potatoes	1/2 cup	(scant) Matzah meal
2	Eggs, slightly beaten	1	Onion, diced
2 tbsp	Margarine	1	Egg yolk, beaten
1 tsp	Salt	1 tbsp	Water
1/8 tsp	Pepper		

Preheat oven to 400 degrees.

In a bowl, mix the eggs and water together then combine mashed potatoes with eggs, margarine, salt, pepper, and matzah meal.

Sauté onion and add to mixture.

Form into walnut sized balls.

Brush with the egg yolk mixture.

Place on a well-greased baking sheet and bake 20 minutes or until well browned.

A decorative calligraphic graphic with the words "Happy Passover" in a cursive script. The word "Happy" is on the top line, "Passover" is on the second line, and a small circular flourish is at the bottom.



Soups & Salads

Celebrating 100 years

JOEL'S PUMPKIN POTAGE

Joel Asnen

1	Medium sweet onion	½ cup	Milk, coconut milk, or non-dairy creamer
3 cloves	Garlic		
2 tbsp	Vegetable oil	3 shakes	White pepper
28 oz can	Pumpkin (it is available for Passover)	½ tsp	Cinnamon
		½ tsp	Nutmeg
1 quart	Vegetable or chicken stock	1 tbsp	Dark brown sugar

Mince onion and crush garlic in 2 tbsp vegetable oil; saute until translucent.

Add pumpkin, stock, and milk or creamer.

Add pepper, cinnamon, nutmeg, and sugar, stirring constantly.

Simmer for at least 1 hour, stirring occasionally.

Dairy or Pareve. Beteavon.....bon appetite!

ZUCCHINI SOUP

Helene Krupnick

Serves 4

2 tsp	Margarine	1 tsp	Basil
1	Onion, chopped (or ½ onion and ½ leek)	3 cups	Chicken or vegetable broth
			Salt
2 cloves	Garlic, minced		Pepper
1 lb	Zucchini, sliced		
2 tbsp	Fresh parsley, chopped		

In a saucepan, melt butter; sauté onion and garlic until onion is tender. Add zucchini, parsley, basil, broth, and salt and pepper to taste.

Bring to a boil, cover, and simmer for 15 minutes or until vegetables are tender.

Process or blend until smooth. Return to saucepan to reheat to serving temperature.

A simply delicious soup that's ready in no time at all.

AUTUMN BAKED SQUASH SOUP

Sharla Kanovsky

Serves 6

2	Butternut squash, peeled, seeded, and cut into ½" cubes	½ tsp	Ground mace (may omit if unavailable)
2	Carrots, peeled and cut into ½" lengths	½ tsp	Ground ginger
		1 pinch	Cayenne pepper
1	Onion, thinly sliced		Salt to taste (be careful if using chicken soup powder; it's very salty)
4 tbsp	Margarine		
5 cups	Chicken broth (may use Osem powdered consommé)	2 tbsp	Lemon juice
2 tbsp	Brown sugar		Chives, minced for garnish

Preheat oven to 400 degrees.

Place squash, carrots, and onion in roasting pan. Dot veggies with margarine. Pour 1½ cups of broth over vegetables; then sprinkle with brown sugar. Cover the pan tightly with foil and bake 35 minutes.

Remove pan from oven and place all of the ingredients from the pan into a large pot. Stir in remaining 3 ½ cups of broth, mace, ginger, cayenne, and salt. Bring to a boil and then simmer uncovered for ten minutes. Stir in lemon juice.

Puree soup in batches in processor or blender until smooth. Return to pot and adjust seasonings. Heat through. Serves 6.

This is a favorite the year round.

SOUP NUTS

Joan Feinberg

1 lb	Matzah farfel	2 tsp	Salt
6	Eggs	½ lb (2 sticks)	Margarine, melted

Preheat oven to 350 degrees.

In a large bowl, beat eggs. Add salt and melted margarine. Add farfel, a little at a time, to be sure it is evenly coated.

Spread on greased cookie sheet.

Bake for 10 minutes. Remove and break into smaller pieces.

Repeat two more times, baking for a total of 30 minutes or until the nuts are crunchy enough to add to soup.

CAESAR DRESSING (Gluten Free)

Eva Schlanger

1 tbsp	Dijon mustard (or any Kosher for Passover mustard)	2 tsp	Black pepper
		1/3 cup	Olive oil
2 tsp	Worcestershire sauce (Kosher for Passover) or substitute Kosher for Passover soy sauce	6 tbsp	Mayonnaise
		1/4 cup	Cornichons (about 9) or any other tiny pickle
2	Garlic cloves, finely grated		
2 tbsp	Lemon juice		

Whisk mustard, Worcestershire sauce, garlic, lemon juice, and pepper in a bowl.

Stream in oil, whisking constantly.

Whisk in mayonnaise and cornichons; season with salt.

CUCUMBER MELON SALAD

Jamie Geller

4 to 5 servings

2 cups	Watermelon, seeded and diced	1 cup	Cucumber, thinly sliced
2 cups	Cantaloupe, diced	1 cup	Feta cheese, crumbled (omit for meat meal)
2 cups	Tomatoes, sliced (regular or grape)	2 tsp	Olive oil (extra virgin preferred)

Optional Garnishes: chopped walnuts, chia seeds, fresh basil, fresh mint, thinly sliced hot peppers.

Combine melons, tomatoes, and cucumber on a platter.

Sprinkle crumbled cheese over the top and drizzle oil over.

Sprinkle with salt. Garnish as desired.

JOEY'S SALAD

Helene Blumenfeld

1 bag	Fresh young kale in pieces	3	Scallions
1	Semi-ripe avocado	1	Lime
			Fresh tomato or handful of grape tomatoes

Empty kale into a salad bowl. Massage kale for 5 minutes or as needed, to soften the veins.

Dice entire avocado into 1" pieces; add to kale.

Cut scallions into ½" pieces. Cut tomato into small pieces, or cut grape tomatoes in half.

Squeeze half of a lime into the salad mix. (May use entire lime, but don't go overboard!)

Sprinkle lightly with a good coarse salt. Mix gently.

Yum!

BROCCOLI CAULIFLOWER SALAD (Gluten Free)

Eve Schlanger

2 bunches	Broccoli florets	1/3 cup	Vinegar
1 head	Cauliflower florets	1/8 - 1/4 cup	Sugar
<u>Marinade:</u>		1/8 tsp	White pepper
1/2 cup	Mayonnaise	1/4 tsp	Salt
1/3 cup	Oil	4	Scallions, chopped

Pour mixed marinade over vegetables. Marinate cauliflower for 2 days and broccoli for 1 day.

Hint: make double marinade for good coverage.



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Entrées

Celebrating 100 years

LONDON BROIL

Sharla Kanovsky

3 lb	London broil	1 tbsp	Pepper
½ cup	Olive oil	1 tsp	Salt
½ cup	Kosher for Passover soy sauce	6 cloves	Garlic, minced
¼ cup	Honey		

Score meat on both sides, making diagonal cuts ¼" deep.

Seal all ingredients into a bag to marinate.

Grill or broil approximately 10 minutes per side (or to your preference).

Slice thinly.

MEAT LOAF WITH HARD COOKED EGGS

Arlene Colton

1 lb	Ground turkey or beef	1 tsp	Goodman's onion soup mix
1/3 cup	Matzah meal	2	Hard cooked eggs (shells removed, of course)
1	Egg, beaten		
1/3 cup	Ketchup		

Preheat oven to 350 degrees.

Spread the mixture of ingredients above on parchment in a thin layer. Place hard cooked egg on mixture, end to end. Use paper to roll like a jelly roll so that eggs are covered with meat mixture. Seal edges.

Place in oblong baking dish that has been sprayed with cooking oil or spray.

Bake for 1 hour or until done. Serve immediately. When sliced, there will be a surprise in each slice.

MEATLOAF SURPRISE

Sharla Kanovsky

1 lb	Ground beef	2	Eggs
¼ lb	Mushrooms, sliced	3/8 cup	Matzah meal
1	Onion, chopped	½ cup	Ketchup
1	Carrot, chopped	¼ tsp	Pepper
2 tbsp	Margarine	2 tbsp	Honey
1½ tsp	Salt		

Preheat oven to 350 degrees.

Saute mushrooms, onion, and carrot in margarine until tender; season with ½ tsp. salt.

Combine ground beef, eggs, matzah meal, ¼ c. ketchup, and remaining 1 tsp. salt and pepper.

Place half of the meat mixture in the center of a 18" x 15" piece of heavy-duty foil. Pat the meat into a 5" x 10" rectangle and top with the vegetable mixture.

Pat the remaining meat into a 5" x 10" rectangle next to the first half; lift and place the meat on top of the vegetables. Seal the edges.

Combine the remaining ¼ cup ketchup with honey; glaze the top of the meatloaf.

Put into shallow roasting pan, turning the foil back at the edges.

Bake for 1 hour.

While easily used as a Chometz recipe, I save this for a special Pesach treat.



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FRANKFURTER GOULASH

Gladys Robbins

Serves 3 - 4

1	Large onion, sliced
2 tbsp	Oil
1 lb or 1 pkg	Hot dogs
2 or 3	Potatoes, cut in eighths
	Paprika
	Salt and pepper
1 cup	Water or apple juice

Add oil to large pan. Add sliced onions. Sprinkle generously with paprika. Warm over low flame until brown.

Cut hot dogs into 1/2" thick slices and stir in. Add the cut potatoes. Season with salt and pepper and pour in water.

Bring to a boil, cover, and reduce heat. Cook for 30 minutes.

HINT: Keep checking to make sure there is enough liquid. Add more, if necessary.

SIMPLE AND SUCCESSFUL APRICOT CHICKEN

Gloria Fischel Gilbert

6	Chicken breast halves, skinless and boneless
1 1/2 pkg	Dry onion soup mix
10 oz	Russian dressing
1 cup or 1 jar	Apricot preserves

Preheat oven to 350 degrees.

Place chicken in casserole dish.

Mix soup mix, dressing, and jam. Pour over chicken.

Cover and bake for 1 hour.

CRANBERRY CHICKEN

Sharla Kanovsky

2	Medium oranges	1 cup	French dressing
1	Chicken, with bone and skin, cut into eighths	1 16 oz can	Whole berry cranberry sauce
		1 pkg	Dry onion soup mix

Preheat oven to 375 degrees.

Zest one orange; reserve. Slice the orange.

Slice the second orange and place all the orange slices in an even layer into a roasting pan.

Arrange the chicken skin-side-up on the oranges.

In a medium bowl, mix the cranberry sauce, dressing, and onion soup mix. Add the orange zest. Mix. Pour over the chicken, coating all the pieces.

Bake uncovered for 1 ½ hours. Transfer to a plate or serving platter along with the caramelized orange slices.

WALNUT-ENCRUSTED CHICKEN CUTLETS

Judy Simkin

Serves 4

1 lb	Chicken cutlets, thinly sliced	¼ tsp	Thyme
½ cup	Italian dressing (low fat)	¼ tsp	Basil
½ cup	Matzah meal	¼ tsp	Parsley
¼ cup	Walnuts, finely chopped	¼ tsp	Sea salt
¼ tsp	Rosemary		

Pre-heat oven to 350 degrees.

Place Italian dressing in a bowl and dip both sides of chicken cutlets into dressing.

Place matzah meal, walnuts, and spices in a zipper-sealed plastic bag. Place chicken cutlets, one at a time, into the plastic bag and shake.

Place chicken onto a cookie sheet, lined with parchment paper. Spray chicken with oil.

