

Pesach Cookbook

Customer Recipes

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These recipes were provided by the customers of
The Jewish Collection.

We did not create them, we did not test them, and we do
not vouch for them.

We do not guarantee their kashrus and we do not
guarantee their taste.

This is the second year we are publishing these. If you
try one, please give us feedback so we can include a
rating next year (eMail Zach@thejewishcollection.com).

And, this was so much fun, we look forward to adding
your recipe next year. See the last page for an entry
(and send it in now while you are thinking about it!)

Easy & Scrumptious Breakfast Dish

Ingredients - Serves 2

One matzo board

Two raw eggs

1/2 of a #2 can of Manischewitz Tomato & Mushroom Sauce

Thoroughly mix the crumbled matzo with the eggs, adding the tomato sauce. Coat a frying pan with oil or butter and heat until thoroughly cooked. Enjoy!

Created by: Reva Luxenberg

* * * * *

Latkes for Passover

This is the best way to use up left over mashed potatoes the morning after the Seder!

Take the leftover mashed potatoes and place in mixing bowl. Mince two green onions and add to potatoes. Add one or two eggs depending on how many big eaters you had the night before. The potatoes should be fairly moist but not runny. Add salt and pepper to taste. Form the moist potatoes into latkes about the size of a silver dollar. Dip into finely ground matzo meal and fry in butter till nice and crisp. These are so good you shouldn't offer anyone seconds on potatoes during the Seder meal!

Thanks to: Vicki Miles

Grandma Gussie's Cremzel (cottage cheese pancakes)

This recipe has been in my mother's family forever. Originating as a strictly-for-Passover treat, we now enjoy it all year long.

about 1 cup [250 ml size container] creamed small curd cottage cheese

1 egg

sugar to taste

matza meal [can take quite a bit]

butter or margarine

Sour cream [or yogurt]

fruit [drained canned sliced peaches or chunk pineapple work well]

1. Mix cottage cheese, egg, sugar.
2. Add matza meal until mixture holds its shape.
3. Wet hands and form patties no larger than 3 to 4 inches across.
4. Heat a heavy frying pan on medium low-low.
5. Fry in butter. Brown both sides evenly.
6. Serve hot with sour cream and fruit.

Notes

1. Some people also like to sprinkle the tops with cinnamon/sugar.
2. If you make up the mixture the night before, use less matza meal because it has time to swell and absorb the liquid.
3. They can take a while to cook and it will seem even longer to the vultures hanging over your shoulder.
4. I prefer my cremzel a bit crispy on the outside and softer inside while my mother likes them drier--cooked longer over a lower flame.
5. When you want to make a large batch at once use multiple frying pans/skillets instead of a large griddle. You need a goodly amount of butter to have a nice crispy outside with a soft inside. Spraying the cold pan with non-stick coating helps a bit, but this old recipe works best with old methods.

Thanks to: Pam Hofmann, Edmonton, Alberta

Aunt Rose's Sandwich Bulkes

This is a recipe that after 47 years of marriage....and 47 Passovers..... has carried us through Passover so well...over and over!!! From Sioux City Iowa, to Tel Aviv, to Houston Texas....and now to Arizona....we still make "bulkes"!!! They "fill in" when a sandwich bun is missed....and they always come out so good! Aunt Rose gave me so many recipes. She lived in Omaha most of her life...and I love the fact that on Passover, my kitchen smells like Aunt Rose's kitchen....and it is such a warm hug!!! The nostalgia of Passover becomes more and more important as the years go on, and we love it!!!

2 cups of water
1/2 cup oil
2 cups of matza meal
6 eggs
4 tsp. sugar

Boil water and oil in a large pot. Add sugar, salt, and matza meal. Stir off the heat till smooth...(a wooden spoon works well)

Add 1 egg at a time, beating till smooth.

Drop by spoons full onto a cookie sheet which has been lined with parchment paper...spacing them 2 inches apart. The size is up to you.

Bake at 375 degrees (or 350 if you have a fast oven.) for 40 min. or until they are beautifully brown.

These can be frozen in large baggies and taken out as needed. They are sliced just as a hamburger bun...and can be treated as such! They can even be toasted and eaten with jelly or honey!

Thanks to: Fran Falk

Passover Granola Mix

Enjoy this for breakfast or as a snack!

Mix together in a large bowl

2 cups farfel

1/2 cup raisins

1/2 cup mixed, diced fruit

1/2 cup walnuts or almonds

Heat and stir together:

2 Tablespoons and 2 teaspoons oil

4 tablespoons honey

1 teaspoon cinnamon

Pour honey/oil mixture over farfel mixture. Mix well.

Roll out on greased cookie sheet.

Bake at 350 degrees for 10 - 15 minutes.

Cool and serve or store in airtight container.

Thanks to: Elaine Nelson

FARFEL MUFFINS

1 box farfel
4 cups boiling water
6 Tbsps. oil
1 1/2 tsp. salt
1 1/2 tsp. sugar
9 eggs well beaten

Pour water over farfel. Add oil, salt, and sugar and mix well. Cover with towel and allow to cool for a few minutes. Add beaten eggs and mix well.

Fill greased muffin tins about 3/4 full. Bake at 400 degrees for 20 minutes, 375 degrees for 30 minutes. If serving immediately, bake at 400 degrees for another 10 minutes. If serving later, remove from pans, let cool, and freeze. When ready to serve, defrost and bake for 10 minutes at 400 degrees.

These may be made well in advance as they freeze very well.

They are good with butter and jelly for breakfast or with sandwich fillings for lunch or served just plain.

My children and grandchildren call them Passover popcorn balls as they have a true popcorn flavor.

Thanks to: Phyllis Glazer from Omaha and Scottsdale and my Bubbee...Ida Bernstein...this is her recipe

Colorful Gefilte Fish Terrine

2 x logs frozen gefilte fish (preferably Ungars),
defrosted

1x 10 oz. package frozen chopped spinach, thawed and
drained

1 tspn. dried dillweed

3 carrots, peeled and grated

1 tblspn. prepared white horseradish

Slice both fish logs into half. Put one one-half log away for future use. You will only be using 3 half logs for this recipe. Line with aluminum foil a loaf pan that is 9.5" x 5.5". Keep the ends of the foil a little longer, to pull the baked terrine easily from the pan. Preheat oven to 350 degrees. Take one half-log and press it down into the loaf pan, making the first of three layers to the terrine. Pat down thoroughly, filling it out completely, the bottom of the pan. Mix in a bowl another half fish log with the spinach and dill. Pat the spinach/fish mixture over the first layer, spreading it out to completely cover the first layer. Mix in a bowl the last fish log with the carrots and horseradish. Add to the pan this last layer, covering completely. Place the filled loaf pan inside a larger roasting pan filled with 1.5" water. Bake for 1 hour. Remove the pan from the water bath to cool. Refrigerate. To serve, take the ends of the foil to remove the terrine from the pan. Invert the terrine on a plate and slice. Serves about 10-12. This recipe can easily be doubled, using 3 fish logs and 3 loaf pans. (serves 24-30)

Thanks to: Rose-Ellen Adams

Mom Elaine's Sephardic Charoses

Chop everything separately in a Cusinart:

2 Granny Smith apples, peeled and cored (chop to course consistency)

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

Coat with powder sugar before chopping: Chop each separately to about 1/8 inch pieces:

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

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

$\frac{1}{4}$ cup golden raisins

1/3 cup honey

$\frac{1}{4}$ cup dark grape wine

$\frac{1}{2}$ teaspoon cinnamon

Mix everything together, should be a coarse, paste like consistency. Adjust taste and consistency with honey and wine.

