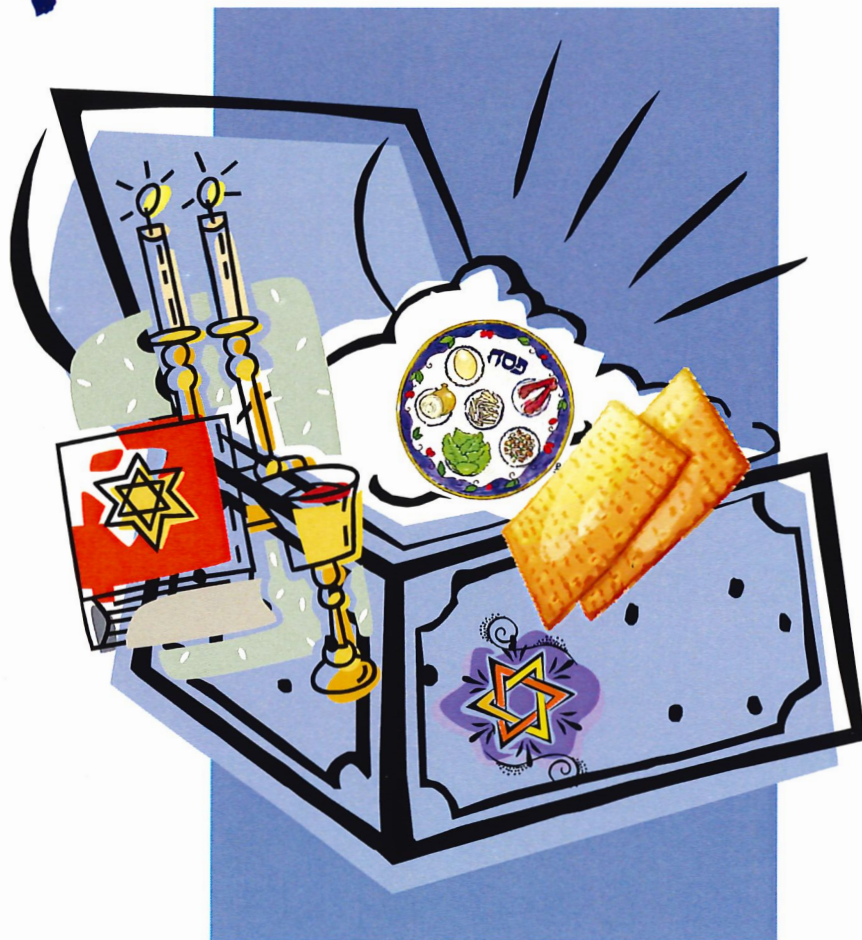


# PASSOVER TREASURES



*A Collection of Recipes  
from the  
Minneapolis Talmud Torah Family*

Dear Friends,

Passover is a time for the gathering of loved ones...for remembering our roots...and for contemplating our future. It is a time to share both memories and meals. Our goal in creating this book is to help make those Passover meals as varied and interesting as possible.

The Minneapolis Talmud Torah family has come forward with an amazing number of treasured recipes...traditional ones and unusual ones...both the classic and the unexpected. Enjoy them, experiment with them, be creative. Hopefully, *Passover Treasures* will help make your Pesach an exciting experience.

Our best wishes for a happy and Kosher Passover.

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*"Remember this day on which you went free from Egypt.  
Keep the Passover as it is written in the Covenant."*

Every year, on the eve of the 15th day of Nissan, we begin the 8 day festival of Passover. It is a holiday of joy and renewal, celebrating the liberation of the Israelites from Egyptian slavery. Surrounded by family and friends, we recall the story of our ancestor's exodus from bondage; an escape so rapid it did not allow time for their bread dough to rise. In commemoration, no foods with leavening agents (Hametz) are allowed during Passover.

### **WHAT IS HAMETZ?**

If one of the five grains...wheat, oats, rye, barley or spelt...comes in contact with water after being harvested, it becomes fermented or Hametz.

Passover baked goods are made from flour which has not been fermented. The term Hametz also refers to dishes and utensils which have been in use with Hametz foods during the year.

Although rice, beans, corn and peas are not among the five species of grain, Ashkenazi Jews do not use them during Pesach.

### **WHAT FOODS MAY NOT BE USED DURING PASSOVER?**

Leavened bread, cakes, biscuits, crackers, cereals, wheat, barley, oats, rye, spelt, rice, peas, dried beans and liquids which contain ingredients made from grain alcohol.

### **WHAT FOODS REQUIRE RABBINIC SUPERVISION FOR PASSOVER?**

Matzo, noodles, candies, cakes, beverages, canned and processed foods, processed cheeses, jams, jellies, relishes, wines, liquors, salad oils, vegetable gelatin, shortening, vinegar.

Products bearing a "Kosher L'Pesach" label must include the product name and a rabbinic signature to be authentic. This applies to products made in the United States, Israel or Europe.

**THE FOLLOWING PRODUCTS REQUIRE NO CERTIFICATION IF PURCHASED BEFORE AND REMAIN UNOPENED UNTIL AFTER PASSOVER BEGINS:**

Pure natural coffee (ground or instant), sugar (not confectioners or powdered), pure brown sugar, saccharine, tea, salt, pepper, natural spices, canned or frozen vegetables when packed without additives or in their own pure juices, fruit juices with no additives, vegetables (beans and peas are Hametz, string beans are permitted), dried fruit, honey, Hershey's cocoa, 100% pure safflower or soy bean oil, WATER-pack tuna and salmon, nuts (except legumes), milk, baking soda (not baking powder), detergents and scouring powders.

Some Jews do not buy any processed, canned or frozen foods without certification that it is "Kosher L'Pesach".

**THE FOLLOWING REQUIRE NO CERTIFICATION IF PURCHASED BEFORE OR DURING PASSOVER:**

Fresh fruits and vegetables, eggs, fresh fish and fresh meat.

**THE FOLLOWING FOODS REQUIRE CERTIFICATION IF PURCHASED DURING PASSOVER:**

Processed foods (canned, frozen or bottled), dairy products, juices, vegetables, fruit, spices, coffee, tea and fish as well as all foods noted earlier.

**CAN ANY DISHES AND UTENSILS USED DURING THE YEAR BE USED ON PASSOVER?**

It is preferable to have dishes and utensils specifically reserved for Passover and stored away during the rest of the year. However, since this is not always possible, the rabbis ordained that certain types of utensils may be "Kashered", specifically prepared for Passover. However, earthenware, enamelware or porcelain utensils, if used during the year, may not be used during Pesach.

## **WHY MUST WE CLEAN OUR HOUSES SO THOROUGHLY BEFORE PESACH?**

The Torah forbids eating, as well as possessing, Hametz during Pesach. For this reason we clean our homes thoroughly to remove all Hametz. To facilitate this cleaning the following rituals are part of Passover preparations. (The text for the ceremonies can be found in a good Haggadah).

**Bedikat-Hametz** - After the house has been cleaned, on the night before Passover, we search once again for any crumbs of Hametz we may have missed. We use a candle, a feather and wooden spoon.

**Bittul Hametz** - A formula renouncing any Hametz left that we may have inadvertently missed is said canceling our responsibility for it, thus symbolically removing it from our homes.

**Be'ur Hametz** - On the morning before Passover, we burn the Hametz that has been found during the search the night before. This should take place by 11:00 am.

**Mechirat Hametz** - "Selling the Hametz" This procedure enables us to keep in our possession products that contain, or may contain Hametz, that we wish to save for after Pesach. This "selling" is normally done by the Rabbi or ritual director who prepares a bill of sale and acts as the agent for those interested in participating.

## **HOW MAY UTENSILS BE "KASHERED" FOR PASSOVER?**

Silverware, knives, forks, spoons made wholly of metal, if used during the year, may be kashered by scouring thoroughly and then immersing in boiling water. They are then Pesachdik and parve.

All table glassware is permitted after thoroughly scouring. There is also a practice of soaking glassware for 72 hours before Passover; follow the custom used in your family.

Fine translucent chinaware, if not used during the previous year is permitted.

Metal pots and pans used for cooking purposes only (but not for baking) if made wholly of metal may be used during Passover if first thoroughly scoured and immersed in boiling water. Kashering is done in the following way: fill a large pot with water and heat to boiling. Take the utensil, tie a string to it and immerse completely in the boiling water. For small items, a cord netting can be used to dip several at once. This process renders utensils Pesachdik and parve.

## **HOW MAY THE STOVE BE KASHERED?**

The stove is prepared by thoroughly scrubbing and cleaning all parts and turning burners on full flame and the oven to broil. Use self-clean cycle in self-cleaning ovens.

## **HOW MAY A MICROWAVE BE KASHERED?**

Microwave ovens present a special case, since the inside surfaces do not become hot. There is a difference of opinion as to whether, or how, one can be kashered. We recommend thorough cleaning and then placing a dish of water into the oven and allowing it to boil as a symbolic kashering.

## **HOW MAY A DISHWASHER BE KASHERED?**

A dishwasher may be used for Passover after thoroughly scouring with boiling water and then running it empty for two cycles, one with soap and one without.

## **HOW MAY A REFRIGERATOR BE KASHERED?**

Remove all Hametz food and opened packages. Clean thoroughly with boiling water and scour the racks. In a freezer, frozen Hametz foods should be put in a sealed box and should be sold with other Hametz.



## ITEMS ON THE SEDER TABLE

- The SEDER PLATE:** Containing the symbolic foods.
- BEITZA:** Roasted, hard boiled egg. A remembrance of the general festival offerings made in the Temple in Jerusalem on Passover, Shavout and Succot.
- ZEROA:** Roasted shankbone. A remembrance of the paschal lamb offering made on the seder night when the Temple existed.
- HAROSET:** A mixture of fruit, nuts, wine and cinnamon. Represents the mortar and brick with which the Egyptians embittered the lives of our ancestors.
- KARPAS:** A fresh, green vegetable. Usually parsley or celery, it represents Spring...the season of Israel's birth and the earth's rebirth. We dip the vegetable into salt water to remind us of the sweat and tears of our foreparents in slavery.
- MOROR:** Bitter herbs represented by fresh horseradish. Its taste recalls the bitterness of slavery for the Jews in Egypt and serves to remind us that not all people are free.
- HAZERET:** Another form of bitter herb. It may be watercress or romaine lettuce.
- THREE MATZOS:** These ceremonial matzos are placed in a special matzo cover and represent the three divisions of the Jewish people. Some families add a fourth matzo to stand for the Jews who are not free to observe Passover.
- SALT WATER:** Represents the tears of the Jews while enslaved. The Karpas is dipped into the salt water.
- WINE:** Enough to pour four cups for each individual at the Seder.

**ELIJAH'S CUP:** Filled and placed prominently in the center of the table, it welcomes Elijah the prophet, who heralds freedom and redemption and visits each seder home. In some families, the empty Elijah's cup is passed around the seder table and each participant shares by pouring a small amount of wine from their first glassful.

**PILLOWS:** To symbolize freedom, the leader of the seder reclines against a pillow. In some homes, everyone uses a pillow.

**CANDLESTICKS:** The candle blessing is recited before the seder begins.

**HAGGADOT:** The prayers, stories, commentaries, rituals and songs that make up the seder.

## SUGGESTED SEDER MENUS

\*indicates recipe is included

### TRADITIONAL

Gefilte Fish\*  
Chicken Soup with Knaidles\*  
Cucumber Relish\*  
Sweet and Sour Meatballs\*  
Fruit Compote\*  
Baked Breast of Chicken\*  
Carrot Mold\*  
Three Fruit Ice\* with Meringue Cookies\*  
Coffee and Tea

### NOT SO TRADITIONAL

Eggplant Spread\*  
Potato-Vegetable Soup\* with Noodles\*  
Cranberry Relish\*  
Shish Kabobs\*  
Mashed Potato Blintzes\*  
Spinach Vegetable Kugel\*  
Chocolate Mousse Dessert\*  
Coffee and Tea

### VEGETARIAN

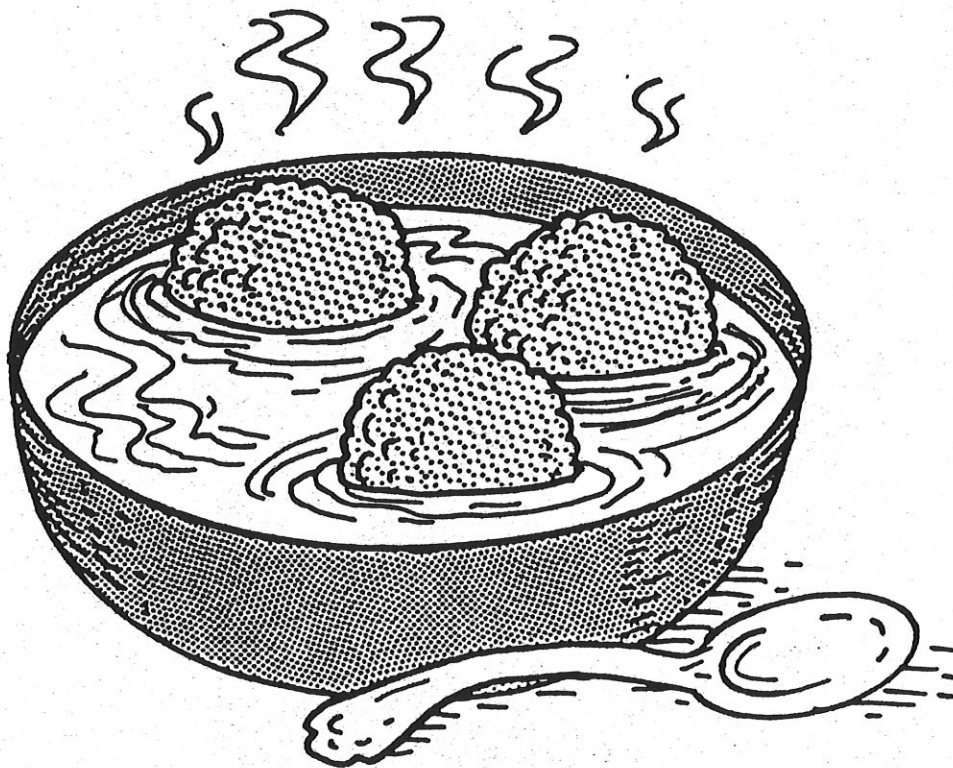
Mock Chopped Liver\*  
Almost French Onion Soup\* with Toasted Farfel\*  
Easy Carrot Salad\*  
Open Faced Vegetable Pie with Potato Crust\*  
Cranberry Farfel Pudding\*  
Broccoli with Onions and Nuts\*  
Lemon Pecan Torte\*  
Coffee and Tea

## PLEASE NOTE

Regular vanilla and almond extracts are NOT Kosher for Passover. Many of our recipes call for vanilla or almond flavorings. These are usually available, certified "Kosher for Passover", bottled under the PASKESZ label. When Kosher for Passover flavorings are not available, substitute orange, lemon or apple juice.