Bake, uncovered for approximately 12 - 15 minutes. Chicken should be crisp and juicy.

CHICKEN TANGINE WITH APRICOTS AND ALMONDS

Sharla Kanovsky

4 oz	Dried apricot halves	½ tsp	Ground cinnamon
1 cup	Fat-free chicken broth	1 tbsp	Honey
1 lb	Boneless, skinless chicken breasts, cut into 1" cubes	¼ cup	Slivered almonds, or whole blanched almonds
1 tbsp	Cake meal	1/8 tsp	Salt, or to taste
1	Medium onion, chopped	1/8 tsp	Pepper, or to taste

In a small saucepan, bring apricots and chicken broth to a simmer. Set aside.

Coat a large, nonstick saucepan with cooking spray and place over high heat; toss chicken with flour and then sauté chicken until golden, about 5 minutes.

Stir in onion, reduce heat to medium-low and cook until onions are very tender, about ten minutes.

Stir in cinnamon and honey. Stir in apricots, broth, and almonds; season to taste with salt and pepper.

Simmer 10 minutes and serve over cauliflower couscous or quinoa.

This is a Weight Watchers recipe. For non-Passover use, serve over Israeli couscous.

CHICKEN NUGGETS

Barbara Walkes

1 Boneless chicken breast, cut into bite-sized pieces

1 cup Matzah meal

2 tbsp Oil

Preheat oven to 350 degrees.

Lightly oil a baking sheet. Place matzah meal into plastic bag. Moisten chicken pieces and shake in the matzah meal until coated.

Bake chicken for 20 minutes, turning after 10 minutes. Serve hot or cold.

Whole breasts, thighs, legs, etc. may also be used, but must be baked longer.

ROCK CORNISH HENS WITH SPINACH BASIL STUFFING

Sandy Agus

6 small or 3 large	Cornish hens	¼ cup	Honey
1 ½ cups	Matzah farfel	1 tsp	Salt
6 cups	Spinach, shredded	¼ tsp	Pepper
2	Scallions, chopped	2	Lemons, each cut into 6 slices
¼ cup	Fresh basil, tightly packed	¾ cup	Dry, white wine
¼ cup	Peanut oil	¼ cup	Water

Preheat oven to 425 degrees.

Wash and wipe hens, inside and out. Arrange breast side up in roasting pan. Measure farfel into a small bowl and cover with hot water. Let farfel soften for 5 minutes. Put into a colander and squeeze out as much water as possible.

To Prepare Stuffing: Place drained farfel, spinach, scallions, basil, peanut oil, salt, and pepper into a saucepan. Stir to mix. Add about ¼ cup hot water to moisten. The mixture will be crumbly. Put a slice of lemon into the cavity of each hen, pushing in as far as possible. Spoon in stuffing, then press another slice of lemon into the cavity opening.

Mix wine and water and pour over the hens. Sprinkle with salt and pepper. Dribble honey over the hens.

Roast for 10 minutes in preheated oven. Baste and reduce the heat to 350 degrees. Continue roasting until the skin is crisp, about 45 minutes.



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CHICKEN MARSALA

Helene Krupnick

Serves 3

3	Boneless chicken breasts with skin on	1 cup	Chicken stock
		1 tbsp	Tomato paste
1 ½ tbsp	Olive oil	2 tbsp	Potato starch
3 ½ tbsp	Margarine, divided	¼ cup	Cold water
1	Onion, thinly sliced into rings		Fresh parsley for garnish
1 lb	Mushrooms, thinly sliced		Salt and pepper
½ cup	Marsala wine (if you can find it for Passover OR use any red wine)		

Place chicken breasts between 2 sheets of heavy-duty plastic wrap or waxed paper; flatten to an even thickness, using a meat mallet. Sprinkle chicken with salt and pepper. Dredge in flour, shaking off excess.

Heat olive oil and 1 ½ tbsp margarine in a heavy skillet over medium-high heat. Add chicken and saute, turning once, until browned on both sides. Transfer to a plate and set aside.

Drain most, but not all, of the fat from the skillet. Heat skillet over medium-high heat. Add onions and mushrooms, stirring occasionally, until liquid evaporates.

Add wine and saute until most of the liquid evaporates.

Add stock, tomato paste, and chicken; bring mixture to a boil. Reduce heat; simmer 15 minutes, turning once, until the chicken is cooked through. Transfer chicken to a serving plate. Cover and keep warm.

Continue to simmer mushroom sauce until liquid is reduced to about ½ cup.

Combine potato starch and cold water, stirring until smooth. Stir into mushroom mixture. Cook over medium heat, stirring constantly, until mixture boils. Boil 1 minute, stirring constantly. Remove from heat and stir in remaining 2 tbsp of margarine. Season to taste with salt and pepper.

Spoon sauce over chicken and sprinkle with parsley.

PAN FRIED TROUT WITH ALMONDS

Renee Rudolph

Serves 4

1/4 cup	Cake meal or matzah meal		Salt and pepper to taste
1/4 cup	Almond meal	1/2 cup	Sliced almonds
4	Trout fillets	1/2	Lemon, cut into wedges
2 tbsp	Olive oil (if dairy, can use 1 tbsp oil and 1 tbsp butter)		

Place cake meal/almond meal in plastic bag; add fillets to coat.

In skillet, heat oil over medium heat. Add fillets and season with salt and pepper.

Saute for 2 minutes; turn and cook on the other side until cooked through.

Place fish on serving platter.

Add almonds to skillet and toast them, stirring constantly about a minute or two (be careful not to burn).

Spoon almonds over fish and serve with lemon wedge.

TUNA CROQUETTES

Anonymous

Serves 4

1 can	Tuna, solid white in water, drained	¼ tsp	Onion powder
		¼ tsp	Dried minced onion
1/3 cup	Matzah meal	¼ tsp	Salt (sea salt preferred)
2 tbsp	Mayonnaise	1 tbsp	Vegetable oil
¼ tsp	Garlic powder		

Mix all ingredients except oil.

Form 4 patties.

Heat vegetable oil in a skillet.

When oil is hot, fry patties for 3 to 4 minutes per side, until golden brown.

SPINACH MATZAH LASAGNA

Renee Kessler

13 ¼" x 9 ¾" Lasagna pan

6	Matzahs	4	Eggs
4 tbsp	Oil	1 lb	Cottage cheese
1 large	Onion, diced	12 oz	Mozzarella cheese, shredded
1 tbsp	Garlic, minced	2 jars	Marinara sauce (28 oz each)*
2 pkgs	Spinach (9 oz each)		Grated parmesan cheese

Preheat oven to 350 degrees.

In a large frying pan, heat oil. Add onion and saute until clear.

Add garlic and stir for 1 minute.

Add spinach, mixing until it is wilted. Cool.

In a large mixing bowl, beat eggs; add cottage cheese and mix thoroughly. Add mozzarella and mix.

Add spinach mixture; mix for the last time.

Lightly grease bottom of lasagna pan; cover with matzah (about 2 pieces, broken as needed). Spread half of the cheese and spinach mixture over the matzah. Sprinkle with parmesan cheese. Repeat, ending with a layer of matzah, marinara, and parmesan.

Cover with foil and bake for 1 hour.

**You will not need all of the marinara sauce. It will keep in the refrigerator for about a week.*



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MOM'S QUICHE

Helene Blumenfeld

4	Yellow summer squash, grated	½ cup	Cheddar cheese, grated
2	Large onions		Parmesan cheese
¼ lb	Margarine		Salt and pepper to taste
4	Eggs, beaten		Oil or spray to coat the quiche dish or pan
½ cup	Matzah meal		

Preheat oven to 400 degrees. Heat the oil in a large quiche dish. Then turn the oven down to 375 degrees.

Drain the grated summer squash by squeezing. Mix together all ingredients except parmesan cheese.

Pour mixture into heated dish; top with parmesan cheese.

Bake for 45 minutes or until brown.

You can substitute a can of tuna for the squash, sautéing onion with 3 stalks of diced celery, and adding another egg.

For added spice, add fresh thyme and/or chives.

EGGPLANT CASSEROLE (Vegan)

Judy Wismur

1	Large onion	½ tsp	Pepper
3 tbsp	Oil	2	Large tomatoes, diced
1/4 cup	Green pepper, diced	1 ½ cups	Matzah farfel
11 oz	Tomato mushroom sauce	1	Medium eggplant, peeled and cut in cubes
1 tsp	Salt		

Preheat oven to 350 degrees.

Sauté onions in oil until tender. Combine onions, eggplant, green pepper, sauce, and seasoning.

Cook, covered, for 15 minutes or until the eggplant is tender. Stir in tomatoes.

Layer mixture with farfel in a 2 quart or 9 x 13 baking dish. Start and end with the mixture.

Bake uncovered for 25 minutes.

I use this recipe for the vegan members of our family, and I even make it when they are not with us.

LAYERED MUSHROOM CREPE BAKE

Sandy Agus

Crepes:

1 cup	Milk
½ cup	Matzah meal
½ cup	Potato starch
3	Eggs
½ tsp	Salt
1 tsp	Sugar
2 tbsp	Melted margarine

Mushroom Filling:

3	Onions, sliced thinly
2 tbsp	Butter
10 oz	Mushrooms (canned or fresh)
1 tbsp	Potato starch
½ cup	Milk
½ tsp	Salt

Gratin:

1 cup	Heavy cream
2	Eggs

Preheat oven to 350 degrees

Crepes: Mix all crepe ingredients in a blender or processor until smooth. Make thin crepes in a lightly greased pan.

Filling: Saute onion in butter for 5 minutes. Add potato starch and stir. Add the milk and stir until the mixture is thick and smooth. Remove from heat.

Assemble Crepes and Filling: Grease a 12" pan and line with 3 crepes. Spread 1/3 of the mushroom filling over the crepes. Continue layering crepes and filling, ending with a layer of crepes.

Add the Gratin: Beat the cream with the eggs and pour over the crepes.

Bake for 35 minutes or until the cream and egg mixture on top has set and is golden brown.



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SAVORY FRIED MATZAH WITH CARAMELIZED ONIONS, SAUTÉED MUSHROOMS, AND SPINACH

Drew DuBoff

4 Servings

3	Spanish onions	2 tbsp	Fresh basil
1 box	Portobello mushrooms	8 sheets	Matzah
1 bag	Fresh baby spinach	4	Eggs
1 head	Garlic		Salt and black pepper
¼ cup	White wine		Extra virgin olive oil (EVOO), as needed
2 tbsp	Fresh parsley, chopped		

Mushrooms and Onions: (Can be done in advance)

Slice each onion in half; julienne. Preheat a large non-stick skillet on high; add enough EVOO to cover the bottom of the pan.

Add the julienned onions; cover. Stir often. When onions are translucent in color, remove the cover. Stir every so often for about 20 - 30 minutes, as the onions begin to brown.

Deglaze with white wine; reduce on medium heat. When onions are caramelized and have shrunk considerably in size (about an hour), remove them from the pan.

Clean Portobello mushrooms; slice thinly.

Using the same skillet as for mushrooms, add more oil as needed; saute the mushrooms on high heat. (This can also be done in a different skillet at the same time as the onions.)

Stir and cook until they begin to crisp up and brown (about 10 minutes). They will be nutty in flavor.

Smash and peel the garlic cloves; mince.

Add garlic to sautéed mushrooms; stir in caramelized onions. Season with salt and cracked black pepper to taste.

Savory Fried Matzah:

Break up matzah in a large bowl; soften with water. Pat dry with a paper towel.