Makes about one quart.

Thanks to: Elaine Schor

Freddy's Favorite Chicken Liver Appetizer

Sautéed Chicken Livers

2 pounds chicken livers
 $\frac{1}{2}$ cup chicken fat
4 large onions, sliced
2 pounds mushrooms, sliced
2 tablespoons potato starch
2 large cans condensed clear chicken soup, undiluted
 $\frac{1}{2}$ cup kosher for Passover white wine
Salt and pepper to taste

Boil chicken livers. Cut liver into bite-sized pieces. Saute onions and mushrooms in the chicken fat until tender. Add livers; sauté for a few minutes. Mix potato starch with a few spoonfuls of the soup. Add this mixture and the balance of the soup to the livers. Stir and cook for 5 minutes. Stir in wine. Season to taste. For more gravy, add additional wine. Serve in Puff Shells (recipe below). Serves 12.

Puff Shells

2 cups boiling water	$\frac{2}{3}$ cup peanut oil
1 teaspoon salt	4 teaspoons sugar
2 cup cake meal	8 eggs

In a saucepan, combine the boiling water, oil, salt, and sugar and bring to a slow boil. Reduce heat; add cake meal all at once. Stir vigorously over low heat until mixture forms a ball and leaves the sides of the pan. Remove from heat. Add unbeaten eggs one at a time, beating very thoroughly after each addition until dough is smooth and thick. Drop by heaping tablespoon onto well-greased cookie sheet, about 2 inches apart. Bake in a hot oven (400 degrees) about 40 minutes until puffed and golden brown. Do not open door of oven during early part of baking. Cool, cut off tops, remove excess doughy portions. Fill with sautéed chicken livers, replace tops.

Thanks to: Ruthann Perlman

SALMON GEFILTE FISH (pareve)

1/3 Cup water
1/3 cup matzoh cake meal
1 ½ teaspoons kosher salt
1 carrot, peeled and finely chopped
2 leeks, white part only, well rinsed and finely chopped
1 ¼ lbs salmon fillet diced
Juice of one lemon
2 tablespoons prepared white horseradish
8 cups of water or combination of white wine and water
¾ cup mayonanaise seasoned with ¼ cup minced parsley
Optional: (sugar)

3 Tablespoons Olive oil
2 large eggs
1 medium onion finely chopped
¼ lb smoked salmon (lox) diced

1. Bring the water and 2 tablespoons of the oil to a boil in a small saucepan. Remove from the heat and add the cake meal. Whisk in the eggs one at a time until smooth. Return to the heat and cook, stirring for a minute. Remove from the heat, and beat in the eggs one at a time. . Add ½ teaspoon salt, and set aside.
2. Heat the remaining tablespoon of oil in a skillet over low heat. Add the onion, carrot and leeks, and sauté until tender but not brown.
3. Place the vegetables and fresh and smoked salmon in a food processor, and process until finely ground. Add the egg mixture, and process until smooth. Stir in the lemon juice and horseradish. Season with salt. (I add a little sugar to take out the bitterness)
4. In a large saucepan, bring the water/wine combo to a simmer (the liquid should be about 2 ½ inches deep). With wet fingers form the mixture into oval shaped balls. Slip the ovals into the simmering liquid, and poach for 20 minutes. (cover the pan). Drain, refrigerate and serve cold with parlsey mayonnaise or without.

This is from the New York Times Passover Cookbook. This is my signature dish I make every year. It seems hard but it's really very easy. I usually double and triple this recipe so that I can have leftovers. This will serve 8.

Thanks to: Kathy Weltman

MOCK KISHKA

- 1 box KP Tam Tam crackers
- 1 large onion
- 2 large carrots
- 3 stalks celery
- 2 oz. melted butter or margarine
- 1/2 teaspoon salt
- 1/4 teaspoon pepper

Grind first four ingredients in food processor. Remove to bowl, adding the remaining ingredients, mixing thoroughly.

Divide mixture into two equal portions, and mold each into a rolled "log", 10 -12 inches long.

Place "log" onto a piece of foil, and roll tightly, twisting the ends to secure the contents. Bake for 30 minutes in a 425 degree oven. When done, unroll and slice portions for serving, or freeze and reheat when needed.

Thanks to: Barbara Herring

Healthy Mock Chopped Liver

This is adapted from the Ratner's Meatless Cookbook and is good as a vegetarian entree. -serves 6

1/2 lb green lentils [Note: these are considered Kosher for Pesach by Sephardic Jews]

1/4 c chopped walnuts

2 c. diced sweet yellow onions (Vidalia or similar)

4 hard boiled eggs with yolks, 6 hard boiled eggs without yolks

3-4 Tbs olive or canola oil (optional)

1 Tbs low-fat, smooth peanut butter

1/8 tsp horseradish

3/4 tsp pepper, to taste

1/2-1 1/4 tsp salt or salt substitute, to taste

1. Rinse and sort lentils. Cook according to the package and drain well afterwards.
2. Chop the hard-boiled eggs and cooked lentils together in a large wooden bowl.
3. Fry onions and walnuts in half the oil until golden. You can crisp some onion to add texture. If you use non-stick cooking spray, you may need to add additional oil later to keep the chopped liver moist.
4. Add the walnut-onion mixture to the wooden bowl and mix with the egg-lentil mixture. Add the rest of the ingredients and mix well. Mix the egg-lentil mixture

Refrigerate for several hours to meld flavors. Serve at room temperature with Tam-Tams.

Thanks to: Tracy Jaff

Helen's Veggie Loaf

1 cup Pancake Mix
2 cups broccoli or cauliflower or asparagus, etc
1 cup onions-grated
1 cup grated cheese (cheddar)
4 tbls oil
2 eggs (beaten).

Mix all vegetables ,cheese, and oil. Pour pancake mix over mixture. Put in greased pan @ 350 in oven for 45 minutes to 1 hour. Very good with sour cream or jam

Thanks to: Helen Rothstein

Mushroom Lasagna

3 Tablespoons Olive Oil
2 large onions (chopped)
2 cloves garlic (minced)
1 1/2 lbs mushrooms (chopped)
1 cup chopped tomatoes
1/2 teaspoon oregano
Salt to taste
Pepper to taste
5 Matzohs
1 cup jack cheese (grated)
1/2 cup parmesan cheese (grated)
1 cup tomato sauce

Preheat oven to 350 degrees Fahrenheit. Grease an 8" square baking pan. Heat oil in large skillet. Cook onions, garlic and mushrooms until soft. Stir in tomatoes and oregano and let them simmer for 10 minutes. Add salt and pepper to taste and set aside.

Soften matzohs by moistening them with warm running water for a few seconds. Spread two tablespoons tomato sauce on bottom of pan. Layer matzohs alternately with mushroom-onion mixture and jack cheese, ending with a layer of matzoh on top. Pour remaining tomato sauce over all, sprinkle with parmesan cheese and bake for about 30 minutes.

Let cool slightly and cut into squares to serve.
Makes 6 servings. Enjoy a Happy Passover!

Thanks to: Gretchen Goldstein

Brisket

FLAT CUT BRISKET - 5-6 LBS.

3-4 ONIONS, SLICED

EQUAL AMOUNTS OF ORANGE JUICE AND KOSHER WINE

PLACE SLICED ONIONS IN BOTTOM OF ROASTING PAN

PUT BRISKET, FAT SIDE UP, ON TOP OF ONIONS.