Instead of repeatedly describing ingredients as being "Kosher for Passover", it is to be understood that all ingredients listed are meant to be completely acceptable for Passover.

# Appetizers & Soups



## APPETIZERS AND SOUPS

### APPETIZERS

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## GEFILTE FISH

- 5 lbs. ground fish, mixture of pike, whitefish & trout  
(Ask for bones & heads)
- 8 cups water
- 4 eggs
- 4 tsp. salt
- 2 tsp. pepper
- 1/2 cup water
- 1/3 cup matzo meal
- 3 large onions
- 2 carrots, sliced

Use the largest kettle you have. Put bones and heads into the kettle along with 2 tsp. salt, 2 sliced onions, sliced carrots, and 1 tsp. pepper. Add 8 cups water and bring to a boil.

Put ground fish into a mixing bowl. Beat with 2 tsp. salt, 1 grated onion, pepper, eggs, 1/2 cup water and matzo meal. Beat until well blended and light. Form into balls using 1/3 cup of mixture for each ball.

Drop balls into gently boiling water and cook covered for about 1 1/2 hours. Remove from heat and place fish balls in large pan. Strain juice over fish. Decorate with cooked carrot slices and chill.

## AVIS' DOCTORED GEFILTE FISH

- 1 jar gefilte fish
- 1 onion
- 1 TBSP. sugar
- pinch of salt and pepper
- 2-3 carrots, cut up in pieces

Wash onion. Put skins in the bottom of a pot. Cut onion in half and lay in the pot, too. Add fish pieces and juice from the jar. Add sugar, salt, pepper and carrots. Bring to a boil. Simmer uncovered for 1 hour. Turn fish pieces periodically. Cool.

Carefully put fish, carrots and juice back into the jar. Discard onions and skins. Refrigerate well before serving

## HOT FISH APPETIZER BALLS

- 1 lb. jar mini sized gefilte fish balls
- 1/2 cup matzo meal
- oil for deep frying

Heat oil.

Drain balls. Roll in matzo meal. Fry. Serve hot on toothpicks.

Serve with horseradish sauce:

- 1/4 cup mayonnaise, mixed with
- 1/4 cup red horseradish, well drained

## EASY CHOPPED HERRING

- 1 matzo
- 1 8 oz. jar pickled herring in wine sauce
- 1 medium apple, peeled and cored
- 1 medium onion
- 1 TBSP. sugar
- 2 hard boiled eggs

Soak matzo in water. Drain. Combine and grate all ingredients.

If desired, mix in 1 TBSP. mayonnaise.

## SMOKED SALMON SPREAD

- 8 oz. lox
- 8 oz. cream cheese
- 1 1/2 TBSP. fresh lemon juice
- 2 TBSP. fresh dill or 2 tsp. dillweed
- 1/2 cup finely chopped red onion

Blend first 3 ingredients. Mix in dill and season with pepper. Mix in onion. Chill.



## POTATO, EGG, AND ONION APPETIZER

- 3-4 potatoes
- 4 hard-cooked eggs
- 3 TBSP. very soft margarine or chicken fat
- salt and freshly ground black pepper to taste
- 1 onion, grated (size of your choice)
- 1/4 cup chopped green pepper (optional)

Boil potatoes in jackets until tender. Cool and peel. Chop potatoes with eggs until very fine. Add the remaining ingredients and mix well. Chill thoroughly.

## ROMANIAN PUTLEJELA

- 1 medium sized eggplant
- 1 tsp. lemon juice
- 1 tsp. salt
- 1/8 tsp. black pepper
- 1/4 cup minced onion
- 1/4 cup minced green pepper (optional)
- 1 TBSP. oil

Broil the eggplant over a direct flame, or bake in a pan lined with aluminum foil in a 450 degree oven, turning once or twice to bake evenly on all sides, until the eggplant is soft and the skin separates from the eggplant (about 1 hour).

Remove the skin, chop the eggplant. Add remaining ingredients. Chill.

## ONION AND EGG APPETIZER

- 1 lb. onions
- 3-4 TBSP. margarine or oil
- 2 hard-cooked eggs
- salt to taste

Finely dice the onions. Sauté in the margarine or oil over medium heat until transparent and golden, not browned. Finely chop the hard-cooked eggs, then mix with the sautéed onions. Season with salt. Serve on a bed of lettuce.

YIELD: 4-5 servings

## AVOCADO SPREAD

- 1 ripe avocado
- 2 tsp. instant minced onion
- 2 tsp. dried parsley
- salt, paprika, pepper, garlic powder to taste
- 1/2 tsp. lemon juice

Scoop out avocado pulp and mash with a fork. Mix in other ingredients. Refrigerate for ingredients to blend together.

NOTE: To keep avocado mixture from browning, place pit in mixture before refrigerating. Remember to remove pit before serving.

## EGGPLANT SPREAD

- 1 medium eggplant
- 2 TBSP. oil
- 1 large onion, chopped
- 4 cloves of garlic, chopped
- 2 hard-cooked eggs
- 2 tsp. instant minced onion
- 1 TBSP. dried parsley
- 1/4 tsp. salt
- pepper, paprika, additional salt to taste

Prick eggplant on all sides with a fork. Bake in 350-375 degree oven until soft, about 40 minutes, turning occasionally if necessary. Cool. Scoop out the meat, discarding the seeds and skin.

Sauté onions and garlic in oil until the onions are soft and golden brown, about 5 minutes. Add the eggplant and sauté for another 1-2 minutes.

Put the eggplant, onions, garlic, hard-cooked eggs, dried parsley, instant onion and 1/4 tsp. salt into a food processor\* and process at pulsating speed until almost, but not completely, smooth. Season with salt, paprika and pepper to taste. Refrigerate before serving.

\*If you do not have a food processor for Passover, cook the onion and eggplant mixture until soft enough to mash with a fork. Add grated hard-cooked eggs, dried parsley, instant minced onion and salt and mash until smooth.

## CHOPPED LIVER

- 1 lb. chicken liver, broiled
- 2-3 hard boiled eggs
- 1 medium onion, sautéed in 2 TBSP. chicken schmaltz or oil
- Seasonings: salt, pepper, garlic powder

Grind above ingredients and mix well.

Prepare total liquid:

- 3/8 cup boiling water
- 1/2 tsp. chicken bouillon
- 2 TBSP. chicken schmaltz or oil
- 2 TBSP. sherry

Slowly add liquid to meat mixture until desired consistency. Add additional seasoning to taste and chill.

## MOCK CHOPPED LIVER

- 2 onions, chopped
- 6 TBSP. oil
- 1 1/2 cups chopped walnuts
- 5 hard boiled eggs
- 1 tsp. sugar
- salt and pepper to taste

Sauté onions in oil with sugar until golden. Remove onions and set aside. Fry walnuts in the skillet for 1 minute.

Grind onions, walnuts and eggs together in a meat grinder or food processor.

Season to taste and refrigerate.

## SWEET AND SOUR MEATBALLS

- 1 lb. ground beef
- 1 small potato, finely grated
- 1 onion, grated
- 1 egg
- 1 tsp. salt
- pepper to taste

Mix all ingredients together. Form small balls.

Prepare sauce as follows:

- 1/2 cup sugar
- 1 18-20 oz. can tomato juice
- 2 cups boiling water
- 1 tsp. finely chopped green pepper
- juice of 1 lemon
- brown sugar (to taste)

Bring sauce to a boil. Add meatballs and simmer slowly over low heat for 1 1/2 hours.

YIELD: 4-5 servings

## MEATBALL VARIATION

- 2 lb. ground beef
- 2/3 cup matzo meal
- 1/2 cup water
- 2 eggs, slightly beaten
- 1/2 cup minced onion
- 1 tsp. salt
- 1/4 tsp. pepper
- 1 large onion, diced
- 1/2 cup lemon juice
- 1 cup sugar
- 1 11 oz. can tomato sauce with mushrooms
- 1/2 cup water

Combine beef, matzo meal, water, eggs, minced onion, salt and pepper. Shape into meatballs.

In large pot combine rest of ingredients and bring to a boil. Add meatballs. Reduce heat and simmer for one hour.

YIELD: 12-16 appetizer servings, 6-8 main course servings

## PARVE PESACH EGGROLLS, VEGETARIAN

### FILLING:

- 1 medium onion, halved and sliced thin
- 8 oz. fresh mushrooms, sliced thin
- 3 cups cabbage, sliced thin
- 3 cloves of garlic, crushed
- 2 cups celery, sliced thin
- 2 tsp. ginger
- 2 TBSP. cola
- 1 medium carrot, shredded
- 1 8 oz. can water chestnuts, thinly sliced (If you can't get Kosher water chestnuts, use 1 cup thinly sliced jicama)
- 1/2 cup cooking sherry
- salt
- black pepper
- 2 TBSP. sugar
- 2 minced scallions
- 3 TBSP. oil

Heat oil in large non-stick frying pan. Stir fry onions until soft and transparent, about 5 minutes. Add mushrooms and garlic and stir fry for 3-4 minutes. Sprinkle with salt and black pepper. Add cabbage, celery and carrots. Stir fry for 8-10 minutes. Add sherry, cola, ginger, water chestnuts or jicama and stir fry for 8-10 more minutes, until liquid partially evaporates. Remove from heat. Add scallions. Let stand about 30 minutes until cool. Drain off liquid if necessary. Taste to correct seasoning, adding additional sherry, cola, ginger, salt, pepper or garlic powder if necessary.

### WRAPPER:

- 1 1/2 cups water
- 1/3 cup cake meal
- 1/3 cup potato starch
- 3 eggs
- 1/2 tsp. salt
- 1 TBSP. oil
- 2 TBSP. potato starch

Mix together cake meal and potato starch. With a wire whisk, beat together until smooth the water, cake meal, potato starch, eggs and salt. Let stand in the refrigerator for 1 hour.

Remove the batter from the refrigerator and stir. Heat an 8 inch non-stick fry pan. Brush with a little of the oil. Stir the batter before each frying because the dry ingredients settle to the bottom. Pour a scant 1/4 cup of the batter into the fry pan and quickly tilt the pan so the batter covers the surface of the pan. Cook until the wrapper is slightly brown on the bottom. Flip onto a plate that has been lightly dusted with potato starch. Repeat for each wrapper remembering to brush oil on the fry pan and stir batter each time. Dust the top of each wrapper lightly with potato starch to keep the stacked wrappers from sticking together.

YIELD: 10-11 wrappers

Preheat oven to 425 degrees. Cover a cookie sheet with foil. Oil the foil.

Put about 1/3 cup of filling in the middle of the wrapper. Fold up the bottom of the wrapper to cover the filling. Fold in the two sides. Fold the top of the wrapper down. Place seam side down on the oiled cookie sheet. Brush top and sides of the folded roll with oil.

Bake 30 minutes at 425 degrees until brown and crisp.

Wrapper and filling can be prepared ahead of time and refrigerated separately. Assemble when ready to bake.



## CHICKEN SOUP AND KNAIDLES

### CHICKEN SOUP:

- 1 chicken, 3-5 lbs.
- 1 large onion, diced
- 1-2 carrots, diced or sliced
- 2 stalks celery, sliced
- 1 bay leaf
- 6 peppercorns
- 1 TBSP. salt

Wash chicken, removing fat and skin. Place in large pot (at least a 6 quart pot). Add water, one quart per pound of chicken. Bring to a boil, skimming as needed. Simmer for 30 minutes; then add vegetables and seasonings. Simmer covered for 1 1/2 - 2 hours until chicken is tender. Remove chicken (which can be used for other meals). If desired, strain soup. Add knaidles.

### KNAIDLES (matzo balls):

- 4 TBSP. chicken schmaltz, oil or fat
- 4 eggs, slightly beaten
- 1 cup matzo meal
- 2 tsp. salt
- 4 TBSP. soup stock or water

Mix fat and eggs together. Mix together matzo meal and salt and add to fat and eggs. When well blended, add soup stock or water. Cover bowl and refrigerate for 20 minutes.

Bring to boil 2-3 quarts of water. Form balls about the size of walnuts from the matzo meal mixture and drop them into the boiling water. Cover and simmer for 30-40 minutes. Remove matzo balls and add to warm chicken soup.

YIELD: 16-18 matzo balls

## CRANBERRY CABBAGE BORSHT

- 1 cup fresh cranberries, washed
- 1 cup cold water
- 2 cups shredded white cabbage
- 3 cups water
- 3 TBSP. lemon juice
- 4 TBSP. brown sugar
- 2 TBSP. white sugar
- 1 tsp. salt

Cook cranberries in 1 cup cold water for 3-5 minutes or until they pop. Remove from heat.

Grind cranberries in food processor. Add rest of ingredients in order listed. Cook 8-10 minutes over moderate heat. Serve hot or cold with sour cream.