Beat eggs; mix with broken matzah pieces. Use more eggs if needed.

Heat large non-stick skillet on high heat; add enough EVOO to cover the bottom of the pan.

Cook on first side until the egg browns and the matzah begins to get crispy; flip and cook the other side equally.

Add mushroom and onion mixture. Add fresh baby spinach. Cook on medium heat slightly wilted.

Chop parsley; chiffonade basil. Stir in the herbs. Season with salt and cracked black pepper as needed. Finish with coarse sea or kosher salt if desired.

This recipe originated in my college days working for an Italian restaurant during Passover. Campus dining provided us matzah, but the idea of matzah sandwiches or pizza didn't entice me. So, I figured I would treat the matzah like pasta, and my savory fried matzah was born. Feel free to swap out the ingredients with your favorite veggies!



Sides

Celebrating 100 years

GREEN BEANS WITH MUSHROOMS AND CHESTNUTS

Myrna Cohen

Serves 6

1 lb	Fresh green beans, blanched	4 – 6 tbsp	Margarine
½ lb	Fresh mushrooms, sliced	¼ tsp	Thyme
1 small can	Whole chestnuts in water		Salt and fresh pepper
			Lemon to taste

Drain water from chestnuts.

Drop beans in a large pot of boiling water and cook 8 minutes. Immediately run under cold water to refresh.

In a large skillet, melt butter and sauté mushrooms until limp. Add the green beans and drained chestnuts. Heat through. Add 1 or 2 tbsps of fresh lemon juice.

Season with thyme, salt, and pepper.

ROASTED MINI SWEET PEPPERS

Joan Feinberg

1 large bag	Mini sweet peppers	½ tsp	Cracked black pepper
3 tbsp	Olive oil	¾ tsp	Dried basil leaves
1 tbsp	Vinegar, balsamic or red wine	1 tbsp	Sugar

Preheat oven to 375 degrees. Spray a 9" x 13" Pyrex dish with vegetable spray.

Rinse peppers and dry. Place whole peppers in a large bowl.

Mix all other ingredients and pour over peppers; stir well.

Place in greased ovenproof dish and bake for about an hour, or until well roasted.

Let cool. Store in closed container in refrigerator. Serve at room temperature.

VEGETARIAN STUFFED CABBAGE

Sharla Kanovsky

1	Small cabbage, cored and steamed	<u>Sauce:</u>	
		1 29-oz can	Tomato sauce
5	Sweet potatoes (yams), baked	1 cup	Water
¾ cup	Raisins	½ cup	Brown sugar
1 cup	Canned pineapple chunks	2 tbsp	Lemon juice
2	Apples, chopped	½ cup	Walnuts (optional)
1 ½ tsp	Cinnamon		

Preheat oven to 375 degrees

Steam head of cabbage until leaves are soft. Mix together sweet potatoes, raisins, pineapple, apples, and cinnamon. Stuff leaves with mixture. Lay in deep baking pan.

Mix tomato sauce with water and pour over cabbage so leaves remain moist. Bake for 30 minutes. Freezes well.

POMEGRANATE GLAZED CARROTS (Gluten Free)

Eve Schlanger

Serves 8

4 lbs	Baby carrots, peeled (halved if large)	1 cup	Pomegranate juice
		4 tbsp	Honey
4 tbsp	Olive oil	¼ cup	Pomegranate seeds

Preheat oven to 400 degrees.

Place carrots on 2 rimmed baking sheets and drizzle with olive oil; toss to coat.

Roast 20 to 25 minutes, or until tender but still crisp.

Meanwhile, combine pomegranate juice and honey in a small saucepan over medium heat; bring to a simmer. Simmer until thickened, stirring occasionally, about 10 minutes.

Place carrots in a large bowl; toss with pomegranate glaze to coat. Transfer to a serving platter and garnish with pomegranate seeds.

SWEET POTATO BAKE

Arlene Colton

3 15 oz cans	Sweet potatoes, drained	1 tsp	Ginger
¼ cup	Margarine, melted	1 tsp	Nutmeg
1 tsp	Cinnamon	3 cups	Mini marshmallows

Preheat oven to 350 degrees.

Beat potatoes, margarine, and spices with mixer until well blended.

Spoon into 1 ½ quart casserole that has been sprayed with cooking spray.

Bake 15 to 20 minutes.

Put marshmallows completely over the top of mixture; return to oven and bake until they are lightly browned.

A decorative calligraphic graphic with the text "Happy Passover" in a black, elegant script font. The word "Happy" is on the top line, and "Passover" is on the bottom line, with a decorative flourish at the end of the word.



Kugels & Soufflés

Celebrating 100 years

APPLE MATZAH KUGEL

Debra Kelberg

4 sheets	Matzah	½ tsp	Salt
5 tbsp	Oil	3	Apples, thinly sliced
3	Eggs, well beaten	4 tbsp	Sugar
1 cup	Walnuts	½ tsp	Cinnamon

Preheat oven to 350 degrees.

Break matzah into thin strips. Pour boiling water over matzah; drain immediately. Cool.

Mix eggs, salt, 3 tbsp sugar, and oil. Add mixture to cooled matzah.

Pour half of the mixture into greased casserole. Cover with apples.

Sprinkle with cinnamon and 1 tbsp sugar. Cover with remaining mixture.

Sprinkle nuts on top. Sprinkle more cinnamon and sugar on top.

Bake for 30 minutes.

CARROT KUGEL

Sandy Agus

1 lb	Carrots	4 tsp	Margarine, melted
3	Eggs	<u>Topping:</u>	
½ cup	Sugar	¼ cup	Matzah, finely crushed
3 tbsp	Cake meal	3 tbsp	Brown sugar
1 tsp	Baking powder	2 tbsp	Margarine, melted
1 tsp	Vanilla	Dash	Cinnamon and nutmeg

Preheat oven to 350 degrees.

Cook carrots; drain. Put all of the ingredients above in a food processor.

Mix the topping and top the mixture in a pan.

Bake about 45 minutes.

I usually make a double recipe!

CRANBERRY APPLE KUGEL

Barbara Strosberg

Serves about 14 people.

½ tsp	Cinnamon	8	Apples, peeled and sliced
1 ½ cup	Matzah meal	1 cup	Brown sugar
¾ cup	Margarine (1 ½ sticks)	1 can	Whole berry cranberry sauce

Preheat oven to 350 degrees. Mix all ingredients together in a casserole pan.

Bake 35 to 40 minutes

Our family favorite!

CRANBERRY KUGEL

Risa Wittman

1 can	Cranberry sauce (whole or jellied)	½ tsp	Cinnamon
		2/3 cup	Oil
4 cups	Farfel	½ cup	Sugar
½ cup	Walnuts, chopped	2 tsp	Vanilla
4	Eggs	½ cup	Raisins (optional)

Preheat oven to 350 degrees.

Pour cold water over the farfel and quickly drain. Add all ingredients.

Place in 9" x 13" pan. Bake for 1 hour.

FESTIVE FRUIT AND NUT KUGEL

Sharla Kanovsky

16 servings

4 cups	Matzah farfel	1	8 oz container plain yogurt
2 16 oz cans	Sliced peaches	1	8 oz container Cottage cheese with (or without) pineapple
1 cup	Pitted dates (can omit)		
10 oz	Margarine (1¼ sticks)	½ cup	Walnuts, chopped
8	Large eggs	¼ tsp	Cinnamon
½ tsp	Ground nutmeg	1 tbsp	Sugar

Preheat oven to 350 degrees. Grease 13 x 9 baking dish.

Reserve ¼ cup farfel for topping. In large bowl, combine remaining farfel and 1 ½ cups **warm water**. Set aside.

Drain peaches. Cut each slice into 3 or 4 pieces; slice dates. Reserve ½ cup peaches and ¼ cup dates for topping.

In small saucepan over low heat, melt ½ cup margarine (1 stick). Pour into another large bowl. Beat in eggs, nutmeg, and ½ cup sugar. Stir in yogurt, cottage cheese, and remaining peaches and dates. Fold in soaked farfel until just blended. Pour mixture into casserole; sprinkle with reserved peaches and dates.

For topping: In same small saucepan, melt 2 tbsp margarine (1/4 stick). Remove from heat. Into margarine, stir chopped walnuts, cinnamon, 1 tablespoon sugar, and reserved farfel. Evenly sprinkle mixture over kugel.

Bake 35 to 40 minutes until kugel is slightly puffed and set.

This recipe appeared in a Good Housekeeping Magazine in 1990. It is different from anything I have ever made and delicious for a dairy lunch, brunch, or evening get-together.

KUGELLETES

Renee Kessler

1 cup	Apple, grated	1 tsp	Salt
1 cup	Sweet potato or yam, grated	1 tsp	Baking soda
1 cup	Carrot, grated	1 tsp	Cinnamon
1 cup	Matzah meal	1 tsp	Nutmeg
½ cup	Margarine, melted	½ cup	Sugar (optional)

Preheat oven to 325 degrees.

Grease a 10" casserole or muffin tins.

Mix all ingredients together well; pour into the baking dish and cover with aluminum foil. Bake for 45 minutes.

If using muffin tins, bake for 30 minutes; raise oven to 350 degrees; remove foil and bake an additional 15 minutes.

A food processor makes this recipe effortless.

MATZAH PUDDING

Ellen Podell

4	Matzahs, soaked in warm water	½ tsp.	Salt
6	eggs, separated	4 cups	Apples, sliced
½ cup	Oil	1 tsp.	Cinnamon
1 cup	Sugar		Chopped nuts

Preheat oven to 350 degrees.

Squeeze water out of matzahs. Add oil.

Beat egg yolks, add sugar, cinnamon, and salt and mix.

Beat egg whites and fold in.

Grease pan and layer mixture with apples. Top with nuts. Bake for 1 hour.

This recipe is over 40 years old and is from a synagogue cookbook in Springfield, NJ

MOM-MOM'S FARFEL KUGEL

Sherry DuBoff

1	16 oz box Farfel	4 cups	Boiling water
2	Very large onions (they are the flavor)	1 cup	Oil, divided
6	Eggs	2	9" x 12" baking tins (or one baking tin and a bowl in which to soak farfel)
2 tsp	Kosher salt		
1 pinch	Pepper		

Preheat oven to 350 degrees.

Sauté onions in 1/4 cup oil until nicely brown.

Place farfel in first 9" x 12" tin. Add 4 cups boiling water; top with waxed paper. Let rest for 15 minutes.

Mix onions with salt and pepper; add to farfel.

Beat eggs well; toss into farfel mixture.

In second tin, pour 3/4 cup oil; heat in oven until hot.

Pour hot oil over mixture; use fork to even out, putting no pressure on farfel.

Bake for 1 hour, 1 ¼ hours for a browner kugel. Suggest checking before hour is up.

My great grandmother's recipe is a family favorite, and now her great, great grandchildren are preparing it for family meals. Thank you to my mother, Marsha Goodman, for sharing this recipe with her daughters and grandchildren.



Happy
Passover

PEACH KUGEL

Myrna Cohen

1 29 oz can	Peaches, sliced, drained, and juice saved	¼ tsp	Salt
		1 tsp	Vanilla
16 oz	Farfel	2 cups	Peach juice
7	Eggs	¾ cup	Butter or margarine, melted
1 cup	Sugar		

Preheat oven to 350 degrees.

Soak farfel in warm water; drain. Mix everything except peaches together.

Pour half into 9 x 13" pan. Layer half of the peaches; top with rest of mixture.

