

Beth El Passover Recipes



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Charoset

Traditional Charoset

Submitted by: Claire Asarnow From Leah Leonard's Jewish Cookery
5 Servings.

Pareve

Ingredients:

½ C almonds

¼ C walnuts

¼ tsp cinnamon

1 TBS sugar

1 large apple, peeled and cored

Manischewitz-type sweet red wine

Instructions:

Chop all ingredients together (not too fine) in a food processor or chop by hand. Add enough wine to make a paste.

Sephardic Charoses

Submitted by Joan Bucholtz

Pareve

Ingredients:

4-5 C toasted chopped pecans

1 ½ lbs dried slab apricots

1 lb dried pitted prunes

14 oz pitted dates

9 largish apples, peeled, cored and chopped

3 largish oranges, zest and use the peel

1 ½ C raisin (optional)

1 C dried cranberries (optional)

1 C Manishewitz or other sweet red wine

½ C apricot brandy

2 tsp cinnamon

¼ tsp nutmeg

2 limes, juiced

1 meyer lemon

Instructions:

In a food processor, in batches, chop each ingredient but not to paste. In a big bowl mix all together. Add liquids and spices. Mix well using your hands. Can make ahead, stir every other day and add more manishewitz as necessary.

Soup

Chicken Soup

Submitted by Joan Bucholtz From Bruce Cohen's Mother

Meat

Ingredients:

About 3 lbs dark meat chicken on the bone - include neck and feet if possible
3 carrots, peeled and cut into chunks
2 parsnips, peeled and cut into chunks
1 turnip, peeled and cut into chunks
1 onion, white or yellow, quartered
3 stalks of celery, use leaves, cut into chunks
Fresh dill to taste
3 bullion cubes (in lieu of salt)

Instructions:

Put chicken in a large pot. Add boiling water to cover. Bring back to a boil, add remaining ingredients at the same time. Add more water to fill pot, about 3 quarts in all. Bring to a boil. Cover and reduce flame to simmer for about 2 hours. Skim junk on top occasionally. Add salt to taste. When done, strain out all solid ingredients, reserving carrots for later. Freezeable.

Matzo Balls

Submitted by Laura Sacks

Pareve

Ingredients:

¼ cup oil
4 eggs, lightly beaten
1 cup matzo meal
1 tsp salt
¼ to ½ tsp ground ginger
¼ tsp onion powder (optional)
¼ cup seltzer
2 to 3 tbsp finely chopped parsley

Instructions:

Mix oil and eggs together. Add matzo meal, salt, ginger and onion powder (if using). Mix well. Blend in water and parsley. Cover and refrigerate for 20 to 30 minutes. During this time bring a pot of water to boil. Form the mixture into small balls and drop into boiling water. Cover and cook over low heat 30 to 35 minutes. With slotted spoon, remove from pot and drop into soup which is at room temperature.

Gefilte Fish

Salmon Gefilte Fish

Submitted by: Steve Weber

20 servings (if using full recipe)

Pareve

In college, our dining hall would serve baked Manishevitz gefilte fish during Pesach. Oy! It turns out that even jarred gefilte fish can be “ruined”! That was the moment when I realized I would need to take matters into my own hands. Over the years I’ve made this recipe a number of different ways. At first, I poached quenelles in a mix of white wine and water. That proved to be a lot of work and it prevented me from working on another recipe while the fish was cooking. Who could prepare a seder one dish at a time? The Egyptians would have caught us on the way out of Giza if we had to poach our gefilte fish. My solution was to reimagine the gefilte fish as a terrine. For a full-size 20-person seder I will make it in a Bundt pan. That is the recipe that I present here, but I suspect most of us will be scaling our seder down this year and there is a limit to how much leftovers you need of even the most delicious gefilte fish. In that case, I would recommend halving the ingredients and using a 4x8 loaf pan instead of the Bundt pan (go with a pound of fresh salmon and ¼ lb of lox). This is worth the extra time and effort.