POUR MIXTURE OF O.J. AND WINE ON TOP.

COOK UNCOVERED IN 300 - 325 DEGREE OVEN FOR 3 $\frac{1}{2}$ TO 4 HRS, BASTING WITH JUICE EVERY SO OFTEN.

(YOU CAN COOK IT IN ADVANCE. REFRIGERATE AFTER SLICING, SAVING THE JUICE AND ONIONS. REHEAT AND SERVE)

Thanks to: Karen Blonder

* * * * *

Brisket

1 cup ketchup

1 cup brown sugar

1 cup water

1 envelope onion soup mix

-- mix together -

Put brisket in baking pan fat side up. Pour mixture over it.

Cover with aluminum foil. Baste with liquid from time to time during baking.

Bake 2-3 hours at 350 degrees.

Thanks to: Linda Pressman

Mushroom Stuffed Rolled Chicken Breasts

10 boneless, skinless chicken breasts
1 and $\frac{1}{2}$ lb fresh mushrooms
 $\frac{1}{2}$ Tablespoon grated fresh ginger
2 cloves garlic, minced
Cooking twine
3 tablespoons olive oil
 $\frac{1}{2}$ cup sherry wine
 $\frac{1}{2}$ cup orange marmalade or apricot preserves
Parsley and remaining mushrooms for garnish

1 sheet matzah
2 leeks, cut into pieces
Dash of brandy
Pinch of white pepper
 $\frac{1}{2}$ teaspoon salt

Break matzah in pieces and pulse in food processor (knife blade) with salt and pepper, until fine. With same blade, process leeks, 1 pound mushrooms, ginger and garlic, until finely minced.

Sauté mushroom mixture in olive oil and combine with matzah crumbs. Let cool.

Pound chicken breasts between waxed paper sheets using the flat side of a meat mallet, until they are about $\frac{1}{4}$ inch thick.

Spread about one tablespoon mushroom mixture on each piece of chicken, then roll the chicken from wide to narrow end. Tie with cooking twine, and place closely together in a 9"x13"x2" glass baking dish.

Combine broth, wine, brandy, and preserves in a small bowl. Pour over chicken rolls. Add remainder of sliced mushrooms over the rolls. Sprinkle with parsley.

Bake at 350 degrees for about 45 minutes, basting often. Chicken is done with juices run clear. Remove twine before serving.

Can be frozen and reheated.

Thanks to: Barbara Herring and The Herring Team

Pesach Spinach Lasagna

6 large matza sheets
1.5 cups milk and water mixed
2 lbs frozen chopped spinach
6 eggs
1/4 tsp pepper
1/2 tsp salt
1/2 lb cream cheese
2 cups grated cheddar cheese
2 tbs butter or margarine softened

Soften matza in milk and water mixture. Boil spinach in bag until defrosted. Open bag , put spinach in strainer , press dry.leave until cold.

Combine spinach with 4 eggs , pepper , salt , cream cheese and 1 cup of the grated cheese.

Grease a 10x15 inch rectangular dish , alternate layers of matza with layers of spinach mixture , ending with matza. There should be 3 matza layers and 2 spinach layers. bake covered in foil at 350 degrees for 15 mins.

Mix remaining cup of cheese with the remaining 2 eggs and spread over the top. dot with the butter and bake 15 mins until firm.

Thanks to: Lisa Goldberg

Passover Macaroni and Cheese

3 large eggs.
3 1/2 c. matzo farfel
1/2 pound cheddar cheese
1 c. milk
1 tsp. salt
1/4 tsp. pepper
1 pt. sour cream
1 stick butter, cut into 16 pieces. (May use less if desired.)

1. Preheat oven to 350. Grease 2 qt. casserole with butter.
2. Beat 2 of the eggs well and pour over farfel.
3. Cut up or shred the cheese.
4. Beat last egg and stir in milk, salt and pepper.
5. Layer in casserole 1/2 the farfel, 1/2 the cheese, 1/2 the sour cream in dabs, and half the butter. Repeat. Pour milk over.
6. Cover and bake 30 minutes. Remove cover and bake another 10-15 minutes to brown.

Serves 6-8.

Thanks to: Jessica Papoff

LAMB CHOPS IN PRUNES AND ONIONS

3 pounds shoulder lamb chops
4 large onions, chopped coarsely
1 cup light raisins
1/2 pound pitted prunes
1 cup white wine
1 tbsp. honey
1/2 tsp. salt

Arrange the chops in an ovenproof dish. Place onions, raisins and prunes in between the chops and on top of them.

Mix the wine with the honey and salt and pour it over the mixture.

Cover the dish with aluminum foil and bake at 350 degrees for one hour.

Remove the foil and bake for another 40 minutes or until the chops are glazed and tender.

Baste frequently.

Transfer chops to a serving dish and pour fruits, onions and sauce over them.

This recipe is a nice change from chicken and brisket and can be made and enjoyed throughout the year.

Thanks to: Jeri Goldfader

Tama's Carrot Tsimmes

4 LB brisket, chuck roast, or short ribs
4 lb carrots, sliced or grated, water to cover
1 sweet potato
1 Tspn Fat

2 lp potatoes, grated
3 eggs
2 T chicken fat
Salt and pepper to taste
Matza meal, enough to hold knaidle together
Brown sugar, to taste

1. Brown meat in small amount of fat
2. Cook carrots until water that has covered them is cooked down
3. Add meat to carrots. Also add the sweet potato and 1 T fat. Bring to a boil and simmer
4. Make knaidles, using enough matza meal to keep them from disintegrating. Place over top of carrot mixture. Sprinkle generously with brown sugar
5. Bake at 350 degrees for about 2 hours or until nice and brown and all liquid is absorbed.

Thanks to: Jerry Bloom

Roast Chicken With Yemenite Seasonings and Matzoh-Mushroom Stuffing

For this aromatic entree, the favorite Yemenite seasonings of cumin and turmeric flavor both the chicken and the matzah stuffing. Serve the chicken with colorful vegetables, such as asparagus, broccoli, or carrots, and with roast potatoes.

Matzah-mushroom stuffing:

2 matzahs	1/2 cup hot chicken soup
3 tablespoons vegetable oil or olive oil	
1 large onion, chopped	salt and pepper
4 ounces small mushrooms, quartered	1/4 teaspoon ground cumin
1/4 teaspoon turmeric	
2 garlic cloves minced (optional)	2 tablespoons chopped parsley
1 egg, beaten	

A 3 1/2-pound chicken

1/4 teaspoon salt

1 teaspoon ground cumin

1 tablespoon vegetable oil

1/4 teaspoon pepper

1/4 teaspoon turmeric

Matzah-mushroom stuffing: Crumble matzahs into a bowl and pour chicken soup over them. Heat 2 tablespoons oil in a skillet and add onion, salt and pepper. Sauté over medium heat, stirring often, until onions begin to turn brown. Add remaining oil, then mushrooms, cumin, and turmeric and sauté 5 minutes until tender. Add garlic and sauté one minute. Add mushroom mixture and parsley to matzah mixture and let cool. Stir in egg and taste for seasoning.

Roast Chicken:

Preheat oven to 400° F. Discard excess fat from chicken. Mix salt, pepper, cumin, turmeric and oil. Rub chicken all over with mixture.