Put remaining peaches on top. Sprinkle top with cinnamon and sugar.

Bake 1 hour.

Serve with dinner or as a dessert

SWEET KUGEL

Sharon Katz

6	Matzahs, soaked in water and squeezed out	2/3 cup	Sugar
		1 jar	Cherry preserves
6	Eggs	1/2 tsp	Cinnamon
5	Macintosh apples, peeled and sliced	1 tbsp	Sugar (for topping)
		1 tbsp	Cinnamon (for topping)
1/2 cup	Oil, slightly warmed		

Preheat oven to 350 degrees.

Mix apples, cinnamon, and sugar together. Combine matzah, eggs, and apple mixture. Pour warmed oil into the mixture and stir.

Pour into a greased 2 qt. casserole.

Combine 1 tbsp sugar with 1 tbsp cinnamon; sprinkle over top. Dot sparingly with margarine.

Melt cherry preserves in a saucepan and brush on top.

Bake for 1 hour

Can be frozen. Remove from freezer and refrigerate a day before serving. Cover and reheat at 325 degrees for 20 to 25 minutes.

PINEAPPLE SOUFFLE

Nella Glick & Gladys Robbins

1 to 1 ½ cups	Sugar	1 20 oz can	Crushed pineapple, with juice
4 cups	Farfel	2 sticks	Margarine, melted or
6	Large eggs	1 cup	Oil

Preheat oven to 350. Grease 13" x 9" pan.

Pour hot water over farfel and squeeze out excess.

Beat eggs in separate bowl.

In another bowl mix farfel, sugar and melted margarine or oil. Add eggs to farfel mixture. Mix.

Add pineapple with juice and stir.

Pour into greased pan. Sprinkle top with cinnamon and sugar, if desired.

Bake for 40 minutes. Let cool. Cut into squares.

Nella Glick: *This recipe was given to me by my friend Marcia, and it has been a family favorite for many years.*

Gladys Robbins: *This recipe is a winner, quick and easy.*

BUTTERNUT SQUASH SOUFFLE

Gloria Fischel Gilbert

2 cups	Butternut squash, pureed (or buy the packaged butternut squash cubes)	¼ tsp	Nutmeg
		3	Eggs
1 cup	Brown sugar or ¾ cup maple syrup	½ tsp	Salt
		1 tsp	Vanilla
1 tsp	Cinnamon		

Preheat oven to 350 degrees.

Steam or microwave peeled squash and puree or mash. Measure out two cups.

Blend or puree all the ingredients together until smooth. Pour into greased 1.5-quart casserole dish.

Make a crumble topping of butter or margarine, brown sugar, and farfel (optional).

Bake for 50 to 60 minutes or until the soufflé is set (much like a pumpkin pie).

CARROT SOUFFLE

Barbara Sharofsky

1 20-oz bag	Frozen carrots	½ pound	Margarine
4	Eggs	¼ to ½ cup	Sugar
4 tbsp	Cake meal	1 tsp	Vanilla

Preheat oven to 350 degrees.

Cook carrots according to package directions. Drain.

Combine all ingredients in a blender or food processor until smooth.

Lightly grease 1-quart casserole dish and pour the mixture into the dish.

Sprinkle the top with cinnamon.

Bake for 45 minutes

A decorative calligraphic graphic with the words "Happy Passover" written in a cursive, black font. The word "Happy" is on the top line, "Passover" is on the second line, and a small circular flourish is at the bottom.



Blintzes Pancakes & Latkes

Celebrating 100 years

CHEESE BLINTZES

Sandy Agus

Blintzes:

2/3 cup Cake meal
½ tsp Salt
1 ½ cup Water
3 Eggs

Filling:

1 lb Cottage cheese or
farmers cheese
3 Eggs (could be 2 if X-large)
4 tbsp Sour cream
¼ cup Sugar (or more to taste)
¼ tsp Cinnamon (or more to taste)

Combine cake meal and salt. Combine eggs and liquid.

Gradually add the egg mixture to the cake meal mixture, beating thoroughly to prevent lumps. Allow air bubbles to settle before starting to fry.

Pour about 3 tbsps of batter onto a hot, lightly greased frying pan or griddle and rotate to form an 8" pancake. Fry until batter sets and curls at the edges. Turn out onto a clean cloth, fried side up. Makes about 16.

Mix filling ingredients. Put 2+ tbsp onto each pancake. Fold into blintz shape.

Fry or bake at 400 degrees for about 20 minutes until golden brown. Freezes well.

I love this recipe; it was my Mom's.

CHEESE BLINTZES

Mrs. Marion Heine (z"l)

Blintzes:

3 Eggs, beaten
1 ½ cups Water
½ tsp Salt
¾ cup Cake meal

Cheese Filling:

1 lb Cottage cheese pressed
through a strainer (or purchase
farmers cheese)
1 Egg
½ tsp Salt
1 tsp Sugar

Beat eggs, add salt. Alternate adding cake meal and water, mixing thoroughly.

Fry in a small, hot and greased pan to make a thin pancake.

Place a heaping tablespoon of cheese mixture on each pancake. Fold to form envelopes and fry again on both sides.

Submitted by Joan Feinberg, a recipe of her mother's, date unknown.

CHOCOLATE CHIP PANCAKES

Faye Levinson Shapiro

1 cup	Cake meal	1 tbsp	Vegetable oil
1 tsp	Baking powder	1 ½ to 2 cups	Milk (can use kosher for Passover almond milk to make pareve)
2 tbsp	Sugar		Chocolate chips
1 pinch	Salt		
1	Egg		
1 tsp	Vanilla		

Mix everything together in bowl.

Start with 1 ½ cups milk; add a little more if needed to get right consistency.

Stir in chocolate chips at end, as much as you like (or blueberries, etc)

CHOCOLATE CHIP PANCAKES

Gladys Robbins

Makes 15 medium-sized pancakes.

½ cup	Matzo meal	1 tsp	Salt
3	Eggs	¾ cup	Water
1 tbsp	Sugar		Chocolate chips

Beat eggs thoroughly in large bowl.

Mix matzo meal, sugar, salt; combine with eggs.

Add water.

Let rest for 10 to 15 minutes, adjusting liquid, if necessary.

Add chocolate chips.

Drop by spoonful onto hot greased frying pan. Cook until bubbly. Turn over to cook on other side.

PASSOVER COTTAGE CHEESE LATKES

Lois Romm

Makes 16 latkes

1 cup	Cottage cheese	4 tbsp	Potato starch
4	Eggs, separated	2 tbsp	Matzah meal

Mix together cheese, egg yolks, potato starch, and matzah meal.

Beat egg whites and add to cheese mixture.

Season to taste.

Fry in oil.

This recipe came from Molly Miller (z"l), a family friend.

A square graphic with a light gray background. In the center, the words "Happy Passover" are written in a black, elegant, cursive script. The word "Happy" is on the top line, and "Passover" is on the bottom line, with a decorative flourish under the "o" in "Passover".



Muffins & Rolls

Celebrating 100 years

MATZAH MEAL ROLLS

Lois Romm

1 ½ cups	Water	1 ½ tbsp	Sugar
2/3 cup	Oil	2 cups	Matzah meal
½ tsp	Salt	6	Eggs, beaten

Preheat oven to 350 degrees.

Boil together water, oil, salt, and sugar. Add matzah meal.

Mix thoroughly; cool. Add beaten eggs and mix carefully.

Shape rolls and bake for 1 hour on a greased cookie sheet.

Indent the rolls in the middle (if you like).

This recipe came from late mother-in law, Sylvia Romm (z"l)

PALEO BLUEBERRY MUFFINS

Eve Schlanger

Yields 12 muffins

2 ½ cups	Almond flour	1/4 cup	Maple syrup
1 tbsp	Coconut flour	1/4 cup	Almond milk (if available for Passover)
¼ tsp	Salt		
½ tsp	Baking soda	2	Eggs
1 tbsp	Vanilla	1 cup	Blueberries, fresh or frozen
¼ cup	Coconut oil	2 to 3 tbsp	Cinnamon

Preheat oven to 350 degrees.

Lightly oil a 12-cup muffin tin with coconut oil

In a mixing bowl combine almond flour, coconut flour, salt, and baking soda; stir to combine.

Pour in coconut oil, eggs, maple syrup, almond milk, and vanilla; mix well with an electric mixer.

Fold in blueberries and add cinnamon.

Distribute into muffin tin. Sprinkle with additional cinnamon.

Bake for 22 - 25 minutes. Allow to cool and enjoy!

POPOVER MUFFINS

Sandy Agus

2 cups	Farfel	2 tbsp	Margarine, melted
2	Eggs		Salt to taste
1 ½ cups	Water		

Preheat oven to 450 degrees.

Mix farfel and water in a large bowl.

While water is absorbing farfel, beat eggs in mixer with salt and margarine.

Mix eggs into farfel.

Grease muffin pans and fill to about half. Place pans in middle of oven or a bit higher. Bake about 20 minutes or until puffed and golden brown.

This recipe is over 110 years old. It was my great-grandmother and grandmother's recipe.

SPINACH MUFFINS

Sandy Agus

Serves 12

2	Medium onions, chopped	1 10 oz pkg	Frozen spinach, defrosted and well drained
½ cup	Celery, chopped		
1 ½ cup	Grated carrots	3	Eggs, beaten, or 3 egg whites and 2 tbsp vegetable oil
6 tbsp	Pareve margarine or		
3 to 4 tbsp	Vegetable oil	¾ cup	Matzah meal
		1 ½ tsp	Salt
		¼ tsp	Pepper

Preheat oven to 350 degrees. Grease a 12-cup muffin tin.

In a skillet over medium heat, saute onions, celery, and carrots in margarine until almost tender.

Add spinach during last two minutes of cooking.

Transfer to a bowl.

Add eggs, matzah meal, and seasonings.

Spoon into the greased muffin tins.

Bake for 45 minutes. If you are planning to reheat before serving, decrease baking time by 5 minutes.



Desserts

Celebrating 100 years

APPLE CAKE

Sandy Agus

Cake:

9 Eggs, separated
3 tbsp Lemon juice
2 tsp Lemon peel, grated
2 cups Sugar
½ cup Cake meal
1/3 cup Potato starch

Filling:

4 Medium sized cooking apples,
cored, pared, and sliced (about
4 cups)
2 tbsp Water
1 tbsp Lemon juice
1 tsp Cinnamon
Sifted powdered sugar*

Preheat oven to 325 degrees.

In a large mixer bowl, beat egg yolks, 3 tbsp lemon juice and lemon peel until thick and lemon-colored. Gradually add 1 cup of sugar, beating until smooth.

Sift ½ cup of sugar, cake meal, and potato starch together; blend into the yolk mixture. Fold in the beaten egg whites.

Spread half the batter in an ungreased 9" x 13" baking pan. Bake for 30 to 35 minutes, or until light brown.

Meanwhile, cook apples covered in the 2 tbsp water over low heat, until barely tender, 8 to 10 minutes. Drain.

Stir in remaining ½ cup sugar, remaining lemon juice, and cinnamon.

Arrange the apple mixture over the baked cake.

Cover with remaining cake batter.

Return to oven and bake 50 to 60 minutes more. Cool.

Sprinkle the top of cake with powdered sugar.

**If you cannot purchase certified Passover powdered sugar, you can make it yourself. Combine 1 cup granulated sugar with 1 tbsp potato starch. Process until it resembles powdered sugar.*

APRICOT SPONGE CAKE

Judy Ruttenberg

6 oz	Dried apricots	1 1/3 cup	Cake meal
1 ¼ cup	Apple juice	1 cup	Granulated almonds
2 ¼ cup	Sugar	1 tsp	Salt
9	Eggs, separated		

Pre-heat oven to 350 degrees.