## FISH CHOWDER

- 1 1/2 cups diced, raw, peeled potatoes
- 1 1/2 cups water
- 1 1/2 cups milk
- 2 cups poached, drained and flaked fish (salmon, halibut, cod or haddock)
- salt and pepper to taste
- 2 TBSP. butter or margarine
- 1 TBSP. potato starch
- minced parsley (fresh or dried)

Boil potatoes until tender. Add milk and fish. Season to taste. Blend potato starch into hot melted butter, thin it into a smooth paste with 3 TBSP. liquid from pot. Mix well. Cook 5 minutes longer. Serve with parsley sprig.

## GAZPACHO

- 6 large ripe tomatoes, peeled, seeded and finely chopped
- 2 cucumbers, peeled, seeded and finely chopped
- 1/2 cup minced red or green pepper
- 1/2 cup minced onion
- 2 cups tomato juice
- 1/2 cup olive oil
- 3 TBSP. lemon juice
- salt and pepper to taste

Rub glass bowl with cut garlic clove. Put in tomatoes, cucumbers, peppers, and onion. Put juice, oil and lemon juice over veggies. Season to taste with salt and pepper. Chill. Serve in chilled glass bowls. Sprinkle with parsley.

## ISRAELI FRUIT SOUP

- 3 cups fruit, fresh or dried (any combination)
- 2 quarts water
- sugar to taste
- 3 cups orange juice
- 3 TBSP. potato starch
- cold water

Mix together and chop 3 cups fruit. Boil the fruit in large saucepan with 2 quarts of water sugared to taste. When soft, puree fruit in blender, or press mixture through a sieve. Return the puree to the saucepan over low heat. Add the orange juice. Dilute 3 TBSP. potato starch in a little cold water and add to the fruit mixture. Stir well as soup comes to a boil. Remove from heat. Cool and refrigerate.

YIELD: 6 servings

### VARIATIONS:

\* A little lemon juice may be combined with the orange juice.

\* Garnish with slices of fresh strawberries, a dollop of sour cream, or strips of lemon peel.

## POTATO-VEGETABLE SOUP

- 1/4 cup oil
- 2 cups chopped onions
- 2 cups chopped red, green or yellow peppers
- 6 cloves garlic, coarsely chopped
- 2 lbs. potatoes, peeled and sliced
- 3 cups chopped tomatoes
- 2 quarts chicken stock or 8 cups water and 8 tsp. Parve chicken soup mix
- 1 TBSP. lemon zest
- 2 TBSP. fresh lemon juice
- salt and pepper to taste

In stock pot, heat oil and sauté onions over low heat until soft, about 5 minutes. Add peppers and sauté another 5 minutes. Stir in garlic and cook, stirring occasionally, until onions are almost caramelized, about 30 minutes.

Add rest of ingredients. Reduce heat to simmer. Cover and cook about 45 minutes. Serve with egg noodles. Garnish with additional lemon zest.

## MIRIAM'S SOUP NOODLES

- eggs (1 egg per 2 bowls of soup)
- salt and pepper
- margarine
- pastry brush

Thoroughly mix eggs, salt and pepper. Heat a non-stick frying pan and brush it with margarine. When it is hot, quickly pour in enough egg mixture to totally coat the bottom of the pan. Pour extra back in egg mixture.

As soon as edges cook (10-20 seconds) start to roll it into a tube with a fork. Flip tube out onto plate or cutting board and repeat process with rest of batter, lining up tubes in the same direction.

Let tubes cool and slice them into circles. Make several days ahead. Store refrigerated in a well covered container. Circles will open into noodles when hot soup is poured over.

## ALMOST FRENCH ONION SOUP

- 3/4 stick margarine ( 6 TBSP.)
- 5 large onions
- 2 tsp. potato starch
- 1/2 tsp. pepper
- 1/2 cup white wine
- 2 quarts boiling water
- 1/2 cup Parve "beef flavored" soup mix
- grated Parmesan cheese, if desired

Slice onions into thin circles and separate. In soup pot, cook onions in margarine over medium heat until they are soft but not browned. Mix in potato starch and pepper. Stir well and immediately add boiling water and Parve beef flavoring.

Reduce heat to simmer and cook covered 1 hour, stirring occasionally. Add wine and cook another 1/2 hour. If desired, top with Parmesan cheese, toasted farfel, or both.

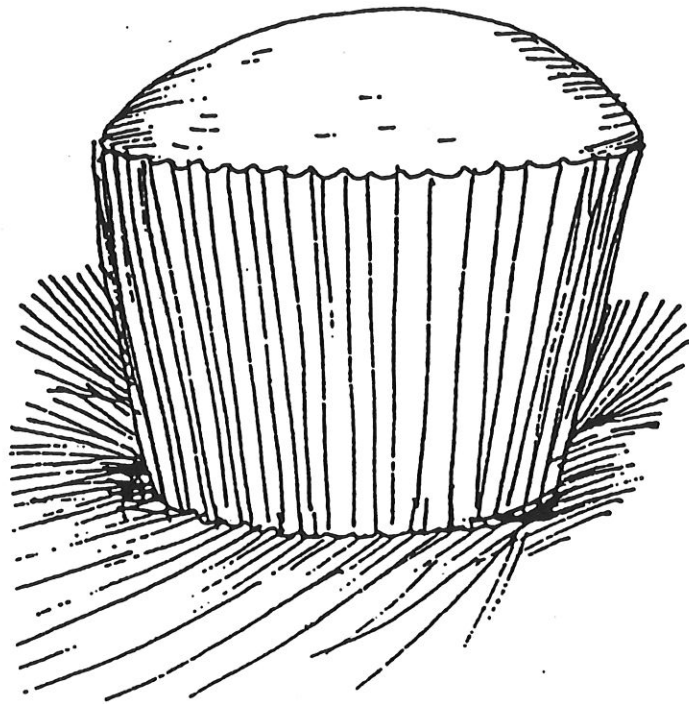
## TOASTED MATZO FARFEL

- 2 cups matzo farfel
- 2 beaten eggs
- 1/4 tsp. salt

Mix the matzo farfel with the eggs and salt. Put in a greased baking pan in a thin layer.

Bake 20-25 minutes at 350 degrees or until light brown. Add to soups.

Popovers & Muffins



## POPOVERS AND MUFFINS

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*There are so many variations of Passover popovers, each recipe differing only slightly from the next. We have included three recipes...one using only matzo meal, one calling for only cake meal, and another incorporating them both. Try them all and see which you prefer.*

## POPOVERS

- 1 cup cake meal
- 1 cup matzo meal
- 1 cup margarine or oil
- 2 cups water
- 1 tsp salt
- 1 TBSP. sugar
- 8 eggs

Preheat oven to 450 degrees.

### BASIC METHOD:

Sift together cake meal and matzo meal and set aside. Place next 4 ingredients in saucepan and bring to a boil. Add sifted dry ingredients and stir until they are absorbed and leave side of pan. Remove from heat.

Add eggs one at a time, beating well after each addition. Fill well greased muffin tins.

Bake 15 minutes at 425 degrees; then bake 40 minutes at 350 degrees.

YIELD: 2 dozen

NOTE: Using an electric mixer will create a higher popover.



## POPOVERS - MATZO MEAL VARIATION

6 eggs  
3/4 cup oil  
1 1/2 cups cold water  
1 1/2 cups matzo meal  
2 tsp. sugar  
1 1/2 tsp salt

Follow basic method.

Bake 15 minutes at 400 degrees; then 40 minutes at 375 degrees.

YIELD: 12-14

## POPOVERS - CAKE MEAL VARIATION

7 eggs  
1 1/2 cups water  
1/2 cup oil  
1 1/2 cups cake meal  
1/2 tsp. salt  
1 TBSP. sugar

Follow basic method.

Bake 50 minutes at 400 degrees.

YIELD: 12-15

## SANDWICH PUFFS

- 1/4 cup shortening
- 2 tsp. sugar
- 1/2 tsp. salt
- 1 cup boiling water
- 1 cup cake meal
- 3 large eggs

Add shortening, sugar and salt to boiling water. Stir in cake meal when shortening has melted. Stir quickly until well blended. Remove from heat and cool slightly. Beat in eggs, one at a time until mixture is smooth. Drop from a tablespoon onto well greased cookie sheet.

Bake 40 minutes at 325 degrees.

*Use as sandwich buns and fill with your choice of salads or meats.*

YIELD: 1 dozen

## BAGELS

- 1/3 cup oil
- 2/3 cup water
- 2 TBSP. sugar
- pinch of salt
- 1 cup matzo meal
- 3 eggs

Bring first 4 ingredients to a boil. Add matzo meal. Mix until it is absorbed and remove from heat. Add eggs, one at a time, mixing well after each addition.

Wet hands. Form into 12 balls. Place on greased cookie sheet. With wet finger, make hole in the center of each.

Bake 1 hour at 350 degrees.

YIELD: 12 bagels

## BLUEBERRY MUFFINS

- 1/2 cup oil
- 1 cup sugar
- 3 eggs
- 1/2 tsp. vanilla, orange or lemon juice
- dash of salt
- 1/2 cup cake meal
- 1/4 cup potato starch
- 1 cup drained blueberries
- 3/4 tsp. cinnamon
- pinch of nutmeg
- 2 TBSP. sugar
- paper baking cups

Preheat oven to 350 degrees.

Mix oil and sugar together. Gradually beat in 3 eggs. Beat in vanilla or juice and dash of salt. Mix cake meal with potato starch and beat with egg mixture for 10 minutes. Fold in 1 cup blueberries.

In a small dish, mix cinnamon, nutmeg and sugar together. Fill paper lined muffin cups with muffin mixture and sprinkle cinnamon mixture on top.

Bake 45 minutes at 350 degrees.

YIELD: 1 dozen

## CRANBERRY MUFFINS

- 1 cup chopped fresh or frozen cranberries
- 1/4 cup sugar
- 1/4 tsp. cinnamon
- 1/2 cup shortening
- 1 cup sugar
- 3 eggs
- 1/4 cup potato starch
- 1/2 cup cake meal
- pinch of salt
- 1 tsp. vanilla flavoring

Combine first 3 ingredients and let stand at least 15 minutes.

Cream shortening and sugar together. Add eggs and mix well. Add vanilla. Add dry ingredients. Fold in cranberry mixture.

Bake in paper lined muffin tins 45 minutes at 350 degrees.

VARIATIONS...Instead of cranberries try:

### ORANGE-COCONUT:

Add 1/2 cup flaked coconut and 2 tsp. grated orange peel.

### CINNAMON-PECAN:

Change the 1 cup of granulated sugar to firmly packed brown sugar. Add 1 tsp. cinnamon to dry ingredients. Add 1/2 cup chopped pecans.

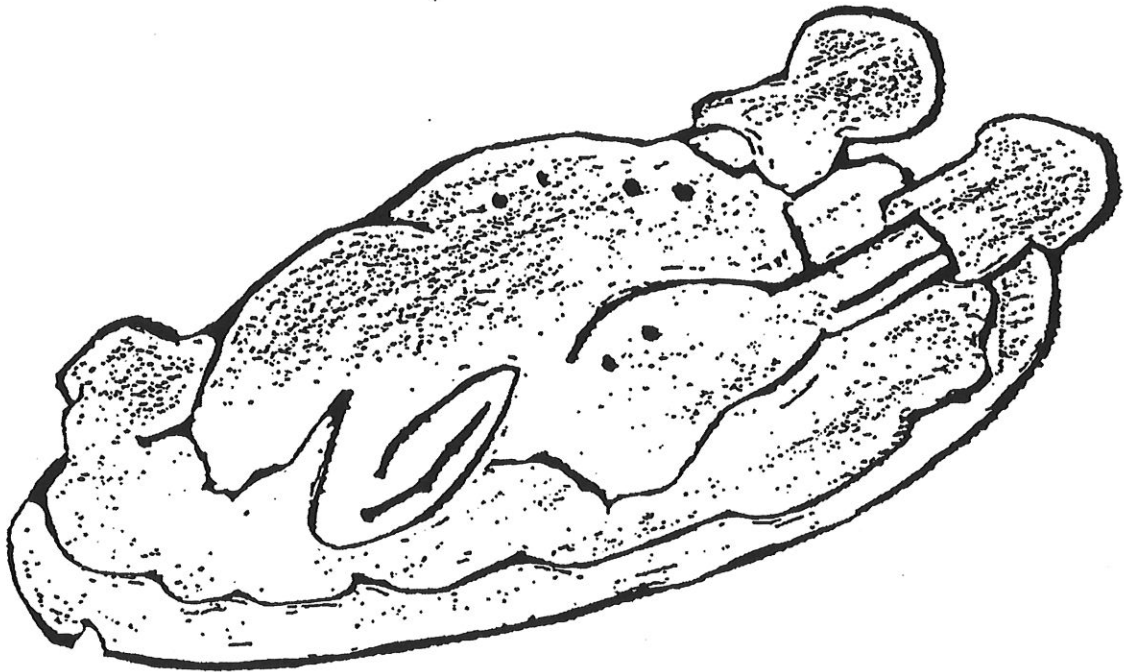
### WALNUT-RAISIN:

Add 3/4 cup chopped walnuts and 1/2 cup raisins.

### APRICOT-PECAN:

Add 1/2 cup each chopped dried apricots and chopped pecans.

# Main Dishes



## MAIN COURSES

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## LASAGNA - PESACH

- 3-5 Matzos
- 2 eggs (use one more if needed)
- 1 can tomato mushroom sauce
- 1 1/2 tsp. basil
- 1 tsp. garlic powder
- 1 1/2 tsp. parsley
- 8 oz. cottage cheese
- 8 oz. mozzarella cheese
- mushrooms, sliced
- 1 pkg. spinach, frozen chopped, thawed

Preheat oven to 350 degrees.

Pour boiling water over matzo for a few seconds. Drain well.

Beat eggs. Add salt and pepper.

Mix tomato mushroom sauce with garlic, basil, and mushrooms (if desired).

Dip matzo in egg mixture - coat both sides (use an 8 x 8 pan to dip matzo in eggs).

Mix cottage cheese with parsley and spinach (if desired).

In an 8 x 8 pan, layer 1/3 of the sauce, then matzo, then cottage cheese, and end with mozzarella cheese on top. Bake 20-30 minutes.