Spoon stuffing into chicken. Set in a roasting pan and roast about 1 1/4 hours, basting occasionally if desired. Chicken is done when juices that run from thickest part of leg are clear when meat is pierced, and a skewer inserted into stuffing comes out hot. Spoon stuffing into a serving dish. Transfer chicken to a carving board or platter. Serve hot, with stuffing.

Thanks to: Amy Kadori

Onion Brisket

Ingredients:

- 1 3-4 lb beef brisket
- 1 package onion soup mix
- 6-8 mushrooms sliced
- 3 carrots, peeled and sliced
- 4 red or baking potatoes, washed and cut into quarters
- 1/2 C water

1. Place the potatoes, carrots, and mushrooms in a crock pot.
2. Place brisket on top.
3. Pour water in and sprinkle the onion soup mix.
4. Cook on low for about 8 hours.
5. Can make this recipe in the oven -- Do steps 1 through 3 in a large roasting pan. Cover with tinfoil and place in a 400 degree oven for about 45 minutes to 1 hour, basting every so often.
6. Feeds 4 people.

Thanks to: Pamela Morris

MAKE YOU FORGET ITS PASSOVER EGGPLANT PARMESAN

2 whole eggplants
2 cups of matza meal
1 tsp garlic powder
1 tsp onion powder
1 tsp oregano
salt and pepper to taste
2 eggs
1 jar of marinara sauce
2 cups of mozzarella sauce
kosher salt
oil

Pre-heat oven to 375, remove peel from eggplant, slice into 1/2 inch slices(round). lay on cookie sheet, sprinkle with kosher salt all over the eggplant and let sit for one hour. This will help take out any bitterness in the eggplant. After one hour, rinse them thoroughly. After rinsing the eggplant, beat the eggs.

While eggplant sits, mix together matza meal, garlic and onion powder, oregano and salt and pepper to taste. Depending on your taste, you may want more garlic and/or onion in the mixture.

Heat oil in skillet, approximately 1/2 inch thick. While heating, dredge the eggplant slices in egg and then coat each side in the matza meal mixture. lightly fry both sides and remove when light brown(feel free to fry longer if you like).

Layer all finished eggplant with mozzarella cheese and marinara sauce. Bake for 45 minutes.

Thanks to: Sharon Korbin

Pastelli (Matza with ground meat) Sephardic Greek

5-6 matzah pieces wet from water and chicken
broth (4-5 cups)

2-3 lb ground meat

3-4 onions

5-6 eggs

Take a rectangle pan and place the 3 matzot to make a layer. In the mean time, you sauté the onions with a little olive oil the ground meat with salt and pepper to taste. When it's done you beat 2 or 3 eggs and mix it well. Then you put the meat on top of the layer of matza. Then you put another layer of matza. In the end you beat 2 or 3 eggs mixed with olive oil and pour it all over. Pour chicken broth all over, cover with foil and bake 375 degrees for about 1/2 hour or until is crispy.

Thanks to: ANNA MATATHIAS

HONEY LIME CHICKEN

2 TSP CINNAMON

1 CHICKEN

$\frac{1}{2}$ CUP HONEY

$\frac{1}{2}$ CUP DRY SHERRY (kosher for Pesach)

2 TBL LIME JUICE

1 CLOVE GARLIC

$\frac{1}{2}$ TSP SALT

$\frac{1}{4}$ TSP PEPPER

SPRINKLE CINNAMON OVER CHICKEN. MIX ALL OTHER INGREDIENTS IN BOWL AND POUR OVER CHICKEN. COVER AND MARINATE 3 HOURS.

BAKE 350 FOR 50 MINUTES BASTING OFTEN.

Thanks to: Nancy Brooks

Passover Chicken and Chips

3 boneless, butterflied chicken breasts (3 breasts
butterflied equals 12 pieces)
Passover potato chips, crushed
2 beaten eggs

Dip chicken pieces into eggs and then coat
thoroughly with potato chips. Lay flat in baking
pan. Bake at 375 approximately 20 minutes.
This is delicious (and the kids will love it too!)

Thanks to: Elka Birnbaum, Toronto, Canada

Apple Farfel Passover Recipe

2 cups boiling water
2 cups Matzo Farfel
2 tsp salt
4 eggs
1 tsp lemon juice
1/2 cup canola oil
1 cup sugar
6 cored, sliced apples any kind of apple, ok to keep skin on (she prefers Gala)
4 tsp cinnamon
6 tablespoons butter

- ~Set oven for 350 degrees
- ~Combine boiling water, salt, and farfel, set aside until all the water is absorbed
- ~Mix the eggs, oil, sugar, cinnamon, and lemon together
- ~Add the sliced apples
- ~Add the farfel
- ~Mix well
- ~ Prepare 9X13 dish with cooking spray (Pam)
- ~Add the apple farfel mixture
- ~Dollup the butter
- ~Bake for 30 minutes or until bubbly and apples look cooked
- ~Serve Warm

Thanks to: Sharon Wieser.

Creamy Matzo-Apple Kugel

Juliann Lieb's rendition 2007

2 tablespoons plus 2 teaspoons unsalted butter
4 McIntosh apples, peeled, cored, and cut into 3/4-inch slices, 1/4-inch thick
1/2 cup raisins (really don't like raisins but it does add sweetness and everyone else likes them)
1/2 cup sliced blanched almonds 10 squares plain unsalted matzo
4 eggs, beaten 2 cups sour cream
1/2 cup whipped cream cheese
3/4 cup sugar (don't have to use as much sugar, half this)
1 teaspoon cinnamon 1/2 teaspoon salt
Softened butter for greasing pan
Confectioners' sugar (for sprinkling - really don't need to buy the whole bag)

Melt 2 tablespoons of the butter in a large skillet and sauté apple slices on high heat, stirring occasionally, until soft and lightly browned. Remove to a large bowl with a slotted spoon. Add 2 teaspoons butter to the skillet, lower heat to medium, and quickly sauté raisins and almonds, stirring constantly. Be careful not to burn them. Add to bowl with apples, and set aside.

Preheat oven to 350 degrees. Place matzo squares in another large bowl, and run cool water over them to soften. Crumble the matzo, and drain in a colander. Return drained matzo to bowl.

Combine eggs with matzo and stir well. In another bowl, mix sour cream and cream cheese thoroughly. Then add it to the matzo mixture, along with sugar, cinnamon, salt, and fruit-nut mixture. Mix all ingredients thoroughly. Grease a 10-inch square Pyrex baking pan (or similar) with butter (use quite a bit), pour mixture into pan, and bake for 50 minutes or until top is a light golden brown. Let cool on counter. Loosen sides with a knife, place a large platter over the baking pan, and carefully turn the kugel out onto the platter. If any pieces stick in the pan, just put them in place. When cooled, sprinkle top with confectioners' sugar (best done through a sieve or sifter). You can serve this kugel warm (not hot) or at room temperature. My dad likes it best chilled, left-over everyday that it is left. But then my dad will eat anything left over in the refrigerator.

Thanks to: Juliann Lieb

Fire Roasted Peppers and Quinoa

(Quinoa, pronounced Keen-wah, is a flower bud, not a grain that can be enjoyed as a side dish instead of rice during Passover!)

1 Sweet Yellow Pepper	1 Sweet Orange Pepper
2 Sweet Red Peppers	1 Onion
Vegetable or Chicken broth (use broth instead of water when making Quinoa)	
Quinoa	2 t. Italian seasonings
1 t. dried Parsley	$\frac{1}{2}$ cup pine nuts
Salt and Pepper to taste	Olive Oil

Roast Peppers:

Place whole peppers on a baking sheet which has been oiled with olive oil. Then broil 15 to 20 minutes until charred on all sides (peppers must be turned several times during roasting)

Place peppers in a sealed plastic bag for 10 minutes, this loosens the skins. Peel the skins off, discard seeds, membranes, and skins.