INGREDIENTS

3 TBS olive oil, plus more to spray in the baking Pan

2 ½ lbs salmon filet, finely chopped (I find farmed salmon is better than wild in this recipe. Probably because it’s a bit fattier)

½ lb smoked salmon or lox, finely chopped

2 large yellow onions, chopped

2 large carrots, peeled and finely chopped

2 leeks, white part, finely chopped

4 large eggs

1 cup cold water

1/3 cup matzo meal

1 TBS salt

2 tsp fresh ground pepper

1 TBS fresh grated horseradish

1 TBS fresh lemon juice

2 TBS fresh dill, chopped, or two tsp dried dill

For the garnish

1 cup mayonnaise

2 TBS grated horseradish
2 TBS finely chopped parsley

EQUIPMENT

Bundt pan (or 4x8 loaf pan, if halving recipe)
Deep foil roasting pan (large enough to hold bundt pan)
Electric mixer with large bowl
Large frying pan
Saran wrap
Aluminum foil
Small bowl for garnish

1. Preheat oven to 325 degrees.
2. Spray or brush olive oil on bundt pan (or loaf pan) and set aside
3. Heat olive oil in frying pan over medium heat and saute onions, leeks, and carrots until softened, but not browned (5-7 minutes). Set aside to cool.
4. Add fish, eggs, matzo meal, salt, pepper, dill, horseradish, lemon juice, and cooled onions/leeks/carrots to mixing bowl and beat for ten minutes at medium speed (#4 on a kitchen aid mixer)
5. Pour mixture into prepared pan. Press saran wrap over top of fish mixture, but not over sides of pan and then cover with foil.
6. Bring 6-8 cups of water to a boil. Place pan with prepared fish in a roasting pan. Place roasting pan in preheated oven and pour boiled water into roasting pan so that it comes halfway up the side of the fish pan.
7. Bake for one hour (or 45 minutes if using loaf pan), until center is firm. Remove fish pan from water bath and allow to cool for 10-15 minutes.
8. Remove foil and saran wrap. Run knife around edges of pan and then invert mold onto a serving plate. If the fish does not immediately release, give it a shake or two and then slowly lift the pan away.
9. Cover fish with saran wrap and refrigerate for at least six hours.
10. For garnish, mix mayonnaise, horseradish and parsley, cover and chill for at least one hour.
11. To serve, slice the terrine in one-inch sections and spoon mayonnaise garnish on the side.

Appetizers

Mock Chopped Liver

Submitted by: Andrea Olitzky

Pareve

Ingredients:

6 TBS mild flavored frying oil, divided
2-3 medium onions, chopped
1 lb. white mushrooms in ¼ inch thick slices
3 hard boiled eggs, quartered
½ cup shelled walnuts
½ tsp kosher salt
¼ tsp freshly ground black pepper
Sliced scallions and/or butter lettuce (optional - for garnish)
Matzo (to serve with - optional)

Instructions:

In a large skillet or saute pan, heat 3 tbsp oil over medium-high heat. Add the onions, and saute until dark brown. Stir them every couple of minutes to keep from burning (and scrape the pan with a flat spatula as you do so). You want them to get really dark and caramelized. This should take at least 20 minutes, maybe more. Remove from the pan and let cool on a plate or bowl.

Using the same pan, and without cleaning it, add 3 more TBS oil and keep on medium-high heat. Add the sliced mushrooms. Saute until they soften and release their juices, then continue to cook until very browned, about 5 more minutes. Remove from the pan and let cool.

Add the onions, the mushrooms, and all the remaining ingredients to a food processor (or blender). Pulse a few times, then scrape down the side of the bowl. Run the processor some more, scraping the mixture down again, and keep repeating this until it's all well-blended and the walnuts are pulverized into the mix (if you see walnut pieces, keep going). Don't overdo it, though, or it'll turn into a paste.

You can serve immediately (with matzo, of course), but it's actually even better when it has a chance to sit (refrigerated) for a few hours or overnight. Leftovers will keep, covered, in the fridge for about a week.

Entrees

Pot Roast

Submitted by Laura Sacks from Kosher by Design

Meat

Ingredients:

2 tbsp olive oil

1 tbsp margarine

Flour

1 (5 lb) boneless roast

1 onion slices

1 ½ packages dry onion soup mix

3 carrots, peeled and slices or 2 cups baby carrots

3 idaho potatoes, peeled and cut into chunks

2 parsnips, peeled and cut into chunks

Prepared horseradish or store bought barbeque sauce

Instructions:

In a large pot or dutch oven, heat the olive oil and margarine. Sprinkle flour over the meat. When the oil is hot but not smoking, sear the roast on all sides until golden brown. Remove from pot, set aside.