## BAKED EGGPLANT WITH CHEESE

- 6 TBSP. vegetable oil
- 1 large eggplant
- 4 eggs
- 1 cup grated Parmesan, cheddar, or other sharp cheese
- 1 cup mashed potatoes
- 2 TBSP. fresh parsley
- 1 TBSP. fresh or 1 tsp. dried rosemary
- 1 TBSP. fresh or 1 tsp. dried basil
- 2 tomatoes, sliced
- salt to taste

Preheat oven to 350 degrees. Grease a 9 x 6 baking dish with vegetable oil.

Wash and slice eggplant into 1/4" slices. Sauté in oil. Place half the eggplant slices in baking dish.

Beat 2 of the eggs well. Add the cheese and potato. Mix well and cover the eggplant slices with the mixture. Place another layer of the eggplant on top.

Cover with chopped herbs and tomatoes. Beat the remaining eggs and pour on top of the tomato layer. Season with salt and the remaining oil.

Bake in oven for 45 minutes to 1 hour, until a custard like crust forms.

YIELD: 4-6 servings



## MACARONI AND CHEESE

- 3 large eggs
- 3 1/2 cups matzo farfel (or 6 matzos, broken up)
- 1/2 lb. cheddar cheese
- 1 cup milk or half and half
- 1 tsp. salt
- 1/4 tsp. white pepper
- 1 pint sour cream
- 1 stick (1/2 cup) butter, cut into 16 pieces

*For a slimmer version, use skim milk and reduce the amount of butter, or use margarine.*

Preheat oven to 350 degrees. Grease a 2-quart casserole.

Beat 2 eggs well with a wire whisk and pour over farfel. Cut cheese into small pieces. Beat remaining egg with a wire whisk and stir in milk, salt and pepper.

Layer in casserole as follows: Half the matzo farfel, half the cheese, half the sour cream (in dabs), half the butter. Distribute each layer evenly. Repeat. Pour the milk mixture over the top.

Cover and bake 30 minutes. Remove cover and bake 10-15 minutes until brown. Cut into squares.

YIELD: 6-8 Servings

## CHEESE CROQUETTES

- 2 cups cottage cheese, drained
- 2 cups mashed potatoes, cooled
- 2 eggs, well beaten
- 1/2 cup minced onion
- 1 tsp. salt
- 1/4 tsp. pepper
- 1 1/2 cups matzo meal
- 2 eggs beaten with 2 TBSP. water

Combine first 6 ingredients. Chill in refrigerator.

Shape into rolls 3 inches long and 1 inch in diameter. Roll in matzo meal, then in egg mixture, and again in matzo meal. Chill in refrigerator at least 1 hour.

Fry in deep, hot oil (375 degrees) until golden brown. Drain on absorbent paper. Serve with sour cream or applesauce.

YIELD: 6 servings

## SALMON LOAF

- 1 lb. can salmon, drained, skin and bones removed
- 2 TBSP. matzo meal
- 1/2 tsp. garlic powder
- 1 tsp. salt
- 4 eggs, separated
- 4 tsp. grated onion
- 1 cup sour cream

Mix salmon, matzo meal, seasonings and egg yolks. Add onions and sour cream.

Beat egg whites until stiff and fold into salmon mixture. Pour into well greased loaf pan.

Bake 45 minutes uncovered at 350 degrees.

YIELD: 4 servings

## TUNA CROQUETTES IN LEMONY TOMATO SAUCE

- 2 10 oz. cans tuna, packed in water
- 1/4 cup matzo meal
- 2 eggs, beaten
- 2 TBSP. chopped parsley
- 1 onion, grated
- salt and pepper
- oil for deep frying

### SAUCE:

- 3 TBSP. lemon juice
- 1 cup water
- 1 large tomato, crushed
- 1 tsp. sugar
- salt and pepper

Drain and flake the tuna. Add matzo meal, eggs, parsley, onion, salt and pepper. Form balls with wet hands.

Heat the oil and fry the croquettes, a few at a time, until golden brown on both sides.

In a small sauce pan, mix all the sauce ingredients and bring to a boil.

Serve the croquettes hot, with the warm sauce on the side.

YIELD: 10 croquettes

## SPINACH STRATA

- 10 oz. pkg. frozen, chopped spinach
- 1 cup grated hard cheese (Swiss or cheddar)
- 3 eggs
- 1 1/2 cups mashed potatoes
- 4 matzos
- 2 TBSP. butter

Preheat oven to 350 degrees.

Defrost spinach at room temperature. Drain. Grate half the cheese into it. Add 1 egg and 1/3 of the mashed potato mixture. Mix well.

Soak matzos in water for 2 minutes. Take them out carefully and drain on a dish towel. Line the bottom and sides of a greased 10 x 10 baking dish with 2 of the matzos (one on the bottom, the other broken into fourths to place along sides). Spread the spinach evenly over the matzos. Cover the spinach with the remaining 2 matzos.

Mix together the remaining mashed potatoes, cheese, and eggs. Spread the mixture over the matzos. Crumble pieces of butter over the top.

Bake 45 minutes at 350 degrees, or until the top is golden brown. Serve hot.

YIELD: 6 servings

## **OPEN FACE VEGETABLE PIE WITH POTATO CRUST**

### **CRUST:**

- 2 potatoes, grated
- 1 small onion or 1/2 medium onion, grated
- 1 egg
- 2 TBSP. matzo meal
- 1/2 tsp. salt
- 1/8 tsp. pepper

Preheat oven to 400 degrees.

Mix all ingredients together for crust. Spread into oiled 8 1/4 x 12 1/4 inch disposable foil pan. Bake 10 minutes at 400 degrees. Brush top with 1 TBSP. oil. Bake an additional 30-35 minutes until top is golden brown.

Crust can be refrigerated at this point and filled later.

### **TOPPING:**

- 2 TBSP. oil
- 1 cup onion, cut into rings
- 3 cloves garlic, chopped
- 1 tsp. dried or fresh basil
- 1 tsp. dried or fresh oregano
- pepper to taste
- 1/2 tsp. salt
- 8 oz. fresh mushrooms, sliced thin
- 1 cup broccoli or cauliflower florets
- 2 small zucchini, sliced thin (about 1 1/2 cups)
- 2 ribs celery, sliced
- 1 tomato, peeled, seeded and chopped (\*See note)
- 3/4 cup grated Parmesan cheese
- 1 1/4 cups grated Swiss, cheddar or mozzarella cheese  
(or a mixture of the cheeses)

Heat 2 TBSP. oil in large frying pan. Sauté onion rings with garlic, basil, oregano, pepper and salt until onions are soft (approx. 3-4 minutes). Add mushrooms and sauté another 3 minutes. Add broccoli or cauliflower and zucchini and cook for another 3-4 minutes. Drain excess juices, if necessary.

Preheat oven to 375 degrees. Brush previously baked potato crust with 1 TBSP. oil. Put vegetable mixture over the crust. Top with sliced celery and chopped tomato and cheese mixture.

Bake 25-30 minutes.

YIELD: 4-6 servings

\*TO PEEL FRESH TOMATO: Boil a pan of water. With a slotted spoon, dip tomato into the boiling water for 15 seconds. Remove and cool under cold running water. Skin will now come off easily.

## PIZZA WITH ZUCCHINI CRUST

*Adapted from the Moosewood Cookbook*

### CRUST:

- 3 cups shredded zucchini (about 3 small zucchini)
- 2 eggs
- 1/2 cup freshly grated Parmesan cheese
- 1/2 cup grated mozzarella cheese
- 1/4 cup potato starch
- 1/4 tsp. salt
- 1/8 tsp. pepper
- 1/8 tsp. dried or fresh basil

Preheat oven to 350 degrees.

Salt shredded zucchini lightly and let stand for 15 minutes. Then squeeze out all the excess moisture from the zucchini with hands. Mix together all the ingredients for the crust. Spread into an oiled 8 1/4 x 12 1/4 inch disposable foil pan.

Bake 20 minutes until the top is dry and firm. Remove from oven. Reset oven for broil, keeping the temperature at 350 degrees. Brush the top with oil and broil 5 minutes. Remove from broiler and reset oven to bake.

### TOPPING:

- 1 cup all purpose tomato sauce or 1 can tomato mushroom sauce
- green peppers, sliced
- fresh mushrooms, sliced
- onions, sliced
- olives, sliced (if desired)
- 2 1/2 cups mozzarella cheese, shredded

Top the crust with tomato sauce. Add sliced green peppers, fresh mushrooms, onions and olives. Top with shredded mozzarella cheese.

Bake 25 minutes. Cut into squares and serve.

YIELD: 4-6 servings

## GOLDIE'S STUFFED CABBAGE

- 1 medium head cabbage
- 1 14 oz. bottle ketchup
- 2 ketchup bottles water  
sugar (if desired)
- 1 lb. hamburger
- 1 egg
- 1/4 cup matzo meal
- 2 TBSP water
- salt, pepper and garlic powder to taste

Boil water in large kettle. Remove core and submerge cabbage, core side down. Cook until leaves begin to separate or cabbage softens. Separate leaves and let cool; slit core end 3-4 times.

In small roasting pan, boil ketchup and water together. Add sugar to taste.

Mix hamburger, egg, matzo meal, water, salt, pepper and garlic powder and divide into 12 portions. Place one portion near bottom of cabbage leaf (core side); fold the cabbage leaf over the meat, then fold left side of leaf and roll to the top (at this point the right side is still open). Tuck in right side of leaf and place cabbage roll in sauce that is simmering.

Cover roaster and simmer on stove top for about 2 hours.

Place in 350 degree oven for 1 hour, removing cover last 1/2 hour.

YIELD: 6 servings



## TURKISH PASTEL

- 3 lbs. diced onions (use frozen packages)
- 1 lb. lean ground beef
- 1/4 cup oil
- 2 eggs
- 1/2 cup chopped walnuts
- 1/4 cup parsley, chopped
- 1 tsp. salt
- 1/8 tsp. pepper
- 3-4 matzos, soaked in water and drained

Steam onions for 1 hour in large kettle. Drain excess juice. Add crumbled ground beef and steam another hour. Cool. Add 1 beaten egg, walnuts, parsley, salt and pepper.

Line a 9 x 13 (or 10 x 15) baking dish with 3-4 soaked and drained matzos. Season lightly with salt and pepper. Spread hamburger filling over matzo. Top with additional soaked matzo to form a crust. Sprinkle with salt and pepper.

Mix 1/4 cup oil and 1 egg, spread over crust. Sprinkle with additional ground nuts.

Bake 1 hour at 350 degrees. Cool and cut into squares. Freezes well.

## SWEET AND SOUR BRISKET

- 6-8 lb. brisket
- garlic powder
- salt
- pepper
- 3 medium onions, sliced
- 1 small jar apricot preserves
- 1 bottle ketchup

Season brisket to taste with garlic powder, salt and pepper. Place sliced onions on bottom of roaster. Put in brisket. Mix ketchup and preserves. Pour over brisket.

Bake covered 4 hours at 350 degrees, until tender.

## PASSOVER BRISKET

- 5-7 lb. brisket
- 1-2 lbs. carrots
- potatoes
- 1-2 large onions
- salt and pepper
- 1 can cranberries
- 1 can wine (use cranberry can)

Put brisket, salt, pepper, onions, carrots, and potatoes in roaster (in this order). Spread cranberries over potatoes. Pour wine over top.

Bake 2-3 hours at 325 degrees. Slice brisket.

## SAVORY BRISKET

- 3 large onions
- 3-4 cloves of garlic
- 1 tsp. salt
- 1/2 tsp. pepper
- 1/4 cup ketchup
- 3 TBSP. brown sugar
- 4-5 lb. brisket

Slice onions. Place on bottom of large roasting pan. Drop garlic through feed tube of food processor while machine is running. Process until minced, about 6 seconds. Scrape down sides of bowl. Add salt, pepper, ketchup and brown sugar. Process for a few seconds, just until blended. Spread this mixture over both sides of roast.

Bake covered 4 hours at 325 degrees until tender.

If desired, uncover last 1/2 hour and baste with pan juices. It should not be necessary to add any liquid as the roast will produce its own gravy. Cool completely. Refrigerate overnight, or at least several hours. Discard fat which has congealed on the gravy.

Slice and reheat in gravy in a covered pan about 20-25 minutes at 325 degrees.

Freezes well.

YIELD: 8-10 servings.

## SHISH KABOBS

- 2 lb. boneless lamb, cut in 1 1/4 inch cubes
- 1/2 cup concord wine
- 1/4 tsp. pepper
- 1 large onion, finely chopped
- 1/4 cup oil
- 2 TBSP. cider vinegar
- tomatoes, cut into wedges
- small white onions, boiled
- whole mushroom caps
- green pepper, cut into 1 1/2 inch squares

Mix wine, pepper, onion, oil and vinegar. Pour over lamb and marinate at least 3 hours or overnight. Using skewers, alternate meat and vegetables. Broil slowly until meat and vegetables are tender, turning as necessary. Baste with leftover marinade mixture.

YIELD: 5-6 servings.

## SWISS STEAK

- 2 lb. boneless chuck
- 1/3 cup matzo meal
- 1 large onion, diced
- 1 large can mushrooms
- 1/2 cup water

Tenderize meat and coat with matzo meal. Brown in heavy skillet. Sauté onion. Add mushrooms and water. Simmer until tender, approx. 1 1/2 hours.

YIELD: 5-6 servings

## BEEF PAPRIKA

- 2 lbs. lean beef, cubed
- 2 medium onions, sliced
- 2 TBSP. margarine
- 1/2 tsp. salt
- 1/4 tsp. pepper
- 1/4 tsp. garlic powder
- 1/2 cup boiling water
- 3/4 cup chopped green pepper
- 1 cup chopped celery
- 1 TBSP. paprika
- 1/2 cup tomato and mushroom sauce

Brown meat and onions in margarine in 4 quart sauce pan. Add rest of ingredients. Cover and simmer until tender, about 2 hours.

