

## Passover Resources

### Haggadot

<https://drive.google.com/drive/folders/0B2WvRy8rimytYUplSkNyY2tZZIE>

<https://seder2020.org/haggadah-options>

### Enliven Your Passover Seder

<https://urj.org/blog/digital-content-enliven-your-passover-2021-seder>

### Passover Family Fun

Games and Activities

<https://familyfun-jec.weebly.com/games-and-more.html?fbclid=IwAR3GcnpwyA8Yz69Ic0ZkozoFcpdz90ppOIFVfymD2OJLsRJDMThXSiqP9mI>

Write your own six word Passover poem

<https://reformjudaism.org/jewish-holidays/passover/six-word-passover-poetry>

Getting kids involved in Passover

<https://pjlibrary.org/beyond-books/pjblog/february-2021/fascinating-fun-seder-activities?fbclid=IwAR3Ge8niYe0b2rXKJ6gKQ0-fiuYf9daMIQ504GAQXKK1SGN2mKqtxQdtO0c>

### Food and drink!

What can I eat?

<https://reformjudaism.org/jewish-holidays/passover/guide-eating-passover>

<https://www.washingtonjewishweek.com/after-conservative-ruling-passover-arrives-with-a-bigger-menu/>

Ten Plagues Cocktails

<https://www.tabletmag.com/sections/food/articles/passover-cocktails-for-each-of-the-ten-plagues>

Passover Unbound: Drink!

<https://www.judaismunbound.com/passover-unbound-drink>

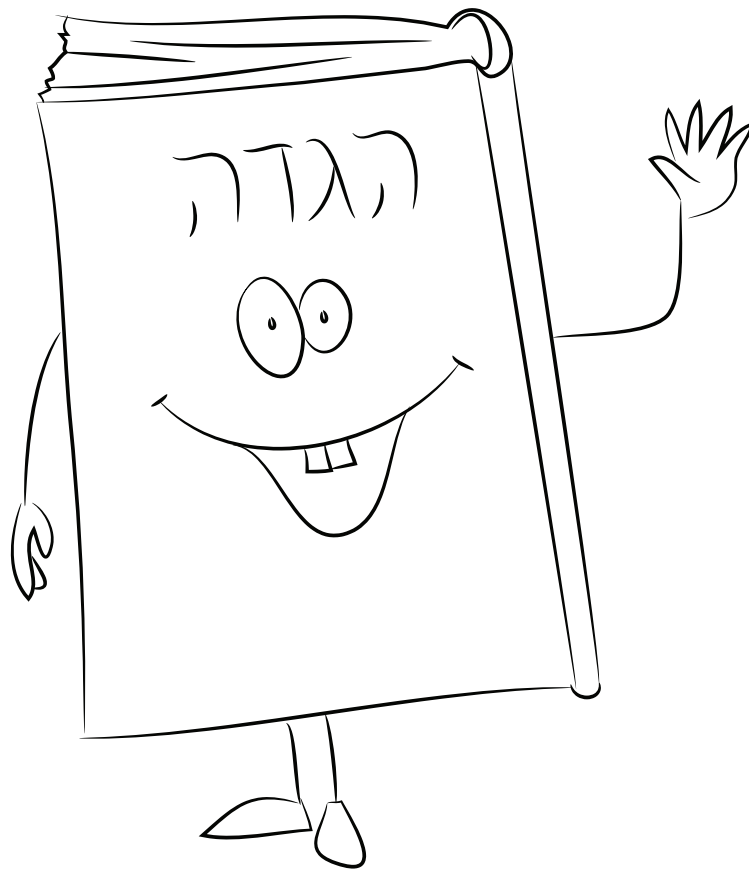
Many ways to eat matzah

[https://www.buzzfeed.com/mlg263/26-different-ways-to-serve-matzah-this-passover-nvr5?bffb&utm\\_term=.dhA5ga3VY#.xc9aNEVoD](https://www.buzzfeed.com/mlg263/26-different-ways-to-serve-matzah-this-passover-nvr5?bffb&utm_term=.dhA5ga3VY#.xc9aNEVoD)

# My *Haggadah* Packet

Activities, Prompts, and Puzzles  
for *Pesach* 2021

Created by Sari Kopitnikoff  
@thatjewishmoment | thatjewishmoment.com



This packet belongs to: \_\_\_\_\_

# Welcome

## Introduction:

Wow. It's been exactly a year that I've been creating and sharing these holiday activity packets for kids. When I saw there was a great need out there, I jumped at the opportunity: excited to use my love for experiential education and my knack for art to create something your families and students could use and enjoy.

Over the year, I've heard from so many of you, which encouraged me to keep putting content out there. This year, I also began to create lots of printable and virtual games, shows for kids, and resources. Your support enables me to keep creating, so thank you.

I'm glad you're here. I wish you, your families, and your friends a happy, healthy *Pesach*. And if you want more original materials to make this *Pesach* special, please check out the last page of this booklet. Thank you!

## About This Packet:

This packet, which follows the steps of the Seder, contains multiple activities divided into three categories: Game Time (puzzles and activities), Freedom Write (prompts and writing activities), and Work of Art (creative challenges).

I'd love to see your best completed pages!  
Send in any work you're proud of to me, at [sari@thatjewishmoment.com](mailto:sari@thatjewishmoment.com).

## About Me:

My name is Sari Kopitnikoff, and I am an educator, illustrator, and author. I especially love figuring out how to use fresh ideas to bring fun and meaning to Jewish life.

Questions? Comments?  
I'd love to hear from you!

Find me on Instagram or Facebook at @thatjewishmoment or send me a note on [thatjewishmoment.com](http://thatjewishmoment.com). There, you can subscribe to my newsletter to get more educational resources.



# Before the Seder...

We spend the days before the Pesach Seder getting rid of all chametz in our homes. That includes foods made of the five grains (wheat, barley, oats, spelt, and rye) which had time to rise.

Circle all of the *chametz* foods below. The remaining letters will reveal the answer to this riddle: Why was the broom late to the Pesach Seder? Optional word bank on bottom.

N	I	F	F	U	M	H	W
R	E	F	A	W	C	S	A
C	T	I	T	O	B	I	F
O	A	U	O	V	R	N	F
P	P	K	N	E	E	A	L
I	I	I	E	O	A	D	E
E	R	S	Z	W	D	E	G
P	R	E	T	Z	E	L	A
E	K	A	C	N	A	P	B
P	P	A	S	T	A	T	!

Note: Many of these foods can be made to be Kosher for Passover.

Word bank: bagel, bread, cake, cookie, danish, donut, muffin, pancake, pasta, pie, pizza, pretzel, waffle, waffle

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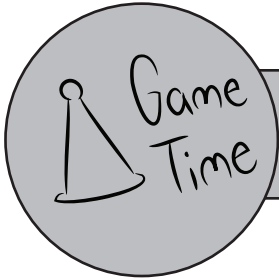
Like this packet? Please check out my other Pesach materials on [thatjewishmoment.com/shop](http://thatjewishmoment.com/shop). There you'll see Find Freedom (a virtual escape game), That Jewish Kids' Show (a puppet show for kids), Seder Roles (a wacky Seder game) and more!

# The Seder

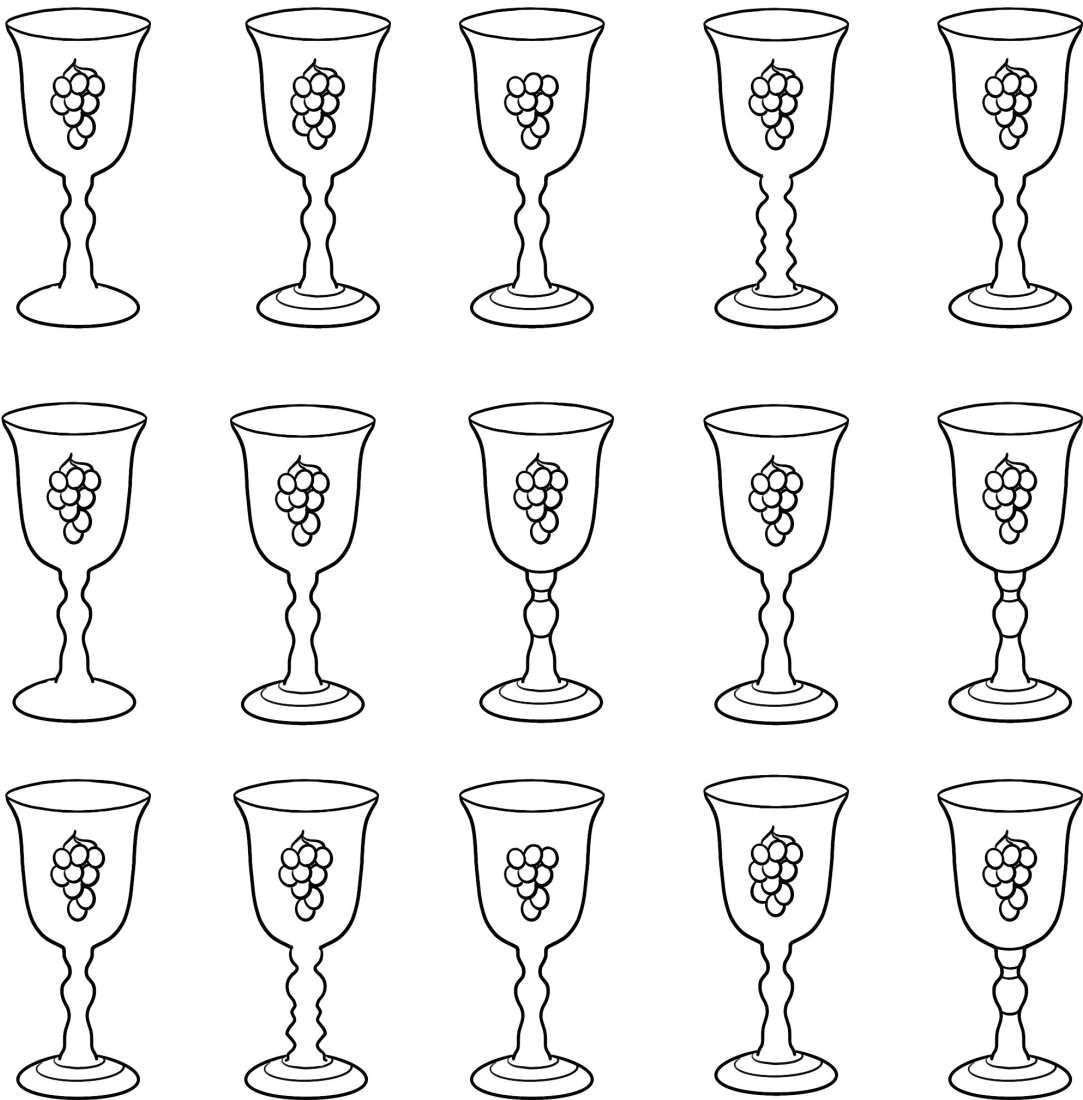
<i>Kadesh</i>	5
<i>Urchatz</i>	7
<i>Karpas</i>	8
<i>Yachatz</i>	10
<i>Maggid</i>	12
<i>Rachtzah</i>	16
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<i>Matzah</i>	18
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# Kadesh

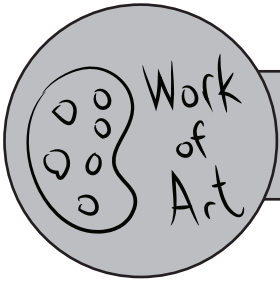
Kadesh is when we make *kiddush* over grape juice or wine. Throughout Seder night, there are 4 times we fill up our cups and drink.



These cups below all look similar, but only one cup appears 4 times below. Can you figure out which one? Circle all 4.



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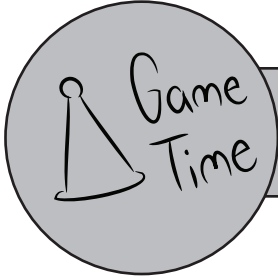
Design your own *Pesach kiddush* cup below.  
See if you can add some *Pesach* symbols/items to the cup's design.

A large, empty rectangular box with a thin black border, intended for a child to draw their own Pesach kiddush cup design.

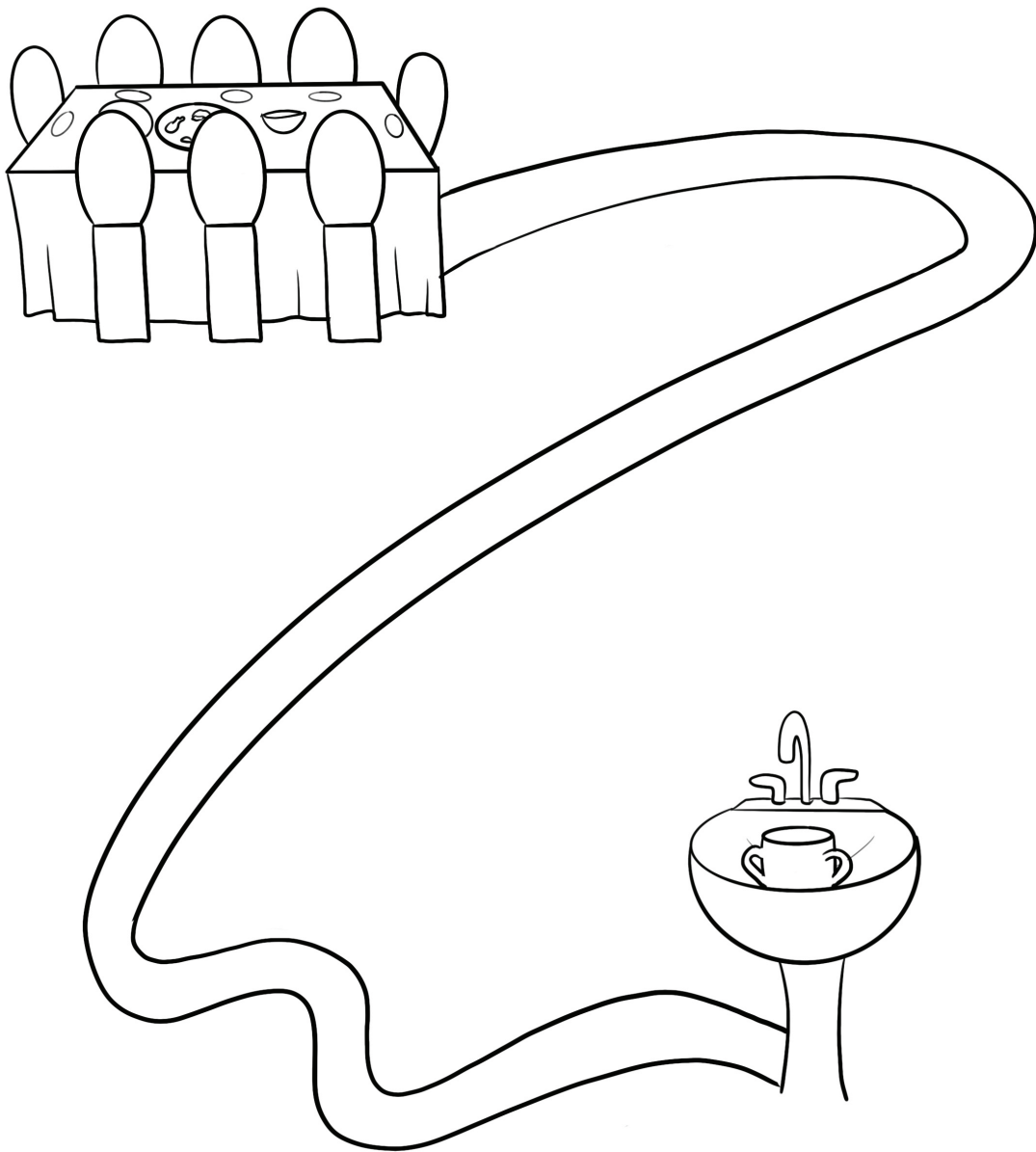
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# Urchatz

During *Urchatz*, everyone at the Seder washes their hands, in preparation to eat the *Karpas* vegetable. No *bracha* is said.



Make a path from the dining room table to the sink and back to the table. Here's the catch: your path has to be inside the lines, and your path can't cross over itself at all.

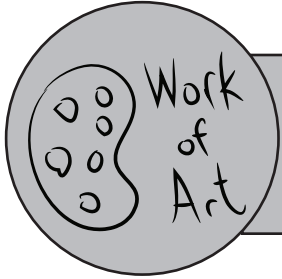


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# Karpas

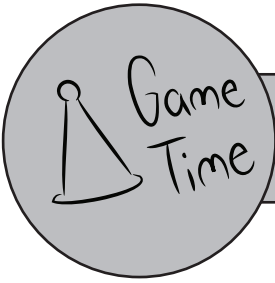
We dip a vegetable in salt water (which represents tears) and eat it during Karpas, remembering the difficult work the Jewish people did as slaves.



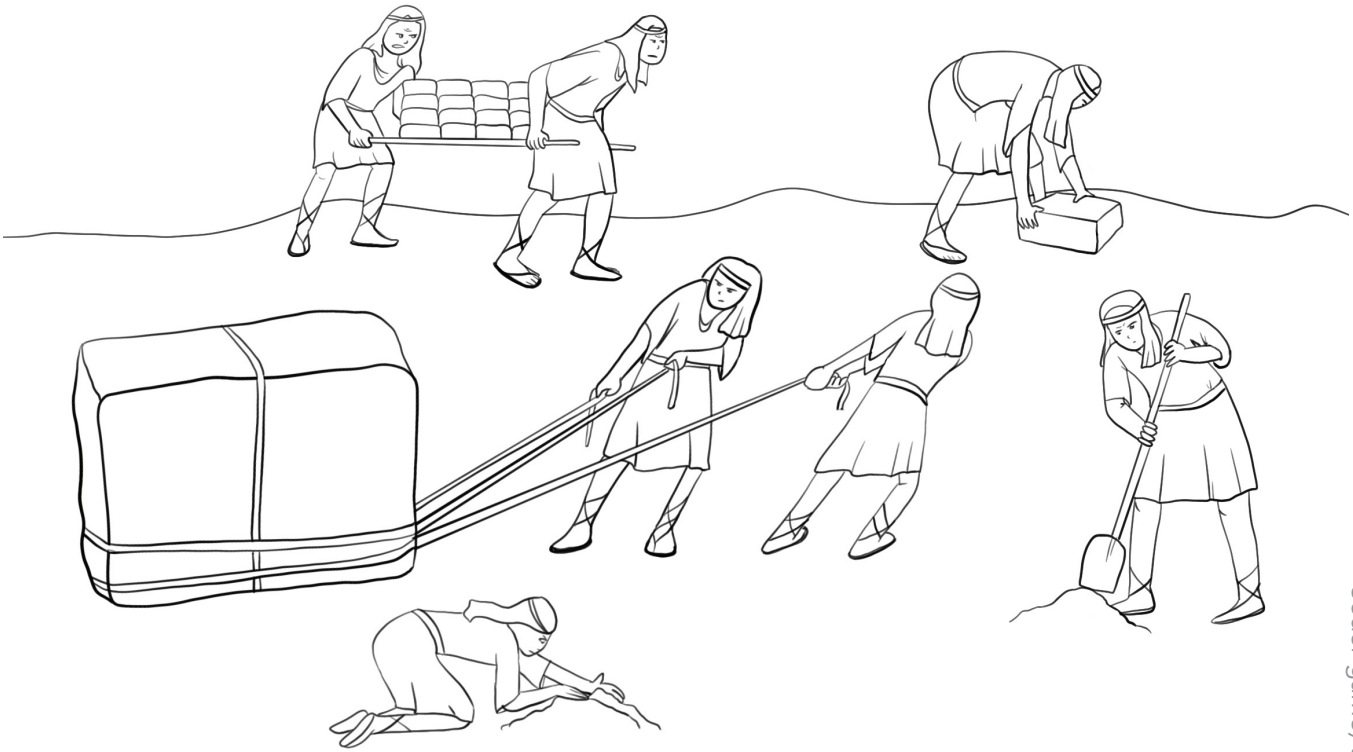
Jews of all ages had to do difficult back-breaking work. What kind of slave work might this young girl be doing? Complete the picture below.  
(In case you recognize her, my version of this completed and colored picture is in my virtual Egypt escape game called Find Freedom!)