Add the sliced onion to the pot. Saute about 5-6 minutes or until translucent, scraping up the brown bits from the pot as you saute the onion.

Return the roast to the pot. Add water to cover 2/3rds of the way up the roast. Sprinkle with onion soup mix. Bring to a boil. Reduce to a simmer; cook, covered, for 2 hours.

After 2 hours, turn the pot roast over. Add the carrots, potatoes and parsnips. Re-cover and cook for another 1-1 ½ hours. Transfer meat to a cutting board and let rest for 5 minutes. Slice meat. Place on a platter with the vegetables. Serve with either jarred prepared horseradish or bottled barbeque sauce.

Sweet and Sour Meatballs

Submitted by Sarah Korn From Kosher by Design

Meat

Ingredients:

1 lb ground beef

¼ cup matzah meal

1 tsp onion powder

1 tsp oregano

- 1 large egg
- 1 16oz can cranberry sauce (I use jellied, original recipe calls for whole berry)
- 1 26oz can of your favorite marinara sauce

Instructions:

Place the ground beef into a mixing bowl. Add matzah meal, onion powder and oregano. Add the egg. Toss the mixture with your hands until it is combined. Empty can of cranberry sauce and jar of marinara sauce into a medium pot. Place over medium heat and cook for 5 minutes, stirring often with a spoon. Roll meat mixture into balls the size of large marbles, and carefully add them to the pot. Set the heat as low as possible. Cover the pot and cook for 40 minutes. Transfer to a serving bowl.

Matzo Pizza

Submitted by Claire Asarnow

Dairy

Ingredients:

- 4 pieces of matzo
- ½ small can of tomato paste
- Dried basil
- 8 oz sliced provolone or swiss cheese

Instructions:

Hold matzo by the corner and pour boiling water over it, just to dampen. Place matzo on a greased aluminum foil lined cookie sheet. Mix tomato paste with water to create spreading consistency. Spread a thin layer of tomato paste on each piece of matzo. Cover with sliced cheese and sprinkle generously with basil. Bake in a hot (500 degree) oven for 5-10 min, until the cheese is lightly browned.

Prune Tzimmes with Lamb and Knaidelach

Submitted by Lorraine Sherman

Meat

This recipe has always appeared at my Passover Seder feast since the early 1970s. It is delicious in itself and much appreciated by matzo eaters. It came to me from my mother-in-law Shirley Sherman AKA Sarah Feinberg. It will last all 8 days. It reheats well in microwave or oven. It is also very liberal in proportions – you may vary the amount of onions, prunes, and lamb. You can make it vegetarian, or if you don't eat lamb at the seder, try using flanken.

Ingredients

- 2 onions, chopped
- 1 TBS sugar or honey

1-2 bags of prunes
1-2 lbs lamb shoulder, bone in.
Potato starch, as needed

1. In a large saucepan add chopped onions, sugar or honey, prunes, and lamb. Add water to cover. Bring to a boil, cover pot and cook over low heat for about 1-2 hours until lamb and prunes are soft. DO NOT discard the water, but remove the prunes and lamb, separate lamb into bite-sized pieces or larger, and throw out the bones. Place the meat and prunes in a 9" X 13" baking pan. (The pan size will depend upon how much lamb and prunes you've prepared.)

2. While food is simmering, prepare a knaidelach recipe. I usually prepare a heavier knaidelach than those used for soup, and shape them like pinky fingers.

4. After you've removed the prunes and lamb, add more water to the saucepan if necessary to cook the knaidelach, bring to a boil, add knaidelach, cover pot, and cook on low heat until done, about 45 minutes, depending on your recipe.

5. Add the knaidelach to the prunes and lamb, adding some of the cooking liquid at the same time - you don't want it mushy but it needs liquid to be absorbed during this additional cooking. If you like it sweet, maybe a bit more honey or sugar. Place uncovered in a 350 degree oven, and cook until dark and thick, and knaidlach begins to brown. Don't let it dry out – add more water if necessary. If you want it to be thicker, you can add some potato starch mixed with cold water when you first put it to cook during this last part.