Dice peppers and set aside.

Prepare Quinoa:

Place 2 cups of quinoa and 4 cups of broth in a saucepan and bring to boil. Reduce to simmer and cover for 15 minutes (all water should be absorbed).

Sauté:

Diced onion in olive oil

Mix:

Cooked quinoa, sautéed diced onions, diced roasted peppers, 2t. Italian seasonings, $\frac{1}{2}$ cup pine nuts and salt and pepper.

Thanks to: Wendy Laskin

Zucchini Casserole with Dill

A Sephardic-style kugel, or baked vegetable casserole, this makes a nice accompaniment for roast lamb or chicken.

2 pounds medium zucchini
1 large onion
5 large eggs
1/4 cup chopped parsley
2 tablespoons snipped fresh dill
1/3 cup matzah meal
4 tablespoons olive oil
salt and pepper

Preheat oven to 375° F. Grate zucchini and onion on large holes of grater. Put both in a strainer and squeeze firmly to remove excess liquid. Transfer zucchini and onion to a bowl. Add eggs, parsley, dill, matzah meal, and 1 tablespoon oil. Season quite generously with salt and pepper so mixture will not be bland. Mix well.

Heat 2 tablespoons oil in a shallow 8-inch square baking dish in oven for 3 to 4 minutes. Add zucchini mixture to hot dish. Sprinkle with remaining oil. Bake 50 minutes to 1 hour or until set. Let stand about 5 minutes before serving. Serve hot.
Makes- about 8 servings.

Thanks to: Amy Kadori

Creamy Matzo-Apple Kugel

2 tablespoons plus 2 teaspoons unsalted butter
4 McIntosh apples, peeled, cored, and cut into $\frac{3}{4}$ -inch slices, $\frac{1}{4}$ -inch thick
 $\frac{1}{2}$ cup sliced blanched almonds $\frac{1}{2}$ cup raisins
10 squares plain unsalted matzo
4 eggs, beaten 2 cups sour cream
 $\frac{1}{2}$ cups whipped cream cheese $\frac{3}{4}$ cup sugar
1 teaspoon cinnamon $\frac{1}{2}$ teaspoon salt
Softened butter for greasing pan
Confectioners' sugar

Directions

Melt 2 tablespoons of the butter in a large skillet and sauté apple slices on high heat, stirring occasionally, until soft and lightly browned. Remove to a large bowl with a slotted spoon. Add 2 teaspoons butter to the skillet, lower heat to medium, and quickly sauté raisins and almonds, stirring constantly. Be care full not to burn them. Add to bowl with apples, and set aside.

Preheat oven to 350 degrees. Place matzo squares in another large bowl, and run cool water over them to soften. Crumble the matzo, and drain in a colander. Return drained matzo to bowl.

Combine eggs with matzo and stir well. In another bowl, mix sour cream and cream cheese thoroughly. Then add it to the matzo mixture, along with sugar, cinnamon, salt, and fruit-nut mixture. Mix all ingredients thoroughly.

Grease a 10-inch square Pyrex baking pan (or similar) with butter (use quite a bit), pour mixture into pan, and bake for 50 minutes or until top is a light golden brown. Let cool on counter. Loosen sides with a knife, place a large platter over the baking pan, and carefully turn the kugel out onto the platter. If any pieces stick in the pan, just put them in place. When cooled, sprinkle top with confectioners' sugar (best done through a sieve or sifter). You can serve this kugel warm (not hot) or at room temperature, but we like it best chilled in the refrigerator with the confectioners' sugar added just prior to serving.

Thanks to: Patty Feld

Sweet and Sour Artichoke

This simple side dish is traditional to the Sephardic Passover tables of several countries, including, Turkey.

Takes 30 min or less

2 10-oz . packages frozen artichoke hearts or 2 1 lb.
cans artichoke hearts (not marinated), drained
1/3 cup apple juice

Juice of 1 lemon or to taste
2 Tbs. honey, or to taste
Pinch salt
1/4 Cup chopped fresh parsley

In a deep saucepan over medium heat, combine artichoke hearts and apple juice; bring to a simmer. Stir in enough lemon juice and honey to achieve desired sweet-sour taste.

Add salt and simmer, uncovered, until liquid is reduced slightly. Transfer to serving plate; sprinkle with parsley.
Serves 8.

Thanks to: Amy Kadori

Noodle Kugel

1 16 Oz container cottage cheese

1 16 Oz container sour cream

1 cup sugar

5 eggs, beaten

$\frac{1}{2}$ cup (1 stick) margarine, melted

1Tbsp. imitation vanilla

1 pkg (12 oz) broad egg noodles, cooked, rinsed, and drained (Kosher for Passover)

Cinnamon sugar

Mix all ingredients except noodles and cinnamon sugar until well blended. Stir in noodles.

Spoon into 13 X 9 inch baking dish; sprinkle with cinnamon sugar.

Bake at 350 F for 1 hour. Cool at least 10 minutes; cut into squares. Cover and refrigerate any leftovers.

(Note: Fat-free cottage cheese and sour cream may be used as well as Eggbeaters or other egg substitute)

Thanks to: Barbara Niles

PASSOVER TURKEY STUFFING

Ingredients----quantities depend on your preference—You can use mostly vegetables with Farfel for a binder to reduce the caloric density.

- Large diced onions - a mixture of regular and Spanish
- Celery, at least 3 stalks
- Mushrooms, chunked, not sliced - some Portobello's in large chunks
- Flat Leaf Italian parsley cut up stems included
- Fresh Dill or Basil, chopped
- Pepper
- Salt (optional) or chicken soup powder
- dried Ginger- this gives a Pesach flavor - to taste
- Oil
- Matzo Farfel - up to a one pound box
- Rendered Chicken Fat-1 or 2 Tbs- (If cooking outside the bird)

Soft sauté the onions, celery and mushrooms in a **Small** amount of oil. Use the microwave, 5-7 min at 100% power if you want to reduce the oil needed add parsley, dill or basil, pepper, salt or soup powder, ginger and Matzo Farfel. Mix well with a big fork.

You have 2 options:

Regular - Stuff the bird with the mixture and roast right away-don't let the stuffing sit in the raw bird for any length of time.

Lower fat (and quicker cooking bird) Put the stuffing in a sprayed or oiled casserole, or oven proof dish, dot with the chicken fat, cover and roast along side the Turkey. Do not let it cook the whole time, as it will burn. Taste, and add fresher dried herbs as needed. If you don't want to bother with the chicken fat, you can baste it with a **little** of the turkey pan fat.

Rendered chicken fat - to render chicken fat take fat pulled from the chicken and fatty skin and slowly melt it in an open pan, or covered in the microwave. When it is mostly melted, but not browned, pour off most of the fat into a glass jar. In the pan, this part must be done in a pan, not a microwave, add thinly sliced onions and salt (optional) continue cooking until all is quite brown, but not burned (careful here) Drain off all the flavorful fat into the jar. What's left is grivenes which is wickedly rich and hard to resist.