Combine apricots, juice, and ½ cup sugar.

Boil and simmer 5 to 10 minutes until sugar is soft.

Cool and strain. Reserve 1/3 cup of the liquid.

Puree the remaining apricot mixture.

Beat egg yolks with ¼ cup sugar until it is light in color.

Add 1 cup apricot puree and blend.

In a small bowl, add the cake meal, almonds, and salt.

Add to egg mixture alternately with the reserved 1/3 cup of liquid.

Beat egg whites until they form soft peaks. Add remaining ½ cup sugar and beat until stiff.

Fold in remaining beaten egg whites.

Bake for 55 minutes.

A decorative calligraphic graphic with the words "Happy Passover" written in a cursive, black font. The text is centered and has a small circular flourish at the bottom right.

BANANA CAKE WITH CHOCOLATE GLAZE

Helene Krupnick

Cake:

7	Eggs, separated
1 cup	Sugar
1 cup (3)	Mashed bananas
¼ tsp	Salt
¾ cup	Cake meal
¼ cup	Potato starch
½ cup	Chopped nuts (optional)

Chocolate Glaze:

3 oz	Semisweet Chocolate
2 tbsp	Sugar
2 tbsp	Water

Preheat oven to 325 degrees.

Beat yolks with sugar until creamy.

Combine bananas, salt, potato starch, and cake meal.

Add to yolk and sugar mixture.

Beat egg whites until whipped.

Fold into the rest of the mixture. Add nuts.

Pour into 9" x 13", lightly greased pan.

Bake for 45 minutes.

Melt chocolate in microwave oven. Stir in 2 tsp softened margarine and sugar.

Cool until thick (15 to 20 minutes) and pour on top of cooled cake.

CHOCOLATE QUINOA CAKE RECIPE (Gluten Free)

Eve Schlanger

Serves 12

		1 cup	Dark unsweetened cocoa
¾ cup	Quinoa	2 tsp	Baking powder
1 ½ cups	Water	½ tsp	Salt
	Cooking spray	2 oz	Bittersweet chocolate
2 tbsp	Potato starch		Fresh raspberries for garnish (optional)
1/3 cup	Orange juice (one orange)		
4	Eggs		<u>For the glaze (optional):</u>
2 tsp	Vanilla	5 oz	Bittersweet chocolate
¾ cup	Coconut oil	1 tbsp	Sunflower or safflower oil (needs certification)
1 ½ cups	Sugar	1 tbsp	Vanilla

Preheat the oven to 350 degrees.

Place the quinoa and water into a small saucepan and bring it to a boil over medium heat. Reduce the heat to low; cover the saucepan and cook the quinoa for 15 minutes, or until all the liquid has been absorbed. Set the pan aside. The quinoa may be made 1 day in advance.

Use cooking spray to grease a 12-cup bundt pan. Sprinkle potato starch over the greased pan; shake the pan to remove any excess starch.

Place the quinoa in the bowl of a food processor. Add orange juice, eggs, vanilla, oil, sugar, cocoa, baking powder, and salt; process until the mixture is very smooth.

Melt chocolate over a double boiler, or place in a medium microwave-safe bowl and put in a microwave for 45 seconds, stirring. Heat chocolate for another 30 seconds until it is melted. Add chocolate to the quinoa batter and process until well mixed. Pour batter into prepared bundt pan and bake for 50 minutes, or until a skewer inserted into the cake comes out clean.

Let cake cool for 10 minutes; remove gently from pan. Cool on a wire cooling rack.

To make the glaze: Melt chocolate in a large microwave-safe bowl in the microwave (see above) or over a double boiler. Add oil and vanilla and whisk well. Let glaze sit for 5 minutes; whisk it again. Use a silicone spatula to spread the glaze all over the cake.

EADIE'S SPONGE CAKE

Eileen Yaffa

9	Eggs	½ cup	Cake meal (sifted with the potato starch)
1 ¾ cups	Sugar, sifted		
1	Lemon (zested and squeezed)	½ cup	Potato starch

Preheat oven to 350 degrees.

Separate the 9 egg whites and place into their own bowl (they will be beaten later).

Place the 9 egg yolks into your mixer bowl and beat until light and fluffy.

Gradually add sugar, one heaping tablespoon at a time.

Add the lemon juice and zest into the yolk mixture.

Fold cake meal and potato starch mixture into the yolk/sugar mixture (a little at a time).

Beat the egg white until stiff (wash beaters before beating whites). Fold the stiff egg whites into the batter.

Pour the batter into an ungreased tube pan. Bake 1 hour.

When done, remove from the oven and invert onto a whiskey glass or bottle that will hold it above the counter until cooled.

When cooled take a sharp knife and loosen the sides and tube. Remove from pan; place on rack to cool further.

This sponge cake is a family tradition. My mother made it every year until the last few years of her life. So many people asked for the recipe that I thought I would continue the tradition.

FANNY FERTICK'S SPONGE CAKE

Gladys Robbins

10	Eggs	1/4 tsp	Salt
2 cups	Sugar		Juice of one lemon or half grated rind and juice
1 cup	Cake meal		
1/4 cup	Potato starch		

Preheat oven to 350 degrees.

Do Not Separate the Eggs.

Place whole eggs in a large bowl and beat for at least 20 minutes or until the bowl is almost full. Add sugar and salt and continue beating.

Add cake meal and continue beating. Add juice and/or rind. Add potato starch and beat until well mixed.

Pour into an ungreased 10" tube pan. Bake 1 hour.

Remove from oven and invert over a metal funnel or bottle until cool. Carefully remove from pan.

Suggestion: I have often sliced this cake in half when cool and frosted it with whipped cream and strawberries, making it into a Strawberry Shortcake.

This recipe was given to me by my dear friend Margie Blum (z"l), and I submit this recipe in homage to her. Always came out perfect for me. No need to separate the eggs BUT they have to be beaten for 20 minutes. I suggest a stand mixer for this.

NANA'S SPONGE CAKE

Maxine Ladov

10	Eggs, separated	2 tbsp	Potato starch
1 ½ cups	Sugar	1	Lemon, juiced with rind
1 cup minus 2 tbsp	Cake Meal		

Preheat oven to 350 degrees.

Beat egg whites until stiff; set aside. Beat egg yolks well; add sugar, cake meal, potato starch, and lemon; blend well.

Fold mixture into egg whites.

Place in 10" ungreased tube pan. Bake for 45 minutes or until a tester comes out dry.

Turn upside down and cool 1 hour before removing.

This recipe is from my mother-in-law, Harriette Ladov (z"l), who was a fabulous baker.

WINE, SPICE, AND NUT SPONGE CAKE

Hedda Morton

8	Extra large eggs separated	1 ¼ cups	Cake meal
1 ½ cups	Sugar	¼ tsp	Salt
1/3 cup	Passover wine	½ tsp	Cinnamon
1/3 cup	Orange juice	1/3 cup	Almonds, finely ground

Preheat oven to 325 degrees.

Beat egg yolks until thick and lemon colored. Add sugar gradually, beating until thick.

Add sugar gradually, beating until mixture is light but very thick. Add wine and orange juice.

Beat for 3 minutes.

Sift together three times the cake meal, salt, and cinnamon. Add the finely ground almonds and mix lightly. Fold the dry ingredients into the beaten egg yolks.

Beat the egg whites until stiff but not dry; fold into the cake batter, blending well. Pour into a 10" x 3" spring form pan or tube pan. Bake for about 1 hour.

Invert pan on cake rack to cool. Remove from pan when cool.

My Great aunt came to visit us one year for Pesach when our girls were in elementary school. She said this recipe looked good. It became an instant favorite, and I have been baking it each Pesach for more than 35 years.

LEMON SAUCE

Sharla Kanovsky

2 tbsp	Potato starch	1 ½ cups	Hot water
½ cup	Cold water	2	Egg yolks
1 cup	Sugar	1	Lemon, juiced

Mix potato starch with cold water; add sugar and blend. Add hot water and cook over low heat until the mixture has boiled, stirring constantly. Cover and simmer for 10 minutes.

Beat eggs. Add a small portion of cooked mixture to the eggs to warm them slightly. Return everything to the pan and cook, stirring constantly, for 2 minutes.

Add lemon juice. Let cool. Refrigerate.

This is a perfect topping for sponge cake. Or eat it as a pudding.

MARTHA STEWART'S FLOURLESS CHOCOLATE CAKE

Linda Markoff

Serves 8

6 tbsp	Margarine	1 ½ cups	Semisweet chocolate chips (or 8 oz chopped bittersweet chocolate)
6	Large eggs, separated		
1/2 cup	Granulated sugar		Confectioners' sugar for dusting

Preheat oven 275 degrees*, with rack in center.

Prepare spring form pan with margarine on all sides.

Place margarine and chocolate into large bowl. Microwave in 30 second increments, stirring each time, until melted; cool slightly.

Whisk in yolks.

In another bowl beat egg whites to soft peaks. Gradually add sugar; beat until stiff and glossy.

Whisk ¼ of whites into chocolate mixture, gently folding mixture into remaining whites.

Pour into prepared pan, smooth top gently. Bake 45 to 50 minutes until cake pulls away from sides of pan and is just set in center.

Cool completely on a wire rack. Serve dusted with confectioners' sugar.

**Ovens vary.... A temperature higher than 275 might work well too. The edges and top develop a delicate crisp crust, while the center remains moist and fudgy.*

A Markoff "must" for dessert following a Passover Seder, which is always organized by Phyllis Markoff and contributed to by Adriane Markoff.



Happy
Passover

NANA'S BANANA NUT CAKE

Maxine Ladov

9	Eggs, separated	2	Bananas, mashed
2 cups	Sugar	1 cup	Nuts
1 cup	Cake meal	1	Lemon, juice and rind
1 tbsp	Potato starch		

Preheat oven to 350 degrees.

Beat whites stiff; set aside.

Beat yolks until thick; add sugar and beat. Add mashed bananas, nuts, lemon juice and rind; blend well.

Add potato starch to cake meal and fold mixture into yolk mixture.

Fold yolk mixture into whites.

Place in 10" tube pan.

Bake for about 45 minutes. Test with a toothpick or skewer.

Remove from oven; turn upside down for an hour. Remove from pan.

My husband recreates his mother's recipe each Pesach to continue a family tradition.

A decorative calligraphic graphic with the words "Happy Passover" in a black, elegant script font. The word "Happy" is on the top line, "Passover" is on the second line, and a small circular flourish is at the bottom.

SPONGE CAKE

Hedda Morton

8	Eggs, separated	1 cup	Cake meal
1	Pinch of salt		Juice of 1 orange (5 - 6 tbsps)
1 cup	Sugar		Grated rind of 1 orange
2 tbsp	Potato starch		

Preheat oven to 350 degrees.

For this type of cake, in which the whites are beaten first, best results are achieved with an electric beater, because the beating must continue until all the ingredients are added.

Put the whites and the salt into the mixing bowl and start the beater.

As soon as whites begin to foam, begin adding the sugar gradually. When all the sugar has been added, continue the beating until the mixture holds its shape.

Meanwhile, beat the yolks with the orange juice and the orange rind, and add slowly.

With the beater still going, add the cake meal and the potato starch a spoonful at a time.

Bake in a tube pan for 1 hour. Invert on a wire rack and cool before removing the rim of the pan.