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This drawing shows the Jewish slaves at work. Underneath are three tears, each containing a part of the picture. Can you draw a line from each tear to where it came from in the picture?



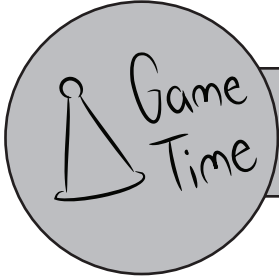
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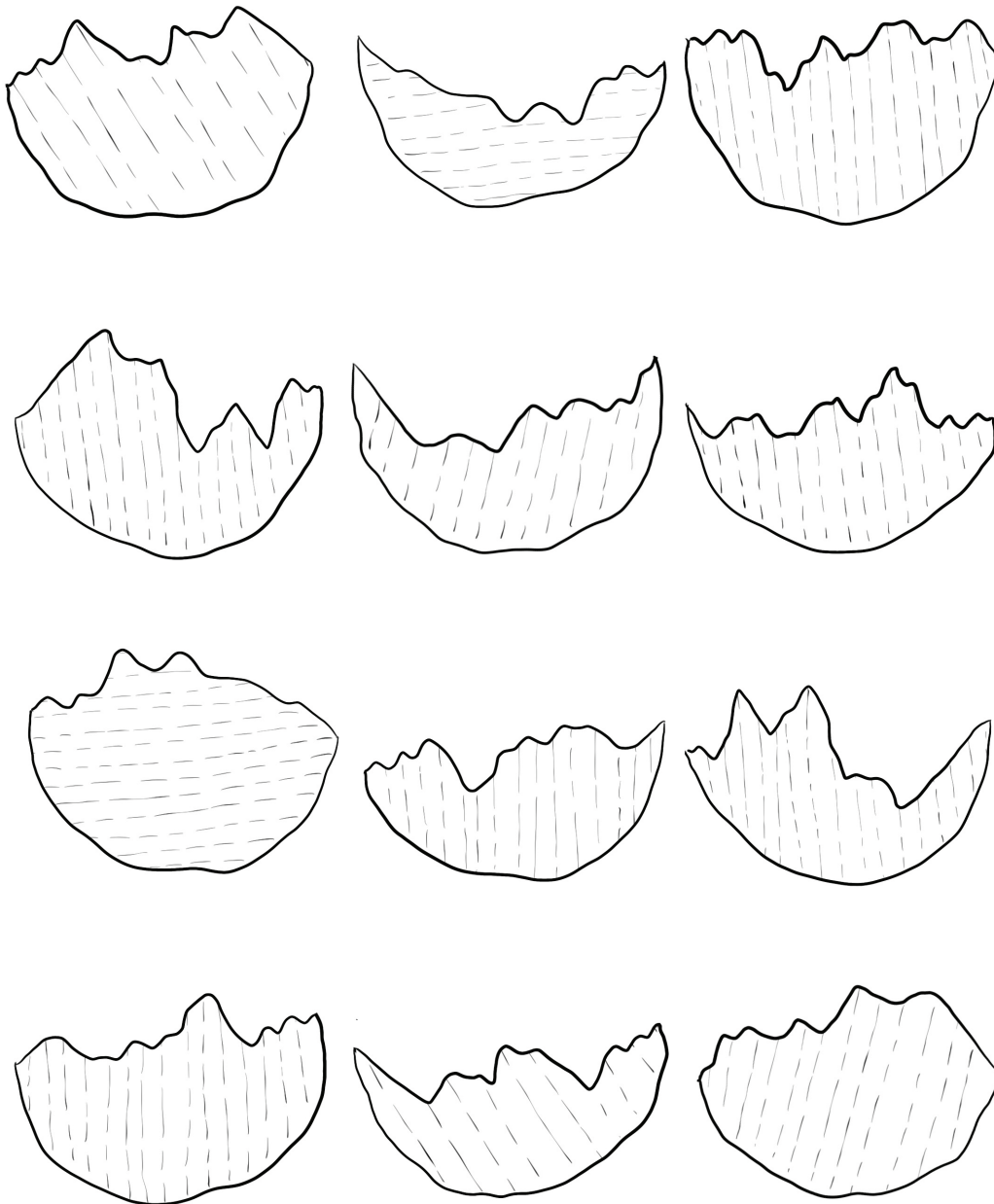
Note: While this activity may be enjoyable to complete, the Jewish slavery was no fun and games. I hope this drawing illustrates some of the intense work they had to do.

# Yachatz

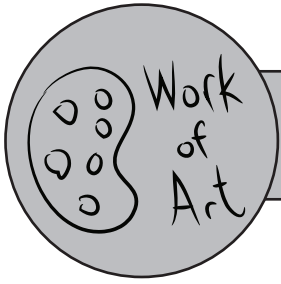
The middle matzah is broken during *Yachatz*. The bigger half is hidden away as the *afikomen*. Later on, it will be found (hopefully) and eaten for dessert.



Six *matzahs* were broken, and their halves are out of order below. See if you can pair up each half.



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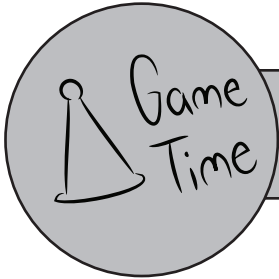


Design your own *afikomen* bag:  
that's the bag to store the *matzah* half when you hide it.

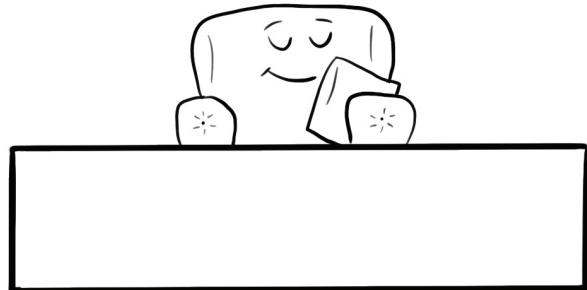
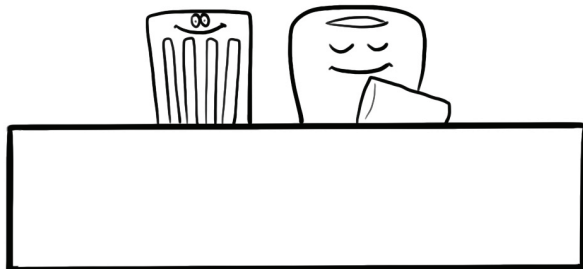
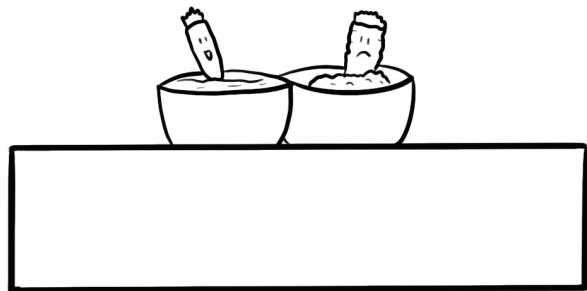
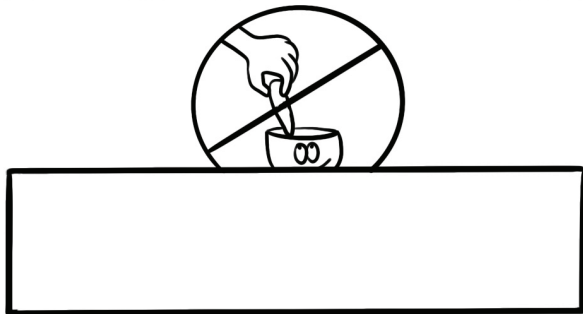
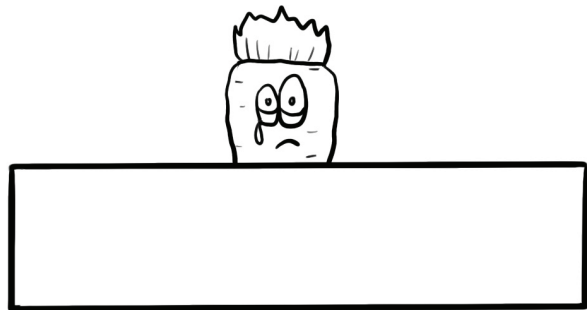
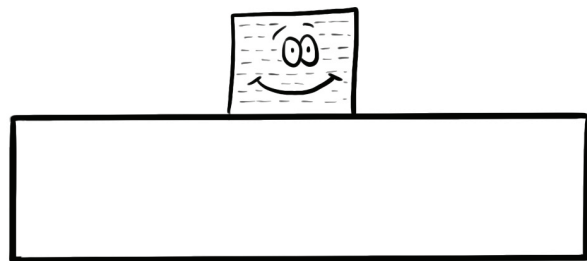
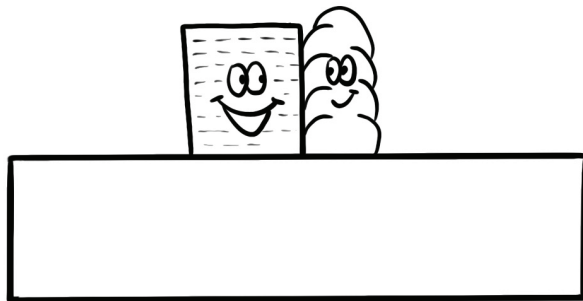
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# Maggid

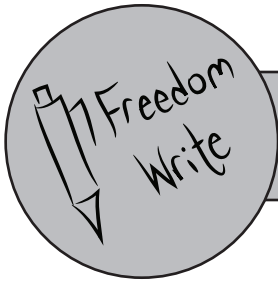
Pesach is all about remembering and retelling the story of leaving Egypt, and *Maggid* is when we tell that story.



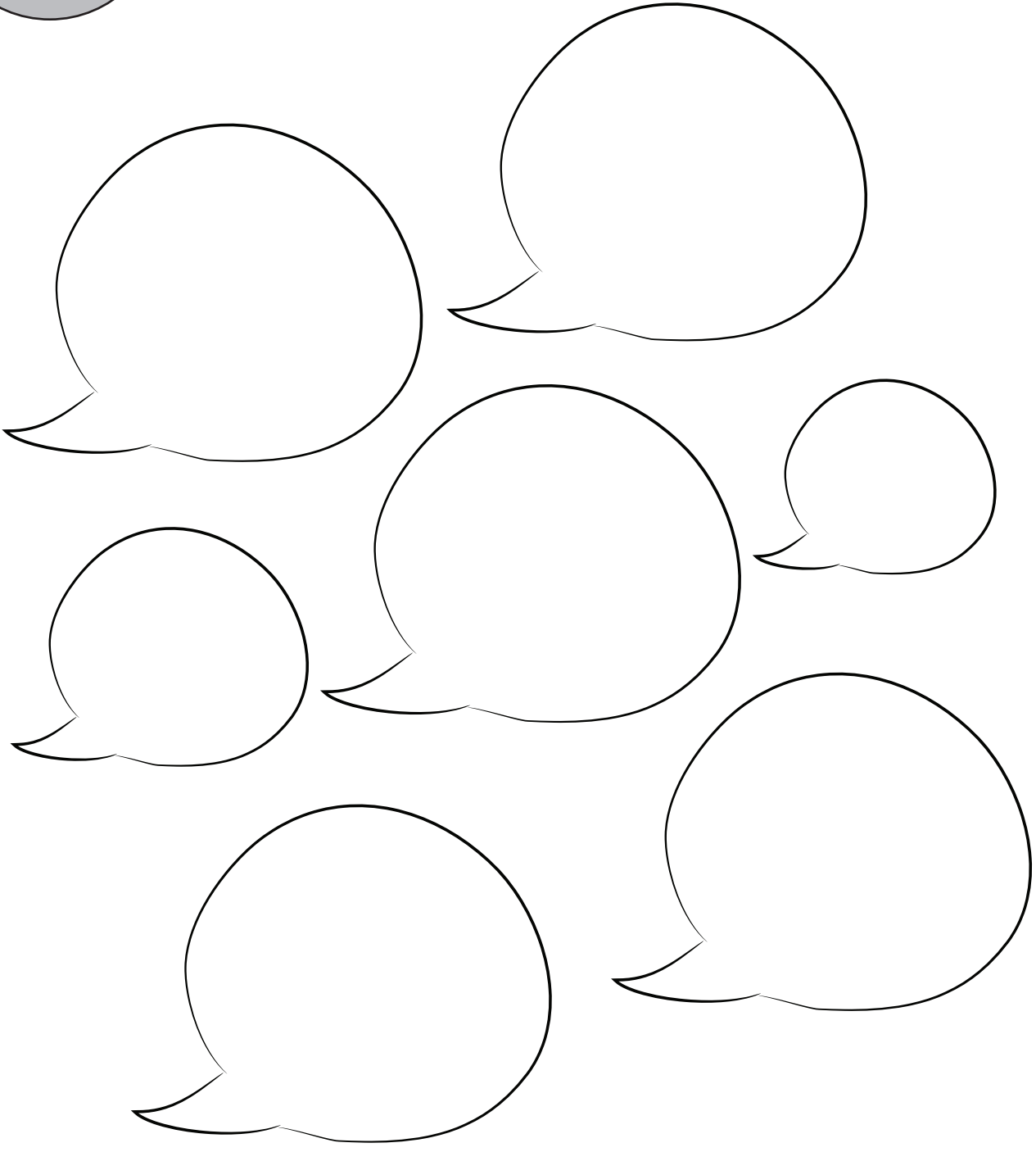
Cut out and color in these *Mah Nishtana* finger puppets. They can help you ask the 4 questions.



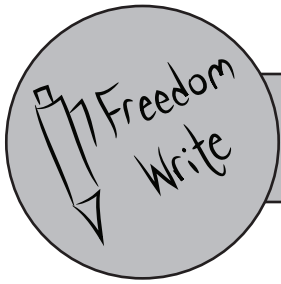
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The Seder is all about storytelling. Years down the line, when you look back on this pandemic, what parts of the story might you retell? Fill in the speech bubbles below with some details and stories you'll be sure to include.



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Without turning the page, fill out the blanks below.  
Then, on the next page, complete the story with the words you chose.

Noun = person, place, or thing (ex: teacher, classroom, apple)

Adjective = a word to describe something (ex: blue, heavy, prickly)

Verb = an action word (ex: run, sing, laugh)

- Noun: \_\_\_\_\_
- Adjective: \_\_\_\_\_
- Adjective: \_\_\_\_\_
- Number: \_\_\_\_\_
- Place: \_\_\_\_\_
- Plural noun: \_\_\_\_\_
- Plural noun: \_\_\_\_\_
- Verb: \_\_\_\_\_
- Verb: \_\_\_\_\_
- Made up word: \_\_\_\_\_
- Noun: \_\_\_\_\_
- Verb: \_\_\_\_\_
- Adjective: \_\_\_\_\_
- Food: \_\_\_\_\_



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## Free at Last

There's a bang on the door. "Grab your \_\_\_\_\_! It's time to go!" You take one last look at your \_\_\_\_\_ home and walk through the door (with the \_\_\_\_\_ blood on the doorposts).

And just like that, after being there for \_\_\_\_\_ years, it's finally time to leave \_\_\_\_\_.

You wave good-bye to the memories of building \_\_\_\_\_ and dragging \_\_\_\_\_.

At last. Yes, you'll have to \_\_\_\_\_ through the sea and

\_\_\_\_\_ in the desert. But you're on your way to freedom.

And this is something you'll celebrate for many years to come.

You wonder, what will the holiday be called? \_\_\_\_\_?

Perhaps. But for now, it's time to open your sack of

\_\_\_\_\_ and \_\_\_\_\_ your \_\_\_\_\_ matzah. Yum. It tastes

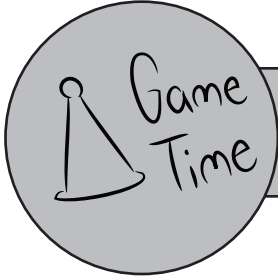
just like \_\_\_\_\_.

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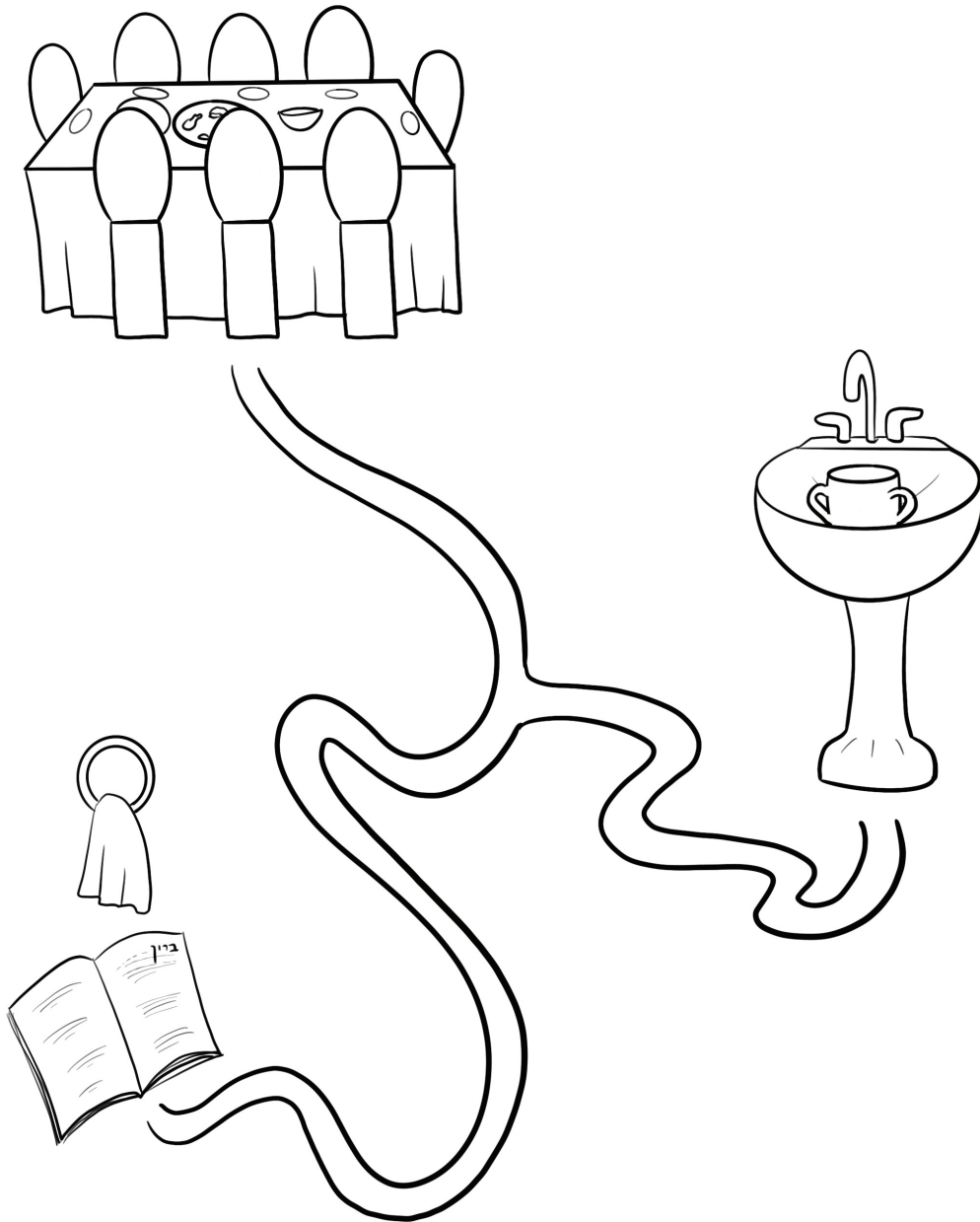


# Rachtzah

We wash our hands again during *Rachtzah*, but this time we make a *bracha*.



