



Passover Recipes

Salted Matzah Toffee

Ingredients:

4 Matzah (unsalted)
1 stick butter
1 cup brown sugar
1 teaspoon vanilla
1 package chocolate chips
sea salt



Directions:

Line a cookie sheet with foil. Arrange the four pieces of matzah on the cookie sheet to fit.

Melt the butter in a saucepan. Add the brown sugar. Let the butter and sugar cook until it bubbles and the sugar has melted. Remove from heat and add the vanilla.

Pour the sugar mixture over the matzah and spread it all over the top.

Bake the matzah in a 250 degree oven for 25-30 minutes.

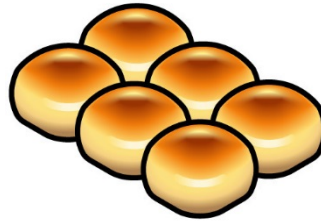
Cover the matzah with chocolate chips. Put the cookie sheet back in the oven for another 3-4 minutes or until the chips start to melt. Spread the chips evenly over the top of the matzah.

Sprinkle the sea salt over the top.

Passover Rolls

Ingredients:

1 cup water
 $\frac{1}{3}$ cup oil
 $\frac{1}{4}$ tsp. salt
1 cup matzo meal
4 eggs



Directions:

Preheat oven to 425 degrees.

In a 2 quart pot, bring water, oil and salt to a boil.

Remove from heat; add matzo meal and stir until it forms a ball.

Add eggs, one at a time, beating until each egg is incorporated before adding another.

Drop in oval shape on greased cookie sheet for sandwich style rolls (makes 10 rolls) or fill a greased muffin tin (makes 12 muffins).

Bake for 30 minutes.

Smoked Salmon and Dill Spread

Materials:

4 oz. smoked salmon, chopped
8 oz. whipped cream cheese
2-3 scallions, chopped
2 tablespoons lemon juice
1 teaspoon prepared white horseradish
2 tablespoons chopped fresh dill
Freshly ground black pepper



Directions:

Place the salmon, cream cheese, scallions, lemon juice, horseradish, dill and pepper in a food processor. Process until the mixture is smooth and well blended. Spoon the contents into a serving bowl and refrigerate for at least 2 hours. Use as a spread with crackers, matzo or crudité.

Coconut Macaroons

Ingredients:

2 cups packaged shredded coconut

1/2 cup sugar

pinch of salt

3 egg whites

chopped dried fruit, chocolate chips or whole almonds for garnish, optional



Directions:

Preheat the oven to 325 degrees. In a bowl, toss the coconut, sugar and salt together. Add the egg whites and work them in with a wooden spoon to form dough. Take heaping teaspoons of dough and shape them into balls. Place on a lightly greased cookie sheet. If desired, place a piece of garnish on top of each ball. Bake for about 20 minutes. Let cool for 5 minutes and then remove the macaroons to a cake rack to cool completely. Makes about 20.

Charoset

Ingredients:

1 ½ cup walnuts

1/2 large cooking apple

Kosher wine to moisten

4 level teaspoons cinnamon

4 level teaspoons sugar



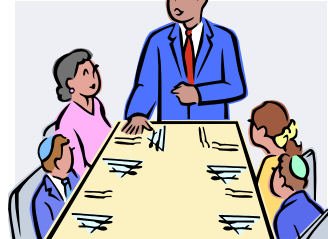
Directions:

Mince the walnuts and the apple. Moisten with the kosher wine and flavor with cinnamon and sugar.

Beef Brisket

Ingredients:

1 tablespoon vegetable oil
1 (4 pound) beef brisket
Ground black pepper to taste
2 onions, thickly sliced
2 cloves garlic, peeled and cut in half
Salt and pepper to taste



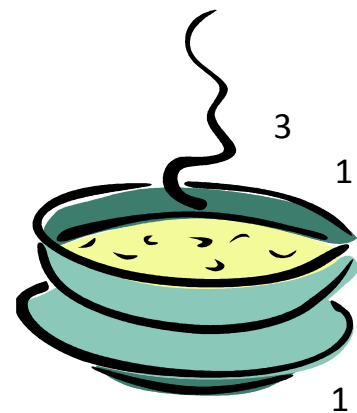
Directions:

Heat the oil in a large skillet over medium-high heat. Season the brisket generously with black pepper. Place in the pan and cook until the surface is a rich brown color. Remove the roast and add the onions to the pan. Place the uncooked side of the roast down onto the onions. Continue browning process. Add the garlic to the pan, and fill with enough water to almost cover the roast. Bring to a simmer. Reduce heat to low and cover. Simmer for 4 hours, turning the roast over once halfway through. Remove the brisket to a serving platter. Bring the broth in the pan to a simmer, scraping the bottom to loosen any browned bits. Cook until reduced to a thin gravy. Season with salt and pepper.

Chicken Soup

Ingredients:

4 to 5 pound chicken
quarts cold water
1 cup carrots, cut into chunks
4 celery ribs, chopped
1 onion, quartered
2 garlic cloves, whole
2 peppercorns
bay leaf
Salt to taste



Directions:

Wipe or rinse chicken. Cut the chicken into four pieces.

Cover with water and bring to a boil.

Add carrots, celery, onion, garlic, pepper corns, bay leaf, and salt. Simmer for 2 hours, skimming occasionally.