Chicken and Veggies on Stove Top

Submitted by Sarah Korn, modified from The New Kosher

Meat

Ingredients:

3 carrots peeled
2 tsp Extra Virgin Olive Oil
2 zucchini finely diced
Kosher Salt and Black Pepper
1 cup cherry tomatoes, halved
1 cup frozen corn (if using kitniyot)
1 cup tomato sauce
3 cloves garlic
8 pieces chicken of your choice, about 3.5 lbs total weight bone-in
2 T paprika
1/2 tsp ground turmeric

1 tsp dried basil

Instructions:

Use a vegetable peeler to cut the carrots lengthwise into long, thin ribbons.

In a large saute pan with a tight fitting lid, heat the oil over medium-high heat. Add the carrots and zucchini stirring occasionally, until softened, about 10 minutes. Add the tomatoes and corn (if using) and cook for 5 min longer. Add the tomato sauce and garlic and stir well.

Meanwhile, place the chicken in a large bowl and sprinkle with paprika, turmeric and basil. Rub the spices into each piece. Season with salt and pepper. Transfer the chicken to a pan and scoop the vegetables and sauce over the pieces until well coated. Bring to boil, reduce the heat to medium-low, cover, and simmer until the chicken is cooked through. Large bone-in pieces can take up to 1 hr. Transfer the chicken to a platter and spoon the vegetables and sauce over the top.

Quick Chicken/Quick Turkey

Submitted by Laura Saks from NCJC Sisterhood

Meat

This is a technique of cooking unstuffed chicken or unstuffed turkey at a high temperature for a shorter time than usual, resulting in a moist and tender bird every time. In all cases, the bird is put with its back up, on a roasting rack in a roasting pan. Tomato juice is poured generously over the bird and into the roasting pan, and then garlic powder is sprinkled generously over the bird and juice together. The bird is roasted, back up, at 450 degrees, according to the following timetable:

Kitchen - ½ hour

Turkey, small to medium - ½ hour

Turkey large - ¾ hour

Turn oven down to 400 degrees. The bird is then turned breast up, basted with the juice, sprinkled with more garlic powder, and continued roasting at 400 according to the following timetable:

Chicken - 25 (fryer) to 30 (roaster) minutes

Turkey, small to medium - 1 ½ hour

Turkey large - 1 ½ hours

The chicken will be done in the prescribed time, no doubt about it. For the turkey, the roasting time for the second roasting period (at 400) may have to be lengthened a mite, but be careful not to over-roast; remember, turkey continues cooking internally after it has been removed from the oven. Use the usual determiners to tell if the turkey is done: legs move easily and/or thigh flesh is soft to the touch. If you are used to cooking turkeys endless hours at 325, this method will test your courage the first time but it is terrific. If the skin is getting too brown, the usual aluminum foil tent will help toward the end of the second roasting period.

Side Dishes

Spaghetti Squash Kugel

Submitted by Jacob Taber

Pareve

Ingredients:

2 medium spaghetti squash
4 eggs (or 2 eggs, 3 whites)
1 cup applesauce
½ cup oil
1 cup crushed pineapple (drained)
½ cup sugar (scant)
¼ teaspoon cinnamon
1 teaspoon vanilla
raisins

Instructions:

Halve squash, scoop out seeds. Roast cut side down on a baking sheet -- add a little bit of water to keep from drying out.

Cook 40-45 min (or until fork goes in). Let it cool. Use fork to comb strings out (start at the top). Put in a colander and let it drain for an hour or two. (Can do this in advance).

Mix together with other ingredients and bake at 375° for 35 minutes.

Passover Rolls

Submitted by: Joan Bucholtz

Pareve

Ingredients:

2/3 c water
1/3 c oil
1TBS sugar
1/2 tsp salt
1/2 tsp pepper
1 c matzah meal
3 eggs

Instructions:

In saucepan, place everything but matzah meal and eggs. Bring to boil. Stir in matzah meal until blended. Remove from heat and add eggs one at a time. 375 degree oven 30 minutes

Traditional Potato Kugel

Submitted by Claire Nierenberg From Susie Fishbein's Passover by Design

Pareve

Ingredients:

½ cup vegetable oil
8 medium potatoes
2 medium onions, quartered
1 TBS fine sea salt
1 tsp freshly ground black pepper
2 ½ TBS sugar
5 large eggs, beaten with a whisk

Instructions:

Preheat oven to 425F

Place the oil into a large 9 by 13 inch rectangular baking pan; set aside.