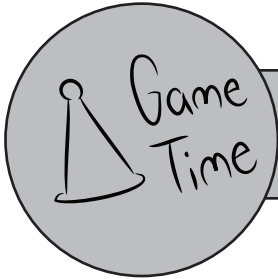
This time, make a path from the dining room table to the sink to the *Hagaddah* and then back to the table. And like last time, your path has to be inside the lines, and it can't overlap with itself at all.



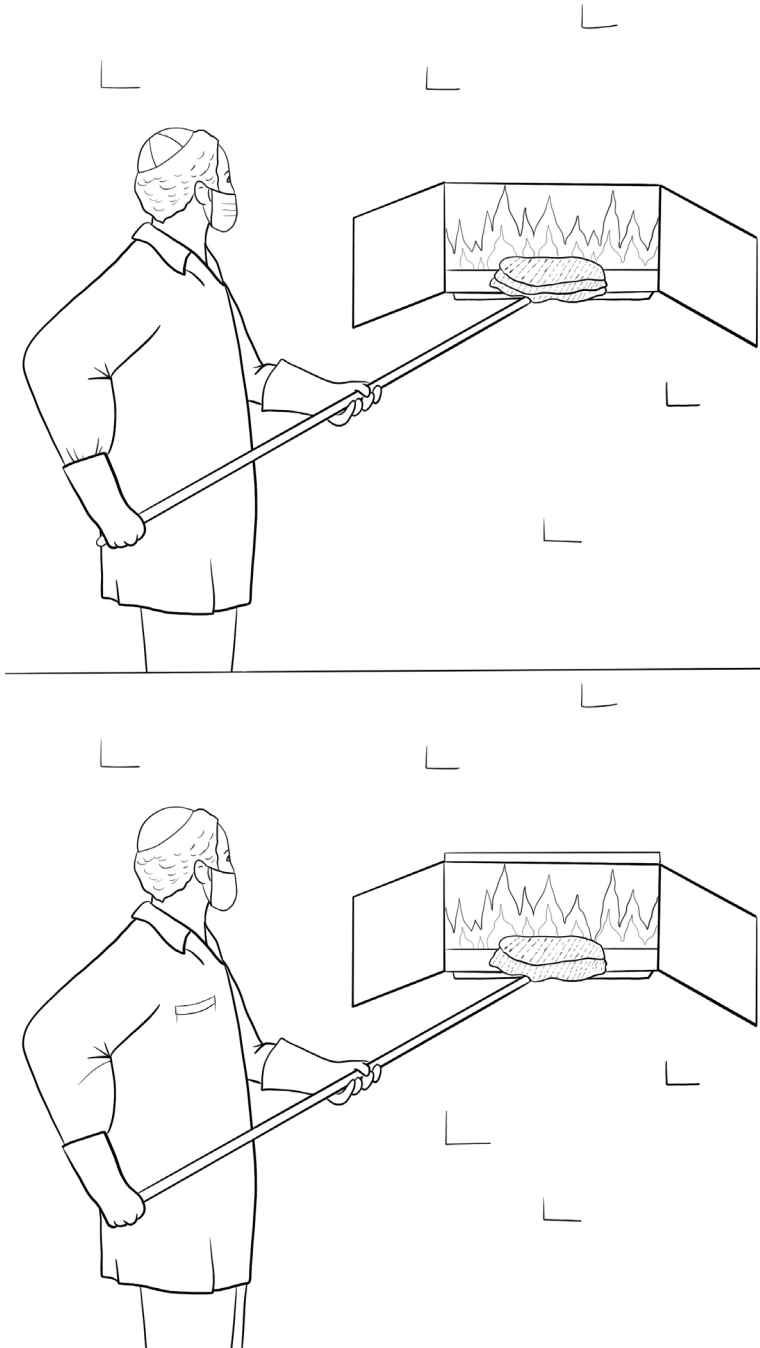
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# Motzi

It's almost time to eat the *matzah*! First, we say the blessing...



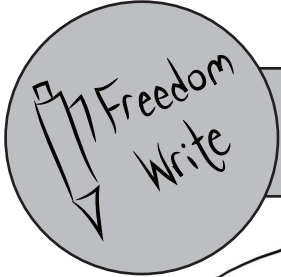
The *matzah* factory workers have to make sure the whole process takes under 18 minutes. Can you find all 10 differences between the two pictures below? Make sure to do it in under 18 minutes!



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# Matzah

And now we eat it.



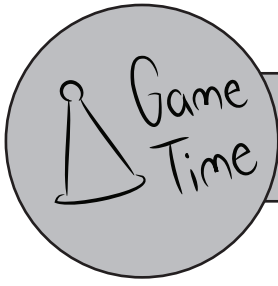
Matzah represents our freedom.  
Answer the questions about freedom below.

When you hear the word freedom, what **words** come to mind? See if you can list at least 10.







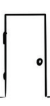





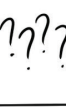


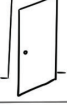

Even while in **lockdown**, in what ways were you still free?

What can we do to help people who are **not** free?

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Why was the matzah frowning?  
Use the Code Key to figure out the answer below.

Code Key		A 	B 
C 	D 	E 	F 
G 	H 	I 	J 
K 	L 	M 	N 
O 	P 	Q 	R 
S 	T 	U 	V 
W 	X 	Y 	Z 



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Thank you for using my Pesach packet!  
You can check out my other Pesach products on my site: [thatjewishmoment.com/shop](http://thatjewishmoment.com/shop)  
If anything catches your eye, use this special coupon for 20% off!

Golden Coupon

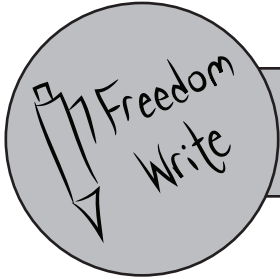
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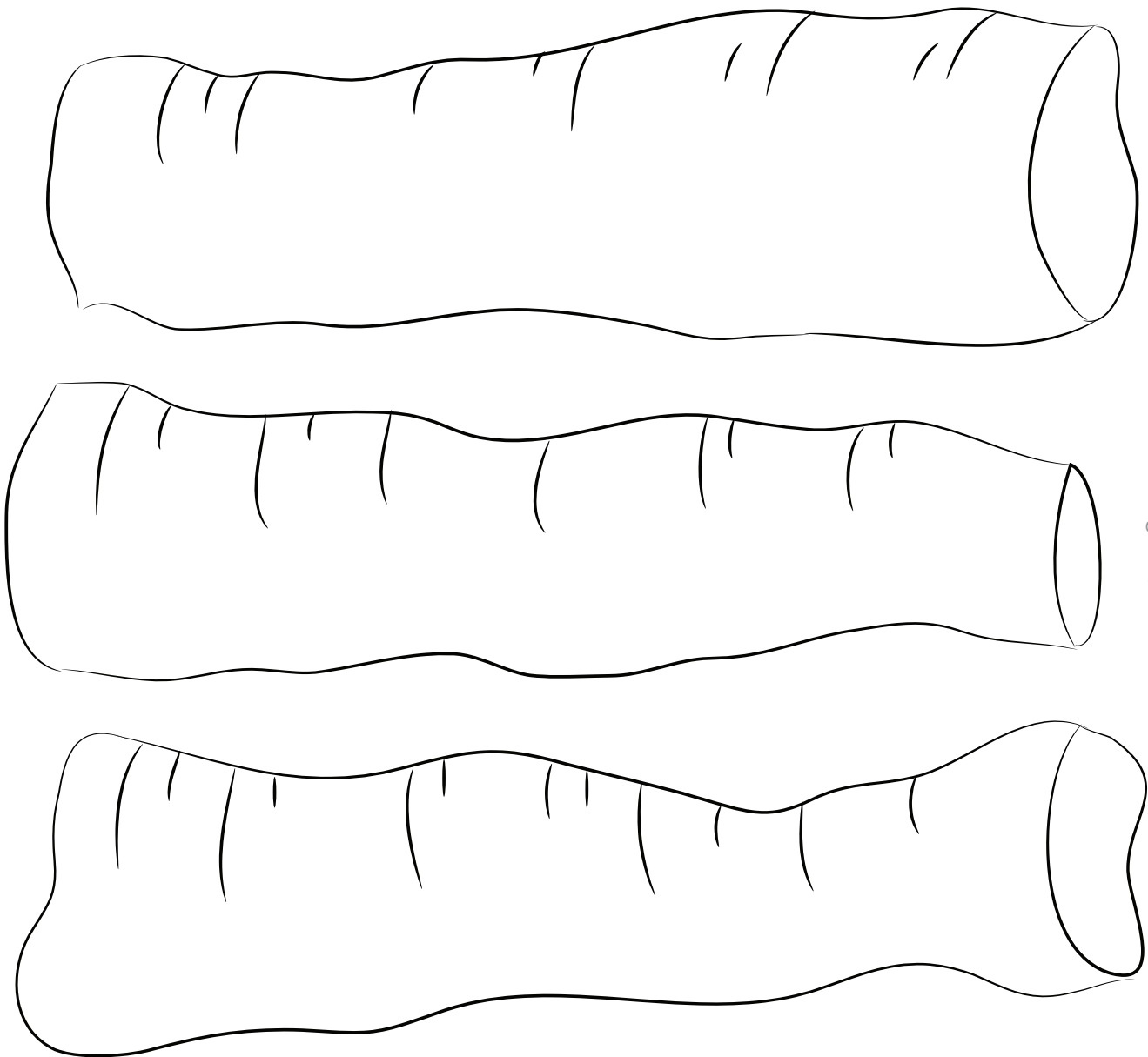
Expires 3/31/21

# Maror

We eat bitter herbs during *Maror*, and we remember the bitter slavery we endured back in Egypt.



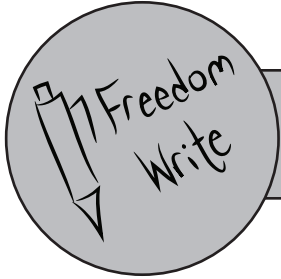
We're out of Egypt, so why do we have to remember it? What's the point in remembering the hard parts of our past? See if you can think of a few reasons. Write your answers in the horseradish roots below.



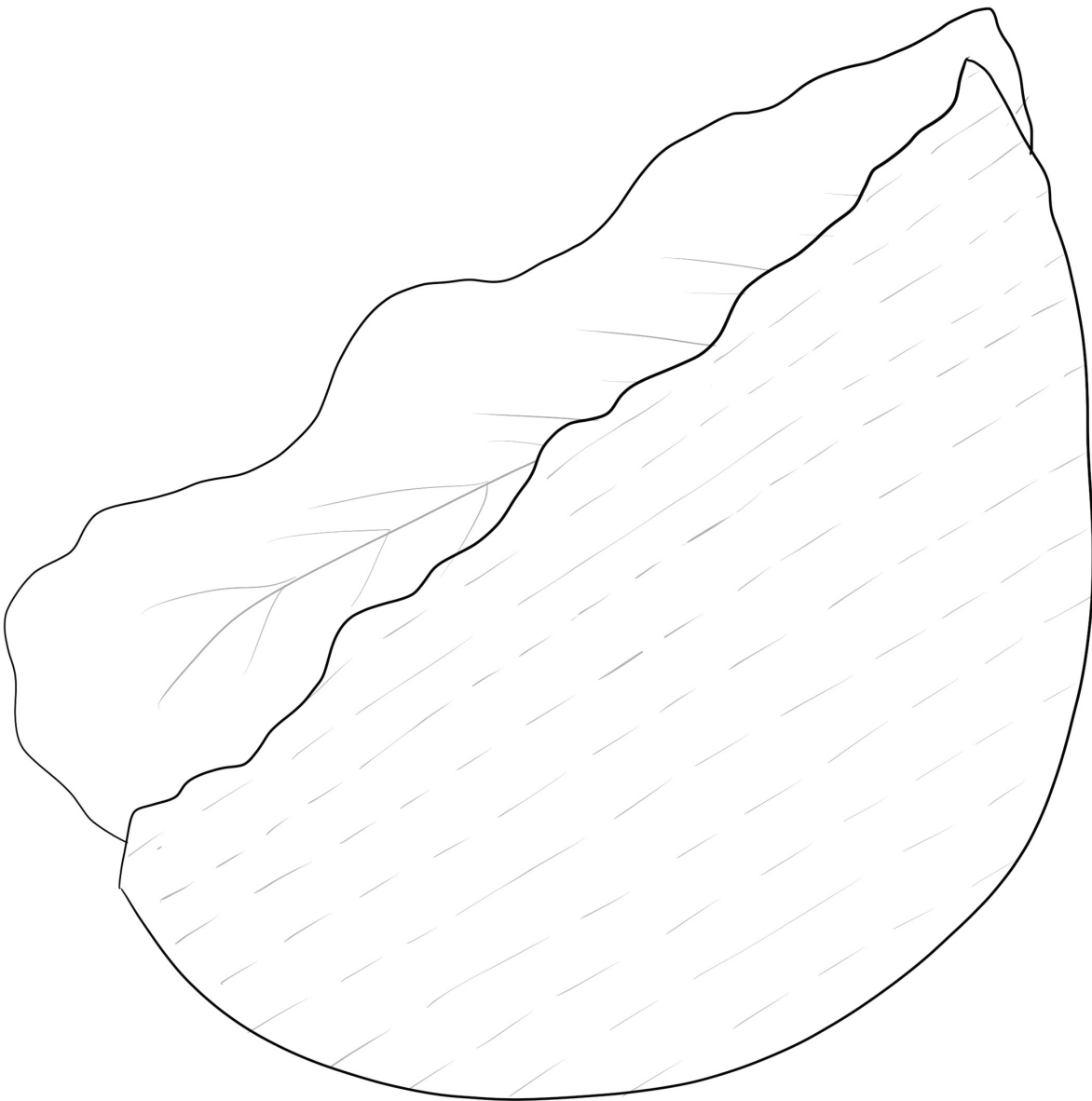
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# Korech

Time for a *matzah* and *maror* sandwich! *Matzah* is a symbol of our freedom. *Maror* is a symbol of the slavery. We join the two together here.



Think about this past year for you. Inside the *maror* (the romaine lettuce leaves), write about some challenges you experienced over the year. In the *matzah*, list some of your hopes for this coming year.



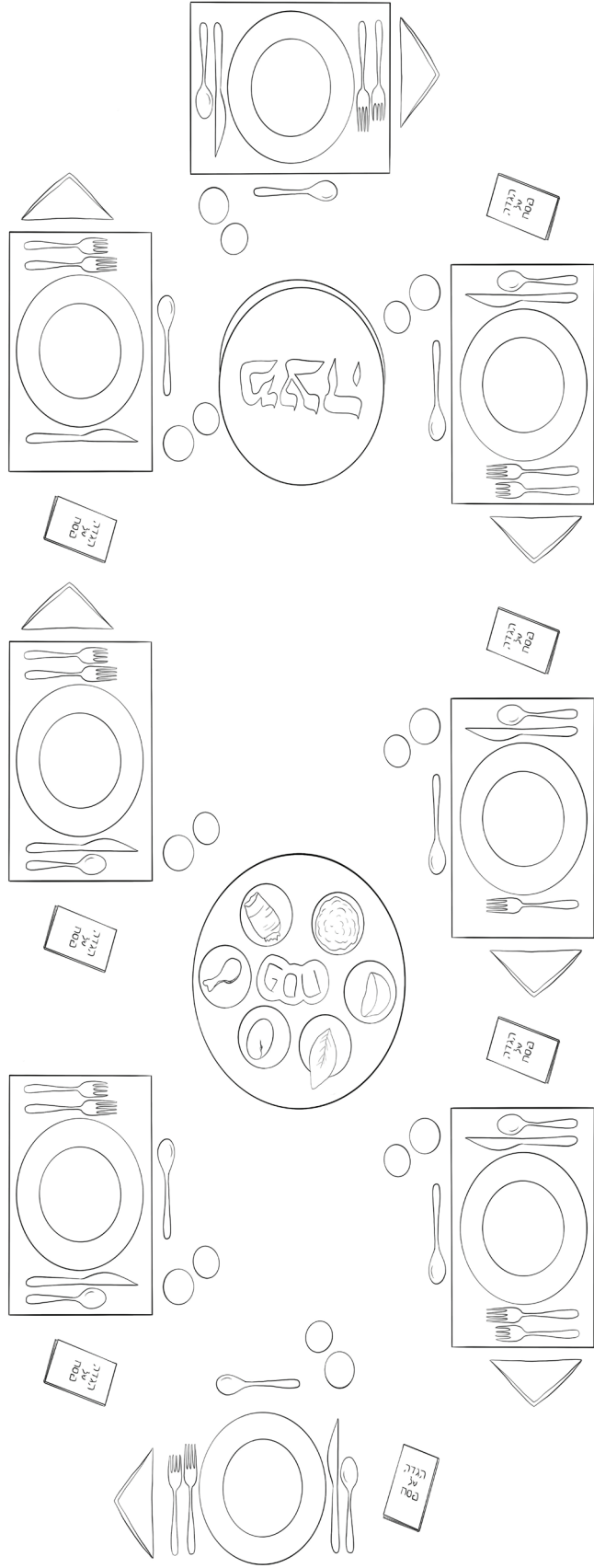
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# Shulchan Orech

During Shulchan Orech, the dinner meal is served.



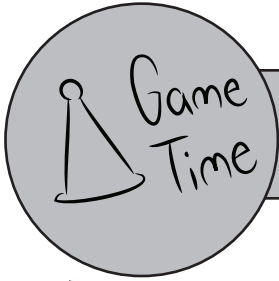
This table looks beautifully set for the meal... or is it? Only one place setting has everything it needs. The rest are each missing something. Can you find the complete setting?