YIELD: 6 servings.

## GREEK CHICKEN AND POTATOES

- 1 3-4 lb. chicken, quartered
- 6 russet potatoes, peeled and quartered lengthwise
- 4 large cloves of garlic, halved
- 3/4 can chicken soup, undiluted
- 3/4 cup olive oil
- 2/3 cup fresh lemon juice
- 2 tsp. dried oregano

Preheat oven to 375 degrees.

Place chicken, potatoes and garlic in roasting pan. Season with salt and pepper. Pour broth over. Whisk oil, lemon juice and oregano. Pour over chicken and potatoes.

Bake until golden brown (approx. 1 1/4 hours), basting occasionally with pan juices.

## ROSE TURCHICK'S ORANGE CHICKEN

- 6 chicken legs or breasts, or cut-up fryer
  - salt
  - pepper
  - paprika
- 2 TBSP. honey
- 1 6 oz. can frozen orange juice

Put chicken in single layer in shallow pan. Sprinkle with salt, pepper and paprika. Drizzle on honey and orange juice.

Bake uncovered 2 hours at 350 degrees, basting several times.

## BROCCOLI-CHICKEN STIR FRY

- 1/4 cup chicken soup
- 1 1/2 TBSP. sherry
- 1/2 tsp. salt
- 3/4 tsp. ground ginger
- 1 1/2 lbs. boneless chicken breasts, cut into 1 inch pieces
- 1 lb. broccoli, peeled
- 7 TBSP. vegetable oil, divided
- 1/2 cup scallions
- 1 large clove garlic, crushed
- 1 1/2 cups walnuts

In small bowl combine sherry, chicken soup, salt, ginger and chicken. Let stand 10 minutes. Trim flowerets from broccoli and reserve. Cut tough ends from stalks and discard. Slice stalks diagonally into 1/4 inch pieces. Steam flowerets and stalk slices 3 to 4 minutes until tender crisp. Drain and rinse under cold water.

Heat 4 TBSP. oil in large skillet or wok. Add scallions, garlic and nuts. Cook 3 minutes, stirring constantly. Transfer mixture to bowl. Heat remaining oil. Add chicken mixture and broccoli. Stir fry 6 minutes until chicken is opaque. Stir in nut mixture. Serve immediately.

YIELD: 4-6 servings.

## TURKEY OR CHICKEN LOAF

- 2 1/2 cups clear chicken soup
- 2 1/2 cups matzo farfel
  - 1 medium onion, diced
  - 2 TBSP. diced green pepper
  - 2 TBSP. chicken fat or margarine
- 3-4 cups chopped, cooked chicken or turkey
  - 1 tsp. salt
  - 1 tsp. paprika
  - 3 eggs, beaten

Add matzo farfel to chicken soup and set aside for at least 10 minutes. Sauté onion and green pepper in chicken fat or margarine until tender. Combine all ingredients.

Line the bottom of a greased loaf pan with waxed paper. Pack the chicken mixture into the pan, leaving about 1/2 inch space at the top.

Bake 1 hour at 350 degrees. Remove from oven but let loaf stay in pan for 10 minutes. Loosen sides with spatula and then turn out onto a platter.

YIELD: 6-8 servings

## SAVORY CHICKEN

- 2 large chickens, cut up
- 3 onions, sliced thickly
- 3 cloves of garlic, chopped
- 2 tsp. salt
- dash of pepper
- 1/2 cup water or broth

Arrange chicken in large roasting pan. Sprinkle salt and pepper on both sides. Place skin side down and add the onions above and under the chicken. Sprinkle chopped garlic on top. Add water or broth and cover pan tightly.

Bake 45 minutes at 375 degrees. Remove cover and turn chicken so skin side is up. Continue to bake for another 40 minutes at 350 degrees, until chicken is nicely browned. Serve with onions.



## CHICKEN PIE

- 4 medium potatoes
- 1/4 cup chicken fat or parve margarine
- 1 1/2 tsp. salt
- 1/8 tsp. pepper
- 1/4 cup chicken fat or parve margarine
- 3TBSP. potato flour
- 1/2 tsp. salt
- 1/8 tsp. pepper
- 2 cups chicken soup
- 1 egg yolk, slightly beaten
- 2 cups cooked, diced chicken

Peel, boil and mash potatoes. Beat in fat, salt and pepper, whip with fork until fluffy.

In medium size sauce pan, melt 1/4 cup fat and gradually stir in potato flour and seasonings. Add chicken soup very gradually, mixing until smooth. Cook over medium heat, stirring constantly until mixture thickens and comes to a boil. Gradually stir some of this hot mixture into slightly beaten egg yolk; then stir back into hot mixture in pan. Cook 1 minute, stirring constantly. Add diced chicken (cooked carrots, celery or other vegetables could be added). Pour into 1 quart greased casserole (1 1/2 quart casserole if vegetables are added) and top with mashed potatoes.

Brown lightly under flame of broiler.

YIELD: 4 servings

## LEMON BAKED CHICKEN

- 1 frying chicken, cut up
- 2 lemons
- 3/4 cup matzo meal
- 1 1/2 tsp. salt
- 3/4 tsp. paprika
- 1 egg
- 2 TBSP. water
- peanut oil or vegetable shortening
- 1 10 1/2 oz. can condensed clear chicken soup, undiluted

Grate rind of one lemon. Set aside. Cut lemon in half and squeeze juice of both halves over chicken.

Mix matzo meal with salt and paprika. Beat egg with water. Dip chicken first in egg mixture and then in meal mixture. Brown slowly in large skillet in 1/4 inch of hot oil.

Place in small roasting pan or large covered casserole. Sprinkle the grated lemon rind over the chicken, making sure to put some on each piece. Sprinkle with sugar. Slice other lemon into thin slices and arrange on chicken. Add condensed clear chicken soup.

Cover and bake 30 minutes at 375 degrees, or until chicken is tender.

YIELD: 3-4 servings

## PINEAPPLE-COFFEE CHICKEN

- 2 frying chickens, quartered
- 1 can (8 1/4 oz.) crushed pineapple
- 2 cups ketchup
- 1/4 cup well-packed brown sugar
- 2 cloves garlic, crushed, or 1/2 tsp. garlic powder
- 1/2 tsp. ground ginger
- 1 tsp. salt
- 1/2 cup strong coffee

Arrange the chicken in a shallow baking pan. In a large bowl, prepare the marinade by blending the remaining ingredients. Pour over the chicken. Cover the pan and refrigerate overnight. Turn the chicken several times during the marinating period.

Bake uncovered 1 1/2 hours at 350 degrees until tender. Baste frequently with the pan sauce.

YIELD: 4-6 servings

*Tastes like BBQ'd chicken*

## BAKED BREAST OF CHICKEN

- 4 whole chicken breasts, boned
- 1 cup soup nut crumbs
- 1 tsp. ground ginger
- 1 tsp. garlic powder
- 1/2 tsp. salt
- 1/4 tsp. white pepper
- 2 eggs, well beaten
- 1 cup apricot preserves
- 1/2 cup white wine
- 2 TBSP. parve margarine

Preheat oven to 350 degrees. Cut chicken breasts in half. Rinse with cold water and dry well with paper towels.

Combine soup nut crumbs, ginger, garlic powder, salt, and pepper in shallow dish.

Dip each chicken part in beaten egg, then in crumb mixture. Arrange in a single layer in a baking pan.

Combine preserves, wine and margarine. Microwave on high setting for 5 minutes, or bring to a boil in a small saucepan. Pour over the chicken breasts.

Bake 1 hour at 350 degrees.

*This may be made a day ahead and reheated.*

## VEGETABLE SMOTHERED CHICKEN

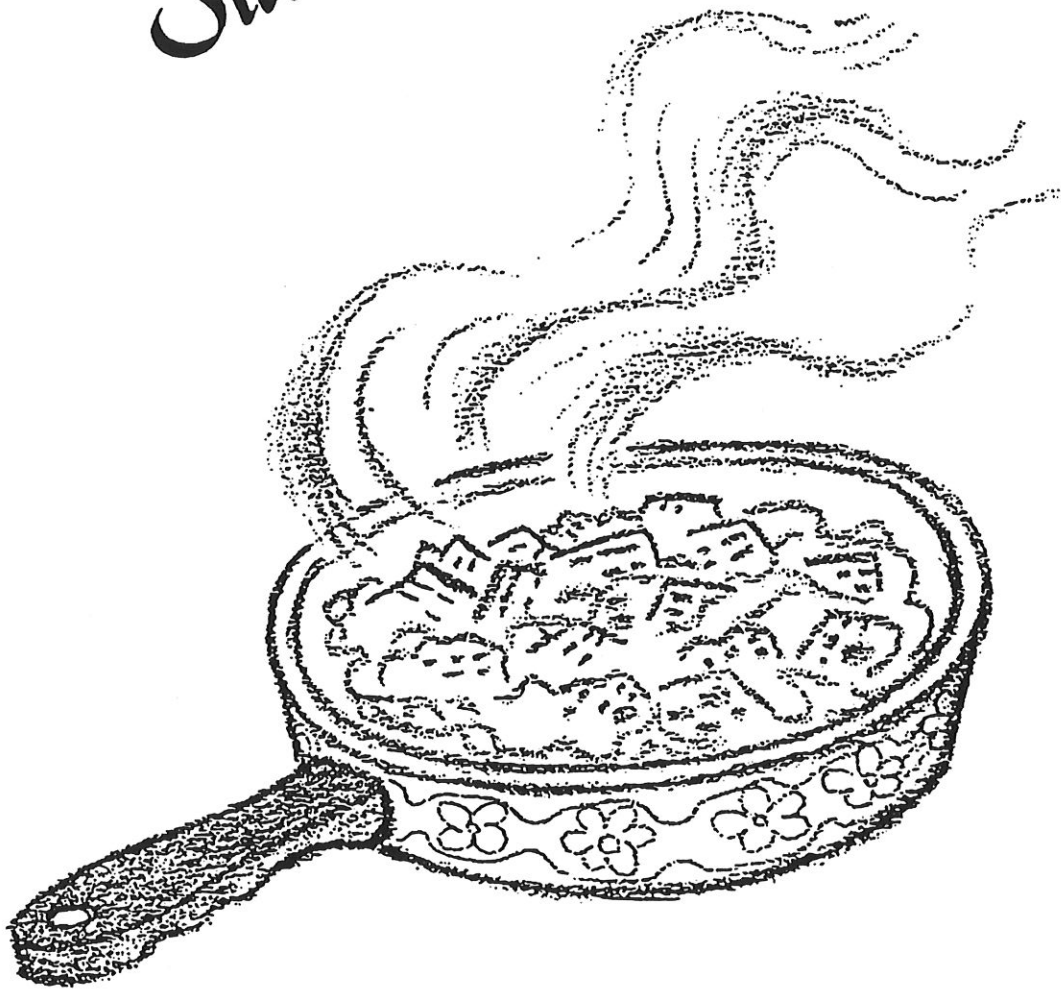
- 4-5 lbs. chicken, cut up
- 1/2 cup matzo meal
- 1/2 tsp. salt
- 1/8 tsp. pepper
- 1/4 tsp. garlic powder
- 1/4 cup oil
- 1 large onion, sliced
- 3 stalks celery, chopped
- 1 large carrot, diced
- 1 cup sliced mushrooms
- 1 can clear chicken soup, undiluted

Roll chicken pieces in mixture of matzo meal and seasonings. Brown in hot oil in large skillet. Place chicken in small roasting pan.

In same skillet, in remaining oil, sauté onion, celery, carrot and mushrooms until onion is tender. Place in pan with chicken. Pour soup over top.

Cover and bake 1 1/2 hours at 325 degrees.

# Side Dishes



## SIDE DISHES

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## MOROCCAN HAROSET

- 4 peeled, cored apples, finely chopped
- 3/4-1 cup walnuts, finely chopped
- red concord wine.

Chop apples and walnuts very finely. Slowly add wine until it is the consistency you like. Mix.

VARIATION: Add 1/2 tsp. cinnamon.

## GREEK HAROSET

- 2 cups pitted dates, chopped
- 1/2 cup raisins, chopped
- 1/2 cup sweet wine
- 4 oz. walnuts, ground (1/4 cup)
- 1/2 tsp. ground ginger

Place the dates and raisins in a bowl and blend with the wine. Add the walnuts and ginger. Blend well. Shape into a pyramid. Cover with plastic wrap and chill.

YIELD: 2 1/2 - 3 cups

## HAROSET

*(Food processor or blender)*

- 1 8 oz. pkg. pitted dates, chopped
- 1 lb. seedless raisins
- 1/4 cup sugar
- 2 cups water
- 1/4 cup almonds, finely chopped

Place the raisins and dates in a bowl with 2 cups of water (or enough water to cover the mixture). Let stand overnight in the refrigerator. Drain the next day. Place this mixture in your food processor or blender. Add the sugar and process until the mixture is well blended. May be chunky or the consistency of jam, depending on how much it is processed. Sprinkle chopped almonds on top before serving.

YIELD: 4 cups

## BANANA HAROSET

- 1/4 cup raisins
- 1/2 cup sherry or wine
- 1 cup peeled, finely chopped apple
- 1 large banana, cut into bite sized pieces
- 1/4 cup chopped walnuts
- 1 tsp. honey
- 1 tsp. cinnamon
- 1-2 TBSP. sweet red wine

Soak raisins in sherry or wine overnight. Drain and add remaining ingredients by hand.

YIELD: 2 cups

## CRANBERRY RELISH

- 1 20 oz. can crushed pineapple
- 1 large unpeeled naval orange
- 1 pkg. fresh cranberries
- 1 cup sugar

Drain pineapple. Chop orange and cranberries together in food processor. Add pineapple and sugar. Cover with plastic wrap and let stand overnight at room temperature. Refrigerate the next day.