To make cupcakes, bake the batter in muffin pans lined with paper cups.

When baked, spread with jelly, sprinkle with chopped nuts or grated fresh coconut, or make a plain or cocoa frosting. Or, bake in layer cake pans and trim with whipped cream and strawberries.

I remember learning to make this cake from my mother, and I have continued the tradition of making it each Pesach for more than 50 years. It continues to be a family favorite!

ORANGE-APRICOT LAYER CAKE WITH CHOCOLATE FROSTING

Sandy Agus

Cake:

1 cup Sugar
6 large Egg yolks
½ cup Canola or vegetable oil
1 tbsp. Grated orange peel
½ cup Cake meal
½ cup Potato starch
6 large Egg whites
½ tsp Salt

Apricot Puree:

1 8-oz. package dried apricots
1 ½ cup Orange Juice
6 Tbsp Sugar

Frosting:

1 lb. Bittersweet (not unsweetened)
or semisweet chocolate,
chopped
½ cup Unsalted margarine
Dried apricots, cut into triangles
(optional)
Grated orange peel (optional)

Preheat oven to 325 degrees.

Apricot Puree: Combine dried apricots and orange juice in a small saucepan over low heat until apricots are very tender, about 15 minutes. In food processor, add sugar to apricot mixture and process until smooth. (Can be prepared 3 days ahead. After processing, cover and refrigerate).

Cake: Beat ½ cup sugar, egg yolks, oil, orange peel, and 1/3 cup apricot puree in large bowl until mixture is very thick, about 5 minutes. Beat in cake meal and potato starch. Using clean, dry beaters, beat whites and salt in another large bowl until soft peaks form. Gradually add ½ cup sugar, beating until whites are stiff but not dry. Fold large spoonful of whites into yolk mixture. Gently fold in remaining whites. Fill ungreased 10" spring form pan. Bake about 40 minutes, until tester comes out clean. Cool cake in pan on rack. (Cake will sink slightly.)

Frosting: Stir chocolate and margarine in saucepan over low heat until melted and smooth. Whisk in 3 tbsp of apricot puree. Remove from heat. Let stand until thickened but still spreadable, about 2 hours. Remove pan rim. Cut cake in half horizontally to form 2 layers, leaving the bottom layer on the pan bottom. Spread bottom layer with 2/3 cup apricot puree. Spread ½ cup chocolate frosting on cut side of top layer. Place top layer, chocolate side down, on apricot filling. Spread remaining frosting over top and sides of cake. Chill until frosting sets, at least 1 hour. (Can be made one day ahead.) Keep refrigerated until 1 hour before serving. Garnish with optional apricots and orange peel.

CHEESE CAKE

Sandy Agus

Crust:

¼ cup Butter
½ cup Egg kichel
½ cup Sugar
½ tsp Cinnamon

Filling:

4 Eggs at room temperature
1 lb Cream cheese, cut into eights
1 lb Creamed cottage cheese
3 cups Sour cream
2 tbsp Butter, melted
Grated rind and juice of 1
orange and 1 lemon
1 ½ cup Sugar
1 tbsp Potato starch
1 tbsp Cake meal

Preheat oven to 400 degrees.

Pour melted butter over the bottom and sides of a 9" x 13" baking pan.

Mix together the kichel, sugar, and cinnamon and pat over bottom and sides of pan.

In a large bowl, beat eggs, cream cheese, cottage cheese, sour cream, melted butter, rinds, and juice of lemon and orange until smooth.

Combine sugar, potato starch, and cake meal; slowly add to the creamed mixture until well mixed.

Pour into crumb-lined pan.

Bake 5 minutes. Reduce heat to 325 degrees and bake 50 minutes more or until the cake is set and slightly browned around the edges.

Cool in pan.

MY MOM'S FAMOUS CHEESE CAKE

Barbara Walkes

Base:

2 8 oz pkgs Cream cheese
3 Eggs
2/3 cup Sugar

Glaze:

10 oz Strawberries, thawed or fresh
½ cup Sugar
1 tbsp Potato starch

Topping:

8 oz Sour cream
1 ½ tbsp Sugar
1 tsp Vanilla

Preheat oven to 325 degrees.

Base: Beat cheese in mixer until light and creamy. Add eggs, one at a time. Add 2/3 cup sugar. Beat until thick and lemon colored, about 5 minutes. Pour into 10" pie plate. Bake for 50 minutes, or until browned lightly. Remove from oven and cool for 20 minutes.

Glaze: Combine ½ cup of sugar and potato starch; stir into berries. Cook until thick, stirring constantly, about 10 minutes. Cool and allow to thicken.

Topping: Stir sour cream, vanilla, and 1 ½ cups of sugar together; spoon over the cake. Return to oven for 15 minutes. Remove from oven and cool before adding glaze. Refrigerate until ready to serve.

BROWNIES

Gloria Back

2 cups	Sugar	1 tsp	Vanilla
½ cup	Cocoa	1 bag	Chocolate chips
1 cup	Oil	4	Eggs
½ cup	Potato starch		

Preheat oven to 350 degrees.

Mix ingredients in one bowl. Pour into 9" x 9" greased pan (can use spray or parchment paper).

Bake for 45 - 50 minutes (longer if you prefer a firmer brownie).

MOCHA BROWNIES

Carol Silbert

4 oz	Bittersweet chocolate	4	Eggs
2 cups	Sugar	1	Pinch of salt
½ lb	Margarine	1 cup	Cake meal, sifted
2 tbsp	Instant coffee		

Preheat oven to 325 degrees.

Melt chocolate and margarine; cool.

Beat eggs with sugar. Blend in salt and chocolate mixture. Gradually stir in coffee and cake meal.

Pour into well-greased 9" x 13" pan.

Bake for 20 - 25 minutes.

Cut into squares while still warm.

This is a family favorite, enjoyed at Passover by three generations. I am happy to share it.

CHOCOLATE CHIP COOKIES

Sandy Agus

1 cup	Unsalted margarine	1 tsp.	Salt
¾ cup	White Sugar	1 ½ cups	Cake meal
¾ cup	Brown sugar, packed	1 tsp.	Baking soda, dissolved in 1 tsp hot water
2	Eggs	1 pkg	Chocolate chips
1 tsp.	Vanilla		

Preheat oven to 375 degrees.

Cream margarine in a large bowl. Gradually add sugars, creaming very well. Beat in eggs; cream again. Add vanilla and salt.

Stir in ¾ cup cake meal, then baking soda mixture. Stir in remaining ¾ cup cake meal until just blended. Fold in chocolate chips.

Drop dough by rounded teaspoon onto cookie sheet.

Bake for 12 minutes, or until lightly browned.

CHOCOLATE CHIP COOKIES

Barbara Strosberg

2 cups	Sugar	3 ¼ cups	Almond flour
2	Eggs	1 cup	Potato starch
1 cup	Oil	1 10 oz bag	Chocolate chips
2 tbsp	Vanilla		

Preheat oven to 350 degrees.

Cream together sugar, eggs, and oil. Add vanilla, almond flour, potato starch, and chocolate chips. Mix well.

Freeze for 10 minutes to make the cookies easier to form.

Batter will be oily. Make small balls with a mini scoop or your hands. Place on a parchment-lined cookie sheet. Do not flatten; they spread in the baking process.

Bake for 12 minutes or until lightly browned and crinkled. After cooling, remove from parchment.

CHOCOLATE CHIP COOKIES

Judy Simkin

Yields 3 dozen

2 sticks	Margarine or butter	1 pkg (small)	Vanilla pudding mix
¾ cup	Brown sugar	1 tsp	Baking soda
¼ cup	Sugar	¾ tbsp	Salt
2	Eggs	1 tbsp	Vanilla
1 cup	Cake meal	2 cups	Semi-sweet chocolate chips
¼ cup	Potato starch		

Preheat oven to 350 degrees.

Cream margarine with sugars. Add eggs, one at a time and mix until combined.

With mixer at slow speed, add cake meal, potato starch, vanilla pudding, baking soda, and salt. Mix until combined.

Add vanilla and chocolate chips. Bake for 10 - 12 minutes.

ALMOND FLOUR SHORTBREAD COOKIES

Gloria Andersen

1 cup	Almond flour	½ tsp	Vanilla or almond extract
3 tbsp	Butter or margarine	1/8 tsp	Salt (optional)
3 tbsp	Confectioners' sugar (Gefen)		

Preheat oven to 350 degrees. Line a baking sheet with parchment paper.

Cream butter and sugar. Add other ingredients.

Scoop 1" balls (you should get 12 - 15 cookies). Use a fork to flatten.

Bake 8 - 11 minutes, depending on your oven. The cookies should be brown on the bottom.

This is a very flexible recipe to "play with." You can use up to a full teaspoon of extract. You could also add cinnamon OR cocoa powder. You can also substitute coconut flour for parts of the almond flour. Try making thumbprint cookies by pressing your thumb in the cookie and adding preserves to the top.

CHOCOLATE FARFEL CLUSTERS

Merle Glass

1	16 oz square Semi-sweet chocolate	1 cup	Chopped pecans or walnuts, toasted
1 ½ cups	Matzah farfel, toasted	2 cups	Mini marshmallows

Preheat oven to 350 degrees.

Melt chocolate; toast nuts and farfel in the oven in a single layer for about 10 minutes, or until golden brown.

Mix chocolate, farfel, and nuts. Let cool slightly.

Fold in marshmallows and mix well.

Line mini-muffin tins and fill each cup to top. Refrigerate or freeze to set.

If not using nuts, add another cup of farfel.

MATZAH COOKIES

Barbara Walkes

4	Eggs	½ tsp	Salt
2/3 cup	Oil	½ cup	Orange juice
2 cups	Farfel	4 oz	Semi-sweet chocolate, broken into pieces (optional)
2 cups	Matzah meal		
1 ½ cups	Sugar	½ cup	Chopped nuts (optional)
1 tsp	Cinnamon		

Preheat oven to 350 degrees.

Beat eggs and oil. Stir in farfel and allow it to absorb moisture.

Mix in dry ingredients. Add orange juice.

Add nuts and chocolate (the size of chocolate chips).

Drop by teaspoon on greased cookie sheet. Bake for 15 - 20 minutes.

Sprinkle with additional sugar and cinnamon mixture.

CHOCOLATE MARSHMALLOW FARFEL SQUARES

Barbara Strosberg

¼ cup	Butter or margarine	¾ tsp	Cinnamon
5 cups	Passover marshmallows (about 40)	1 cup	Chocolate chips*
5 cups	Matzah farfel	1 cup	Chopped nuts (pecans, walnuts, or almonds)

Place butter or margarine into a greased 9" x 13" pan.

Microwave uncovered on HIGH, 2 to 3 minutes, stirring every minute.

Add farfel, cinnamon, chocolate chips, and nuts, spreading evenly. (Wet your hands to pat down evenly.)

Refrigerate ½ hour. Cut into 1 ½" squares.

*12 oz chocolate bars can be substituted for chocolate chips.

FAMILY FAVORITE MANDEL BREAD

Melody Taylor

2 cups	Sugar	¾ cup	Potato starch
½ lb	Butter or margarine	6 oz	Chocolate chips or whatever you like (raisins, nuts, etc.)
6	Eggs		Cinnamon/sugar
2 ¾ cups	Cake meal		

Preheat oven to 350 degrees and grease a cookie sheet

Cream butter and sugar, adding eggs. Add cake meal and potato starch; fold in chips.

Form dough into 2" wide loaves and sprinkle with cinnamon/sugar mixture.