Fill a large bowl with cold water and add some ice cubes. Peel the potatoes and place them into the bowl of cold water. This will prevent them from turning brown.

Finely chop the onions in the container of a food processor fitted with a metal blade.

Remove them to a large bowl. Cut the potatoes into chunks and place them into the food processor; process until almost smooth, Add the potatoes to the onions.

Add the salt, pepper and sugar to the potato mixture. Add the eggs and stir until thoroughly combined.

Place the baking pan with oil into the oven. When the oil sizzles, carefully remove from oven and spoon some of it into the potato mixture. This will help make the kugel fluffy.

Mix well. Pour the potatoes into the oiled pan. Bake, uncovered, for 1 hour.

Pesach Mac 'N Cheese

Submitted by Joan Bucholtz

Dairy

Ingredients:

3 large eggs
3 ½ cup farfel
½ lb. cheddar cheese, grated
1 cup milk
1 tsp. salt
1 pint sour cream
½ stick butter, melted

Instructions:

Grease 9x9 pan. Mix all ingredients except farfel. Then add in farfel and mix. Bake at 350 degrees ½ hour covered and then 10-15 minutes uncovered. *Freezable

Sweet Potato Tzimmes

Submitted by Claire Asarnow From The Jewish News

Pareve

Ingredients:

1 4' piece of ginger root
6 med. size carrots
⅔ C dried apricots
½ tsp cinnamon
Juice of 1 lemon
½ C water
4 med size sweet potatoes
1 9oz can pitted prunes
¼ C apricot jam
⅛ tsp allspice
Juice of 1 orange, plus the zest, chopped fine
½ C white wine

Instructions:

Peel ginger and chop fine. Peel sweet potatoes and carrots and cut into one inch chunks
Place all ingredients in a large pot. Cover and simmer on a medium-low flame for 45 min., or until potatoes and carrots soften. Serve immediately or refrigerate for up to three days. 8-10 servings.

Asparagus with Red Pepper Sauce

Submitted by Sarah Korn

Pareve

Ingredients:

1 red pepper, seeded and cut into eighths
¼ cup olive oil
1 garlic clove, minced
1 TBS red wine vinegar (or cider vinegar)
1 TBS chopped fresh dill
Salt & pepper to taste
1-2 bunches fresh asparagus

Instructions:

Steam asparagus until fork tender (4-5 min, but don't overcook) Plunge asparagus into ice bath and set aside. For sauce: Arrange pepper strips on baking tray, roast in 400 degree oven for 25-30 mins. In food processor or blender (I use an immersion blender with a tall cup) combine roasted pepper strips, olive oil and dill. Puree until smooth. Add salt and pepper. Serve at room temp drizzled on asparagus.

Matzo Kugel

Submitted by Joan Bucholtz

Pareve

Ingredients:

4 Matzo
3 beaten eggs
½ tsp salt
½ C sugar
¼ C fat, melted
1 tsp cinnamon
½ C nuts
½ C raisins
2 large apples

Instructions:

Break matzo and soak in water until soft. Drain - don't squeeze. Combine eggs, salt, sugar, fat, cinnamon, nuts, raisins. Add chopped apples and matzo. Bake at 350o for 45 minutes.

Matzo Farfel Pudding

Submitted by Joan Bucholtz From Bruce Cohen's Mother

Pareve if you use margarine

Dairy if you use butter

Meat if you use gribenes (but no butter)

Ingredients:

1-2 C thin sliced onion
¾ lbs sliced mushrooms, can omit
¾ C margarine or butter
1 package onion soup mix
½ C boiling water
1 (3oz) package potato pancake mix
1 lb matzo farfel
5 eggs
3 C cold water
1 tsp salt
½ tsp pepper
½ tsp paprika

Ground up gribenes if you have them

Instructions:

Brown onion and mushrooms in margarine or butter. Cool. Add soup mix and hot water. Separately blend farfel and pancake mix. In a large bowl beat eggs, cold water, salt and pepper. Add all previously prepared ingredients. Adjust seasonings. Mixture will be loose. Place in a large greased pyrex or casserole dish dusted with matzo meal. Bake at 350 for 1 hour. Cool for 10 minutes and cut.