## CUCUMBER RELISH

- 4 cucumbers, scored vertically with fork (not peeled) and sliced thin
- 1 large onion, sliced thin and separated into rings
- 3 TBSP. water
- 1 tsp. salt
- 1 1/4 cups sugar
- 1 3/4 cups cider vinegar
- dried parsley flakes

Put cucumber slices and onion rings in large bowl. Sprinkle with water and salt. Cover with foil and refrigerate overnight. Drain well.

Mix sugar and vinegar. Bring to boil and continue cooking 4-5 minutes.

Put cucumbers and onions into jars. Sprinkle with dried parsley. Pour boiled syrup over. Let cool completely. Cover tightly and refrigerate.

## BEET RELISH

- 3 lbs. beets
- 5 cups sugar
- 1 tsp. ginger
- juice from 3 large lemons

Peel and cut beets into julienne strips. Pour lemon juice over beets and allow to stand overnight. Place in large saucepan.

Add 5 cups of sugar (no water). Cook, stirring often, until beets are tender. Add ginger, mix gently, but well. Cool. Very little juice will remain.

## GRAIS FAMILY FAVORITE SALAD DRESSING

- 1 pint mayonnaise
- 2 TBSP. fresh squeezed lemon juice
- 1/4 to 1/2 cup red horseradish, to taste and color

Mix lemon juice into mayonnaise, add horseradish 1 TBSP. at a time until you get a lovely pink color and a gentle horseradish flavor.

## CUCUMBER-YOGURT SALAD

- 1 medium cucumber, peeled and thinly sliced
- 4 radishes, finely sliced
- 1 TBSP. chopped chives
- pinch of salt
- 1 cup plain yogurt
- 1 clove garlic, finely minced

Combine all ingredients and chill. Garnish with parsley or mint leaves.

## SALLY'S FRUIT SALAD

- 1 orange, grated rind and juice
- 1 lemon, grated rind and juice
- 1/4 cup sugar
- 1 TBSP. potato starch
- 2 eggs, well beaten

Mix above ingredients together. Cook until thick, stirring constantly. Cool.

- 2 pints fresh strawberries, sliced
- 1 20 oz. can peaches, well drained and sliced
- 4 bananas, sliced
- 3-4 Granny Smith apples, peeled and sliced
- marshmallows (if desired)
- walnuts (if desired)

Add cooled sauce to cut up, well drained fruit. Experiment with other combinations of fruit and berries.

## PINEAPPLE-ORANGE SALAD

- 3 heaping cups diced, fresh pineapple
- 2 medium oranges, peeled and sectioned
- 1 cup yogurt
- 1/2 cup chopped nuts
- 2-3 TBSP. honey
- 1/2 cup coconut
- 1 TBSP. lemon juice

Combine all ingredients. Chill well before serving.

YIELD: 6 servings

## MEDITERRANEAN SALAD

- 1 head lettuce, torn into bite sized pieces
- 2 large tomatoes, cut into strips
- 1/2 cucumber, peeled and diced
- 1 cup black olives
- 4 oz. crumbled feta cheese
- 1/2 cup olive oil
- 1/4 cup vinegar
- 3/4 tsp. dried oregano

Combine lettuce, tomatoes, cucumber, olives and cheese in large bowl. Whisk olive oil, vinegar and oregano until well blended. Season to taste with salt and pepper. Pour dressing over salad and toss to coat evenly.

## EASY CARROT SALAD

- 8 carrots, peeled and grated
- 1/2 cup raisins
- 1/2 cup orange juice
- 1 TBSP. sugar

Combine all ingredients. Chill well.

## MARINATED FISH SALAD

- 1 1/2 lbs. halibut
- 3 bell peppers (red, green and yellow), chopped coarsely
- 1 large onion, chopped
- 1/2 cup chopped parsley
- 1 cucumber, peeled, seeded and chopped
- 1 tsp. salt
- pepper to taste
- 1 clove garlic, finely chopped
- 1/2 cup olive oil
- 1/2 cup vinegar
- 1/2 tsp. basil
- 2 cups fresh lemon juice

Cut fillets into 1 inch cubes and place in a glass bowl. Add peppers, onion, parsley, cucumber, garlic, salt and pepper. Combine remaining ingredients for the marinade. Pour over fish and vegetable mixture. Marinate overnight in refrigerator.

Serve in prepared artichokes or halves of scooped out tomatoes. Drizzle some of the marinade over salad. Garnish with fresh parsley.

YIELD: 10 servings

## MOROCCAN HOT SAUCE

- 2 cans stewed tomatoes
- 1 green pepper
- 1 TBSP. oil
- garlic powder
- salt and pepper
- red paprika
- crushed red pepper (HOT)

Drain the stewed tomatoes. Cut the green pepper into small pieces. In a frying pan, heat oil. Add garlic powder, stewed tomatoes and the pepper. Mix in red paprika, salt and pepper and crushed red pepper to taste.

Cover and bring to a boil. Cook on medium heat for 15 minutes. Uncover and let cook until the juice is gone. Mix occasionally so that it does not burn or stick to the bottom.

VARIATION: Can also be made with fresh tomatoes. Cut into small pieces and cook covered a little longer.



## **CHERRY APPLESAUCE MOLD**

- 2 pkgs. cherry jello
- 2 cups boiling water
- 2 cups applesauce

Dissolve jello in water. Add applesauce and mix well. Pour into mold and chill.

## **RASPBERRY JELLO MOLD**

- 1 6 oz. pkg. raspberry jello
- 2 cups boiling water
- 1 TBSP. lemon juice
- 1 10 oz. pkg. frozen raspberries, thawed and drained

Dissolve jello in boiling water. Stir well. Measure lemon juice, juice from the berries and water to make 3 1/2 cups. Add to jello. Stir. Let set until slightly thick. Add raspberries and beat until fluffy.

Pour into an 8 cup greased mold. Chill well.

YIELD: 10 servings

## PINE-APPLE COMPOTE

- 1 16 oz. jar applesauce
- 1 16 oz. can crushed pineapple, partially drained
- 4-6 apples, peeled and sliced
- 2 TBSP. lemon juice

Layer in 11 x 7 pan: 1) apples; 2) pineapple; 3) applesauce. Sprinkle with lemon juice.

### STREUSEL TOPPING:

- 1/2 cup brown sugar
- 1/4 cup lemon juice
- 1/2 cup matzo meal
- dash of salt

Mix together topping ingredients and sprinkle over fruit.

Bake 1 hour at 350 degrees. Let set for an additional 15 minutes.

## HOT FRUIT CASSEROLE

- 1 can macaroons, crumbled
- 1 lb. can sliced peaches
- 1 lb. can sliced pears
- 1 lb. can chunk pineapple
- 1 lb. can dark pitted cherries
- 1/2 cup slivered almonds, toasted
- 1/4 cup brown sugar
- 1/2 cup cherry liquor or sherry

Preheat oven to 350 degrees.

Grease 2 quart Pyrex casserole.

Cover bottom of casserole with 1/2 can crumbled macaroons. Layer fruit. Top with rest of macaroons. Sprinkle with almonds, sugar and sherry or liquor.

Bake 30 minutes at 350 degrees. Serve hot.

## FRUIT COMPOTE

- 1 lb. pkg. dried pitted prunes
- 2 12 oz. pkgs. mixed dried fruit
- 1 20 oz. can pineapple chunks (including juice)
- 1 lb. can mandarin orange segments (including juice)
- 2/3 cup cream sherry or sweet wine
- 1 lb. can tart cherries in water
- 1/2 cup sugar
- 7 tsp. potato starch
- 1 tsp. margarine

Drain cherries and save liquid, set cherries aside. To liquid from cherries, add sugar, potato starch and margarine. Bring to a boil, stirring constantly, until thickened. Combine all other ingredients and add to thickened cherry liquid. Put in a three quart casserole or a 9 x 13 pan.

Bake 1 hour at 350 degrees.

Serve warm as a side dish or as a dessert. Can also be served cold. Stores well. Can be reheated in microwave.

YIELD: 16 servings

## PASSOVER COMPOTE

- 1 lb. prunes
- 8 oz. pkg. dried apricots
- 8 oz. pkg. raisins
- 29 oz. can peaches, drained
- 20 oz. can pineapple chunks (save juice)
- 20 oz. can pears, drained
- 15 oz. jar applesauce
- 1/2 cup brown sugar
- 1/4 cup lemon juice
- 1/2 cup matzo meal
- dash of salt

Cook prunes, apricots and raisins in juice from large can of pineapple until tender and juice is mostly absorbed. Put into 3 quart casserole. Top with peaches, pineapple, pears. Pour small jar of applesauce over all. Top with combination of brown sugar, lemon juice, matzo meal and salt.

Bake 1 hour at 350 degrees. Serve hot.

YIELD: 8-10 servings

## ROASTED VEGGIES

broccoli  
asparagus  
carrots  
mushrooms  
onions  
red potatoes  
garlic powder to taste  
dill to taste  
salt and pepper  
1/2 cup oil

NOTE: You may use any veggies you choose.

Wash and dry vegetables and potatoes. Add garlic powder, dill, salt, pepper and oil. Toss veggies with oil, season to taste and put in roasting pan. Start potatoes first (they generally take longer to cook). Add vegetables. Roasting time varies with vegetables. Test as they are roasting for tenderness.

Roast 50-60 minutes at 350 degrees until vegetables and potatoes are tender and glossy.

Arrange on a platter and serve at room temperature.

## BROCCOLI WITH ONIONS AND NUTS

- 4 cups chopped broccoli
- 2 medium onions, chopped
- 2 TBSP. margarine
- 2 TBSP. oil
- 1/4 cup nuts, toasted
- 2 TBSP. wine
- 2 TBSP. lemon juice
- salt and pepper to taste

Steam broccoli and set aside.

Sauté onions in margarine and oil. Add broccoli, nuts and wine. Add lemon juice a bit at a time. Season with salt and pepper. Cover and simmer until liquid is absorbed.

*Great with fish!*

## TZIMMES

- 2 lbs. carrots
- 2 tsp. salt
- 2 tsp. lemon juice
- 1 cup honey
- 1 cup diced apples
- 1 cup water

Place cut and peeled carrots in sauce pan with water. Cook until tender, leaving a little water. Add remaining ingredients. Simmer 10 minutes and serve, or heat in oven just before serving.

## CARROT TIMBALES

- 3 cups grated carrots
- 3/4 cup matzo meal
- 2 eggs, slightly beaten
- 1/4 cup minced onion
- 1 tsp. salt
- 2 TBSP. margarine
- 1 can chicken soup, undiluted
- 2 tsp. minced parsley

Combine all ingredients and mix well. Fill 6 well greased custard cups 2/3 full.

Bake 45 minutes at 325 degrees, or until firm.

Loosen edges with knife and unmold. Serve hot.

## CANDIED CARROTS

- 16-24 baby carrots
- 1 tsp. salt for parboiling
- 3 TBSP. margarine
- 1/2 cup firmly packed brown sugar
- 1/2 tsp. salt

Peel the carrots. In a small sauce pan over medium heat, parboil the carrots in salted water to cover. Cook until barely tender. Do not overcook. Drain. In a large heavy skillet, melt the margarine; add the carrots. Continue to simmer over low heat, shaking the pan occasionally to coat each carrot with the glaze.

YIELD: 6-8 servings

*Can be prepared well in advance of Passover and refrigerated. Reheat before serving.*

## CARROT MOLD

- 1 cup grated carrots
- 1 cup cake meal
- 3/4 cup margarine
- 1/2 tsp. salt
- 2 tsp. lemon juice
- 2 eggs, separated
- 3/4 cup brown sugar
- 1 TBSP. water

Cream sugar and margarine. Add egg yolks. Beat well. Add remaining ingredients, folding in the egg whites last.

Pour into very well greased and cake meal dusted ring mold.

Bake 1 hour at 350 degrees.

## ORANGE GLAZED SWEET POTATOES

- 8 medium sweet potatoes
- 1 12 oz. jar orange marmalade
- 2 TBSP. margarine
- 1/4 cup water
- 1/4 tsp. salt

Boil potatoes until just tender. Cut in half lengthwise or into 3/4 inch thick slices. Drain and place in baking dish.

In a small pan mix marmalade, water, margarine and salt. Bring to a boil. Pour over potatoes.

Bake 20 minutes at 350 degrees.

YIELD: 8 servings



## POTATO CUPS

- 2 cups raw potatoes, grated and drained
- 1 onion, grated
- 1/4 cup matzo meal
- 1 1/2 tsp. salt
- 1/4 tsp. pepper
- 2 eggs, beaten
- 1/4 cup oil

Mix together the first 5 ingredients. Beat eggs and oil together. Stir eggs and oil into potato mixture. Pour into 12 well-greased muffin tins or liners.

Bake 1 hour at 350 degrees until edges are crisp.

## PERUVIAN POTATOES

- 8 potatoes
- 1 pint pressed cheese, mashed well
- 3-4 cloves fresh garlic, crushed
- 1 TBSP. salad dressing
- 1 tsp. oil
- salt and pepper to taste
- juice of 1/2 lemon

Boil potatoes with skins on. Peel while warm. Slice each potato into 4 round slices. Place on large platter.

Mix cheese, garlic, salad dressing, oil, salt and pepper and lemon juice together. Spread over potatoes. Sprinkle with paprika. Garnish with lettuce and sliced hard-boiled eggs.

## OVEN FRIED POTATOES

- 8 large unpeeled baking potatoes, each cut in eight wedges or smaller
- 1/2 cup oil
- 2 TBSP. grated Parmesan cheese
- 1 tsp. salt
- 1/2 tsp. garlic powder
- 1/2 tsp. paprika
- 1/4 tsp. pepper

*Prepare potatoes and oil mixture before guests arrive. Start to bake about 45 minutes before serving.*

Arrange potato wedges, peel side down, in 2 shallow baking pans. Mix remaining ingredients and brush over potatoes.

Bake 40 minutes in preheated 375 degree oven, or until potatoes are golden brown and tender, brushing occasionally with oil mixture.

Blot with paper towel before serving.