Bake for 45 minutes. If you like it softer, bake 35 minutes.

Slice on diagonal while warm.

Enjoy!

Our family's favorite mandel bread recipe. We will be making it on Zoom (virtually) with our children and grandchildren this year. Shira's family from Israel will also be participating!

KAMISH BREAD

Judy Simkin

6	Eggs	2 tsp	Vanilla
1 ½ cups	Sugar	12 oz	Mini semi-sweet chocolate chips
1 ½ cups	Cake meal		
1 cup	Vegetable oil	¾ cup	Walnuts or almonds (use extra chocolate chips if eliminating nuts)
1 tbsp	Orange juice		

Preheat oven to 350 degrees.

Beat eggs. Add all ingredients except chips/nuts and beat for 5 minutes. Stir in chips and/or nuts.

Spray 9" x 13" pan with cooking spray and spread batter in pan. Bake 40 minutes. Let cool.

Slice into thirds (lengthwise) and then into ½" to ¾" strips.

Place on ungreased baking sheet. Sprinkle with cinnamon and sugar. Bake 5 minutes at 350 degrees.

Flip each strip over and sprinkle cinnamon and sugar on other side. Bake 5 minutes. Let cool.

Store in air-tight container.

MANDEL BREAD

Lois Romm

3	Eggs	¼ cup	Potato starch
1 cup	Sugar	1 ½ cups	Chocolate chips
¾ cup	Oil		Sugar and cinnamon to taste
1 ½ cups	Cake meal		

Preheat oven to 350 degrees.

Beat eggs and sugar. Stir in oil. Add cake meal and potato starch; stir. Add chocolate chips.

Pour onto cookie sheet and shape a flat loaf.

Sprinkle with sugar and cinnamon.

Bake for 30 minutes. Cut into ½" slices; turn onto sides.

Bake 10 more minutes.

This recipe came from my mother, Alice Damens

MANDELACH

Renee Kessler

1 cup	Oil	1 ½ cups	Cake meal
1 cup	Sugar	½ cup	Matzah meal
6	Eggs		Nuts and chocolate chips
4 tbsp	Potato starch		

Preheat oven to 350 degrees.

Mix sugar, eggs, and oil together. Add everything else.

Refrigerate for ½ hour.

Shape into a loaf.

Bake for approximately 15 minutes. Cut and bake again until toasted.

CHOCOLATE SOUFFLÉ ROLL

Renee Kessler

Soufflé:

7 oz Dark, good-quality semisweet
chocolate
4 tbsp Strong coffee
7 Eggs, separated
3/4 cup Sugar

Filling:

9 tbsp Margarine
¼ cup Very fine sugar
3 oz Semi-sweet chocolate
2 tbsp Strong coffee
2 Eggs
Sprinkle of confectioners' sugar
(if kosher for Passover)

Soufflé: Preheat oven to 350 degrees. Grease a 10" x 15" jelly-roll pan. Cover with greased waxed or parchment paper.

Melt chocolate with coffee, using a microwave or double boiler. Cool slightly.

Beat the egg yolks with ½ cup sugar until fluffy and pale yellow.

Add the chocolate and coffee to the yolks.

Beat egg whites until soft peaks form. Add 1 cup sugar, beating gradually until stiff peaks form.

Fold egg whites into the chocolate mixture. Place batter in the pan and bake for 15 to 20 minutes, or until the roll is firm.

Remove and cool for 5 minutes. Then place a damp towel over the roll and cool completely at room temperature. (The towel prevents the roll from drying out.) Store in refrigerator.

Filling: Cream margarine and sugar very well.

Melt chocolate in coffee. Cool slightly. Add to margarine mixture and blend well. Add eggs and continue beating until very smooth and light. Cool in refrigerator until it partially hardens (so it won't leak out when you make the roll).

When ready to use, remove towel from the roll (wait a few hours or overnight for this step). Place on an ungreased sheet of waxed paper over the roll and turn it upside down. Remove the pan and its waxed or parchment paper.

Spread filling over the flattened cake. Soften in microwave if it is too hard. Roll the cake quickly. You can stabilize it with a few toothpicks.

Sprinkle with powdered sugar before serving.

The recipe has very little coffee flavor, even though it is one of the ingredients.

COMPOTE

Eileen Yaffa

1 lb box	Pitted prunes	2/3 cup	Sweet red wine
2 12 oz boxes	Mixed dried fruit (or 1 lb large bag of dried apricots)	1 lb can	Dark sweet cherries in water (or 1 ½ cups frozen pitted cherries)
20 oz can	Pineapple chunks	½ cup	Sugar
2 lg cans	Mandarin oranges	7 tsp	Potato starch
		1 tbsp	Margarine

Preheat oven to 350 degrees.

Place all liquids from pineapple, oranges, cherries, and wine into a small saucepan, along with sugar, potato starch, and margarine.

Heat until it begins to thicken, stirring often. (about 5 minutes) When thickened, place all of the fruit into an oven proof bowl; pour juices over it, tossing well.

Bake for 1 hour. Serve hot or warm. It's also delicious reheated in the microwave the next day.

The compote is from my sister-in-law in Florida. I don't think she is well enough to make it now, but I make it for Thanksgiving as well as Passover.

FRUIT TARTS

Merle Glass

Yields 36

4	Eggs	2 ¼ cups	Mixed, dried fruit
½ cup	Sugar	1 cup	Raisins or dried cranberries
1 tsp.	Vanilla		

Preheat oven to 350 degrees.

Chop dried fruit in a food processor. Add the rest of the ingredients.

Fill paper-lined muffin tins almost to the top. Bake for 25 minutes.

This recipe is from my late aunt. I have been making them for years and always keep a bag in the freezer for unexpected company. You may use Splenda instead of sugar. If you freeze them first, it makes it easier to remove the paper.

ICE CREAM PIE (Pareve)

Judy Simkin

1 box	Chocolate pudding
8 oz	Coffee creamer (Rich's or other pareve whitener)
8 oz	Rich's whip or Kineret whipping cream
1	Purchased chocolate pie crust*

Whip cream with a mixer.

Mix pudding and coffee creamer together.

Combine whipped cream and pudding/creamer mixture.

Pour mixture into chocolate pie crust and freeze. Once frozen, cover and refreeze.

Serve frozen. May garnish with chocolate shavings on top before serving.

*Can use regular flavor pie crust with vanilla pudding as an alternative.

CHOCOLATE MOUSSE PIE (Dairy)

Arlene Colton

12 – 14	Chocolate chip cookies, crushed
2 tbsp	Unsalted butter, melted
½ cup	Sugar
2	Eggs
1 cup	Semi-sweet chocolate chips
1 cup	Whipped cream (already whipped)

In a medium bowl, combine cookies and melted butter; mix and press into a 9" pie plate.

Using a mixer, whip sugar and eggs until thick, fluffy, and fully blended. Heat over low heat for 2 minutes, stirring constantly. Let cool.

Melt chips in a microwave in 30-second increments, until fully melted.

Using spatula, fold chocolate mixture into a bowl with sugar and eggs. Gently fold the whipped cream into the mixture and pour into the pie crust.

Refrigerate overnight. Can decorate with shaved chocolate and more whipped cream if desired.

MATZAH TORTE

Nella Glick

1 stick	Melted margarine or butter		Sweet wine for soaking
1 tsp	Instant coffee		Pinch of salt
2 tsp	Vanilla	½ cup	Cocoa
2 cups	Confectioners' sugar, sifted	2 tsp	Liqueur or water
6	Whole matzahs		Jimmies, sprinkles, or shredded chocolate

Mix margarine, coffee, salt, vanilla, cocoa, sugar, and liqueur in a bowl until you get a smooth icing. If too thick, add a little water.

Pour some wine into a plate and dip matzah on both sides. Place dipped matzah on a serving platter; spread icing over it. Continue the same procedure with second matzah, layering it on top with icing, then continue until all 6 are on top of each other.

After final matzah is covered with icing, spread icing on all sides; sprinkle with the jimmies, etc. on top. Place in refrigerator for several hours to set until ready to serve.

This recipe was given to me by a friend from Canada, whom I met in Florida. It's very easy to make and looks beautiful on the dessert table.

PAREVE "ICE CREAM"

Sharla Kanovsky

1	Banana	1 10 oz pkg	Frozen unsweetened strawberries or raspberries
½ cup	Sugar		If using raspberries, use ¾ to 1 cup of sugar.
1	Egg white*		

Put all ingredients into a mixer bowl.

Beat until the mixture fills the bowl.

It really does fill the largest bowl but takes 15+ minutes. Put into cupcake cups and freeze.

*You have to be unafraid to eat or serve raw egg white.

This is our family's favorite dessert. Keep it in the freezer to nosh the entire week.

TOFFEE SQUARES

Barbara Strosberg

1 cup	Butter or pareve margarine	1 tsp	Vanilla
1 cup	Sugar	¼ tsp	Salt
1	Egg	8 oz	Sweet chocolate, melted
1 cup	Cake meal		

Preheat oven to 350 degrees.

Cream butter and sugar until light and fluffy.

Add egg and beat well. Blend in cake meal, vanilla, and salt, mixing well.

Spread into lightly greased cookie sheet with rim.

Bake for 20 minutes. Watch closely until the top is golden brown.

Remove from oven and immediately spread with melted chocolate.

Cool in refrigerator before cutting into squares.

Recipe can be doubled, but use the same sized pan. A Family Favorite!

A square graphic with a light gray background. In the center, the words "Happy Passover" are written in a black, elegant cursive script. The word "Happy" is on the top line, and "Passover" is on the bottom line, with a decorative flourish under the 'o' in "Passover".



Snacks

Celebrating 100 years

CHOCOLATE COVERED MATZAH

Arlene Colton

6 – 8 sheets	Matzah	12 oz	Semi-sweet chocolate chips
1 ½ sticks	Butter or margarine	1 cup	Almonds or walnuts, finely chopped (optional)
1 cup	Brown sugar		

Preheat oven to 375 degrees.

Cover 2 cookie sheets with foil. Line with matzah; fill in open spaces with broken pieces of matzah.

Melt butter/margarine and brown sugar; boil for 3 minutes, stirring often. Pour over matzah.

Bake for 5 minutes; remove from oven.

Quickly sprinkle chocolate chips and spread with spatula while hot. Sprinkle optional nuts on top.

Refrigerate on cookie sheets for several hours.

After the chocolate has hardened, break apart, ala peanut brittle. Store in refrigerator.

This recipe was sent to me by a dear friend in Chicago, who passed away three years ago. I make it every year in her memory.

CHOCOLATE MATZAH

Barbara Strosberg

1 box	Matzah	12 oz	Semi-sweet chocolate chips
2 sticks	Butter or margarine		Chopped nuts (optional)
1 cup	Brown sugar		

Preheat oven to 350 degrees.

Line a rimmed cookie sheet with foil. Cover the entire sheet with matzah.

Melt butter and brown sugar; boil for 1 minute.

Pour over matzah; bake for 8 minutes.

Immediately pour melted chocolate chips over matzah and cover completely.

Refrigerate until chocolate hardens. Break into pieces and serve.

GRANOLA

Renee Kessler

6 cups	Matzah farfel	¾ cup	Coconut, shredded
1 ¾ cups	Almonds, sliced	1 cup	Raisins
½ cup	Honey	2 tbsp	Sugar
¼ cup	Oil	½ tbsp	Cinnamon

Preheat oven to 350 degrees.

Line cookie sheet with foil and spray with cooking spray.