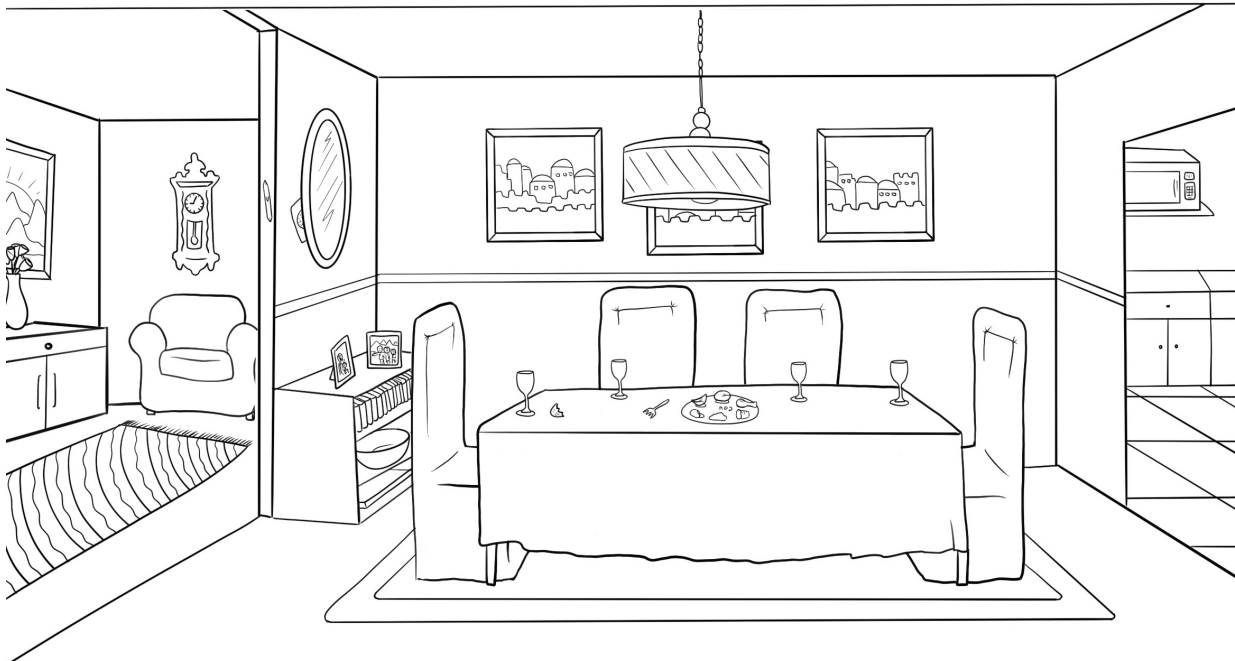
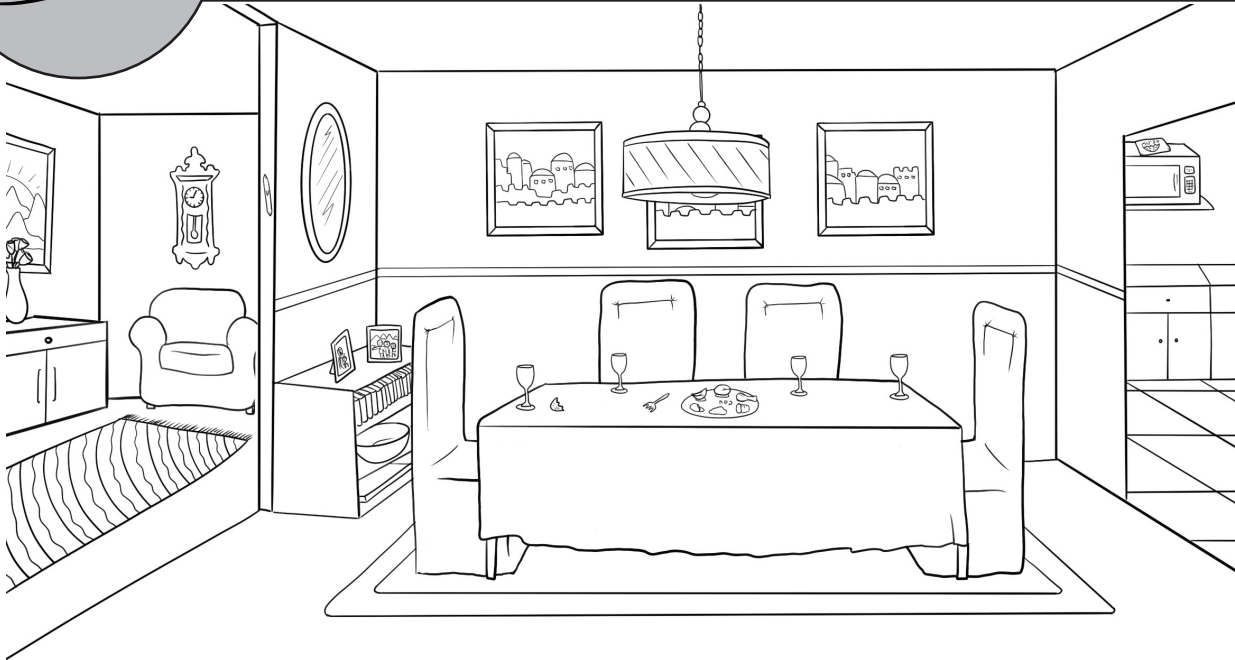
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# Tzafun

Remember the matzah half we hid away during *Yachatz* (the *afikomen*)?  
Now it's time to look for it! And when we find it, we eat it.

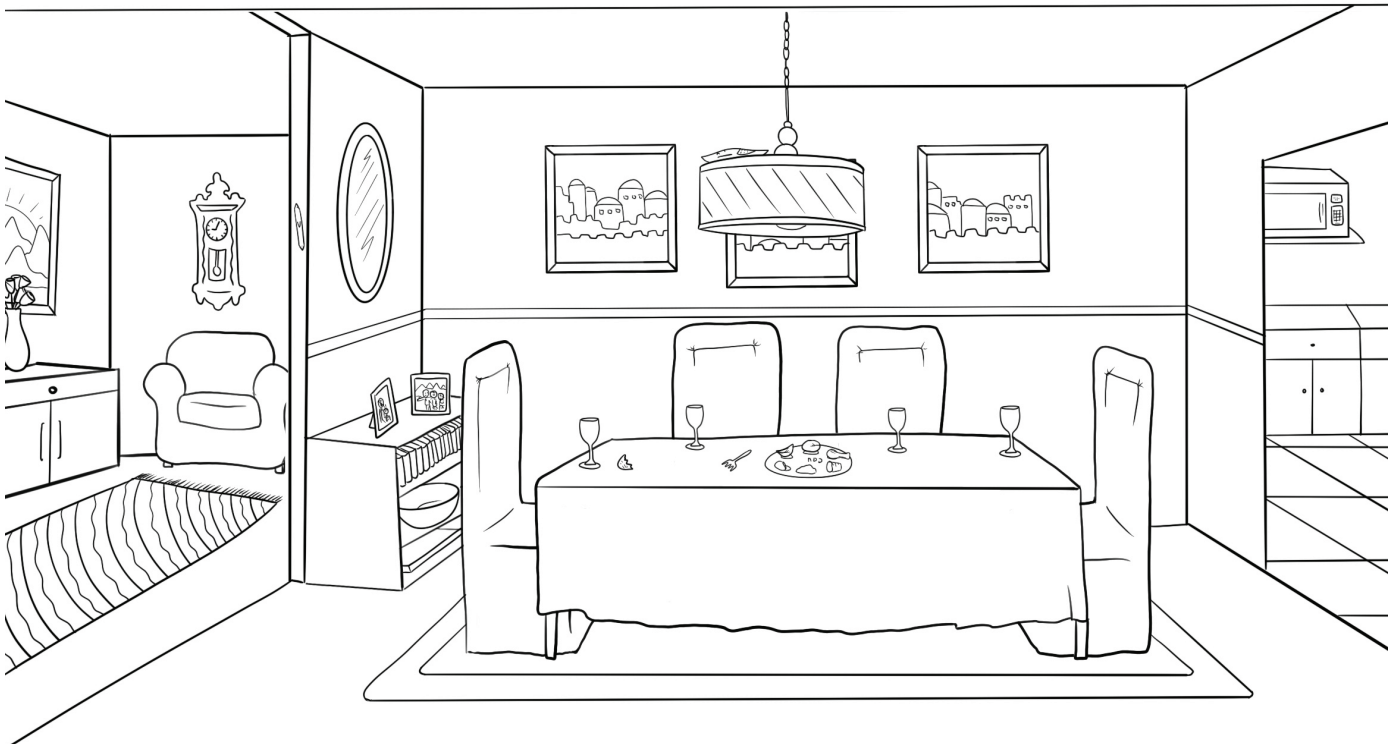
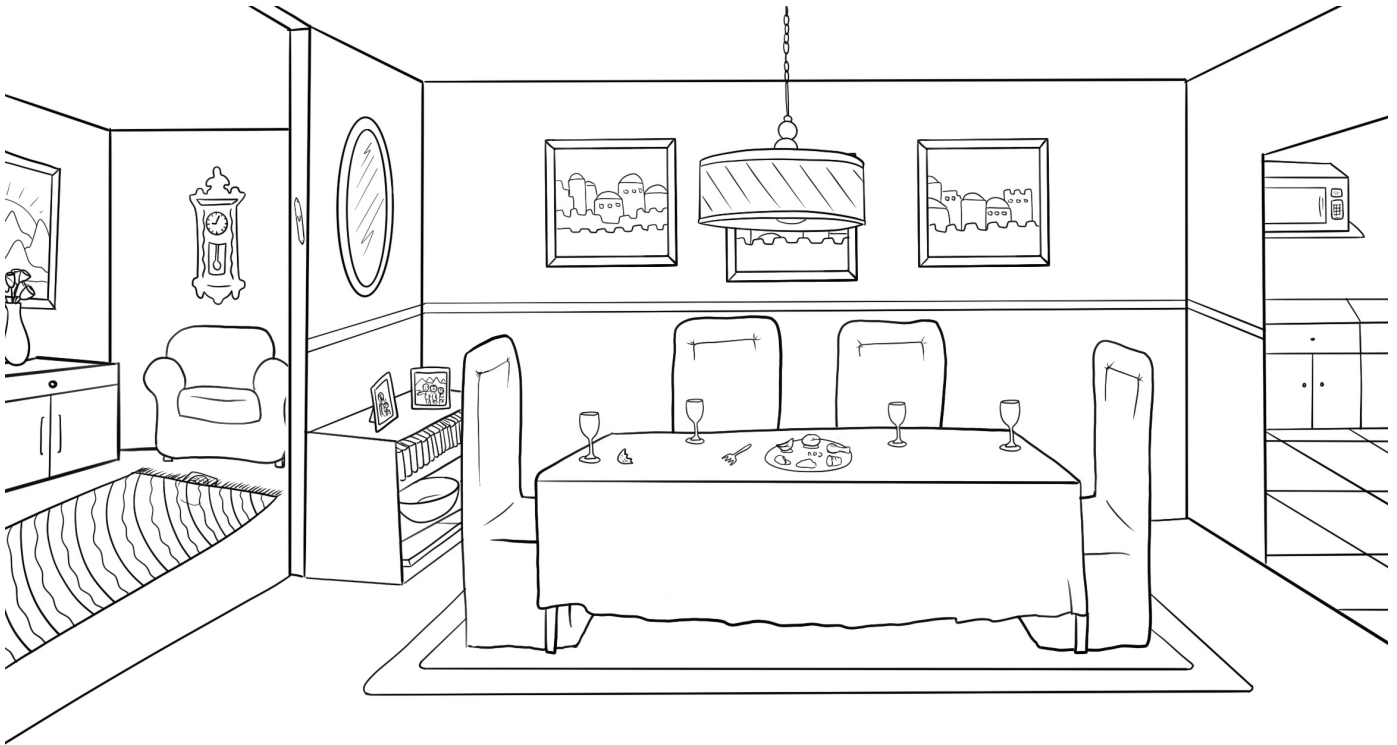


An *afikomen* bag is hidden in each of the following 4 pictures (on this and the next page). Can you find all of them?



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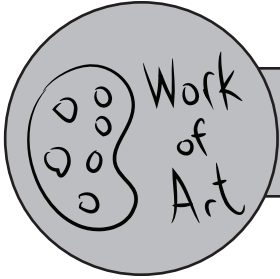




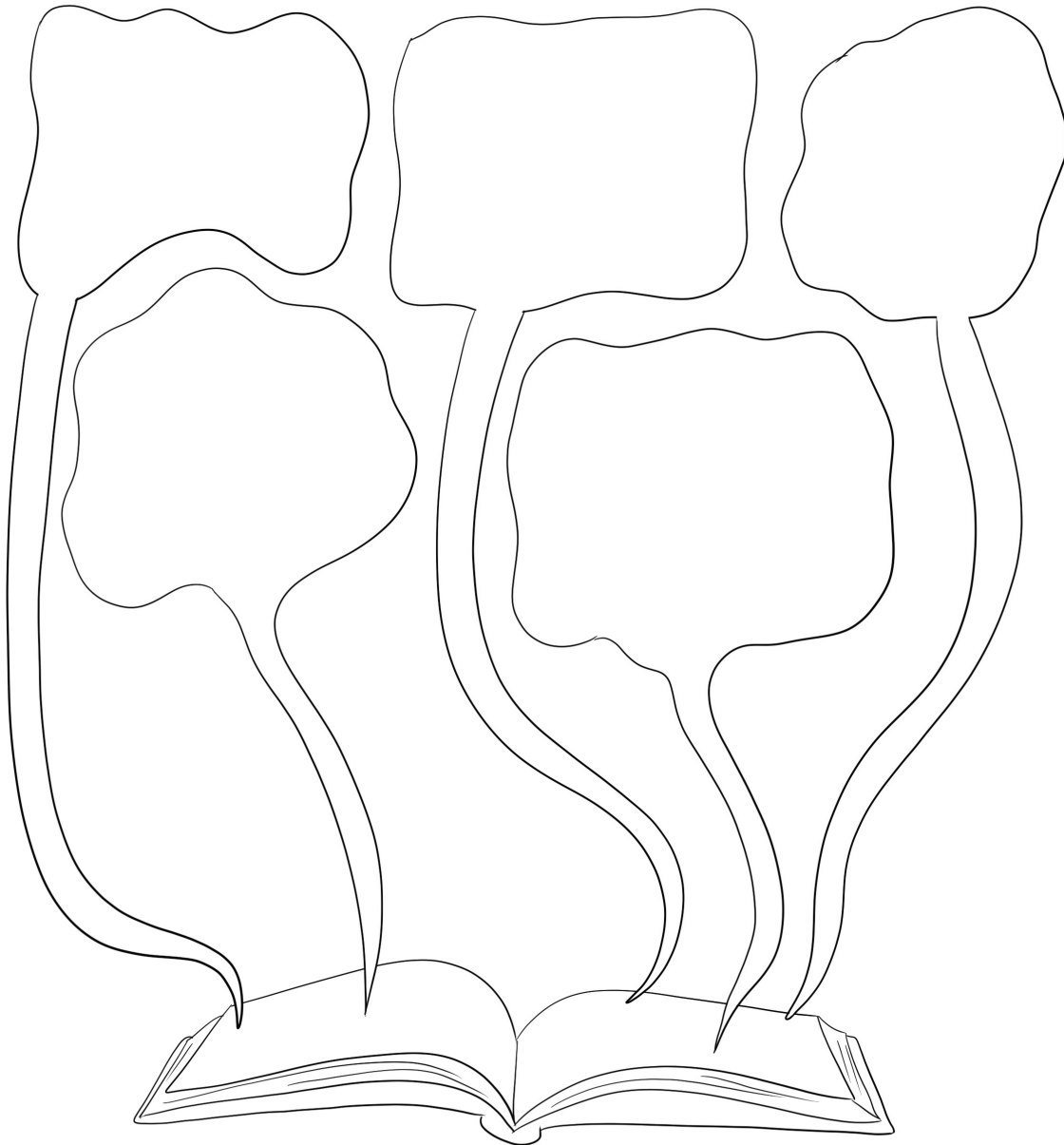
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# Barech

We *bentch* during *Barech*, thanking God for the food we just ate and for taking care of all our needs.



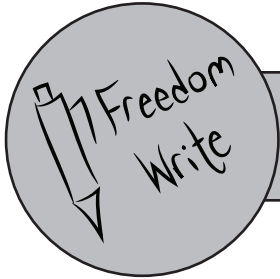
Fill the bubbles coming out of the *Hagaddah* with pictures of things from this past year that you're grateful for. What are some of your needs (big and small) that were taken care of this year?



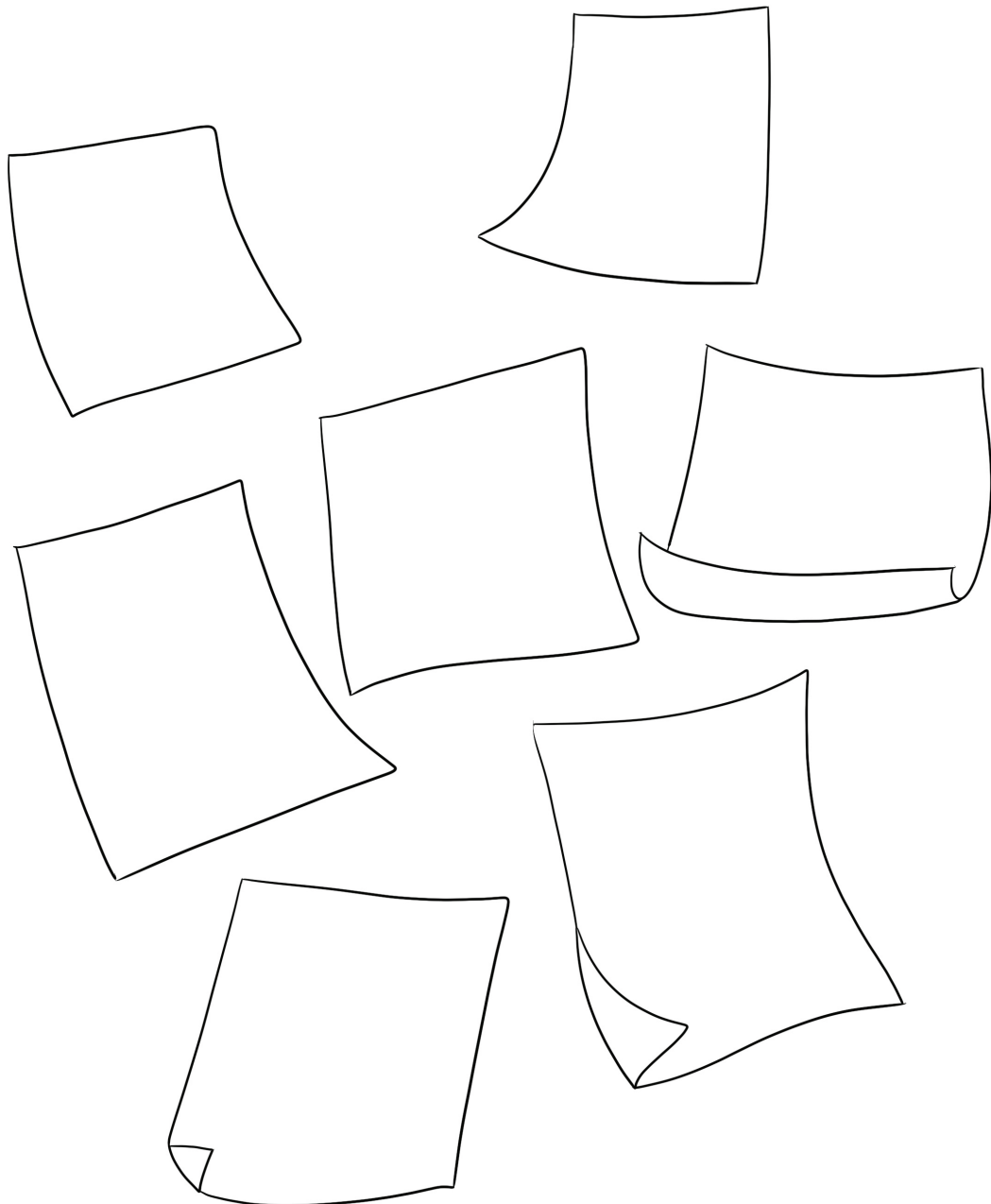
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# Hallel

We sing God's praises during *Hallel*.