Desserts

Alicia's Passover (or anytime) Mandelbread

Submitted by Alicia Zucker

Pareve

Ingredients:

3 eggs

1 tsp vanilla

3/4 c. sugar

3/4 c. oil (Kosher for Passover oil if you are making for Passover)

2 TBS potato starch

3/4 c. matzo cake flour

1/2 c. matzo meal

3/4 c. nuts (walnuts, finely chopped - I chop them in the Cuisinart with the metal blade)

I recently started leaving the nuts out because Zach is allergic to nuts. The mixture ends up being thinner, but it still works.

Instructions:

Preheat oven to 350.

Beat well in a mixture:

Eggs

Vanilla

Sugar

Oil (Kosher for Passover oil if you are making for Passover)

Add:

Potato starch

Matzo cake flour

Matzo meal

Nuts

(This basic recipe can be easily be doubled or tripled).

Set mixture aside to thicken in refrigerator for at least an hour.

Using a little oil on your hands, divide the mixture into snake like forms on a cookie sheet.

I tend to do smaller ones using the width rather than the length of the sheet. (1 recipe will make about 5 or 6 of this forms and fit on 1 cookie sheet)

Bake in oven for approximately 25-30 minutes, you will see the pieces get a little color to them.

While they are baking, make a mixture of sugar and cinnamon on a piece of tin foil.

Remove cookie sheet from oven and slice each "snake" on an angle. Using a spatula, carefully lift each snake onto the tin foil and roll each piece of the mandelbread in the cinnamon sugar mixture and return all of it to the cookie sheet.

Lower oven temperature to 250 and toast the pieces for about 2 hours. You want the pieces to get a golden color to them.

I tend to do this baking as the last thing in the evening and leave in the oven (turned off after the above cooking time) overnight which helps them crisp up.

Jimmy Schwarz's Pesach Apple Cake

Submitted by Joan Bucholtz

Pareve

Ingredients:

3 lbs apples (less rather than more) peeled and sliced

3 ¼ cup sugar

3 tsp cinnamon

2 TBS lemon peel (buy a zester... it's worth it!)

6 eggs

1 cup oil

2 cups matzoh cake meal

2 TBS potato scratch

1 tsp salt

Mix together apples, ¾ cup sugar, 2 tsp cinnamon and lemon peel (I did this in a ziplock bag) and let it sit. Beat eggs, add 2 cup sugar gradually, oil and then dry ingredients. Layer of batter in a 9x13 pan (that I sprayed with butter flavored oil). Layer of apples. Do this twice. Layer of batter on top - this will just be a slight later to coat (you can add plumped raisins to the apple layers as well). To make the topping mix ½ cup sugar and 1 tsp cinnamon with enough oil to make it crumbly and sprinkle over top of cake. Bake 50-60 minutes at 350 degrees. NOTE: as the apples sit before assembling the mixture gets watery. Use only the coated apple and not the liquid.

Penny's Almond Cookies

Submitted by Carol Mann

Pareve

Ingredients:

15 oz slivered almonds

1 cup sugar

3 eggs whites

Instructions:

Chop almonds fine. Mix with sugar and egg whites. Drop by teaspoon onto parchment paper lined cookie sheets. Bake in oven at 325 for 14 minutes.

Chocolate Farfel Clusters

Submitted by Claire Nierenberg

Pareve

Ingredients:

1 12oz package semi sweet chocolate chips

1 cup matzah farfel

1 cup golden raisins

Nuts (optional)

Instructions:

Melt chocolate chips. Combine farfel and raisins. Add melted chocolate and mix until coated. Spoon by teaspoonfuls onto parchment paper and refrigerate until set. This can then be stored in an airtight container. So easy and delicious! Makes about 30 clusters.

Coconut Macaroons Dipped in Chocolate

Submitted by Steve Weber

Pareve

Ingredients:

5 cups flaked sweetened coconut (depending on the moisture of the coconut, you may need more)*

4 large egg whites

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

1 tsp vanilla extract (use imitation during Pesach).