## SPINACH SOUFFLÉ

- 10 oz. fresh or 1 pkg. frozen spinach, defrosted
- 1/2 lb. cream cheese
- 1 lb. cottage cheese
- 1/2 cup matzo meal
- 3 eggs, well beaten
- salt and pepper to taste

Preheat oven to 350 degrees. Grease a 1 quart soufflé dish.

Cook the spinach thoroughly and drain well. Melt the cream cheese over boiling water and add to the hot spinach. Add the cottage cheese and matzo meal and mix well. Stir in the eggs, salt and pepper.

Pour into soufflé dish and bake 40 minutes at 350 degrees, until golden on top.

YIELD: 4-6 servings

## NO CHOLESTEROL SPINACH SOUFFLÉ

- 1 TBSP. margarine
- 1 TBSP. matzo meal
- 3 TBSP. margarine
- 2 1/4 TBSP. potato starch
- 1 cup no-fat chicken broth
- 1/2 tsp. paprika
- 1/2 tsp. salt
- 1 onion, finely chopped
- 1 clove of garlic, crushed
- 2 TBSP. no-fat chicken broth
- 10 oz. spinach, washed and dried, stems removed (2 bunches)
- salt and pepper to taste
- 1 tsp. dill
- 6 egg whites
- 1/4 tsp. salt

Prepare the baking dish: Rub 1 TBSP margarine on the bottom and sides of a 1 1/2 quart soufflé dish. Dust lightly with 1 TBSP. matzo meal. Tear off a 26 inch sheet of aluminum foil. Fold it lengthwise and then wrap it around the baking dish for a collar. Tie it on with a string.

In a medium sauce pan, melt 3 TBSP. margarine. Add the potato starch, salt, pepper and paprika. Using a wire whisk, gradually stir in 1 cup no-fat chicken broth. Bring to a boil, stirring. Reduce heat and simmer, stirring constantly until the mixture thickens. Turn off the heat.

In a non-stick fry pan, sauté the onion and garlic in no-fat chicken broth. Add the spinach and continue cooking until all the liquid evaporates from the pan. Season with salt and pepper. Add the dill, if desired. Cool slightly. Add the spinach mixture to the sauce. Cover and set aside.

About an hour before serving, preheat oven to 350 degrees. Beat the egg whites until stiff. Fold the spinach mixture into the egg whites, taking care not to break down the beaten whites. Pour into the prepared soufflé dish.

Bake 40 minutes, until puffed and golden brown. Serve immediately.

YIELD: 10 servings

## SPINACH GNOCCHI

- 2 pkgs. frozen leaf spinach (10 oz. each)
- 1 cup Parmesan cheese, grated
- 1 cup cottage or ricotta cheese
- 1/2 cup potato starch
- 2 egg yolks
- 1/2 tsp. salt
- 5 TBSP. melted butter
- 1/2 tsp. garlic salt
- 1/4 tsp. pepper
- 1/2 cup grated cheddar cheese

Thaw spinach and squeeze dry.

Mix spinach, ricotta or cottage cheese, melted butter, Parmesan cheese, egg yolks, potato starch, garlic salt and pepper.

Bring 3 quarts of water and 1 tsp. salt to a slow steady boil.

Form spinach mixture into small balls and carefully ease them into the boiling water. When balls rise to the surface, remove them with a slotted spoon and place in a buttered casserole in a single layer. Sprinkle with 1/2 cup grated cheese and Parmesan to taste.

Bake 15 minutes at 350 degrees.

## CRUSTLESS SPINACH PIE

- 2 pkgs. frozen chopped spinach, thawed and well-drained
- 4 eggs
- 1 1/2 24 oz. cartons cottage cheese
- 1/4 tsp. garlic powder
- 1/4 tsp. salt
- pepper to taste
- dash of nutmeg
- 1/4 cup Parmesan cheese
- paprika

Beat eggs. Add cottage cheese, spinach and seasonings. Put into 9 x 13 greased pan and sprinkle with Parmesan cheese and paprika.

Bake 30 minutes at 350 degrees.

Insert knife in center to make sure it is set. Let stand 5-10 minutes before slicing.

## SHEREE'S VEGETABLE HOT DISH

- 6 TBSP. schmaltz, margarine or butter
- 1 cup chopped onion (2 large or 3 medium onions)
- 1/2 cup chopped celery (2 or 3 stalks)
- 1 cup sliced fresh mushrooms
- 1 1/2 cups grated carrot
- 3/4 cup matzo meal
- 2 pkgs. frozen chopped spinach, thawed and drained  
(squeeze out almost all juice, leave a little)
- 3 large eggs, beaten
- 1 1/2 tsp. salt
- 1/4 tsp. pepper

Sauté onion, celery and mushrooms in fat for 10 minutes, stirring often. Add rest of ingredients. Mix well. Put in greased 9 x 9 pan.

Bake 1 hour at 350 degrees, or until firm. Cool 15 minutes and remove from pan.

NOTE: for 9 x 13 pan, use 1 1/2 recipes.

## BAKED MATZO AND CHEESE SANDWICH

- 1 matzo broken in half
- water
- salt and pepper
- 1 egg, beaten
- 1 1/2 TBSP. margarine
- cottage cheese or sliced hard cheese of your choice

Soak the matzo 10 minutes in cold water to cover. Drain well and dry.

Place 1 piece matzo in well greased pan. Add seasoning to beaten egg and pour over matzo. Spoon on hard cheese or cottage cheese seasoned with sugar and cinnamon or with onion and pepper. Cover with second matzo piece, pressing down with bowl of spoon. Dot with margarine.

Bake 30 minutes at 350 degrees.

YIELD: 1 sandwich

## MATZO POLENTA

- 3 eggs, separated
- 1/2 cup water
- 1 cup matzo meal
- 1 tsp. salt
- pepper
- 1 onion diced
- 3 TBSP. margarine
- 1/2 lb. mushrooms
- 3 cups diced tomatoes
- 1/2 cup cheese

Beat egg yolks, add water and half the matzo meal. Beat egg whites stiff. Fold in egg whites, pepper, salt and remaining matzo meal.

Fry onion in margarine and lift out when brown. Drop egg mixture by spoonfuls into margarine. Fry until light brown.

Arrange matzo cakes in baking dish and top with vegetables and cheese.

Bake 40 minutes at 325 degrees.

## PIZZA SOUFFLÉ

- 5 matzos
- 1 10 oz. can tomato sauce with mushrooms  
onion powder (optional)  
garlic powder (optional)
- 1/2 to 3/4 lb. American or Mozzarella cheese, sliced
- 2 large eggs
- 1 cup milk

Lightly butter a 9 x 13 inch pan. Wet the matzos lightly with water. Fit 2 1/2 matzos on the bottom of the pan. Cover the matzos with half of the tomato sauce. Arrange the sliced cheese over the tomato sauce. Cover the cheese with the remaining matzos. Pour the remaining sauce over the matzos.. Sprinkle the top with onion and garlic powder.

In medium sized bowl, beat the eggs well with the milk. Pour over the matzos.

Bake 30 minutes in preheated 375 degree oven, or until the custard is set. Let rest for 10 minutes before cutting into serving portions.

YIELD: 6-7 servings

## BLINTZES

### BATTER:

- 3 eggs
- 1/2 tsp. salt
- 2/3 cup cake meal
- 1 1/2 cup water

Combine eggs, salt and water. Add gradually to cake meal, beat constantly to avoid lumps. Pour about 3 TBSP. of batter into hot, lightly greased pan and rotate so it forms 6" circle. Fry over moderate heat until edges pull up and away from pan. Turn out on clean cloth cooked side up. Repeat until all batter is used.

### CHEESE FILLING:

- 1 lb. dry pressed cheese
- 1 egg, beaten
- 1/2 tsp. salt
- 2 TBSP. sugar

Mix egg with cheese, salt and sugar. Place spoonful of filling in center of each blintz. Fold in sides and roll. Fry in margarine. Serve with sour cream and preserves.

YIELD: 12-14 blintzes per recipe

### ADDITIONAL FILLINGS

#### BEEF, CHICKEN, OR TURKEY FILLING:

- 2 1/2 cups ground chicken, beef or turkey (approx.)
- 2 eggs
- 1 medium onion, diced and sautéed in margarine or schmaltz
- 1/2 tsp. salt
- dash of pepper

Mix together and fill same as with cheese filling. Roll and fry. Serve with cranberry sauce.

YIELD: 14 - 16 servings

#### MASHED POTATO FILLING

- 6 large potatoes, peeled and cooked
- 2 eggs



1 medium onion, diced and sautéed

Combine mashed potatoes, salt, pepper, margarine, sautéed onion and 2 eggs. Cool. Fill same as with cheese filling. Roll and fry. Serve with main dish.

### FRIED MATZO (MATZO BRIE)

3 matzos  
3 eggs, well beaten  
2 dashes white pepper  
1 TBSP. butter  
1/2 tsp. salt  
2 TBSP. oil  
cinnamon and sugar mixture  
honey or preserves

Soak matzos in hot water 3 minutes. Strain in colander and squeeze moist-dry (not soggy). Soak matzos in eggs seasoned with salt and pepper.

Melt oil and butter in a 10 inch fry pan. When very hot, pour in batter and fry on medium heat until brown. Slide onto plate and put back in pan to brown other side.

To serve, cut into pie-shaped wedges. Top with cinnamon and sugar, honey or your favorite preserves.

NOTE: Instead of an omelet you can scramble ingredients.

YIELD: 3 servings

## BAKED MATZOS AND CHEESE

- 1 lb. dry cottage cheese
- 1/2 tsp. salt
- 5 eggs
- 6 matzos, whole
- 1/2 tsp. cinnamon
- dash of nutmeg (optional)
- 1 tsp. sugar
- 2 TBSP. butter

Combine cheese with salt and 3 eggs. Mix well. Dip whole matzos in remaining 2 eggs, beaten lightly. Place layer of matzos in a buttered dish. Cover with a layer of cheese. Sprinkle with a mixture of cinnamon, nutmeg and sugar. Alternate layers of matzos and cheese until all is used.

Bake 30 minutes at 350 degrees.

YIELD: 6 servings

## FAST & EASY PANCAKES

- 2 eggs, well beaten
- 1/2 cup matzo meal
- 1 tsp. sugar
- 1/2 tsp. salt
- 3/4 cup milk

Add milk to dry ingredients. Stir well. Gradually add well beaten eggs, blending gently. Drop by spoon into well greased hot pan and fry until brown on both sides.

VARIATION: Omit sugar. Decrease milk to 1/2 cup and add 1/4 cup cottage cheese.

## MATZO MEAL AND APPLE PANCAKES

- 3 eggs, separated
- 1/2 cup matzo meal
- 1/2 cup water or milk
- 1 tsp. salt
- 1/2 to 3/4 cup peeled, minced apple
- vegetable oil or butter
- cinnamon

Beat the egg yolks until thick and pale in color. In a small bowl, combine the matzo meal with the milk; stir into the beaten egg yolks. Beat the egg whites until stiff. Fold into the yolk mixture. Gently stir in the apple.

Heat 1/4 inch of oil or butter in a pan. Drop the batter by tablespoons into the hot oil; flatten slightly with the back of the spoon. Fry the pancakes until golden, about 4 minutes. Turn and cook for about 3 minutes on other side. Don't crowd the pan. Add more oil or butter to the skillet as needed.

Drain the pancakes on paper towels and sprinkle with cinnamon. Serve with warmed honey.

YIELD: 14-18 pancakes

## CHEESE TRIANGLES

- 4 matzos
- 2 medium potatoes, cooked
- 1/2 cup shredded cheddar cheese
- 1/2 cup cottage cheese
- 2 eggs
- 1 tsp. salt
- 1 egg, beaten
- oil for frying

Soak matzos in warm water for 5 minutes. Pour out the water, dry matzos being careful not to break.

Mash the potatoes with a hand masher. Mix with the cheeses, eggs and salt.

Cut each matzo into quarters. Put a teaspoon of the filling on one side of each piece. Fold the other half over the filling. Dip in the egg and fry in hot oil until golden brown on both sides. Trim the edges of the fried rectangles into triangles and serve immediately.

## POTATO AND ZUCCHINI FRITTATA

- 2 medium potatoes, peeled and grated
- 1 medium zucchini, grated
- 1 small onion, grated
- 3 eggs lightly beaten
- 1/4 cup matzo meal
- 2 cloves garlic, minced
- salt and pepper to taste

Combine grated vegetables in bowl. Add beaten eggs and rest of ingredients. Mix thoroughly. Divide mixture in half.

Heat an 8-10 inch non-stick skillet with just enough oil to coat the bottom. Test with a drop of water...if it sizzles, it's ready.

Add half of frittata mix to pan. Smooth it out quickly with spatula. Reduce heat to low. Cover and fry until bottom is browned and top is set. Slide frittata to plate and cut in wedges. Repeat with rest of mixture.

## SWEET MATZO KUGEL

- 5 matzos
- 2 grated apples
- 2 eggs, beaten
- cinnamon
- 1/4 cup sugar
- 3 TBSP. oil
- rind of 1 lemon
- 1 1/4 cups brown sugar
- 3 more TBSP. oil
- 4 apples, peeled and sliced
- juice of 1 lemon
- 1/4 cup more brown sugar
- 1/4 cup raisins
- 4-5 TBSP. jam

Soak 5 matzos and squeeze out water. Grate in 2 apples and add 2 beaten eggs, cinnamon, 1/4 cup sugar, rind of 1 lemon and 3 TBSP. oil. Set aside.

Mix together 3 TBSP. oil, 1 1/2 cups brown sugar and place in bottom of pan.

Peel and slice 4 apples. Mix with lemon juice, 1/4 cup brown sugar, 1/2 cups raisins and jam. Spread on top of mixture already in pan. Spread matzo mixture on top.

Bake 2 1/2 to 3 hours at 300 degrees. Cover the last hour.