One way to get better at praising God is to think of praises for those close to us and learn to recognize the good in others. On each post-it note below, see if you can come up with a praise for a different person in your life.



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# Enjoyed this packet?

Check out these new, original *Pesach* products from That Jewish Moment!



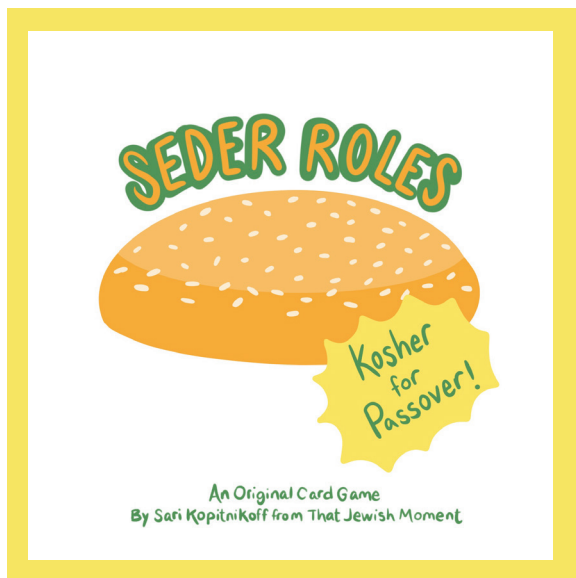
Hi, I'm Sari! Whether this is your first That Jewish Moment packet, or you've been using these the whole year, I'm glad you're here. I've been hard at work creating fun Jewish products, games, and programs. Take a look below. And happy *Pesach*!



You're locked in an ancient Egyptian gallery. Only Poetic Pharaoh is there to help. Can you make it out alive? A virtual challenge. Ages 8+



Learn about the Seder with me and Ori, my orangutan friend. Play games, make crafts, and go bananas. Ages 3-7



Have some fun at your Seder as you take on new roles and guess each other's. Chametz free. Laughter guaranteed.



Bring Pesach to life with this *matzah* themed reusable sticker playhouse. From Midrash Manicures. Visit [tinyurl.com/matzaplayhouse](http://tinyurl.com/matzaplayhouse). For 20% off, use coupon code TJM 20.

Find these and more on [thatjewishmoment.com/shop](http://thatjewishmoment.com/shop).

## **“Chopped Liver”**

### Ingredients:

- 1 14.5 ounce can of green beans
- 1 14.5 ounce can of peas
- 3-5 hard boiled eggs (depends how much egg you like)
- 2 large onions
- ½ pound mushrooms
- 1 cup chopped walnuts
- ¼ cup canola oil
- 1 sheet of matzah (I make it with 10 Ritz crackers when it isn't Passover)

### Directions:

- Sauté mushrooms and onions in oil (salt and pepper to taste)
  - Put everything into the food processor and blend until smooth. Add water if needed. Salt and pepper to taste.
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-

## Passover Macaroons

14 ounce can of sweetened condensed milk

14 oz. package of sweetened coconut

1 tsp. vanilla

2 egg whites at room temperature

¼ tsp. salt

Mix milk, coconut and vanilla in a large bowl. Beat egg whites and salt in a mixer until soft peaks form.

Fold egg whites into coconut mixture.

Preheat oven to 325 degrees.

Use either Silpat or parchment paper on cookie sheets.

Mound a teaspoonful of macaroon mixture on cookie sheet. I use a small ice cream scoop.

Bake in oven on middle shelf for 18-20 minutes or until bottoms of the cookies are golden brown.

Bake only one tray at a time.

Cool for 10 minutes and then move to cooling racks. These can be baked ahead and frozen.

Makes approximately 25 macaroons.

## Matzo Cheese Kugel

6 matzos broken into large pieces

5 eggs

1 cup milk

1 lb. cottage cheese

1 tsp. salt

$\frac{1}{4}$  cup sugar

1 tsp. cinnamon

2 Tbsp. melted butter

$\frac{1}{2}$  cup raisins

Beat eggs with milk. Combine thoroughly with cottage cheese, salt, sugar mixed with cinnamon, raisins, and melted butter. In a greased 1  $\frac{3}{4}$  baking dish, arrange half the matzo. Pour half the cheese mixture over it. Repeat with balance of matzo and cheese mixture. Bake in a 350 degree oven for 40 minutes or until set. Serves approx. 6.



## Dairy Matzo Kugel

5 eggs

1 cup milk

1 tsp salt

6 matzos, broken into pieces

1 lb cottage cheese

3 tbsp melted butter

$\frac{1}{4}$  c sugar

1 tsp cinnamon

Beat eggs with milk. Mix in cottage cheese, salt, sugar, cinnamon, and butter. Arrange half of matzo in a greased 1  $\frac{1}{2}$  quart baking dish. Pour  $\frac{1}{2}$  of cheese mixture on top of matzo pieces. Repeat with remainder of matzo and cheese mixture. Bake at 350 for 40 45 minutes, or until set. Serve with sour cream.

## Flourless Pistachio Cookies (Gluten Free)

1 1/2 cups shelled pistachios  
2 large egg whites  
3/4 cup granulated sugar

Preheat oven to 350 degrees. Place the pistachios in a food processor and blend until finely ground. Set aside. In a large bowl, beat the egg whites on high speed with an electric hand held mixer, until stiff peaks form. Gently pour sugar over stiff egg whites and fold in with a wooden spoon. Add the pistachios and fold in with a wooden spoon, until fully incorporated.

One tablespoon at a time, place the pistachio dough on a greased baking sheet, leaving 1 inch between each cookie. Bake until lightly golden around the edges, about 15 minutes. Cool 30 minutes before removing from the sheet or cookies may break.

## Ambrosia Macaroons

½ cup butter

¾ cup sugar

1/8 tsp. salt

2 tsp. finely grated orange peel

3 larger eggs

6 cups sweetened flake coconut

6 oz. semi-sweet chocolate (melted)

1. Preheat oven to 325 f. Line 3 baking sheets with parchment paper.
2. In a mixer, beat butter til smooth. Add sugar, salt, and orange peel and mix well. Add eggs, one at a time, and beat until well blended. Mix in coconut.
3. Drop batter by the tablespoonful onto prepared baking sheets, spacing about 1 inch apart.
4. Bake about 25-30 minutes or until it's golden on bottom and browned in spots. Let cool completely.
5. Using a fork, drizzle melted chocolate over macaroons and refrigerate until set.

## Pesach Macaroons

300 degrees

30 minutes.

2 c. coconut

2 c. chocolate chips

6 egg whites

1 1/3 c. sugar

12 T. matza meal

Beat egg whites until frothy. Slowly add sugar to egg whites. Add matza meal, coconut and chocolate chips. Drop by spoonful onto a greased cookie sheet.

## Sephardic Charoset Truffles (Gluten Free)

1 ½ generous cups pitted dates

1 ½ generous cups dried apricots

¾ cup shelled pistachios

2 tbsp honey

¼ cup sugar

1 tsp cinnamon

Place dates, apricots, pistachios, and honey in a food processor. Pulse for about 2 minutes until the mixture is smooth but still has texture.

Break up the mixture a few times as it will collect in a ball around the blade. Mixture will be very sticky.

In a bowl, mix together the cinnamon and sugar. Wet hands slightly and form date mixture into ¾ inch balls. Dip balls in cinnamon sugar and coat thoroughly. Serve at room temperature.

# *TBT Passover Cooking Class Menu*

*March 19, 2006*

*Haroset*

*Salmon Gefilte Fish*

*Roasted Vegetable Farfel Dressing*

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*Spinach Soufflé Roll*

*Cantaloupe, Kiwi, and Strawberry Torte*

*Fudgy Coconut Macaroons*

*Egg Casserole*

*Passover Banana Pancakes*



# Passover



Passover (in Hebrew, *Pesach*) celebrates the ancient Hebrews' escape from slavery in Egypt three thousand years ago. Moses was a messenger of God who pleaded with Pharaoh to let the Hebrews go. When Pharaoh refused, God sent Ten Plagues as punishment. The tenth and ultimate plague was the slaying of the first-born. God "passed over" the Israelites and struck down only the Egyptian first-born. That night Pharaoh finally agreed to free the Hebrews. Since then, we gather together on that same night to remember the ancient Hebrews' time of bondage and to celebrate and contemplate the importance of freedom.

Passover is also called *Hag ha-Aviv*—the holiday of spring. Following the bleakness of winter when the earth is covered with snow, spring bursts forth with new life. Similarly, a people shackled in slavery, doomed to possible extinction, burst forth out of Egypt into a new life's journey leading to a land flowing with milk and honey. Passover's message of freedom reinforces the spirit of renewed optimism aroused by the sights and smells of spring. The holiday reminds us annually that no matter how difficult our situation, we must never lose hope.

Another name for Passover is *Hag ha-Matzot* (plural for matzah)—the holiday of unleavened bread. In their haste to escape from Egypt, the Israelites had no time to let the dough rise for bread, and so they carried with them matzah as their only provision. Throughout the holiday, we do not eat any food with leavening, nor any wheat flour because wheat can leaven. Although matzah is made with wheat flour, it is regulated during baking to ensure that it does not rise or ferment. Matzah symbolizes the complete story of Passover—it is the bread of slavery and also the bread of freedom.

Family and friends gather together for the Seder—a ceremonial feast held on the first and, for many, second evening of the eight-day celebration. The Hebrew word *sefer* means order. We read from the Haggadah, a book that describes the order of the Seder and the meaning of the rituals. The reading of the Haggadah and the singing of the songs in it are among the most widely observed practices in Judaism.

Highlights for the children are asking The Four Questions and searching for the *afikomen* (a piece of matzah that has been hidden). It is the adults' role to impress upon children the significance of their Jewish heritage. In this way, each new generation can take its place in the chain of the Jewish people, from the Exodus to the present.

The central object on every table is the **Seder plate**, which contains a variety of symbolic foods:

**Roasted Lamb Bone:** This represents the lamb that was sacrificed in the Holy Temple at Jerusalem. Such a sacrifice was made on the eve of the Exodus from Egypt, and the blood was used to mark the doorposts of the Israelites. A chicken or turkey neck may be substituted for the lamb, and in vegetarian homes, the rabbis suggest a roasted red beet. The lamb or poultry should be roasted in the oven until done and then scorched over a flame, such as a gas burner, grill, or candle.

**Roasted Egg:** Another sacrificial offering, the egg represents the most humble of the festival offerings. It is also the symbol of rebirth whose round form reminds us of the perpetual cycle of life. To roast the egg, first boil it and then brown one side of the shell by holding it with tongs over a gas burner or a candle flame.

**Greens:** Sprigs of parsley or a celery top symbolizes spring and rebirth.

**Bitter Herbs (*Maror*):** A piece of fresh or ground horseradish, without beets or vinegar, reminds us of the bitterness of slavery.

**Haroset:** A mixture of chopped apples or fruits, nuts, wine, and spices that represents the mortar or clay the Hebrew slaves used for making bricks for Pharaoh.

## Extra Points

### THE TABLE

*For a centerpiece, fill a shallow bowl or basket with floral foam and cover it with fresh green moss or grass. Make a mock version of a Seder plate by filling the bowl with lots of fern or other leaves and parsley; a stuffed toy lamb; a piece of matzah; crabapples, dates, and walnuts (for haroset); hard-boiled eggs; and a piece of fresh horseradish. Fill spaces with fresh flowers.*

### PLACE CARDS

*Write names on hard-boiled eggs. Have guests peel and eat them with salt water as part of the Seder. Or purchase small clay planters filled with parsley (or other herbs) and write names on them with puffy ink pens.*

### FOR THE KIDS

*To make a matzah cover, use a handkerchief, napkin, or piece of fabric and decorate it using felt markers, puffy paints, glue, beads, ribbons, etc.*

*To make Elijah's cup, decorate an inexpensive wine goblet with beads, gold or silver twine, jewels, etc.*

*To keep the young ones occupied during the Seder,*



*buy or make as many of the Ten Plagues as possible. Cut out pictures or purchase small plastic toys depicting blood, darkness, locusts (grasshoppers), frogs, small clear stones for hail, lice, boils, cattle, flies, and babies.*

*Let the kids dress up as Elijah the prophet. They can sneak out and when the door is open, come in and surprise the guests.*

#### FESTIVE NOTES

*While singing the song "Dayenu," follow the Sephardic Jews' playful "green onion" tradition: Each person is given a green onion. To represent the fact the Israelites were whipped and chained, every time the word dayenu is sung, hit someone (gently!) with the onion.*

## THE RITUALS

The table should be set with two candles, the Seder plate, an ornate wine cup for Elijah the prophet, a kiddush cup, a wineglass for each person present, a wine decanter filled with kosher wine, and three matzot, stacked on top of each other under a special layered cover, to represent the three categories of Jews who were slaves.

Parsley sprigs and salt water should be placed around the table for everyone to share.

**Wine:** During the Seder, the adults are required to drink four glasses of wine. (You may wish to offer the children grape juice.) Until the early 1980s, standard American kosher wines were cloyingly sweet Concord grape or blackberry wines in square bottles. Although these traditional wines are still popular, a wider variety of kosher wines is now available that more closely resemble dry varietal table wines. Some of the more popular kosher-for-Passover wines from California are made by Baron Herzog, Weinstock, and Gan Eden. Herzog Selections imports kosher wines from Israel, France, and Italy. Gamla, Yarden, and Carmel are the main Israeli exporters.

For the order and rituals and blessings of the Seder, see any Passover Haggadah.

## More Mortar, Please!

Haroset is the sweetest component of the Passover Seder. It is a blending of fruits, nuts, spices, and wine made to resemble mortar that our enslaved ancestors used to make bricks for Pharaoh.

It is prepared differently in Jewish communities around the world, so you can mix and match ingredients according to your taste. To save time, chop everything in a food processor (if Bubbe doesn't object), as fine or as chunky as you like.

This is my family's favorite version (makes about 3 cups):

½ cup slivered almonds

½ cup walnuts

½ cup raisins

½ cup pitted dates

4 medium apples, peeled, cored and chunked (I use a mixture of Granny Smith and Macintosh for more depth in flavor)

1 teaspoon cinnamon

¼ cup sweet red Passover wine or Kedem purple grape juice

1. In a food processor, place almonds and walnuts and process until finely chopped.

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Remove to a medium mixing bowl and set aside.

2. Add raisins and dates to food processor and process until chopped.
3. Add apples, cinnamon, and wine or grape juice, and process until chopped to your liking.
4. Add fruit mixture into nuts, stirring well to mix. Cover and refrigerate until serving.
5. Variations: use pecans or pistachios, substitute dried cranberries for the raisins, try Golden Delicious apples for added sweetness, don't peel your apples for brighter colors, or add 1 teaspoon of ground ginger with the cinnamon for a flavor boost.

*Catherine Fliegel, RN, CCE is co-author of "The One-Armed Cook: Quick and Easy Recipes, Smart Meal Plans, and Savvy Advice for New (and not-so-new) Moms" published by Meredith Books (April 2005), available locally at major bookstores and Babies 'R Us. Visit online at [www.theonearmedcook.com](http://www.theonearmedcook.com).*

**I** remember my mother standing for hours (it seemed like days) grinding gefilte fish with her hand grinder, shaping it into balls, and poaching it in broth on the stove. You won't need to do any of that with this version. A food processor simplifies the pureeing tremendously, and for easier cooking, the fish is baked in a shallow casserole, then cut into squares. This treasured recipe was given to me by Mina Cohen, who got it from her mother-in-law, May Georges. My deepest thanks to both for sharing this pinker, sweeter, and superior version of a classic.

**Prep Time:** 20 minutes

**Bake Time:** 1 hour

**Advance Prep:** Fish may be refrigerated up to 2 days or frozen.

## Salmon Gefilte Fish

*Photograph, page 5*

2 medium onions, peeled and cut into chunks  
5 carrots, peeled and cut into 1-inch pieces  
2 stalks celery, cut into 1-inch pieces  
1 cup 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  
½ cup vegetable oil  
¼ 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°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, 1 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 9 × 13-inch glass baking dish. Bake, uncovered, for 1 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.

**Makes:** 16 servings

**D**o you know the difference between a stuffing and a dressing? A stuffing is baked inside the bird, and a dressing is baked outside. If you omit the 1 cup chicken broth from this dressing, you will have a stellar stuffing for Cornish hens, chicken, or turkey.

**Prep Time:** 20 minutes

**Bake Time:** 1 hour

**Advance Prep:**

Dressing may be refrigerated overnight and baked before serving.

## Broccoli Farfel Dressing

*Photograph, pages 12-13*

2 teaspoons vegetable oil  
1 large onion, peeled and chopped (1 cup)  
8 ounces mushrooms, coarsely chopped  
2 cloves garlic, minced  
1 package (10 ounces) frozen chopped broccoli, thawed and drained  
1½ cups matzah farfel  
1 egg, lightly mixed  
1 cup chicken broth  
1 teaspoon dried basil or 2 tablespoons chopped fresh basil  
1 teaspoon salt  
Freshly ground black pepper to taste

Grease or spray an 11 × 7-inch glass baking dish.

**To Make Stuffing:** In a large skillet over moderate heat, heat oil until hot. Add onion and sauté 1 minute. Reduce heat to moderately low, cover, and cook, stirring often, until very soft, about 10 minutes. Add mushrooms and garlic, and sauté uncovered until most of the liquid has evaporated. Transfer to a medium bowl and cool slightly. Stir in broccoli, farfel, egg broth, basil, salt, and pepper. Spoon into baking dish. Cover with foil. (Dressing may be refrigerated overnight. Bring to room temperature 1 hour before baking.)

**To Bake:** Preheat oven to 325°F. Bake, covered, for 1 hour. For a crisp top, bake uncovered for the last 30 minutes. (Dressing may be held at room temperature up to 2 hours and reheated.)

**Makes:** 8 servings

*Fresh Corn Spoon Bread, continued*

Butter the bottom and sides of a 1½-quart ovenproof soufflé dish with 1 tablespoon of the butter, and dust lightly with the breadcrumbs. Mix the corn with the corn meal and add the hot milk. Stir constantly over medium heat until the mixture comes to a boil and thickens. Melt the remaining butter in another pan, add the onion, and cook briefly until soft. Combine with the corn meal mixture.

In a separate bowl, beat the egg yolks until light. Add a little of the hot corn meal mixture to the egg yolks, then return to the hot mixture. The spoon bread may be made ahead to this point, covered, and refrigerated, and carefully reheated to lukewarm when you are ready to add the egg whites. One hour and 15 minutes before serving, preheat the oven to 325 degrees.

Beat the egg whites until stiff, then add the sugar. Add 1 spoonful of the egg whites to the corn meal-egg yolk mixture to soften, then pour the entire mixture on top of the egg whites and fold in. Pour into the prepared dish; place the dish inside a larger pan, and add hot water to a depth of 1 inch up the sides of the dishes. Bake ¾-1 hour, until a knife inserted in the center comes out clean. Serve immediately.

## Turnip Green and Tomato Sauce Soufflé Roll

*Serves 6 as a starter*

This is a flat soufflé, baked in a jelly roll pan. It is turned out, spread with a filling, and rolled up like a jelly roll. It's a good brunch dish, as well as a good starter. The roll may be made several days ahead, as indicated.

