

## Passover Recipes

### Passover Chocolate Chip Cookies

#### Ingredients:

1 cup butter  
1 ½ cups brown sugar  
2 tablespoons honey  
2 teaspoons vanilla  
¼ teaspoon salt  
2 eggs  
1 ½ cups matzo cake meal  
¼ cup matzo meal  
2 cups chocolate chips



#### Directions:

Preheat oven to 350° F. Cream the butter with brown sugar, honey, vanilla, and salt. Add eggs and mix well. Mix in cake meal and matzo meal. Stir in the chocolate chips. Drop by tablespoons onto ungreased cookie sheets 2" apart. Press down to flatten, if desired. Bake at 350° F for 12-15 minutes until slightly golden.

## Asparagus Frittata

### Ingredients:

½ cup sour cream  
2 tablespoons olive oil  
1 medium yellow onion, diced  
8 ounces asparagus, ends trimmed and cut into 1" pieces  
10 large eggs  
¼ cup whole milk, plus 3 tablespoons  
⅓ cup shredded sharp white cheddar cheese  
5 tablespoons prepared horseradish  
1 tablespoon finely chopped Italian parsley leaves  
1 ½ teaspoon kosher salt, plus more for seasoning  
½ teaspoon freshly ground black pepper, plus more for seasoning  
Pinch freshly grated nutmeg  
Finely chopped fresh chives, for serving



### Directions:

Whisk ½ cup sour cream, 3 tablespoons milk, 2 tablespoons horseradish, and ½ teaspoon kosher salt together in a medium bowl until smooth. Cover and refrigerate. Heat the oven to 400° F and arrange a rack in the middle.

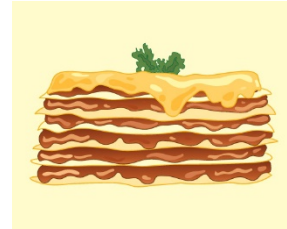
Heat the oil in a large oven-safe, nonstick frying pan over medium heat until shimmering. Add the onion, season with salt and pepper, and cook, stirring occasionally, until softened and lightly browned. Add the asparagus and cook, stirring occasionally, until the asparagus is crisp-tender.

Meanwhile whisk the eggs, milk, cheese, horseradish, parsley, measured salt and pepper, and nutmeg in a large bowl until evenly combined. Pour the egg mixture into the pan with the asparagus mixture, stir to combine. Bake until frittata is puffed and just set in the center, about 10 to 12 minutes. Remove the pan to a wire rack and let it cool slightly, about 5 minutes. Cut into wedges and serve immediately with horseradish, sour cream and chives.

## Butternut Squash Matzah Lasagna

### Ingredients:

3 pounds butternut squash, peeled, seeds discarded  
2 small yellow onions, chopped  
6 medium cloves garlic, chopped  
3 tablespoons olive oil  
8 ounces cream cheese, cut into 1" chunks  
1 cup vegetable stock  
Freshly ground black pepper to taste  
Cooking spray  
5 sheets matzah  
2 cups (8 ounces) shredded mozzarella cheese  
1/3 cup grated Parmesan cheese



### Directions:

Preheat the oven to 400° F. Cut the squash into small cubes. Place the squash, onions, garlic, olive oil, and salt on a baking sheet and toss to coat the ingredients evenly. Roast for 30 minutes, tossing the vegetables once or twice, or until squash is fork tender. Remove the pan from the oven and let the vegetables cool. Reduce the oven temperature to 350° F.

Place the roasted vegetables, cream cheese, stock, and pepper in a food processor and process the ingredients for 2-3 minutes, or until smooth and thoroughly blended. Generously grease a large baking dish. Spoon 1/3 of the squash mixture on the bottom. Cover with matzo (break up the pieces, if necessary, to fit the pan). Sprinkle with 1/3 of the mozzarella cheese. Repeat the layers another two times. Sprinkle the top with the Parmesan cheese.

Cover the dish with aluminum foil and bake for 40 minutes. Remove the foil and bake for another 12-15 minutes or until the top is golden brown and bubbly. Let rest for 5-6 minutes before serving.

## 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 4 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° F 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.

## Smoked Salmon and Dill Spread

### Ingredients:

4 ounces smoked salmon, chopped  
8 ounces whipped cream cheese  
2-3 scallions chopped  
2 tablespoons lemon juice  
1 teaspoon prepared white horseradish  
2 tablespoons chopped fresh dill



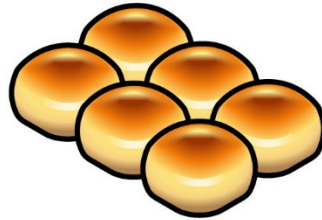
### Directions:

Place the salmon, cream cheese, scallions, lemon juice, horseradish, and dill 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's.

## Passover Rolls

### Ingredients:

1 cup water  
1/3 cup oil  
1/4 teaspoon salt  
1 cup matzo meal  
4 eggs



### Directions:

Preheat oven to 425° F. 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.

## 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° F. 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 cups walnut
- 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  
4-5 quarts cold water  
1 cup carrots, cut into chunks  
4 celery ribs  
1 onion, quartered  
2 garlic cloves, whole  
2 peppercorns  
Bay leaf  
Salt to taste



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### Directions:

Wipe or rinse chicken. Cut the chicken into 4 pieces. Cover with water and bring to a boil. Add carrots, celery, onion, garlic, peppercorns, 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-ounce) packages matzo crackers  
½ cup butter  
6 eggs  
Salt and pepper to taste  
3 tablespoons minced fresh parsley  
2 onions, minced  
5 ounces matzo meal  
96 ounces 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 tablespoon honey  
½ teaspoon ground cinnamon  
2 tablespoons 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 tablespoons butter melted  
1 ½ cups sour cream  
¼ cup orange juice  
½ cup sugar  
2 teaspoons vanilla  
¼ teaspoon salt  
Cinnamon and sugar

### Directions:

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

## 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:

⅓ cup vegetable broth  
¼ cup red wine vinegar  
2 tablespoons olive oil  
1 teaspoon sugar  
½ teaspoon salt  
½ teaspoon dried Italian seasoning  
¼ teaspoon freshly ground black pepper  
3 garlic cloves, minced  
4 cups finely chopped romaine lettuce  
2 cups finely chopped iceberg lettuce  
½ cup finely chopped radicchio  
1 ½ cups finely chopped cucumber  
½ cup finely chopped celery  
1 cup finely shredded carrot  
1 ¾ cups finely chopped red bell pepper  
1 cup diced, seeded plum tomato  
1 cup finely chopped red onion  
½ 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:

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, and garnish with parsley.

## Passover Popovers

### Ingredients:

3 cups water  
1 cup vegetable oil  
1 - 1 ¼ 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, scraping the sides and bottom of the bowl.

Scoop the stiff batter into the prepared pan, filling the cups about  $\frac{3}{4}$  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.