Thanks to: Roni Zeman

SWEET POTATO KUGEL

This recipe fills 2- 9x13 lasagna pans

In food processor, grate

- 6 peeled apples
- 3 peeled medium sweet potatoes
- 8 peeled carrots

Mix with:

- 4 cups matzo cake meal or finely ground matzo meal
- 2 cups melted margarine or butter
- 2 t salt
- 1 T baking soda
- 3 cups sugar
- Cinnamon and nutmeg to taste

Grease pans. Mix all together well.

Pour into pans and smooth out with fork.

Cover with foil and bake 45 mins at 325.

Raise oven to 350 , uncover and bake 15 min more or until brown on top.

Freezes well.

Enjoy!

Thanks to: Harriet Feinberg

Rona Love's Vegetarian Matzoh Farfel Stuffing

4 tbsp margarine
1/2 tsp poultry seasoning
5-6 onions, chopped
1/2 tsp ginger
bunch celery, chopped
1 tbsp parsley
1 lb carrots, grated
1 pkg slivered almonds (optional)
1/2 lb mushrooms, sliced (optional)
1 cup orange juice
1 tsp salt
1 cup hot water
1/2 tsp pepper
1 box farfel
6 eggs, beaten

In a large frying pan -- saute onions and celery in melted margarine. Add grated carrots, mushrooms (optional), salt, pepper, ginger and parsley (seasonings can be adjusted to your own personal taste) When vegetables are softened (about 10 minutes, add almonds (optional). Mix separately 1 cup orange juice and 1 cup hot water -- add to farfel. Add farfel mixture to the cooked vegetables and mix well -- remove from heat. Add beaten eggs -- mix well with cooked ingredients.

Grease large ring mold. Pack mixture into greased mold

Bake at 350 degrees for about 1 hour covered -- then, 1/2 hour uncovered.

Thanks to: Rona Love

Festive Passover Fruit and Nut Kugel

4 cups matzo farfel
2 16-ounce cans sliced peaches
 $\frac{1}{2}$ 10-ounce package pitted dates (1 cup)
Margarine
8 large eggs
 $\frac{1}{2}$ teaspoon ground nutmeg
Sugar
1 8-ounce container plain yogurt
1 8-ounce container cottage cheese with pineapple
 $\frac{1}{2}$ cup walnuts, chopped
 $\frac{1}{4}$ teaspoon ground cinnamon

Makes 16 servings

1. Preheat oven to 350 degrees. Grease 13" by 9" baking dish.
2. Reserve $\frac{1}{4}$ cup matzo farfel for topping.
3. In large bowl, combine remaining farfel and 1 $\frac{1}{2}$ cups warm water. Set aside.
4. Drain peaches. Cut each slice into 3 or 4 pieces. Slice dates. Reserve $\frac{1}{2}$ cup peaches and $\frac{1}{4}$ cup dates for topping.
5. In small saucepan over low heat, melt $\frac{1}{2}$ cup margarine (1 stick); pour into another large bowl.
6. With wire whisk, beat margarine, eggs, nutmeg, and $\frac{1}{2}$ cup sugar. Stir in yogurt, cottage cheese, and remaining peaches and dates.
7. Fold in soaked farfel just until blended. Pour mixture into casserole dish. Sprinkle with reserved peaches and dates.
8. For topping, melt 2 tablespoons margarine ($\frac{1}{4}$ stick) in small saucepan. Remove from heat. Into margarine, stir chopped walnuts, cinnamon, 1 tablespoon sugar, and reserved farfel. Evenly spread mixture over kugel.
9. Bake 40-45 minutes until kugel is slightly puffed and set.

Thanks to: Sally Lonn

Passover Apple Charlotte

4 Matzas, broken up
8 eggs, separated
6 apples, grated
1 to 1 $\frac{1}{2}$ cup sugar
1 Cup matzah meal
1 tsp cinnamon
 $\frac{1}{2}$ tsp salt
 $\frac{1}{2}$ cup oil
Raisins to taste

Beat egg whites until stiff. Set aside. Combine remaining ingredients in order given. Fold in beaten egg whites. Bake in a well greased 9x13 pan at 350 degrees until brown and crisp, about 1 hour.

This is a larger version of the recipe. However, it may be halved or doubled as needed. It also freezes well. It may be served hot, warm, or cold. It can be served as a dessert, as an accompaniment to the main course, or as a substitute for care with coffee or tea. Since it is parve, it is very versatile and everyone who has been served over the years thinks it is great. You will too! Enjoy!

Thanks to: Natalee Morrison's Great Aunt Sylvia Baerer

Itsy Bitsies Meringue Cookies

Beat 3 egg whites

Add a Pinch of Salt and $\frac{1}{2}$ Tsp of Vanilla.

Beat until very stiff, slowly adding $\frac{3}{4}$ cup of sugar.

Fold in 1 large package of Chocolate Chips and $\frac{1}{2}$ tsp of vanilla
(and if you want, $\frac{1}{2}$ cup of chopped nuts).

Drop by teaspoon on foil covered cookie sheet.

Bake for 25 minutes at 300 degrees

Special tip: Put the mixing bowl and beaters into the freezer for 15 before you start - the egg whites will get stiffer faster!

Thanks to: Arlynn Bock

* * * * *

Pesach Coconut Busbies

Busbies are the bearskin headdresses worn by the guards outside Buckingham palace.

2 cups desiccated coconut

1/2 cup sugar

1 egg

Greased egg cup

Baking sheet

Mix all together, take spoonful of dough and press firmly into an eggcup until compact and filled. Tap mixture out onto baking sheet (giving the cookie a Busby shape)

Repeat until mixture is finished

Bake at 350 degrees until set and very lightly golden, approximately 10 minutes. Do not overcook or they will be hard.

Thanks to: Lisa Goldberg

Passover Mandelbrot

3 eggs 3/4 cup Passover oil
3/4 sugar 3/4 cup matzah cake meal
1/2 t. salt 3 T. potato starch
1/4 cup matzah meal 1 t. cinnamon
1 cup Passover choc. chips

Beat eggs, oil and sugar. Stir together other ingredients and add to mixture. Refrigerate 4 or more hours.

Divide batter in 1/2 and put on oiled cookie sheet.

Bake at 350' for 25-30 minutes.

Take out and cut .Lay on sides. Put on cinnamon/sugar mixture.

Bake 8-10 minutes.

Turn over and repeat.

Thanks to: Bobbi Rubin

* * * * *

Passover Mandel Bread

5 eggs 1 3/4 cup sugar
1 cup oil 1 cup fine chopped walnuts.
1 T vanilla 3 cups cake meal
1 cup chocolate chips Cinnamon
Sugar

Beat eggs, sugar, oil, pinch of salt. Add cake meal, nuts, chips, and vanilla. Shape into 2 long rolls and sprinkle with cinnamon and sugar. Bake on a greased and floured cookie sheet at 350 for 20 minutes. Cut into 1/2 inch slices and bake 15-20 minutes more.

Thanks to: Terry and Brian Milman, Austin, TX

Passover Chocolate Nut Cake with Grilled Oranges

1 cup pecans
1 cup almonds
7 ounces fine-quality bittersweet (not unsweetened) chocolate, chopped
3/4 cup sugar
8 large eggs, separated
1 teaspoon freshly grated lemon zest
1 tablespoon freshly grated orange zest
12 navel oranges, peel and pith cut away with a serrated knife and sections cut free from membranes
1/2 cup honey

Preheat oven to 350°F. Lightly grease a 9" springform pan and line bottom with parchment paper.