¾ pound turnip greens, stemmed	4 egg yolks, beaten
1 tablespoon butter	5 egg whites
Salt	4 tablespoons grated Parmesan cheese
Freshly ground black pepper	

★ ★ ★  
**Filling:**

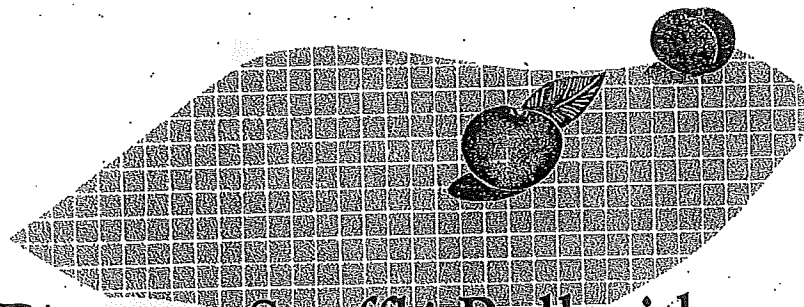
1 recipe Tomato Sauce (p. 299)

Preheat the oven to 400 degrees. Oil a 10½-by-15½-inch jelly roll pan, then line with wax paper or foil. Oil the paper or foil.

Rinse the greens thoroughly several times. Place in boiling water and cook 5 minutes. Drain well. To remove excess water, press the greens between 2 plates facing the same way or squeeze very dry. Chop fine and place in a bowl. Stir in butter, salt, pepper, and egg yolks. You may do this up to several hours ahead and keep refrigerated, covered. If refrigerated, rewarm gently in a heavy saucepan over medium heat before proceeding.

Beat the egg whites to stiff peaks, fold a couple of tablespoons into the greens mixture to soften, then gently fold in the rest. Spread quickly and evenly on the prepared jelly roll pan and sprinkle with cheese. Place in the oven and bake until the soufflé has risen and is firm to the touch, about 10 minutes. This can be made several days ahead, left in the pan, covered with plastic wrap or foil, and reheated in a 350-degree oven.

To finish, cut off a piece of aluminum foil as long as the soufflé and place it on the counter. Turn the soufflé out onto the aluminum foil with the pan. Remove the pan and peel off the wax paper or foil that has adhered to the soufflé. Spread the hot Tomato Sauce on the soufflé and roll it up by lifting the foil underneath and pushing the soufflé into a roll. Place a platter at the end of the foil and make the final roll onto the platter. Decorate with any leftover sauce. May be made to this point an hour or so ahead. Reheat if necessary in a 350-degree oven.



## Pimiento Soufflé Roll with Goat Cheese

*Serves 4-6*

This is a deceptively simple dish to make and reheats easily, both filled and unfilled. It has all the qualities of a soufflé—light, enticing puffs of egg and air, wrapped around a creamy cheese filling, with the taste of pimentos and herbs. Today the South has many producers of goat cheese—in Virginia, Tennessee, and North Carolina in particular. Southern goat cheeses resemble some French goat

## Green Vegetables with Roasted Red Pepper Puree

SERVINGS: 10

PREPARATION TIME: 10 MINUTES

START TO FINISH TIME: 35 MINUTES

- 1 (14-ounce) jar roasted red peppers, drained well and broken apart with a spoon
- ½ cup frozen chopped onion
- 1 teaspoon bottled minced garlic
- ¼ cup vegetable broth
- 1 tablespoon red wine vinegar
- 1 teaspoon lemon juice
- 1 (10-ounce) package frozen whole green beans
- 1 (10-ounce) package frozen broccoli florets
- 1 (10-ounce) package frozen snow peas or sugar snap peas
- ½ teaspoon salt

1. In a small saucepan over medium-high heat, combine all the ingredients except for the green vegetables and salt, stirring well to mix. Bring to a boil, cover, reduce heat to low, and simmer for 20 minutes, stirring occasionally. Remove from heat and let cool.
2. When cooled, transfer the pepper mixture to a food processor or blender container and process or blend until smooth, stopping to scrape down the sides. Return puree to its small saucepan over medium heat and cook 1 minute, stirring constantly until heated through. Pour the red pepper puree onto a large, deep serving platter, distributing evenly.
3. Meanwhile, cook the green vegetables, according to package directions, omitting salt. Drain. Sprinkle with salt; toss well to mix.
4. Arrange the mixed green vegetables on top of the puree. You and your guests can take your vegetables first, and spoon the red pepper puree over the top.

The roasted red peppers create a thick and deeply flavored, fat-free sauce.

The green vegetables contrast splendidly with the red sauce, for a very eye-catching presentation.

This is a fabulous holiday dish. Frozen asparagus and zucchini are lovely

Roasted Red Pepper Puree can be made up to 3 days ahead and reheated just before serving.

**I**'ve never understood why cantaloupe is so seldom used in desserts. It is sweet, juicy, colorful, readily available, and inexpensive. Here, it does double duty: it's pureed into a cream cheese filling in a macaroon crust, and sliced over the top along with tart-sweet kiwis and ripe fresh strawberries.

**Prep Time:** 15 minutes

**Bake Time:** 13 to 15 minutes

**Chill Time:** At least 2 hours

**Advance Prep:** Filled tart base may be refrigerated overnight. Garnish with fruit before serving.

**To Frost:** Line a small baking sheet with wax paper. Place cake on rack over baking sheet. Pour glaze onto middle of cake, tilting cake so glaze runs down the sides. Spread glaze over sides, but do not spread the top or the knife marks will show. Garnish with a border of almonds. Let torte sit at room temperature, uncovered, until glaze is set. (Torte may be held at room temperature, uncovered, overnight.)

**Makes:** 10 servings

## Cantaloupe, Kiwi, and Strawberry Tart

### Crust

1 can (10 ounces) soft coconut Passover macaroons (about 26)  
2 tablespoons nondairy or regular margarine or butter, melted

### Filling

½ cup chopped cantaloupe  
¼ cup sugar  
8 ounces regular or light cream cheese, softened

### Topping

1 small cantaloupe  
2 ripe but firm kiwis  
1 pint fresh strawberries

**To Make Crust:** Place rack in center of oven and preheat to 350°F. In food processor with metal blade, process macaroons into crumbs. Add margarine and process until mixture holds together. Press into bottom and sides of a 9-inch tart pan with a removable bottom. Place on a baking sheet and bake for 13 to 15 minutes, or until edges are golden brown. Remove to rack and cool to room temperature.

**To Make Filling:** In food processor, process cantaloupe and sugar until pureed. Add cream cheese and process until blended. Spread into crust. Cover with plastic wrap and refrigerate for at least 2 hours. (Tart may be refrigerated overnight.)

**To Top with Fruit:** As close to serving as possible, quarter cantaloupe, remove seeds and rind, and thinly slice. Peel kiwis, cut in half lengthwise, and thinly slice. Set aside 1 pretty strawberry. Stem and slice remaining berries. Beginning with the outer edge, arrange alternate circles of cantaloupe, kiwi, and strawberries over tart, ending with reserved strawberry in the center. Refrigerate until serving.

**Makes:** 8 servings



## Fudgy Coconut Macaroons

*Photograph, page 14*

- 1 can (15 ounces) regular or low-fat sweetened condensed milk (not evaporated)
- 2 ounces (2 squares) unsweetened chocolate, chopped
- 2 cups shredded coconut
- ¼ teaspoon instant coffee granules, dissolved in 1 tablespoon boiling water, or 1 tablespoon strong coffee
- Dash of salt
- 1 cup coarsely chopped walnuts or pecans

Preheat oven to 350°F. Grease or spray a cushioned or heavy-duty baking sheet.

**To Make Cookies:** In a medium microwave-safe bowl, microwave milk and chocolate on high (100%) for 3 to 4 minutes, or until melted and smooth. Be careful not to overcook or the mixture will become granular. Stir in coconut, coffee, salt, and nuts. Drop batter by teaspoonfuls onto prepared baking sheet.

**To Bake:** If you do not have a cushioned baking sheet, double-pan by placing 1 baking sheet on top of the other. Bake for 10 to 12 minutes, or until bottoms are set. They will be very soft, but will firm up as they cool. Remove from oven and immediately transfer to wax paper-lined trays to cool completely. (Cookies may be refrigerated for 1 week or frozen.)

**Makes:** 36 cookies

**Change of Pace:** To make Fudgy Coconut Raisin Macaroons, substitute ½ cup raisins for ½ cup nuts.

Once you taste these macaroons, you won't want to wait until next Passover to make them again. The key to their moist, chewy texture lies in not overbaking them. So, watch carefully and remove them from the oven when the bottoms are set.

**Prep Time:** 10 minutes

**Bake Time:** 10 to 12 minutes

**Advance Prep:** Macaroons may be refrigerated for 1 week or frozen.

# Egg Casserole

SERVINGS: 12

PREPARATION TIME: 10 MINUTES

START TO FINISH TIME: 1 HOUR

- 12 large eggs
- 1 (16-ounce) carton cottage cheese
- 1 (16-ounce) package shredded Cheddar cheese
- ½ stick butter or margarine, melted
- 1 (8-ounce) package fresh sliced mushrooms
- ½ cup all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon salt
- ¼ teaspoon pepper
- 1 (8-ounce) can stewed sliced tomatoes, drained well

1. Preheat the oven to 350 degrees.
2. In a large mixing bowl, beat eggs well with a wire whisk. Add all remaining ingredients except for the tomatoes, stirring well to mix.
3. Coat a 9×13-inch baking dish with cooking spray. Pour egg mixture into dish. Top dish with the tomato slices.
4. Bake for 50 to 60 minutes, until slightly browned around the edges and firm in the center.

If you are watching your cholesterol and saturated fat intake, you can substitute equivalent portions of cholesterol-free egg products for the eggs and reduced-fat cottage cheese and Cheddar cheese, but do not use nonfat cheeses.

For a flavorful variation,

and add ½ pound smoked salmon (loosely packed) and ½ cup frozen chopped onions. Substitute Monterey Jack cheese for the Cheddar cheese.

**T**he adjectives *light* and *fluffy* aren't usually associated with Passover dishes, but they aptly describe these tender pancakes.

**Prep Time:** 5 minutes

**Cook Time:** About 5 minutes

**Advance Prep:**  
Pancakes are best made just before serving.

## You'll-Never-Believe-They're-Passover Banana Pancakes

3 large eggs  
1/3 cup matzah meal  
2 tablespoons matzah cake meal  
1/4 cup regular or low-fat sour cream  
1/4 cup regular or low-fat cottage cheese  
Dash of salt  
1 very ripe banana, chopped  
1 to 2 teaspoons vegetable oil  
Butter and syrup or jam, for serving (optional)

In a medium bowl, whisk eggs. Whisk in matzah meal, cake meal, sour cream, cottage cheese, and salt. Stir in banana. Batter will be very thick. Pour oil onto griddle or large skillet. Heat over moderate heat until hot. Make 3-inch pancakes using about 1/4 cup batter for each. Cook until a few bubbles appear on top and underside is golden, about 3 minutes. Turn and brown on other side, about 2 minutes. Serve with butter and/or syrup or jam, if desired.

**Makes:** 10 pancakes

Cynthia is often in a quandary over what to serve for lunch—especially on a weekend and especially if there aren't any leftovers hanging around! Her husband started slipping up an omelet for lunch in an act of self-preservation, and the recipe is a slightly different version.

## Spinach and Tomato Frittata ✓

SERVINGS: 4

PREPARATION TIME: 5 MINUTES

START TO FINISH TIME: 25 MINUTES

- 6 large eggs
- $\frac{1}{3}$  cup grated Parmesan cheese
- $\frac{1}{2}$  teaspoon garlic powder
- $\frac{1}{2}$  teaspoon dried basil
- $\frac{1}{4}$  teaspoon salt
- $\frac{1}{4}$  teaspoon pepper
- $\frac{1}{8}$  teaspoon nutmeg
- 1 (10-ounce) package frozen chopped spinach, thawed
- 1 (8-ounce) can stewed sliced tomatoes, drained

1. In a small mixing bowl, beat eggs with a wire whisk. Add cheese, garlic powder, basil, salt, pepper, and nutmeg, stirring well to mix.
2. Coat a large nonstick skillet (with sloping sides and a lid) with cooking spray. Heat over medium heat until hot. Add spinach. Cover and cook 3 to 4 minutes, or until most of the water is evaporated.
3. Spread the spinach evenly across the bottom of the skillet and top with the tomato slices.
4. Pour egg mixture over the top. Cover, reduce the heat to low, and cook for 12 to 15 minutes or until eggs are set.
5. To serve, cut into wedges.

## Matzah Blintz Soufflé Casserole

- 4 large eggs
- 1 package (8 ounces) regular or low-fat cream cheese, softened
- 1 pint regular or low-fat small-curd cottage cheese
- ½ cup regular or light sour cream
- ½ cup sugar
- 1 tablespoon potato starch
- 2 tablespoons vanilla extract (optional)
- 3 matzot
- Strawberry Sauce (recipe follows), fresh fruit, or syrup, for serving

Place oven rack in center of oven and preheat to 350°F. Grease or spray with nonstick spray an 8-inch square baking dish.

**To Make Batter:** In food processor with metal blade, process eggs until light and fluffy, about 1 minute. Add cream cheese, cottage cheese, sour cream, sugar, potato starch, and vanilla, if using. Process until smooth. (Batter may be refrigerated overnight.)

**To Assemble:** Pour hot water over matzot, being careful not to break them. Drain. Place 1 matzah in baking dish. Cover with a third of the blintz batter. Repeat 2 more layers, ending with batter.

**To Bake:** Bake for 50 minutes, or until center is set. Serve hot with Strawberry Sauce, sliced fruit, or syrup.

Makes: 6 servings

## Strawberry Sauce

- 1 package (10 ounces) frozen sliced strawberries, slightly defrosted
- 3 tablespoons frozen undiluted orange juice concentrate or 2 tablespoons orange marmalade
- 1 tablespoon currant jelly
- 1 cup sliced fresh strawberries

In food processor with metal blade, process strawberries and orange juice concentrate or marmalade until pureed. Add currant jelly and process until blended. Remove to a bowl. (Sauce may be refrigerated up to 2 days.) Before serving, stir in strawberries.

Makes: 1½ cups sauce

**H**ere's a new twist on blintzes: The cheese filling sandwiches three layers of softened matzah to bake into a puffed and golden custard.

*Prep Time: 5 minutes*

*Bake Time: 50 minutes*

*Advance Prep: Batter can be made ahead and refrigerated overnight. Assemble and bake just before serving.*

**T**his sauce is just as terrific served over ice cream and yogurt as it is drizzled over pancakes and brunch dishes.

*Prep Time: 5 minutes*

*Advance Prep: Sauce may be refrigerated up to 2 days. Stir in fresh strawberries just before serving.*

## Baked Asparagus with Toasted Walnuts

### Asparagus

2 to 3 pounds asparagus, the thinnest spears available

Salt and freshly ground black pepper

1 tablespoon nondairy or regular margarine or butter, cut into small pieces

### Walnut Topping

3 tablespoons walnut oil or olive oil

1½ tablespoons lemon juice

Salt to taste

Freshly ground black pepper to taste

4 tablespoons finely chopped walnuts, toasted at 350°F until golden, about 10 minutes

**To Cook Asparagus:** Preheat oven to 300°F. Break off woody stems of asparagus. If stalks are thick, peel with a vegetable peeler, pulling from stem end toward tip. (Pencil-thin spears do not need peeling.) Place in a greased or sprayed 9 × 13-inch glass baking dish. Sprinkle lightly with salt and pepper. Dot with margarine. Cover with foil and bake for 30 to 35 minutes, or until tender but still crisp. (Asparagus may be baked 1 day ahead and reheated in microwave.)

**To Make Topping:** In a small bowl, whisk together oil, lemon juice, salt, and pepper. (Topping may be refrigerated overnight. Bring to room temperature before using.)

**Before Serving:** Spoon topping over asparagus and sprinkle with walnuts.

**Makes:** 8 to 10 servings

**Change of Pace:** Substitute hazelnut oil for walnut oil and hazelnuts for the walnuts.

**B**aking asparagus eliminates all the guesswork, because oven heat is constant and they cook more evenly. Put the spears in a casserole, dot them with margarine, and bake. When crisp-tender, sprinkle on some lemon juice and toasted walnuts.

**Prep Time:** 10 minutes

**Bake Time:** 30 to 35 minutes

**Advance Prep:** Asparagus and topping may be refrigerated, separately, overnight.

**W**hen Debbie Shahvar made these for me, I had a hard time believing they didn't have flour in them. But when brownies are crammed with two kinds of chocolate, marshmallows, and nuts, and then topped with more of the same, who needs flour? If you keep kosher, look for kosher-for-Passover marshmallows.

**Prep Time:** 10 minutes

**Bake Time:** 30 to 35 minutes

**Advance Prep:**  
Brownies may be refrigerated up to 4 days or frozen.

## Rocky Road Brownies

*Photograph, page 14*

### Brownies

4 ounces (4 squares) semisweet chocolate, chopped  
½ pound (2 sticks) margarine or butter  
1½ cups sugar  
4 large eggs  
1 cup matzah cake meal  
½ teaspoon salt  
1 cup chocolate chips  
2 cups mini marshmallows, or large marshmallows, cut up  
1 cup chopped walnuts

### Topping

1 cup mini marshmallows, or large marshmallows, cut up  
½ cup chocolate chips  
½ cup chopped walnuts

Place oven rack in center of oven and preheat to 325°F. Grease or spray with nonstick spray a 9 × 13-inch baking pan.

**To Make Brownies:** In a large microwave-safe bowl, melt chocolate and margarine on high (100%) for 1 to 2 minutes, or until melted. Stir well. Stir in sugar and cool slightly. Whisk in eggs, one at a time. Stir in cake meal and salt. Stir in chocolate chips, marshmallows, and walnuts. Pour into prepared pan. Spread evenly.

**To Bake:** Bake for 30 minutes, or until set.

**To Top:** After 30 minutes, sprinkle brownies with marshmallows. Return to oven for 3 to 4 minutes, or until puffed but not browned. Remove from oven. Place chocolate chips in a small, heavy plastic bag. Microwave on high (100%) for 60 to 90 seconds, or until melted and smooth when pressed with fingers. Squeeze chocolate into one corner of bag. Cut a small tip off the corner and drizzle chocolate over brownies. Sprinkle with nuts. Cool completely. Cut with a serrated knife into 1¼ × 2¼-inch bars. (Brownies may be refrigerated up to 4 days or frozen.)

**Makes:** 30 brownies

## Carrot Pecan Cake with Orange Caramel Glaze

### Cake

3 to 4 carrots, peeled  
1 medium navel orange  
2 tablespoons plus  $\frac{1}{4}$  cup granulated sugar  
5 eggs, separated  
 $\frac{1}{2}$  cup potato starch  
2 cups coarsely chopped pecans  
 $\frac{1}{2}$  cup golden raisins (about 7 ounces)  
 $\frac{1}{2}$  teaspoon salt

### Caramel Glaze

$\frac{1}{4}$  pound (1 stick) nondairy or regular margarine or butter  
 $\frac{1}{2}$  cup orange juice  
 $\frac{1}{2}$  cup firmly packed light brown sugar  
1 tablespoon potato starch  
Orange slices or shredded orange peel, for garnish

Place rack in center of oven and preheat to 350°F. Grease a 9-inch spring-form pan.

**To Make Cake:** In food processor with the shredding disk, shred carrots. Measure 2 cups and set aside. With a sharp vegetable peeler, remove peel from orange. Cut off all the white pith and place peel in a clean food processor bowl with metal blade. Add 2 tablespoons sugar. Process until finely ground. (Reserve orange segments for garnish.) Add egg yolks and remaining  $\frac{1}{4}$  cup sugar, and process until thick and pale yellow. Add carrots, potato starch, pecans, and raisins, and pulse until just combined. Transfer mixture to a large bowl.