$\frac{1}{4}$ tsp salt

$\frac{1}{4}$ tsp almond extract

1 $\frac{1}{2}$ lbs bittersweet chocolate (for dipping)

EQUIPMENT

Colander (if rehydrating coconut)

Two cookie sheets

Egg Separator (look for one that will sit over a cup or bowl)

Baking parchment

Large mixing bowl

Large spoon for mixing

Small ice cream scoop (2 TBS is ideal, a pair of soup spoons will work in a pinch)

Double boiler (or bowl that can sit above a saucepan)

METHOD

1. Preheat oven to 325 degrees. Line cookie sheets with parchment.
2. In a large bowl, combine coconut, egg whites, sugar, vanilla, salt, and almond extract. Stir until mixed. Depending on moisture of coconut, you may need to add another cup of coconut to keep the mix from becoming too wet.
3. Drop mixture in mounds (about 2 TBS), one inch apart, on parchment-lined cookie sheets.
4. Bake 25 minutes, rotating sheets between upper and lower racks halfway through. Macaroons are done when set and lightly golden.
5. Cool one minute on cookie sheets, then transfer macaroons to wire racks to cool completely.
6. While macaroons are cooling, melt chocolate (and it's all about the chocolate, so use good stuff!) in a double boiler. Line cookie sheets with fresh parchment.
7. Dip macaroons halfway in melted chocolate and place on lined cookie sheets. Cool dipped macaroons in a freezer (or out on a screened-in porch in winter) for 20-30 minutes. You want the chocolate to just barely lose its shine. Remove macaroons from cookie sheets and store in a cool place.

Makes 3 dozen macaroons.

**For years I had made this recipe using Baker's™ sweetened coconut. Unfortunately, about 10 years ago, they reformulated the recipe and added propylene glycol, a preservative (also used to clean jet engines!) derived from an alcohol distilled from beans. This obviously rendered the coconut unusable for Passover (although it still has a regular hechsher). I have written to Kraft-Heinz (the parent company of Baker's) to request that they produce a Kosher for Passover version, but to no avail. The recent loosening of the rules regarding kitniot may also eventually allow for the use of propylene glycol in KP products; I may take that up with a rabbi I know. The upshot is that if you can't find KP sweetened coconut, you will probably need to use unsweetened dry coconut. In that case, you should plan to rehydrate the coconut by soaking it in warm, lightly salted water for about an hour. For this recipe, assume 2 ½ cups dry coconut and five cups of water (with ½ tsp of salt). Drain the coconut in a colander, pressing down to get as much excess water out. This should give you five cups of usable coconut. If you use this method, add another ¼ of sugar to the recipe.*

Unbelievable Brownies

Submitted by Lauren Morris From Passover by Design

Pareve

Ingredients:

Nonstick cooking spray

4 large eggs

2 C sugar

1 C vegetable oil

½ teaspoon fine sea salt

¾ C dutch process cocoa powder

1 C potato starch

½ C semi-sweet chocolate chips (optional)

Instructions:

Preheat oven to 350oF.

Spray an 11 by 7 inch brownie pan with nonstick cooking spray. Set aside.

In the bowl of an electric mixer, beat the eggs and sugar until smooth. Add the oil and salt. Mix. Sprinkle in the cocoa powder and mix to make the batter chocolaty. Add the potato starch and mix to combine. Scrape the sides with a spatula. Stir in the chocolate chips if using.

Meringues Pecans

Submitted by Joan Bucholtz

Pareve or Dairy

Ingredients:

2 egg whites

1 cup light brown sugar, packed

1 lb pecan halves or large pieces

1 cube (1/4lb) margarine or butter

Instructions:

Divide margarine between two cookie sheets with sides and place in the oven at 250 degrees. Beat egg whites until stiff with mixer. Beat in brown sugar and continue to beat until it is thick and smooth. Fold in pecan halves.

Remove the cookie sheets from the oven and divide the pecan mixture between the two pans. Spread out in a single layer. Bake at 250 for 30 minutes. Remove pans from the oven for another 30 minutes. Cool and store in a plastic bag or jar. They can be frozen.

Passover Brownies

Submitted by Joan Bucholtz

Dairy

Ingredients:

4 eggs

2 C sugar
1 T vanilla
2 ½ sticks butter
¾ C unsweetened cocoa
1 C + 2 T Matzo cake flour

Instructions:

Preheat the oven to 350. Lightly beat eggs, sugar and vanilla. Melt butter, then mix in cocoa powder. Add butter/cocoa mixture to eggs/sugar mixture. Mix in matzo cake flour. Pour into a buttered 9x13 dish and bake for about 20 minutes. Take out while still moist looking.