In batches, grind nuts fine in a food processor using the pulsing motor. Grind chocolate fine in the food processor with 6 tablespoons of sugar. In a bowl, use an electric mixer to beat egg yolks until thick and pale. Add chocolate mixture. Add zests and beat until just combined. In another bowl with clean beaters, beat egg whites and remaining 6 tablespoons of sugar to soft peaks.

Fold nuts and egg white mixture alternately into yolk mixture gently but thoroughly until just combined. Pour batter into prepared pan and bake in the middle of the oven 55 minutes, or until a toothpick comes out clean. Cool cake in the pan on a rack. Then remove the side of the pan.

In a bowl gently toss orange sections with honey and let stand 10 minutes. Heat a ridged grill pan over high heat until hot (or medium-high if non-stick pan) and grill oranges in batches about 10 seconds on each side.

Serve cake with grilled oranges.

Thanks to: Judi Goldfader

Passover Wine and Nut Cake

9 eggs
1 1/2 cup sugar
1 cup cake meal
1 tablespoon potato starch
juice of 1/2 lemon
juice of 1/2 orange
wine glass of Passover wine-sweet
1 cup of chopped nuts
dash of cinnamon

Separate 9 eggs.

Beat the whites with 1/2 cup of sugar till stiff.

Beat the yolks for 3 minutes and then add 1 cup sugar, beat for 2 minutes, add 1 cup of cake meal and 1 tablespoon of potato starch and beat for 3 more minutes. Add the juice from 1/2 lemon and 1/2 orange, glass of wine, cup of chopped nuts and a dash of cinnamon. Mix well.

Fold in the egg whites, shake the pan to settle the batter. Bake in UNgreased tube pan for 45 minutes in a 350 degree oven.

Invert and cool for 1 hour.

Thanks to: Ilene Raker

Rocky Road Brownies

4 oz semi sweet choc chopped
1/2 lb Margarine
1 1/2 cup sugar
4 large eggs
1 cup cake meal
1/2 teas. salt
1 1/2 cups choc chips divided
3 cups mini marshmallows divided
1 1/2 cups walnuts' divided

Melt margarine and 4 oz choc, stir in sugar and cool slightly. Whisk in eggs one at a time. Stir in cake meal and salt. Stir in 1 cup of Choc chips, 2 cups of marshmallows and 1 cup of walnuts. Pour in greased 9x13 inch pan. Bake at 325 for 30 min. Sprinkle with the remaining marshmallows, return to oven for 3 to 5 min until marshmallows' are puffed. Remove from oven. Place the remaining choc chips in small heavy freezer bag and micro for 60 seconds until choc is melted. Squeeze choc in one corner of the bag and cut the tip off the corner. Drizzle Choc over brownies, sprinkle with nuts, cool completely, cut with serrated knife into bars and enjoy.

Thanks to: Lorry Chimerine, who said: "This recipe was given to me by Janice Goldberg and has been a great hit with our family and friends."

Natalie's Very Chocolate Torte

8 oz. semi-sweet chocolate brick

1 cup sugar

2 sticks unsalted butter or margarine

$\frac{1}{2}$ cup strong coffee (use instant, though I never include this)

4 eggs

Melt chocolate, sugar, butter, over low heat in a double boiler or microwave, stirring frequently. Add coffee, remove from heat and cool for a few minutes. Beat in eggs with wire whisk one at a time. Pour mixture into 8 x 2 round cake pan lined with buttered aluminum foil. Pan should be about $\frac{3}{4}$ full. Bake in preheated 350 degree oven about 30 minutes until cake **CRACKS AROUND SIDES OF TOP** (like a cracked driveway). Cake will be soft and jello-y in center but ok if top cracked, but will firm up as it cools and drops. Cool completely, then cover with foil and refrigerate over night or up to 1 week. Remove cake to plate and frost. 1 cake will serve 8-12. (Note: to use 9 inch spring form pan, prepare 1 $\frac{1}{2}$ times recipe and slightly increase baking time to 40 minutes, but check at 30 minutes)

Thanks to: Debby Cortes, Kansas

GOLDEN COCONUT MACAROONS

2 eggs, slightly beaten
2/3 c. sugar
1/2 tsp almond extract
About 2 c. coconut
Preheat oven to 350 degrees.

Line cookie sheet with parchment paper
Drop batter by teaspoon.
Bake 10 to 12 minutes.
Remove immediately to cool on rack.
Makes 2 to 3 dozen.

Thanks to: Irene Metz

Passover Sand Tarts

2 cups butter (pareve)
1 cup sugar
2 eggs
1 box Cake Meal
6-8 oz. Chopped Pecans

Mix all ingredients together and refrigerate for 30 minutes. Form into half moon crescents (works best if hands are wet). Bake at 350 for 30 minutes. Cool and dip in powdered sugar. Freezes great.
Makes 30-40 cookies

Thanks to: Mindy Lefkowitz

Chremslach (A Special Delicacy)

1 Cp of matza meal	1/4 Tsp salt
EVOO (KLP)	
1 TB chopped almonds	1 Cp boiling soup stock
1 Tsp sugar	4 eggs, separated

Mix the matz meal with almonds, sugar and salt. Stir in boiling hot soup. Add the egg yolks, well beaten. Beat the egg whites until stiff but not dry, and fold into the mixture. Drop by tablespoon into deep hot EVOO* and fry to delicate brown. Place on paper lined plate to drain. Sprinkle with confectioners' sugar, move to serving plate. Serve with Rich Wine Sauce or honey.

Yields 16 pieces

*Extra Virgin Olive Oil is more healthful than fat

Rich Wine Sauce

4 egg yolks	1/4 Tsp cinnamon
1/3 Cp sugar	1 Cp sweet wine

Place eggs into deep bowl (that will fit over a pan of water). Beat until yolks are richly thick; then gradually beat in the sugar mixed with the cinnamon. Place the bowl over hot, not boiling, water and beat as the wine is slowly poured into mixture. Continue to beat until the sauce stands up high and fluffy. Serve at once over wedges of sponge cake or any pudding. (To use this as a dessert sauce after the Pasech Meal keep a low heat under the pan and the water will be at the right temperature.)

Thanks to: DenaBeth Jaffee

Grandma Jeri's Passover Sponge Cake

- 7 lg. eggs, separated
- 2 additional lg. eggs
- 1-3/4 cups granulated sugar
- 1 cup potato starch
- Rind and juice of a lg. lemon (about 4-5 tbs.)

Beat egg whites until stiff but not dry. Set aside. In a separate bowl, beat egg yolks and two additional eggs until light. Add sugar gradually and then the lemon rind and juice. Beat thoroughly. Continue beating while gradually adding potato starch. Fold beaten whites into yolk mixture very carefully.

Bake in an ungreased tube pan, 350 degrees for 50 minutes. Invert to cool. Slice cooled cake with a cake breaker (made especially for sponge cakes).

Thanks to: Grandma Jeri Goldfader

NUT AND RAISIN COOKIES

Beat 3 eggs well.

Add:

1/2 cup sugar

1/2 cup cake meal

1/2 cup chopped nuts

1/2 cup raisins (or I like less raisins)

1/2 teaspoon salt

1/2 teaspoon cinnamon

Let the batter set for 15 minutes. Drop by spoonfuls onto oiled cookie sheet leaving room for the cookies to spread. Bake 11 min. 375'

Thanks to: Bobbi Rubin

* * * * *

PESACH BROWNIES

4 EGGS

2 CUPS SUGAR

2 STICKS MARGARINE

SIFT TOGETHER:

6 TBL MATZO CAKE MEAL

1 CUP COCOA

1 CUP CHOPPED NUTS

BEAT EGGS WELL. GRADUALLY ADD SUGAR AND BEAT. MELT MARGARINE IN MICROWAVE AND ADD TO OTHER. BEAT UNTIL WELL CREAMED. ADD (FOLD) DRY INGREDIENTS SLOWLY. THEN BEAT. STIR IN CHOPPED NUTS. POUR INTO WELL GREASED 9x13 PAN.