In a mixing bowl with electric mixer, beat egg whites with salt until stiff but moist peaks form. Stir  $\frac{1}{4}$  of the whites into carrot batter. Add remaining whites and fold together until blended. Pour batter into prepared pan, smoothing the top.

**To Bake:** Bake for 30 minutes. Cover loosely with foil and continue baking for 30 more minutes, or until a cake tester inserted in the center comes out clean and sides pull away from pan. Remove foil and cool on rack for 20 minutes. Run a sharp knife around the edge and remove sides of pan. Invert cake onto a cake plate with rimmed edges or heavy foil and cool to room temperature. (Cake may be refrigerated up to 2 days or frozen, tightly wrapped. Bring to room temperature before glazing.)

**T**his cake, reminiscent of the ever-popular, old-fashioned Passover nut cakes, is similar to one my grandmother made every year for our family Seder. I've sparked it up with orange peel, carrots, raisins, and a delicious caramel glaze. Use the food processor to shred the carrots, chop the orange peel, and mix the batter.

**Prep Time:** Cake, 20 minutes; glaze, 5 minutes

**Bake Time:** 1 hour

### Advance Prep:

Unglazed cake may be refrigerated up to 2 days or frozen. Glazed cake may be refrigerated overnight.





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# *TBT Passover Cooking Class Menu*

*March 11, 2007*

*Sephardic Charoset*

*Apricot Pistachio Charoset*

*Tunisian Fish Cakes*

*With Cilantro Orange Dressing*

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*Roasted Vegetable Farfel Dressing*

*Matzoh Blintz Soufflé*

*With Raspberry Pomegranate Syrup*

*Caramel Matzoh Crunch*

*Decadent Fudge Brownies*

*Milanese Matzoh Brei*

*With Caramelized Leeks, Mushrooms, and Basil*

*Sweet Matzoh Brei*

*With Blueberry Maple Syrup*

1. The first part of the document is a list of names and addresses of the members of the committee.

### MEMBERS OF THE COMMITTEE

1. Mr. J. H. Smith, Chairman

2. Mr. W. B. Jones

3. Mr. R. L. Brown

4. Mr. T. C. White

5. Mr. D. E. Green

6. Mr. F. G. Black

7. Mr. H. I. Blue

8. Mr. K. J. Red

9. Mr. L. M. Purple

10. Mr. N. O. Yellow

11. Mr. P. Q. Grey

## SEPHARDIC CHAROSET

This fusion of many Sephardic recipes makes an extremely realistic "mortar." The nuts and spices can be varied to suit individual tastes. To read more about charoet, [click here](#).

- 20 pitted dates, preferably Medjool
- 3 bananas
- 1/2 cup golden raisins
- 1/4 cup sweet red wine such as Manischewitz Extra Heavy Malaga
- 3 tablespoons date syrup (*silan*) or honey
- 1/2 cup walnut halves, toasted
- 1/2 cup unsalted shelled pistachio nuts (not dyed red), toasted
- 1/2 cup whole almonds, toasted
- 1 1/2 teaspoons ground cinnamon
- 1 teaspoon ground allspice
- 1/2 teaspoon ground ginger
- 1 teaspoon ground nutmeg
- 1 teaspoon ground cloves

In food processor, purée dates until smooth. Add bananas, raisins, wine, and date syrup and process to combine. Add walnuts, pistachios, almonds, cinnamon, allspice, ginger, nutmeg, and cloves and process until smooth. Store, covered, at room temperature until ready to serve.

Note: Sweet kosher wine is available at [www.queenannewine.com](http://www.queenannewine.com).

Kosher for Passover *silan* (date syrup) is available at [www.kosher.com](http://www.kosher.com).

Makes about 4 cups.

Epicurious

March 2006

Developed by Adeena Sussman

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## APRICOT-PISTACHIO CHAROSET

This recipe produces a slightly dry, chunky charoset. If you prefer a more moist version, add extra wine, a tablespoon at a time, until you achieve the desired consistency. To read more about charoset, [click here](#).

- 1 cup minced dried apricots, preferably Californian
- 1 cup unsalted shelled pistachio nuts (not dyed red), chopped and lightly toasted
- 1/3 cup sweet white wine, such as Bartenura Moscato d'Asti or Herzog Late Harvest Riesling
- 1 tablespoon plus one teaspoon fresh lemon juice
- 1 tablespoon shredded fresh mint
- 10 threads saffron, crumbled

In large bowl, combine all ingredients and mix well. Wait approximately 20 minutes before serving to allow apricots to absorb liquid.

Note: Bartenura Moscato d'Asti and Herzog Late Harvest Riesling are available at [www.queenannewine.com](http://www.queenannewine.com).

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Makes about 2 cups.

Epicurious

March 2006

Developed by Adeena Sussman

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TUNISIAN FISH CAKES WITH ~~LEMON AND PAPRIKA AIOLI~~ CILANTRO ORANGE DRESSING

- 2 pounds mild white fish fillets (such as orange roughy or halibut), cut into 1/2-inch cubes
- 1 cup finely chopped onion
- 6 garlic cloves, chopped
- 3 tablespoons chopped fresh parsley
- 3 tablespoons chopped fresh cilantro
- 1 tablespoon ground cumin
- 2 teaspoons coarse kosher salt
- 1 teaspoon ground ginger
- 3/4 teaspoon ground black pepper
- 6 tablespoons matzo meal
- 1 large egg
  
- 12 tablespoons (about) olive oil (for frying)

~~Spicy Lemon and Paprika Aioli~~

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Line large baking sheet with plastic wrap. Coarsely grind fish in processor. Add next 8 ingredients; blend well. Add matzo meal and egg; process until smooth, scraping down sides of bowl occasionally. With moistened hands and using 1 generous tablespoon for each cake, shape mixture into patties about 1 3/4 inches in diameter and 1/2 inch thick; arrange on sheet.

Heat 3 tablespoons oil in heavy large skillet over medium heat. Fry fish cakes in batches until brown and cooked through, adding more oil to skillet by tablespoonfuls as needed, about 3 minutes per side. Transfer cakes to unlined baking sheet. (Can be made 1 day ahead. Refrigerate until cold, then cover with foil and keep refrigerated. Rewarm uncovered in 350°F oven about 10 minutes.)

Arrange fish cakes on plates. Spoon aioli alongside and serve.

Makes about 40.

Bon Appétit  
April 2003

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## Cilantro Orange Dressing

2 tablespoons orange juice concentrate  
½ teaspoon ground cumin  
½ cup lightly packed fresh cilantro leaves  
1 tablespoon lemon juice  
¼ cup canola oil  
½ teaspoon salt  
1/8 teaspoon cayenne pepper

1. In a blender container, combine the orange juice concentrate, cumin, cilantro, and lemon juice; blend until smooth.
2. With the blender on, add the canola oil in a thin, steady stream. Add salt and cayenne pepper and blend well.
3. Serve at room temperature with the fish, or the sauce can be made ahead up to 3 days and refrigerated. Allow to sit at room temperature for 30 minutes before serving.

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*Cynthia Stevens Graubart and Catherine Fliegel, RN, CCE are the authors of "The One-Armed Cook: Quick and Easy Recipes, Smart Meal Plans, and Savvy Advice for New (and not-so-new) Moms" published by Meredith Books. Visit them online at [www.theonearmedcook.com](http://www.theonearmedcook.com). Copyright 2005 by Cynthia Stevens Graubart and Catherine Fliegel, R.N., C.C.E.*

## Roasted Vegetable Farfel Dressing

- 1 cup baby carrots, cut into ½-inch dice
- 1 small Italian eggplant, cut into ½-inch dice (about 1 cup)
- 1 zucchini, cut into ½-inch dice (about 1 cup)
- 1 medium onion, cut into ½-inch dice (about 1 cup)
- 1 cup broccoli florets, cut into ½-inch dice
- 1 teaspoon bottled minced garlic
- 1 teaspoon salt
- ¼ teaspoon pepper
- 1 teaspoon Italian seasoning
- 1 generous swirl of olive oil
- 1 ½ cups matzoh farfel
- 1 egg
- 1 cup vegetable or chicken broth

1. **To make the roasted veggies:** Preheat the oven to 400 degrees. In a roasting pan, combine the first 10 ingredients, tossing well to coat the veggies with the oil and seasonings. Roast for 1 hour, stirring occasionally until vegetables are tender. *Can be made up to 3 days ahead; keep refrigerated.*

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2. **To make dressing:** Transfer roasted veggies to a large mixing bowl. Add farfel, egg, and vegetable or chicken broth, stirring well to mix. Spoon into a baking dish. Cover with foil. *Dressing may be refrigerated overnight. Bring to room temperature 1 hour before baking.*

3. **To bake:** Preheat oven to 325 degrees. Bake, covered, for 1 hour. For a crisp top, bake uncovered for the last 30 minutes.

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**D**o you know the difference between a stuffing and a dressing? A stuffing is baked inside the bird, and a dressing is baked outside. If you omit the 1 cup chicken broth from this dressing, you will have a stellar stuffing for Cornish hens, chicken, or turkey.

*Prep Time: 20 minutes*

*Bake Time: 1 hour*

*Advance Prep:  
Dressing may be refrigerated overnight and baked before serving.*

## Broccoli Farfel Dressing

*Photograph, pages 12-13*

2 teaspoons vegetable oil  
1 large onion, peeled and chopped (1 cup)  
8 ounces mushrooms, coarsely chopped  
2 cloves garlic, minced  
1 package (10 ounces) frozen chopped broccoli, thawed and drained  
1½ cups matzah farfel  
1 egg, lightly mixed  
1 cup chicken broth  
1 teaspoon dried basil or 2 tablespoons chopped fresh basil  
1 teaspoon salt  
Freshly ground black pepper to taste

Grease or spray an 11 × 7-inch glass baking dish.

**To Make Stuffing:** In a large skillet over moderate heat, heat oil until hot. Add onion and sauté 1 minute. Reduce heat to moderately low, cover, and cook, stirring often, until very soft, about 10 minutes. Add mushrooms and garlic, and sauté uncovered until most of the liquid has evaporated. Transfer to a medium bowl and cool slightly. Stir in broccoli, farfel, egg, broth, basil, salt, and pepper. Spoon into baking dish. Cover with foil. (Dressing may be refrigerated overnight. Bring to room temperature 1 hour before baking.)

**To Bake:** Preheat oven to 325°F. Bake, covered, for 1 hour. For a crisp top, bake uncovered for the last 30 minutes. (Dressing may be held at room temperature up to 2 hours and reheated.)

**Makes:** 8 servings

## Matzah Blintz Soufflé Casserole

- 4 large eggs
- 1 package (8 ounces) regular or low-fat cream cheese, softened
- 1 pint regular or low-fat small-curd cottage cheese
- ½ cup regular or light sour cream
- ½ cup sugar
- 1 tablespoon potato starch
- 2 tablespoons vanilla extract (optional)
- 3 matzot
- Strawberry Sauce (recipe follows), fresh fruit, or syrup, for serving

Place oven rack in center of oven and preheat to 350°F. Grease or spray with nonstick spray an 8-inch square baking dish.

**To Make Batter:** In food processor with metal blade, process eggs until light and fluffy, about 1 minute. Add cream cheese, cottage cheese, sour cream, sugar, potato starch, and vanilla, if using. Process until smooth. (Batter may be refrigerated overnight.)

**To Assemble:** Pour hot water over matzot, being careful not to break them. Drain. Place 1 matzah in baking dish. Cover with a third of the blintz batter. Repeat 2 more layers, ending with batter.

**To Bake:** Bake for 50 minutes, or until center is set. Serve hot with Strawberry Sauce, sliced fruit, or syrup.

**Makes:** 6 servings

## Strawberry Sauce

- 1 package (10 ounces) frozen sliced strawberries, slightly defrosted
- 3 tablespoons frozen undiluted orange juice concentrate or 2 tablespoons orange marmalade
- 1 tablespoon currant jelly
- 1 cup sliced fresh strawberries

In food processor with metal blade, process strawberries and orange juice concentrate or marmalade until pureed. Add currant jelly and process until blended. Remove to a bowl. (Sauce may be refrigerated up to 2 days.) Before serving, stir in strawberries.

**Makes:** 1½ cups sauce

**H**ere's a new twist on blintzes: The cheese filling sandwiches three layers of softened matzah to bake into a puffed and golden custard.

*Prep Time: 5 minutes*

*Bake Time: 50 minutes*

*Advance Prep: Batter can be made ahead and refrigerated overnight. Assemble and bake just before serving.*

**T**his sauce is just as terrific served over ice cream and yogurt as it is drizzled over pancakes and brunch dishes.

*Prep Time: 5 minutes*

*Advance Prep: Sauce may be refrigerated up to 2 days. Stir in fresh strawberries just before serving.*

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## Raspberry Pomegranate Sauce

1 cup pomegranate juice  
1 (12-ounce) package frozen raspberries  
¼ cup sugar  
½ cup honey *or* seedless raspberry jam.

1. In a medium saucepan over medium heat, combine the pomegranate juice, raspberries and sugar, stirring well to mix. Bring to a boil. Reduce heat and simmer until the raspberries are broken apart and the sauce is slightly thickened, about 10 minutes.
2. Pour the pomegranate raspberry sauce through a fine mesh strainer to catch the seeds, into a medium bowl. Return sauce to saucepan.
3. Add the honey, stirring well to mix; bring to a simmer. Cool slightly. Cover; chill until cold. *Can be made up to 3 days ahead; keep refrigerated.*

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## MY TRADEMARK, MOST REQUESTED, ABSOLUTELY MAGNIFICENT CARAMEL MATZOH CRUNCH

An outstanding, unique, and easy confection. If you make only one thing at Passover, make this.

- 4-6 unsalted matzohs
- 1 cup (2 sticks) unsalted butter or unsalted Passover margarine
- 1 cup firmly packed brown sugar
- 3/4 cup coarsely chopped chocolate chips or semi-sweet chocolate

Preheat the oven to 375°F. Line a large (or two smaller) cookie sheet completely with foil. Cover the bottom of the sheet with baking parchment — on top of the foil. This is very important since the mixture becomes sticky during baking.

Line the bottom of the cookie sheet evenly with the matzohs, cutting extra pieces, as required, to fit any spaces.

In a 3-quart, heavy-bottomed saucepan, combine the butter or margarine and the brown sugar. Cook over ~~medium heat, stirring constantly, until the mixture comes to a boil (about 2 to 4 minutes). Boil for 3 minutes, stirring constantly.~~ Remove from the heat and pour over the matzoh, covering completely.

Place the baking sheet in the oven and immediately reduce the heat to 350°. Bake for 15 minutes, checking every few minutes to make sure the mixture is not burning (if it seems to be browning too quickly, remove the pan from the oven, lower the heat to 325°, and replace the pan).

Remove from the oven and sprinkle immediately with the chopped chocolate or chips. Let stand for 5 minutes, then spread the melted chocolate over the matzoh. While still warm, break into squares or odd shapes. Chill, still in the pan, in the freezer until set.

This makes a good gift.

### **Variation:**

You can also use coarsely chopped white chocolate (or a combination of white and dark), and chopped or slivered toasted almonds (sprinkled on top as the chocolate sets). You can also omit the chocolate for a caramel-alone buttercrunch.

*A Treasury of Jewish Holiday Baking*

1998

by Marcy Goldman

Doubleday

## DECADENT FUDGE BROWNIES

Just wonderful even when it is not Passover — fudgy, dense, delicious. Another "most requested" recipe.

- 2 cups granulated or brown sugar
- 1 cup ( 2 sticks) unsalted butter or unsalted Passover margarine, melted and cooled
- 3 eggs
- 1 tablespoon brewed coffee
- 3/4 cup unsweetened cocoa powder, sifted
- 1/4 teaspoon salt
- 1 scant cup matzoh cake meal
- 1/2 cup finely chopped toasted walnuts (optional)

Preheat the oven to 350°F. Lightly grease a 7 by 10-inch rectangular baking pan, a 9-inch square pan, or an 8- or 9-inch springform pan.

In a bowl; mix the sugar into the melted butter, then the eggs, coffee, cocoa, salt, cake meal, and toasted walnuts, if using.

Spoon the batter into the prepared pan and bake for about 25 minutes. Do not overbake. The brownies should be set and seem dry to the touch, but there should not be a crust around the sides. Cool in the pan. Cut into squares or (if baked in a round pan) into wedges.

Makes 30 squares.

*A Treasury of Jewish Holiday Baking*  
1998

by Marcy Goldman  
Doubleday

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**W**hen you scramble matzah brei with basil, mushrooms, and onions it becomes part Italian. Mangia matzah—eat and enjoy!

*Prep Time: 10 minutes*

*Cook Time: About 5 minutes*

*Advance Prep: Ingredients may be prepared ahead and cooked just before serving.*

## Milanese Matzah Brei

1 matzah, broken into 2-inch pieces  
3 eggs  
Salt and freshly ground black pepper to taste  
1 to 2 teaspoons margarine or butter  
½ cup chopped onion  
¼ pound mushrooms, chopped  
1 teaspoon dried basil or 1 tablespoon chopped fresh basil  
2 tablespoons chopped fresh parsley

**To Prepare Matzah:** Place matzah in a colander in the sink and pour boiling water over. Let soak 2 minutes. Squeeze out liquid. In a medium bowl, whisk eggs. Stir in matzah and salt and pepper to taste.

**To Cook:** In a medium skillet over moderately high heat, preferably nonstick, heat margarine. Sauté onions until soft. Add mushrooms and herbs, and sauté until tender. Pour in eggs. Cook over moderate heat until set on bottom. Mix gently, like scrambled eggs, until cooked through. Serve immediately.

**Makes: 3 servings**

**I**f you've limited cream cheese, tomatoes, lox, and onions to bagels, you're in for a real treat when you taste them scrambled with matzah and eggs.

*Prep Time: 10 minutes*

*Cook Time: About 5 minutes*

*Advance Prep: Ingredients may be chopped ahead. Cook just before serving.*

## Bubbe's Matzah Brei with Lox and Onions

*Photograph, page 15*

1 matzah, broken into 2-inch pieces  
3 eggs  
1 medium green onion with top, chopped  
1 tablespoon chopped fresh dill or ½ teaspoon dried dill  
1 ounce finely chopped cream cheese (about 2 tablespoons)  
¼ cup chopped tomato  
Salt and freshly ground black pepper to taste  
2 teaspoons margarine or butter  
¼ cup shredded lox or smoked salmon

Place matzah in a colander in the sink and pour boiling water over. Let soak 2 minutes. Squeeze out liquid. In a medium bowl, whisk eggs. Stir in green onion, dill, cream cheese, tomato, matzah, and salt and pepper.

Heat margarine in medium skillet, preferably nonstick. Pour in eggs. Cook over moderate heat until set on bottom. Mix gently, like scrambled eggs, until lightly cooked. Sprinkle with lox and fold in gently until incorporated. Serve immediately.

**Makes: 3 servings**

## Mexican Matzah Brei Omelet

### Guacamole Filling

- ½ avocado, peeled, pitted, and chopped
- 1 tablespoon chopped green onion
- 2 tablespoons sour cream
- 1 teaspoon lemon juice

### Omelet

- 1 matzah, broken into 2-inch pieces
- 3 eggs
- Salt and freshly ground black pepper to taste
- 1 teaspoon margarine or butter
- ¼ cup shredded jalapeño Jack cheese or Jack cheese with 1 teaspoon chopped jalapeños
- Salsa, for serving

**To Make Guacamole:** In a small bowl, stir together avocado, green onion, sour cream, and lemon juice.

**To Prepare Matzah:** Place matzah in a colander in the sink and pour boiling water over. Let soak 2 minutes. Squeeze out liquid. In a medium bowl, whisk eggs. Stir in matzah and salt and pepper.