In a large bowl, combine farfel, almonds, coconut, honey, and oil. Mix well.

Pour onto cookie sheet and spread mixture to cover entire sheet.

Bake 15 – 25 minutes, stirring occasionally, until lightly browned. Cool.

Add raisins and break the mixture apart.

Store in an airtight container.

Enjoy as morning cereal or as a snack. Warning! Don't make this too far ahead of Passover, or your family will eat it all before Passover begins. Mine did!!!

A square graphic with a light gray background. In the center, the words "Happy Passover" are written in a black, elegant, cursive script. The word "Happy" is on the top line, and "Passover" is on the bottom line, with a decorative flourish at the end of the word.

MATZAH GRANOLA

Debra Kelberg

5 cups	Farfel or	<u>Combine in saucepan:</u>	
5 sheets	Matzah, broken up	1 stick	Margarine
1 ½ cup	Almonds, chopped	½ cup	Brown sugar
Toast on cookie sheet at 350 degrees for 10 minutes		½ cup	Honey
		½ tsp	Salt
		1 cup	Dried fruit (apricots, dates, raisins, cranberries)
			Chocolate chips

When melted and combined, remove from heat; add 1 cup of dried fruit (or more) and mix.

Add toasted matzah/almonds; coat well.

Return to greased cookie sheet, toast at 325 degrees for 20 minutes, stirring occasionally.

Cool; break into pieces. Stir in chocolate chips if you wish (can be added after cooled or melted in).

MATZAH OLE! (Matzah Taco Chips)

Renee Kessler

1 box	Matzah	1 tsp	Cayenne pepper
1 ½ cup	Oil	1 tbsp	Paprika
3 tbsp	Cumin powder		Kosher salt to taste
1 tbsp	Garlic powder		

Preheat oven to 350 degrees.

Break matzah into taco chip-size pieces in a large bowl.

Combine remaining ingredients, except salt, and pour over “chips” in the bowl. Toss until all pieces are evenly covered with the spice mixture.

Spread the pieces out on a cookie sheet; sprinkle with kosher salt.

Bake until matzah is crisp and beginning to brown, about 15 minutes. Stir often to avoid scorching.

Remove from oven and allow to cool. Store in an airtight container.

TOFFEE MATZAH

Eileen Yaffa

4 - 6 sheets	Matzah
2 sticks	Unsalted butter
1 cup	Dark brown sugar
2 cups (12 oz)	Mini chocolate chips

Preheat oven to 375 degrees. Line baking pan (about a 15" x 11") with foil and parchment paper.

Place matzah on parchment paper, trying not to overlap the sheets. You can break the matzah into pieces to fit.

Combine the butter and sugar in a sauce pan on medium heat. When it boils, continue boiling at medium for 3 minutes.

Pour butter/sugar mixture over the matzah and place in the oven for 10 minutes. Reduce the oven temperature to 325 degrees. Bake for 3 more minutes.

Remove from the oven and sprinkle the chocolate chips evenly on top. Let it rest for 5 minutes; then spread the softened chips over the top.

Chill in the refrigerator until set. When set, cut into pieces and keep cool.

Toffee Matzah is a kids' favorite. It was given to me by my neighbor of 35 years. She has passed on, but I know it will be enjoyed by those who try it.





Seder Tips

Celebrating 100 years

SOME TIPS FOR A FUN AND MEANINGFUL SEDER

Many suggestions submitted are duplicates or similar to one another. We have combined them for easier reading. Improvise! You can even download a printable Haggadah from the internet.

The Seder Plate:

Have a main Seder plate in the center of the table for the leader to use. To eliminate passing items around the table, make smaller plates for each guest. It can include parsley, charoset, a piece of horseradish and white or red prepared horseradish, half (or whole) hard-boiled egg, and a small cup of salt water. The only item that needs to be distributed is matzah under the matzah cover.

Charoset:

You can't have a Seder without Charoset, symbolizing the mortar the Jews used when slaves in Egypt. Every culture has its own recipe, and there are some new and fun twists on the classic. Time to make a few kinds of charoset to enjoy this Passover. A presentation hint: Place prepared Charoset in a loaf pan, turn over a plate, and remove the pan. Presto! A brick shape! Some web sites to check:

<https://jamiegeller.com/holidays/charoset-recipes-from-around-the-world/https://www.thespruceeats.com/charoset-recipes-from-around-the-world-4031811>

<http://kosherlikeme.com/8-charoset-recipes-sure-to-spark-chatter-at-your-passover-seders/>

Keep It Lively with Song:

Everyone loves to sing at the Seder. Check the internet for Passover song parodies; there are dozens. Print the ones you want to use and include copies in each Haggadah. Google Passover song parodies; here are a couple of websites to google: *Seder Songs: Song Parodies to Add Pizzazz to Your Passover* or *Passover Songs (old and new)*. The kids will think these are silly, but they will insist on them next year.

The Ten Plagues:

Many families have purchased masks or bags of "plagues." Or make your own Plague Basket (personalized with the child's name) or bag. Search your home or the dollar store for props. Some examples: Turn off the lights or wear sunglasses for the plague of darkness. Silly putty or nail polish for blood. Plastic "insects" for locusts; cotton balls (throw them at one another) or bubble wrap for hail. Jumping frogs that can "race" down the table.

The Four Sons:

You may want to change "sons" to "children." Google "Passover four sons" for a myriad of alternative readings and explanations.

Be Creative:

Search the internet for a short play or skit. Assign parts beforehand and ask guests to come in costume or provide costumes for your guests. Maybe you want to start your Seder in another room (the stage) before coming to the table.

Ask your guests to share memories of Seders past or ask what famous person they would like to join your Seder and explain why.

Be really creative! Construct your own Haggadah and put it into loose-leaf binders. Each year you can alter it and just insert new or different pages.

Keep the Little Ones Occupied:

Provide some Passover puzzles. Give them pieces of sandpaper to represent the pyramids. Have snacks of cut-up, crunchy veggies on the table.

Check the PJ Library website. It has lots of references for activities for the younger children. Look for “Uncle Eli’s Haggadah,” which had lots of silly poems and activities.

HERE ARE ADDITIONAL SOME READINGS THAT MAY RESONATE WITH YOU.

A Passover Prayer Against Antisemitism

By Dr. Erica Brown

Associate professor at George Washington University’s Graduate School of Education and Human Development and the director of its Mayberg Center for Jewish Education and Leadership

[To be recited at the Seder before “In every generation they seek to destroy us...Bkhol dor va-dor omdim aleinu l’chalotenu”]

In every generation, they seek to destroy us, but they have not destroyed us. This holy night is a “leil shimurim” – the night of God’s watchfulness – “one of vigil for all Israelites throughout the ages” [Exodus 12:42]. O Lord, watch over us this night and all other nights.

Shield us from the forces of hate and evil that continue to hurt and imperil us without reason. Offer us the psalmist’s enduring protection under your heavenly guise, “Behold, the Protector of Israel will neither sleep nor slumber” [Psalms 121:4].

On this Seder night we remember our holy brothers and sisters who died in the name of baseless hatred in Pittsburgh and Kansas, in Europe and Israel, and all across the globe. May we heighten our acts of kindness to honor their sacred memory. Their empty chairs at the Passover Seder remind us of our obligation to speak out against all hate and injustice.

Give us the strength to stay faithful to tradition and uphold the prophet’s vision to be a “shomer emunim” [Isaiah 26:2], a guard of the covenant even in our darkest days. Give us the honesty to name and eradicate the hate in our own hearts that we may be worthy this Passover night of greater love. And let us watch over each other with love and without judgment.

Sherry DuBoff: My sister and her family live in Pittsburgh, about one-and-a-half miles from the Tree of Life-Or L'Simcha Congregation. Fortunately, they were all out of town on October 27, 2018; but on that tragic day, their community changed forever. Our family recites this passage during our Seders because we must never forget.

The Journey: A Poem for Passover

By Kerry Leaf

From ReformJudiasm.org

I eat my way
Through the seder.

As my ancestor, Nachshon perhaps,
Dipped his toe in the Sea of Reeds
Or so I read,
I dip my egg into the sea of salt,
Fearlessly and safe from peril,
Reclining in my dining space.

The sweet flavor of lovingly prepared charoset,
Still caressing my tongue's memory,
I savor the sharpness of slices of horseradish,
Raw with life,
A wake-up alarm for my palette.

Bitter herbs, disturbing texture,
But, I conjecture, a necessary detour
On the journey to sweet brisket.

And the bread of affliction,
The restriction of a breadless week
Not unspeakable to me,
But rather an excuse

To slather butter and sprinkled salt
On boards of matzah.

I willingly transform to less healthy
But delectable challenges
To my Passover cholesterol.

For an evening,
For two evenings,
Seder brings order
Into an otherwise chaotic world
That tilts toward entropy,
That confuses logic with rhetoric,
That forgets the narrative of community
And bravery and justice and equality
And holding hands and carrying the widows
And the children and the stranger,
All of us refugees
In search of the Promised Land
Where we can all recline and dine and recount
And invite and laugh and cry and sing
And eat
And remember
And never forget.

FROM UNCLE ELI'S HAGGADAH

The Four Questions

Why is it only
on Passover night
we never know how
to do anything right?
We don't eat our meals
in the regular ways,
the ways that we do
on all other days.

'Cause on all other nights
we may eat
all kinds of wonderful
good bready treats,
like big purple pizza
that tastes like a pickle,
crumbly crackers
and pink pumpernickel,
sassafras sandwich
and tiger on rye,
fifty felafels in pita,
fresh-fried, with peanut-butter
and tangerine sauce
spread onto each side
up-and-down, then across,
and toasted whole-wheat bread
with liver and ducks,
and crumpets and dumplings,
and bagels and lox,

and doughnuts with one hole
and doughnuts with four,
and cake with six layers
and windows and doors.

Yes—
on all other nights
we eat all kinds of bread,
but tonight of all nights
we munch matzah instead.

And on all other nights
we devour

vegetables, green things,
and bushes and flowers,
lettuce that's leafy
and candy-striped spinach,
fresh silly celery
(Have more when you're finished!)

cabbage that's flown
from the jungles of Glome
by a polka-dot bird
who can't find his way home,

daisies and roses
and inside-out grass
and artichoke hearts
that are simply first class!

Sixty asparagus tips
served in glasses
with anchovy sauce
and some sticky molasses—

But on Passover night
you would never consider
eating an herb
that wasn't all bitter.

And on all other nights
you would probably flip
if anyone asked you
how often you dip.

On some days I only dip
one Bup-Bup egg
in a teaspoon of vinegar
mixed with nutmeg,

but sometimes we take
more than ten thousand tails
of the Yakkity-birds
that are hunted in Wales,
and dip them in vats
full of Mumbegum juice.
Then we feed them to Harold,

our six-legged moose.
Or we don't dip at all!
We don't ask your advice.
So why on this night
do we have to dip twice?
And on all other nights
we can sit as we please,
on our heads, on our elbows,
our backs or our knees,
or hang by our toes
from the tail of a Glump,
or on top of a camel
with one or two humps,

with our foot on the table,
our nose on the floor,
with one ear in the window
and one out the door,
doing somersaults
over the greasy k'nishes
or dancing a jig
without breaking the dishes.
Yes—
on all other nights
you sit nicely when dining—
So why on this night
must it all be reclining?

*Suggestions submitted by Judy Simkin, Gloria Fischel Gilbert, Arlene Colton, Alicia Drozen, Nella Glick,
and Sherry DuBoff.*