BAKE 375 FOR 20-25 MINTUES. DO NOT OVERCOOK! LET COOL AND PUT IN REFRIG. THEN CUT.

Thanks to: Anne Harris

Chocolate Chip Cookies

1 1/2 cups cake meal
1/2 c matzah meal
2 eggs
1 3/4 c brown sugar
2 TBS vanilla sugar
1/4 tsp salt
1 1/2 c unsalted butter
2 1/2 c chocolate chips

Preheat oven to 350. Grease 2 baking sheets or line with wax paper.

Mix all ingredients except cake meal and matza meal and choc chips. Once mixed, blend in cake meal and matza meal. Then, fold in choc chips.

Scoop out large tablespoons of dough onto sheets. Flatten with spoon. Bake until slightly golden 13-15 minutes.

Thanks to: Sharon Korbin

No Fail Passover Sponge Cake

7 eggs
1 $\frac{1}{2}$ cups sugar
 $\frac{1}{2}$ cup water
1/3 cup potato starch
2/3 cup cake meal
Juice and rind of one large lemon

Sift dry ingredients three times. Separate eggs and add lemon juice and rind to egg yolks and lightly mix. Beat egg whites until very, very dry and in the meantime boil water and sugar until it threads down from a spoon. Add the syrup (the sugar and water mixture which now threads from a spoon) very slowly to the egg whites and beat until dry.

Fold egg yolks into egg white mixture then gently fold in dry ingredients.

Pour batter into ungreased tube pan
Bake at 350 degrees for 40 minutes

Thanks to: Cecille Schwartz from Shirley Schwartz

PESACH MERINGUES

2 EGG WHITES

1 TSP VANILLA

$\frac{3}{4}$ CUP SUGAR

6 OZ CHOCOLATE CHIPS

COMBINE WHITES AND VANILLA. BEAT UNTIL SOFT PEAKS. ADD SUGAR AND BEAT UNTIL STIFF PEAKS. FOLD IN CHOCOLATE CHIPS. SPOON ONTO GREASED COOKIE SHEET.

BAKE 275 FOR 20 MINUTES.

Zach's Favorite*

Thanks to: Nancy Brooks

Farfel Cookies

2 c. farfel
2 c. matzo meal
 $\frac{3}{4}$ c. sugar
1 T. cinnamon
 $\frac{1}{4}$ T. ginger
3 eggs, well beaten
 $\frac{3}{4}$ c. vegetable oil
 $\frac{1}{2}$ c. masked ripe banana
 $\frac{3}{4}$ c. small chocolate chips

COMBINE matzo, farfel, sugar, cinnamon, and ginger. In a separate bowl, beat eggs, oil, and banana together. Add to dry mixture and beat thoroughly with an electric mixer. Place 1 T of dough on well greased cookie sheet.

BAKE 350 FOR 20 MINUTES.

Can add walnuts/raisins

Thanks to: Susan Handelman

Grandma Shulman's Passover Sponge Cake

6 eggs - separate yellows and whites

$\frac{1}{2}$ orange and $\frac{1}{2}$ lemon - squeeze our juice and put in yellows and beat on #5 then beat egg whites till stiff

8 oz. sugar - add to egg whites and mix then add yellows (already beaten)

1 heaping tablespoon potatoes starch

$\frac{1}{2}$ cup cake meal

Mix well and bake in pan at 350 degrees approximately 30 minutes.

I usually double the recipe.

Thanks to: Shari Goldstein (for Grandma's recipe passed down and down and down!)

Toby's Toffee Matzah

1 cup (2 sticks) butter or pareve margarine
1 cup brown sugar
12 ounces semisweet chocolate chips*

Preheat the oven to 450 degrees.

Line a large cookie sheet that has sides with aluminum foil. Cover the foil with big, broken-up pieces of matzah, overlapping a little.

Melt the butter or margarine with the brown sugar and cook until it is bubbly and smooth. Pour over the matzah. Bake for four minutes.

Remove pan from the oven and sprinkle the chocolate chips over the matzah. Let sit for 1-2 minutes. The heat from the matzah will melt the chocolate and once it is melted use a knife to spread the chocolate evenly over the matzah.

Let cool and then refrigerate until solid. Break up the matzah into pieces, wrap in foil or store in plastic containers.

*You can use any kind of chip (white chocolate, peanut butter, etc.) or even chopped nuts.

Thanks to: Toby Fox

Grandma Bessie Ross's Passover Walnut Cake

1/2 C cake meal
9 eggs
1 1/2 C powdered sugar
1 1/2 C ground walnuts
1/4 t salt
1 t vanilla

Cream together egg yolks and sugar. Add well sifted cake meal, salt and vanilla. Mix in ground walnuts and gently fold in stiffly beaten egg whites. Bake in a tube pan at 325 for 50 minutes. Invert pan and cool cake before removing.

Thanks to: Susan S. Pollack

PESACH MACAROON CHEESECAKE

3 CUPS COCONUT MACAROON CRUMBS
3 TBL MARGARINE MELTED
32 OZ CREAM CHEESE SOFTENED
1 CUP SUGAR
1 TSP VANILLA
4 EGGS
2 CUPS SLICED STRAWBERRIES/KIWI

MIX CRUMBS AND MARGARINE. PRESS ONTO
BOTTOM AND SIDES OF SPRINGFORM PAN.
MIX CREAM CHEESE AND VANILLA UNTIL
WELL BLENDED. ADD EGGS AND POUR OVER
CRUST.

BAKE 350 FOR 55-60 MINUTES. REFRIGERATE
OVERNIGHT AND TOP WITH FRUIT.

Thanks to: Nancy Brooks

Brownies

4 ounces semisweet chocolate
1/2 lb (2 sticks) margarine or butter
1 1/2 cups sugar 4 large eggs
1 cup matzah cake meal 1/2 teaspoon salt
1 cup chocolate chips
2 cups mini marshmallows, or large ones cut up
1 cup chopped walnuts (optional)

Topping

1 cup mini marshmallows, or large ones cut up
1/2 cup chocolate chips
1/2 cup chopped walnuts

Place oven rack in center of oven and preheat to 325 degrees F. Grease or spray with nonstick spray a 9 x 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 (optional). 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 the bag. Cut a small tip off the corner and drizzle chocolate over brownies. Sprinkle with nuts. Cool completely. Cut with a serrated knife into 1 3/4 x 2 1/4 inch bars. Brownies may be refrigerated up to 4 days or frozen.

Makes: 30 brownies.

Thanks to: Gretchen Goldstein

Entry Form

Do you have a special recipe that we should include in next year's cookbook? Please submit it now!

Rules:

1. Recipe must be Kosher for Passover
2. We must be allowed to publish your recipe.

Fax (480-368-0020)

eMail (zach@thejewishcollection.com) or drop off or mail your recipe to

The Jewish Collection
10701 N. Scottsdale Rd #105
Scottsdale, AZ 85254

Name: _____

Address: _____

Phone: _____

eMail: _____

Recipe: (attach your own or use back if more space is needed)

Source: (whom should we credit?)