**To Make Omelet:** In a 10-inch skillet, preferably nonstick, heat margarine over moderate heat until sizzling. Add egg mixture. Cook, pulling eggs toward center of pan with a narrow spatula and tilting pan to allow uncooked portion to flow into empty spaces, until set. Sprinkle with cheese. Spread guacamole filling over half the omelet. Cook on low heat, covered, until top is set. Fold over, slide onto a plate, cut in half, and serve immediately, with salsa.

**Makes:** 2 servings

**M**atzah brei travels south of the border when it's cooked like an omelet, filled with guacamole and shredded spicy Jack cheese, and then topped with salsa.

*Prep Time: 10 minutes*

*Cook Time: About 5 minutes*

*Advance Prep: Ingredients may be prepared ahead and cooked just before serving.*

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## Sweet Matzoh Brei

### (Per Person)

- 1 matzoh, broken into 2-inch pieces
- 1 egg
- 1 teaspoon sugar
- 1 pinch cinnamon
- 1 pinch salt
- ½ teaspoon vanilla
- 2 tablespoons butter

1. **To prepare matzoh:** Place matzoh in a colander in the sink and pour boiling water over. Let soak 2 minutes. Squeeze out liquid. In a medium mixing bowl, whisk eggs. Add matzoh, sugar, cinnamon, salt, and vanilla, stirring well to mix.
2. **To Cook:** In a large skillet over medium-high heat, melt the butter. Spoon matzoh mixture into pan in small, flat cakes. Cook for 3 minutes on each side, or until crispy. Serve immediately with warm blueberry syrup.

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## Blueberry Maple Syrup

- 1 cup maple syrup
- ½ cup fresh or frozen blueberries

1. In a small saucepan over medium-high heat, combine the maple syrup and blueberries. Bring to a boil, reduce heat to low, and simmer for 5 minutes, until blueberries burst, releasing their pulp into the syrup. The syrup will be tinted blue.
2. Pour blueberry syrup through a fine mesh strainer to catch any solids, into a medium bowl. Return syrup to saucepan. Serve warm. *Can be made up to 3 days ahead; keep refrigerated.*



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# MY ASSHOLE FAVORITE Passover Orange Granola

- 1/2 cup honey
  - 1 cup raisins
  - 1 cup chopped almonds
  - 1/2 tsp cinnamon
  - 1/4 cup orange marmalade
  - 1/3 cup oil
  - 1 cup chopped pecans
  - 3 cups farfel
  - 1/2 cup grated coconut
  - grated peel of 1 orange
1. Heat honey & oil in large saute pan.
  2. Add pecans & almonds and cook in honey mixture over med heat for 5 minutes, stirring occasionally.
  3. Add remaining ingredients & cook over med/hi heat for 20 minutes, stirring frequently.
  4. Spread on greased sheet & cool completely. Store in airtight container.

Nuts not appropriate for vegans/omega-3 ill

# MAGAZINE'S UNDESSA, Passover Style

- 3 eggs
  - 1/2 lb cheddar
  - 1 tsp salt
  - 1 pint sour cream
  - 1/2 lb ricotta
  - 2 cups matzo farfel
  - 1 cup milk
  - 1/4 tsp pepper
  - 1 stick butter (or less)
1. Pre-heat oven to 350 and grease a casserole.
  2. Beat 2 eggs and pour over farfel. Cut cheese into small pieces.
  3. Beat remaining egg and stir in milk, salt & pepper.
  4. Layer casserole as follows: farfel, 1/2 cheese cup, cream, 2 butter. Distribute evenly.
  5. Pour milk over top. Cover & bake for 30 minutes. Uncover & bake 15 minutes more.

# Mock Chopped liver

- 1 can green beans (15oz) - drained
- 1 " peas " "
- 3 hard boiled eggs
- 2 Lg onions - chopped
- 1/2 TB mushrooms
- 1 C walnuts - chopped
- 10 ritz crackers
- 1/4 C oil
- S & P

~~S~~ Sauté chopped onions & mushrooms (sliced) in oil S & P to taste  
Put all ingred in processor  
Blend till smooth

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## PASSOVER MANDEL BREAD

6 eggs  
2 cups sugar  
1 cup oil  
1 cup cake meal  
1 cup potato starch  
1 cup chopped walnuts  
Raisens – optional  
Chocolate chips – optional

Mix everything together in large bowl  
Grease cookie sheet with 1 ½" edge (17 ½ x 11 ½ pan)  
Pour batter in cookie sheet

Bake 325 degrees for ¾ to 1 hour

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## *CALIFORNIA CHAROSET*

Source: Joan Nathan's "Jewish Holiday Kitchen"

- 1 whole orange
- 1 large avocado, peeled and diced
- juice of 1/2 lemon
- 1/2 cup sliced almonds
- 1/2 cup raisins
- 4 seedless dates
- 2 figs or prunes
- 2 Tbs apple juice
- 2 Tbs matzoh meal

Peel and section the orange; reserve the peel and the sections. Toss the avocado and lemon juice in a bowl. Set aside. In a processor or blender, place the almonds, raisins, dates, and figs. Process until coarsely chopped. Add the orange peel and sections and process briefly to combine. Add the avocado and process 1 or 2 seconds more. Transfer the mixture to a glass bowl and gently fold in the apple juice and matzoh meal. Cover with plastic wrap and store in the refrigerator.

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## *THE NORTH AFRICA'S CHAROSET*

Source: The Folklore Cook Book by Molly Bar David (First edition) 1964

- 60 Grams Pine nuts
- 1 Cooked Egg yolk
- 1 Apple - Grated
- 1/2 Cup Sugar
- 1/2 Cup Almonds - Grounded
- 1/2 Cup Walnuts - Grounded
- 1 Lemon Juice and Zest
- Cinnamon and Ginger (to your own taste)

Mix together all ingredients.

## *SHELLEY'S CHAROSET*

- 4 large sweet apples, peeled, cored, seeded and grated
- 1 lb. mixed ground nuts (pecans, cashews, brazils, almonds, filberts) \*SEE NOTE
- 1 cup sugar
- Wine to taste (red, sweet Kiddush wine)
- Pinch (or two) cinnammon
- Pinch (or two) ginger

\*NOTE: I do all above, separately, in the food processor

Let grated apples stand in fridge, uncovered, to turn brown. When brown, add ground nuts. Now here's the thing with the nuts: they should not be powdery, but ground into little tiny chunks. Mix in sugar, cinammon and ginger and a few hours before the Seder, add the wine, to moisten and to taste. (very little wine is needed)

I make enough for the 2 Seders, counting on about 30 - 40 people per Seder, including kids.

This charoset recipe has been in my family for decades many generations, in fact! It's easy to prepare, but should preferably be made a day before the first Seder, to allow the apples to brown. It's also fool-proof, and need I say, delicious! I've never had a soul refuse seconds- in fact, they DEMAND them!

## *SEPHARDIC CHAROSET*

Source: "The Sephardic Kitchen", by Rabbi Robert Sternberg, Harper Collins

Yield: 3 Cups

- 1 c Pitted dates
- 1/2 c Dark raisins
- 1/3 c (or more) sweet red wine
- 1 lg Seedless navel orange, washed and dried
- 1/2 c Flower honey
- 1/2 ts Ground cinnamon
- 1/4 ts Ground cloves
- 1/3 c Whole almonds
- 1/3 c Walnuts
- 1/3 c Pine nuts

Soak dates and raisins in wine to cover overnight. Cut orange into chunks. Pulse date mixture, orange, honey, cinnamon, cloves, almonds, walnuts and pine nuts in food processor until mixture is ground to coarse paste. If necessary, add sweet red wine to achieve correct consistency.

Transfer to serving dish and use for Seder and all through Passover.

Makes 3 cups

## *SEPHARDIC CHAROSET II*

Yield: 1 pint

## *NEW AMERICAN CHAROSET*

Yield: About 2 Cups

Ingredients:

- 2 Granny Smith apples
- Juice of 1/2 lemon
- 1/2 cup fresh mango, peeled and diced
- 1/2 cup chopped toasted pecans
- 1/2 teaspoon cinnamon
- 1 tablespoon honey
- 1 tablespoon Port or sweet wine

1. Peel, core, and dice the apples and sprinkle with the lemon juice.
2. Place all the ingredients in a food processor. Pulse once or twice just to break up. Let sit for the flavors to meld.

## *YEMENITE CHAROSET*

- 1 cup pitted, chopped dates
- 1/2 cup chopped dried figs
- 1/3 cup sweet Passover wine
- 3 Tbs sesame seeds
- 1 tsp ground ginger
- pinch of coriander
- 1 small red chili pepper, seeded and minced, or a
- pinch of cayenne
- 2 Tbs matzoh meal

In a large bowl, combine the dates, figs, and wine. Add the sesame seeds, ginger, coriander, chili pepper, and matzoh meal and blend thoroughly. Roll into 1-inch balls or serve in a bowl. Makes about 1+1/2 cups.

## *YEMENITE CHAROSET III*

Yield: 24 Servings

- 1/2 c Almonds; Slivered
- 1/2 c Dried apricots
- 8 Dried figs; quartered
- 2 ts Ground coriander
- 2 ts Lime; or lemon rind, finely grated
- 1 tb Honey

- 3 tb Passover sweet white Wine; (or 4 T.)
- 2 tb Sesame seeds; toasted

Process almonds and apricots coarsely in food processor. Transfer to small bowl. Process figs to fine consistency. Stir into almond apricot mixture. Add coriander, rind, honey and enough white wine to bind ingredients. Refrigerate for 1 hour.

Roll into balls, 1" in diameter, roll in the sesame seeds and place each in miniature paper cups, or shape into a pyramid and press sesame seeds into sides.

## *PERSIAN HAROSET*

Source: Mohtaran Shirazi via The Jewish Holiday Kitchen, Joan Nathan 1988

Yield: 5 cups

- 25 dates, pitted and diced
- 1/2 c unsalted pistachios
- 1/2 c almonds
- 1/2 c golden raisins
- 1 1/2 peeled apples, cored and diced
- 1 pomegranates
- 1 orange, peeled and diced
- 1 banana, sliced
- 1/2 c sweet red wine, to 1 cup
- 1/4 c cider vinegar
- 1/2 tbsp cayenne
- 1 tbsp ground cloves
- 1 tbsp ground cardamom
- 1 tsp cinnamon
- 1 tbsp black pepper

Combine all the fruits and nuts. Add the wine and vinegar until a pasty consistency is achieved. Add the spices and blend well. Adjust seasonings.

## *LARRY BAIN'S BUBIE'S HAROSET*

Source: Larry Bain via The Jewish Holiday Kitchen, Joan Nathan 1988

Yield: 6 cups

- 1/2 lb walnuts
- 1/4 lb dried apricots
- 1/4 lb dried prunes, without pits
- 3 peeled apples, cored and quartered



- 1 lg navel oranges, with skin, quartered
- 1/2 c sweet wine
- 2 tbsp brandy
- 1/2 tsp cinnamon
- 1/8 tsp ground cloves
- 1/8 tsp nutmeg
- 1 tbsp lime juice
- 2 tbsp matzo meal, or as needed

Using the steel blade of a food processor, chop very fine, but not to a paste, the walnuts, apricots, prunes, dates, apples and orange. Add the wine, brandy, cinnamon, cloves, nutmeg and lime juice. If needed, add enough matzo meal to make a mortar-like consistency.

### *PEAR AND MANGO CHAROSET*

Yield: about 2-3 cups, 12 servings

- 2 medium sized pears, cored and coarsely chopped
- 1 tablespoon lemon juice
- 1 cup fresh mango, peeled and diced
- 1/2 cup raisins
- 1/4 cup walnuts
- 1/2 teaspoon cinnamon
- 1 tablespoon honey
- 1 tablespoon sweet Passover wine

Place pears in a mixing bowl and sprinkle with lemon juice. Place all the ingredients except for the wine in the work bowl of a food processor. Pulse once or twice. Transfer mixture to a bowl and stir in wine. Cover and refrigerate at least 1 hour before serving.

### *SYRIAN HAROSET*

Source: Washington Post Food Section, Wednesday, April 8, 1998.

Yield: 1 cup

- 10 large pitted dates
- 1/2 cup golden raisins
- 1/2 teaspoon ground cinnamon
- 1/2 orange, zest and juice
- 1/2 cup sweet Passover wine
- 1 cup chopped walnuts

Makes about 1 cup.

Combine all the ingredients except the nuts in a saucepan and heat until the dates absorb the liquid and begin to get mushy, about 5 to 10 minutes. Remove from heat and mix in nuts. Let cool for several hours to absorb liquid and ripen flavor. Mash with a fork until the mixture resembles a thick paste. Spread on matzoh and enjoy.

- 1/2 cup brandy
- 1/2 cup chopped almonds
- honey to bind

Combine all ingredients, gradually adding just enough brandy and honey to make the mixture bind. Other Italian Haroset recipes include mashed up bananas, apples, hard-boiled eggs, crushed matzah, pears, and lemon.

### *DESSERT HAROSET FROM ERETZ YISROEL*

- 2 chopped apples
- 6 mashed bananas
- 1 juiced and grated lemon
- 1 juiced and grated orange
- 1-1/4 cup chopped dates
- 4 teaspoons chopped candied orange peel
- Nuts
- 1 cup red wine
- Matzah meal
- 2 teaspoons cinnamon
- Sugar

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Blend the fruits and nuts. Add wine. Add as much matzan meal as the mixture will take and still remain soft. Add cinnamon and sugar to taste. Mix well and chill before serving.

### *GREEK CHAROSET (RHODES)*

Source: The Cookbook of the Jews of Greece by Nicholas Stavroulakis

Yield: 3 cups

- 1 1/4 cups dates, finely chopped ✓
- 1 large orange
- 1/2 cup honey or sugar
- cinnamon to taste
- ground cloves to taste
- 1/2 cup almonds, finely chopped
- 1/2 cup walnuts, finely chopped
- 5 ounces sweet red wine

Peel the orange and cut it into pieces. Remove the seeds, add the chopped dates, and mash together into a paste. Put the paste and honey in the top of a double boiler over gently simmering water and stir constantly with a wooden spoon for about 20 minutes or until it is quite thick. Add the cloves, cinnamon, and wine, and simmer until very thick. Remove from the heat, stir in the chopped nuts, and turn out into a large bowl to cool.

## Flourless Whipped Cream Chocolate Roll

Lisa Pinsky

350 degree oven  
15 minutes, approximately

1 Roll  
Serves 8-10

### Ingredients

6 eggs, separated  
½ C sugar  
6 ounces semi-sweet chocolate  
3 T strong coffee  
1 t vanilla  
1-1 ½ C heavy cream, whipped and sweetened

### Method

Spray an 11 inch X 14 inch pan, line with waxed paper, spray waxed paper.  
Beat egg whites until stiff and set aside

Beat egg yolks until light and lemon colored. Set aside.

Gradually add sugar to already beaten egg yolks.

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Put chocolate and coffee into microwave dish. Melt carefully in microwave oven checking often.  
Don't burn the chocolate/coffee mixture.

Cool slightly. Beat egg yolks and sugar mixture with coffee and chocolate mixture. Beat in vanilla. Fold in beaten egg whites.

Pour batter into pan; spread evenly and bake at 350 degrees about 15 minutes. Remove from oven and cover with slightly damp towel. Let stand 20 minutes.

Arrange a double thickness of waxed paper with powdered sugar and cocoa on the counter/flat surface. Invert cooled cake on prepared paper. Remove baked on waxed paper.

Spread whipped cream evenly. Grasp waxed paper and carefully roll into cake roll shape. Ease onto platter or onto aluminum foil. Cake may be put into freezer to set and then rewrapped for freezing. If serving without freezing, let set in the refrigerator.

## FLOURLESS CHOCOLATE CAKE

7 OUNCES SEMISWEET CHOCOLATE  
¾ C BUTTER  
1 C SUGAR, DIVIDED  
4 EGGS, SEPARATED

PREHEAT OVEN TO 300 DEGREES.

MELT CHOCOLATE AND BUTTER.

STIR TOGETHER HALF THE SUGAR AND FOUR YOLKS. ADD TO MELTED CHOCOLATE/BUTTER.

USING ELECTRIC MIXER, BEAT THE EGG WHITES SLOWLY ADDING REMAINING ½ C SUGAR UNTIL STIFF PEAKS FORM.

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FOLD MIXTURE INTO CHOCOLATE. POUR INTO GREASED 9 INCH CAKE PAN.

BAKE FOR 40 MINUTES OR UNTIL TOOTHPICK INSERTED COMES OUT WITH JUST A FEW CRUMBS.

COOL 30 MINUTES BEFORE REMOVING FROM PAN.

DUST WITH POWDERED SUGAR OR SERVE WITH WHIPPED CREAM.

(FLOURLESSCHOCOLATECAKE)

## Matzah Apple Pudding

Robbie Putiz Hayes

4 matzahs  
1 can Comstock Apple Pie Filling  
¼ C sugar  
3 egg yolks beaten  
2 T raisins  
3 egg whites beaten stiff

Soak matzahs in water and squeeze dry.

Add the remainder of the ingredients, folding in beaten egg whites LAST.

Pour into 9 X 13 greased pan.

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Sprinkle top with cinnamon.

Bake for 1 hour at 350 degrees.

The recipe can be doubled.

(matzahapplepudding)

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## MATZAH BRICKLE

4 SHEETS MATZAH  
1 C (2 STICKS) SALTED BUTTER  
1 C PACKED BROWN SUGAR  
12 OUNCES (2 C) CHOCOLATE MORSELS  
1 C COARSELY GROUND WALNUTS OR ALMONDS OR SLICED/SLIVERED  
ALMONDS

PRE-HEAT OVEN TO 450.

LINE LARGE COOKIE SHEET AND SIDES WITH HEAVY-DUTY ALUMINUM FOIL.

LAY OUT MATZAH AS CLOSE AS POSSIBLE IN 1 LAYER IN PAN, BREAKING PIECES  
TO FIT.

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MELT BUTTER WITH BROWN SUGAR IN SAUCEPAN, STIRRING FREQUENTLY,  
UNTIL IT BUBBLES.

POUR OVER MATZAH AND SPREAD TO COAT.

PUT IN OVEN FOR A MINUTE OR TWO.

SPRINKLE CHOCOLATE MORSELS OVER TOP AND RETURN TO OVEN FOR ONE  
MINUTE OR UNTIL MORSELS ARE SOFT.

REMOVE FROM OVEN AND WITH SPATULA SPREAD CHOCOLATE TO COVER  
MATZAH.

SPRINKLE WITH NUTS.

FREEZE 20 MINUTES OR UNTIL HARD.

CRACK, PUT IN PLASTIC BAGS, STORE IN FREEZER.

MAKES 12 SERVINGS.  
(MATZAHBRICKLE)

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## COCONUT MACAROONS

2 2/3 C's FLAKED COCONUT

1/2 - 3/4 C SWEETENED CONDENSED MILK

1 EGG BEATEN

1/4 t ALMOND EXTRACT

1/2 C CHOCOLATE CHIPS (OPTIONAL)

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MIX THOROUGHLY

LET STAND 2-3 MINUTES

DROP BY HEAPING t ON TO WELL GREASED

COOKIE SHEET

FLATTEN SLIGHTLY

BAKE FOR 25 MINUTES AT 325 DEGREES

(SHOULD BE BROWN ON BOTTOM)

REMOVE FROM PAN QUICKLY

ENJOY!

(coconutmacaroons)