Chocolate Mousse

Submitted by Joan Bucholtz

Dairy

Ingredients:

1 6oz bag of chocolate chips
4 eggs, separated
1 C whipping cream
1 t vanilla
2 T confectioners sugar

Instructions:

Melt chocolate chips in a double boiler. While chips are melting, beat 4 egg yolks in a bowl until thick and golden. Once melted, add a little chocolate to egg yolks (to warm up eggs so they don't curdle). Then mix in the rest of the chocolate. In a large bowl, whip the 4 egg whites until stiff. Add ¼ of these, once whipped to chocolate/egg yolk mixture to loosen the mixture. Then fold remaining egg whites into chocolate mixture. In another bowl, beat whipping cream, vanilla and confectioners sugar until stiff. Fold into chocolate/egg white mixture. Refrigerate.

Chocolate Meringue

Submitted by Joan Bucholtz

Pareve

Ingredients:

1 ½ C confectioners sugar
¾ C cocoa
6 egg whites
1 ½ C granulated sugar

Instructions:

Trace 3-6" circles on parchment paper. Butter parchment paper, place on a cookie sheet. Preheat the oven to 250 degrees. Sift confectioners sugar and cocoa together. Start whipping egg whites in a bowl slowly. Add a pinch of salt. When the whites begin

to raise, add granulated sugar slowly. Start to beat faster, beat until firm. When white “make a balloon” fold in the cocoa mixture. Spread meringue mixture onto circles, place in oven for 1 hour, until crisp. Remove and cool.

Building the Cake - To Combine previous 2 recipes

Like any other cake, but be gentle with your meringues. Frost with mousse. Needs to sit at least overnight, recommended longer, as the meringue breaks down and softens.

CJA's Passover Carrot Cake

Submitted by Joan Bucholtz

Dairy

Ingredients:

2 cups sugar
1 1/3 cups vegetable oil
1 teaspoon pure vanilla extract
3 extra-large eggs
1/2 cup plus 2 tbsp of potato starch
1/2 cup plus 2 tbsp of cake meal
2 teaspoons ground cinnamon
2 teaspoons baking soda
1 1/2 teaspoons kosher salt
3 cups grated carrots
1 cup raisins (golden or dark)
1 cup chopped walnuts (optional)
1/2 cup canned crushed pineapple, drained

Frosting:

4 ounces cream cheese, at room temperature
3 tablespoons unsalted butter, at room temperature
Juice of 1/4 lemon
1 teaspoon pure vanilla extract
1 1/2 cups confectioners' sugar

Instructions:

Preheat oven to 350 degrees. Line a 13 x 9 inch layer cake pan with parchment paper and spray with non-stick spray (or use butter). Beat the sugar, oil, and vanilla together in a mixer fitted with a paddle attachment. Add the eggs, 1 at a time. In another bowl, sift together the potato starch, cake meal, cinnamon, baking soda, and salt. With the mixer on low, add the dry ingredients to the wet ingredients. Add the grated carrots, raisins, pineapple and walnuts (if using) - mix well until just combined.

Pour batter into prepared pan. Place in the middle rack of the oven and bake until the edges have pulled away from the sides of the pan and a toothpick inserted comes out clean. Cool on a rack for 10 minutes. Then invert it over a cake rack and unmold –

remove parchment paper and continue to cool for 1 hour and then frost the tops and sides.

Frosting: Cream the cream cheese, butter with a mixer fitted with a paddle attachment. Add the vanilla, lemon and sugar and beat until smooth. **Add food coloring for even more FUN! Frost the cooled cake generously and serve. If making pareve, just omit the frosting and dust cake with powdered sugar – This can also be made into individual carrot muffins as well!

Poires Bourguigonne

Submitted by Laura Sacks

Pareve

Ingredients:

6 medium firm, ripe pears
1 ½ cups sweet red pesach wine
⅓ cup honey or generous ⅓ cup sugar
1 ½ tbsps lemon juice
2 teaspoons grated orange peel, colored part only
2 3inch cinnamon sticks or ½ tsp ground cinnamon

Instructions:

Peel the pears and cut them in half lengthwise. Carefully scoop out the seeds from each half while leaving it intact. In a large saucepan, combine the remaining ingredients, and bring to a boil over medium-high heat. Add the pear halves, and cover the pan. Lower the heat, and simmer the pears for 10 to 20 minutes, basting them often with the wine syrup. The pears are done when they are tender but not mushy. The exact time will depend on the type of pear.