Strain the soup and cool. Refrigerate until the fat rises to the top and can be separated from the stock.

Bring the stock to a simmer again (add matzo balls if desired) and heat for 15 or 20 minutes.

Season to taste.

Matzo Ball Soup

Ingredients:

2 (10 oz.) packages matzo crackers

½ cup butter

6 eggs

Salt and pepper to taste

3 Tbsp. minced fresh parsley

2 onions, minced

5 oz. matzo meal

96 oz. chicken broth



Directions:

Bring a large pot of water to a boil.

Break matzo crackers into small pieces, and place in a bowl. Cover with water.

Soak for a few minutes until soft. Drain off excess water.

Melt butter in a large skillet over medium heat and stir in matzos. Stir until mixture is dry and slightly brown. Remove from heat, and mix in eggs, salt and pepper, parsley, and onions.

Mix in matzo meal. Roll a golf ball-sized matzo ball. Place the ball in the boiling water. The ball should rise to the top and not break apart. If it does not rise, add another beaten egg to the mixture and try again. Roll the remaining mixture into balls.

In a large saucepan, bring chicken broth to a slow boil over medium heat; add ball to broth. Serve soup when balls rise to the top

Matzo Brie

Ingredients:

3 matzos
2 large eggs
Salt to taste
1 tbsp. honey
1/2 tsp. ground cinnamon
2 tbsp. (1/4 stick) margarine for frying



Directions:

Break up the matzos and put them in lukewarm water for a few minutes. Drain on paper towels and squeeze dry. Beat the eggs. Mix them well with the salt, honey, cinnamon and matzos.

Heat the margarine in a frying pan. Fry 2 tablespoons of batter at a time, patting the center down a bit. Turn batter over and fry until golden. Serve warm with honey.

Blintz Casserole

Ingredients:

12 frozen cheese blintzes
6 large eggs
4 Tbsp. butter, melted
1 1/2 cups sour cream
1/4 cup orange juice
1/2 cup sugar
2 tsp vanilla
1/4 tsp salt
Cinnamon /sugar

Directions:

Preheat oven to 350 degrees. Grease a casserole dish. Arrange blintzes in a single layer. Beat all remaining ingredients and pour over blintzes. Sprinkle with cinnamon/sugar. Bake for 45 minutes until baked and golden.

Passover Popovers

Ingredients:

3 cups water
1 cup vegetable oil
1 to 1 1/4 teaspoons salt
2 tablespoons sugar
1 cup cake meal
2 cups matzo meal
12 large eggs



Directions:

Put the water, oil, salt, and sugar in a saucepan, and bring to a boil. Remove mixture from the heat. Stir in the cake meal and matzo meal. Transfer it to a mixing bowl, and set it aside to cool to lukewarm, about 1 hour.

Preheat the oven to 400°F. Use shortening or non-stick vegetable oil spray to grease a standard muffin tin.

Crack the eggs into a large measuring cup. With your mixer running, gradually pour the unbeaten eggs into the lukewarm batter. Beat till smooth; scrape the sides and bottom of the bowl, and beat till smooth again.

Scoop the stiff batter into the prepared pan, filling the cups about 3/4 full.

Place the pan in the center of the oven, and bake for 10 minutes. Reduce the oven heat to 325°F, and bake for an additional 35 minutes. Popovers should be a medium-golden brown.

Candied Orange Peels

Ingredients:

3 navel oranges
1 cup sugar
Melted chocolate



Directions:

Trim ½" off ends of navel oranges, then make a slit in rinds and scoop out flesh. Slice peels into ⅓-inch-wide strips, put in a bowl, cover with water, and refrigerate overnight. Transfer strips to a medium pot, cover with water, and bring to a boil over medium heat. Drain strips and set aside. In same pot, bring sugar and ½ cup water to a boil until sugar dissolves. Add strips. Simmer about 30 minutes. Dry strips on a rack until tacky. Roll in sugar and dip ends in melted chocolate.

Passover Chopped Layered Salad

Ingredients:

1/3 cup vegetable broth
1/4 cup red wine vinegar
2 tablespoons olive oil
1 teaspoon sugar
1/2 teaspoon salt
1/2 teaspoon dried Italian seasoning
1/4 teaspoon freshly ground black pepper
3 garlic cloves, minced
4 cups finely chopped romaine lettuce
2 cups finely chopped iceberg lettuce
1/2 cup finely chopped radicchio
1 1/2 cups finely chopped cucumber
1/2 cup finely chopped celery
1 cup finely shredded carrot
1 3/4 cups finely chopped red bell pepper
1 cup diced, seeded plum tomato
1 cup finely chopped red onion
1/2 cup thinly sliced green onions
2 cups diced, cooked beets
3 hard-cooked large eggs, finely chopped
1 tablespoon chopped fresh flat-leaf parsley



Directions:

To prepare the dressing, combine the first 8 ingredients, stirring with a whisk. Set aside.

To prepare the salad, arrange the romaine in the bottom of a 2-quart glass bowl or trifle dish; top with iceberg. Layer radicchio, cucumber, celery, carrot, bell pepper, tomato, red onion, and green onions evenly over lettuces. Drizzle with dressing. Cover and chill 4 hours or overnight.

Arrange beets over green onions; top with eggs. Garnish with parsley.