## FARFEL AND FRUIT CHARLOTTE

- 2 cups matzo farfel
- 1 cup cold water
- 2 eggs beaten
- 1/2 tsp. salt
- 1/4 cup sugar
- 2 TBSP. shortening
- 1 cup sliced bananas and apples
- 1/2 cup chopped walnuts
- 1/8 tsp. cinnamon
- pinch of nutmeg

Moisten farfel with cold water and drain immediately. Combine with beaten eggs and rest of ingredients. Mix well. Pour into greased 3 quart casserole.

Bake 35 minutes at 350 degrees, or until browned.

## MATZO POTATO KUGEL

- 2 cups matzo farfel
- 2-4 medium potatoes, grated
- 1 carrot, grated
- 1 onion, grated
- 2 eggs

Pour boiling water over matzo farfel. Let stand until soft. Drain. Grate and drain potato, carrot and onion. Beat eggs and mix all ingredients. Add salt to taste (about 1/2 tsp.) Put in greased 9 inch pie plate.

Bake 1 hour at 350 degrees.

## EGGPLANT AND GREEN PEPPER KUGEL

- 1 large eggplant (2 lbs.)
- 1/2 tsp. salt
- 3 TBSP. olive oil
- 1 onion, chopped
- 1 green pepper, chopped
- 2 TBSP. nuts
- 2 TBSP. fresh basil, chopped
- 2 eggs, slightly beaten
- 1 matzo, crumbled
- 1/2 tsp. salt
- 1/2 tsp. pepper
- 1 TBSP. margarine

Peel eggplant, dice into cubes. Simmer 20 minutes in medium sauce pan with salt in water to cover. Drain. Mash in large bowl.

Heat oil in skillet. Add onion, pepper and nuts. Cook until tender. Add to eggplant in bowl. Stir in basil, eggs, matzo, salt and pepper. Put into greased 2 quart casserole. Dot with margarine

Bake 35 minutes at 350 degrees.

## SPINACH VEGETABLE KUGEL

- 1 1/2 sticks margarine
- 2 cups chopped onion
- 1 cup chopped celery
- 1 cup chopped mushrooms
- 3 cups grated carrots
- 1 1/2 cups matzo meal
- 2 1 lb. pkgs. frozen chopped spinach, thawed, and drained
- 6 eggs, beaten
- salt and pepper to taste

Sauté onion, celery and mushrooms in margarine for 10 minutes, stirring often. Add all remaining ingredients. Put into a 9 x 13 greased pan.

Bake 40-45 minutes at 350 degrees, or until firm. Check baking time so it doesn't dry out. Cool a little before cutting.

## FARFEL-VEGETABLE KUGEL

- 6 TBSP. shortening
- 1 cup chopped onion
- 1 cup diced green and/or red pepper
- 1 cup diced celery
- 4 oz. sliced mushrooms
- 1 tsp. salt
- 1/4 tsp. pepper
- 2 tsp. paprika
- 2 eggs, slightly beaten
- 1 can condensed chicken soup, undiluted
- 1 1/2 cups hot water
- 3 1/2 cups farfel

Sauté onion, green/red pepper, celery and mushrooms in 6 TBSP. shortening.

In medium bowl, mix together salt, pepper, paprika, eggs, chicken soup, hot water and farfel. Add sautéed vegetables. Pour into greased 9 x 13 pan.

Bake 15 minutes at 400 degrees and then 35-40 minutes at 375 degrees, or until firm. Do not over-bake.

## APPLE FARFEL PUDDING

- 3 cups matzo farfel
- 4 apples, peeled and thinly sliced
- 4 eggs
- 1/2 cup brown sugar
- pinch of salt

Cover farfel with boiling water. Drain. Cover with cold water and drain again. Add eggs and salt; mix well. Add apples and sugar; mix well. Pour into greased 9 x 9 inch pan.

Bake 1 hour at 350 degrees. Serve with sour cream if desired.



## MATZO APPLE KUGEL

- 6 matzos
- 4 medium apples
- 1 1/2 cups raisins
- 1 cup sugar
- 4 TBSP. margarine
- 6 eggs, well beaten
- 1/2 of lemon rind, grated
- 1/2 tsp. cinnamon
- 5 TBSP. orange juice

Soak matzos in cold water until soft. Drain off all excess water. Pare and cut apples into eighths or smaller. Combine matzos, apples, raisins, cinnamon, grated rind, sugar, melted margarine and juices. Mix together with well beaten eggs. Pour into well greased 9 x 13 glass baking dish.

Bake 30 minutes at 350 degrees.

*You can mix this ahead of time and put in the baking dish in the refrigerator until ready to bake.*

### VARIATIONS:

- 1) Omit apples and add 2 cups apple sauce. Separate the eggs. Mix the yolks with rest of ingredients. Beat egg whites stiff and fold in.
- 2) Add 1/2 cup dried apricots cut into small pieces.

## JOANIE'S UPSIDE-DOWN FRUIT KUGEL

- 16 dried apricots
- 1 lb. pitted prunes
- 1 cup warm water
- 4 eggs
- 1 cup matzo meal
- 1/4 tsp. salt
- 1 cup sugar
- 2 TBSP. oil
- 1 tsp. potato starch
- 1 tsp. cinnamon
- 4 apples (Golden Delicious), peeled and sliced thin

Soak the apricots and prunes in the warm water overnight.

Beat eggs, sugar, salt and matzo meal. Let stand 1/2 hour in the refrigerator. Add the rest of the ingredients except the apricots (separate them from the prunes).

Grease a 2 1/2 - 3 quart round casserole. Heat 1/2 cup honey at 350 degrees in the casserole. Remove from oven and arrange apricots in honey. Add the rest to the casserole.

Bake 1 hour to 1 hour 20 minutes. Should be golden brown on top. Remove from oven and allow to rest a few minutes. Turn over onto a plate.

## CRANBERRY FARFEL KUGEL

- 1 box farfel
- 1 stick margarine
- 2 TBSP. margarine
- 2 cans jellied cranberry sauce
- 2 medium onions
- 2 sticks celery
- 2 Telma cubes
- 1 1/2 cups boiling water
- 6 eggs, beaten
- salt and pepper

Sauté farfel in 1 stick margarine until lightly browned and place in mixing bowl. Mix jellied cranberry sauce and place on top of farfel mixture.

Sauté onions and celery in 2 TBSP. margarine and place on top of cranberries.

Dissolve 2 Telma cubes in 1 1/2 cups boiling water. Pour over mixture and stir it all together.

Add 6 beaten eggs and stir through mixture. Add salt and pepper to taste. Mixture should be quite moist. Pour into greased 9 x 13 pan.

Bake uncovered 1 hour at 350 degrees, or until lightly browned.

Chill. Then cut into serving pieces. Cover loosely and reheat before serving.

YIELD: 16 servings

## CHEESY FARFEL PUDDING

- 3 eggs
- 1/4 cup sugar
- 2 cups farfel
- 2 cups cottage cheese
- 1 cup sour cream
- 1/3 cup margarine, melted
- 1/2 cup raisins
- 1/2 cup apricot preserves

### TOPPING:

- 1/2 cup walnuts, finely chopped
- 2 TBSP. sugar
- 1 tsp. cinnamon

Beat eggs. Gradually beat in 1/4 cup sugar until fluffy. Soak farfel in cold water until fluffy. Squeeze out excess water. Mix farfel, cottage cheese, sour cream, preserves, raisins, margarine and add to egg mixture. Mix well.

Pour into greased 12 x 7 1/2 x 2 inch baking dish. Mix topping and sprinkle over mixture.

Bake 40-45 minutes at 350 degrees. Serve warm or cold.

YIELD: 10-12 servings

## MEAT KNISHES

### MEAT MIXTURE:

- 1-2 large onions
- cooked meats (can use leftover cooked chicken, turkey or beef)
- 4 TBSP. oil
- 2 eggs, beaten
- salt and pepper

Sauté onions until lightly browned. Add salt and pepper to taste. Add 2 beaten eggs. Grind onion mixture with cooked meats and set aside.

### POTATO MIXTURE:

- 15 potatoes
- 1/2 cup matzo meal
- 1/2 cup cake meal
- 6 eggs
- salt and pepper
- 4 TBSP. oil

Cook potatoes until soft. Cool. Grind potatoes and mix with salt, pepper, oil and 6 beaten eggs. Mix well and add 1/2 cup matzo meal and 1/2 cup cake meal.

Grease hands. Take 3/4 cup of mix and pat flat like a pancake. Fill with meat mixture, fold over and seal edges. Place knishes on an oiled cookie sheet. Lightly sprinkle with matzo meal and paprika.

Bake 40 minutes at 400 degrees or until bottoms are browned.

## **APPLE-MATZO STUFFING FOR TURKEY OR CHICKEN**

- 1 large onion, diced
- 1/2 cup diced celery
- 2 cups diced or shredded apples (2-3 apples)
- 1 carrot, shredded
- 8-10 matzos, broken into small pieces
- 2 beaten eggs
- small amount of chicken soup or bouillon (to moisten)
- salt and cinnamon to taste

Sauté onion in oil or fat. Add celery, carrot, apples and brown together. Add salt and cinnamon. Add matzo pieces, eggs and small amount of chicken soup or bouillon to moisten.

**YIELD:** This is enough stuffing for a 10-12 lb. turkey

**FOR CHICKEN:** Put chicken quarters skin side up. Season with salt and paprika. Bake 30-40 minutes at 425 degrees until brown. Turn chicken over, put a mound of stuffing on each quarter. Sprinkle with paprika. Add 1 cup bouillon or water to pan. Cover with foil and bake 1 1/2 hours at 225 degrees. Uncover, baste and brown for another 1/2 hour. Add liquid if gravy runs low.

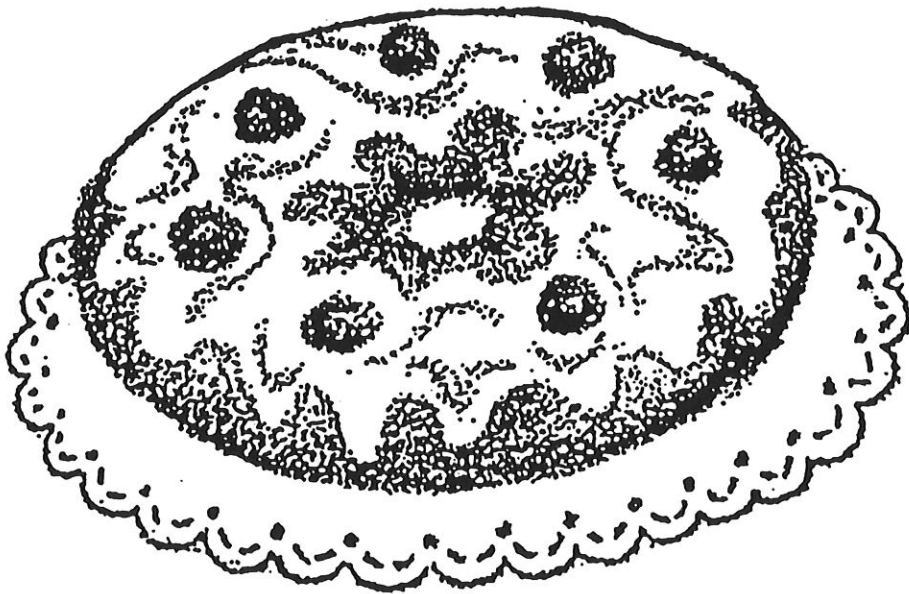
## PERSIAN MATZO FARFEL STUFFING

- 6 TBSP. oil
- 2 cups matzo farfel
- 1 onion, finely chopped
- 1 cup dried apricots, chopped and soaked
- 1/2 cup raisins
- 1 tsp. cinnamon
- 1/2 tsp. salt
- 1/8 tsp. pepper
- 2-3 TBSP. chicken fat or margarine
- 1 egg, beaten

In skillet, heat oil until very hot. Fry farfel in the oil, stirring until evenly browned, about 10 minutes. Remove from skillet. Add the chicken fat or margarine to the skillet and fry the onion until tender but not brown. Return farfel to skillet. Add the rest of the ingredients except the egg. Remove from heat again. Stir in egg and mix well. Use to stuff chicken or capon.

YIELD: 4 cups

Desserts





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## **FORGOTTEN COOKIES**

- 2 egg whites
- 3/4 cup sugar
- 1 tsp. vanilla flavoring
- 1/4 tsp. salt
- 1 cup broken pecans
- 1 cup chocolate chips

Preheat oven to 350 degrees. Line 2 cookie sheets with foil. Preheat cookie sheets.

With electric mixer, beat egg whites until peaks begin to form. Add sugar slowly (approx. 1 TBSP. at a time). Add vanilla and salt and beat until everything is very stiff and shiny. Fold in pecans and chocolate chips.

Drop by teaspoons onto preheated cookie sheets and place in oven. Turn off the oven and "forget" the cookies until morning.

**YIELD:** Approx. 3 dozen cookies

## **MERINGUE COOKIES**

- 2 egg whites
- 1/8 tsp. salt
- 1 tsp. vanilla flavoring
- 1/2 cup sugar
- 1 cup chocolate chips

Beat egg whites until stiff, but not dry. Add sugar, salt and vanilla. Beat until satiny. Fold in chocolate chips. Drop from teaspoon onto greased cookie sheet.

Bake 30 minutes at 300 degrees.

## GAN SHELANU "YUMMY" MACAROONS

- 1 1/3 cups coconut
- 1/3 cup sugar
- 3 TBSP. matzo meal
- 1/8 tsp. salt
- 2 egg whites
- 1/2 tsp. almond flavoring

Combine coconut, sugar, matzo meal and salt in mixing bowl. Stir in egg whites and almond flavoring; mix well. Drop from teaspoon onto lightly greased cookie sheet.

Bake 20-25 minutes at 325 degrees or until edges of cookies are golden brown. Remove cookies from baking sheets immediately.

YIELD: Approx. 18 cookies

## FARFEL MARSHMALLOW TREATS

- 1/4 cup butter or margarine
- 3 1/2 cups marshmallows (with or without coconut coating)
- 1 cup nuts (walnuts or almonds)
- 5 cups farfel
- 1/2 tsp. cinnamon
- 2 (3 oz.) chocolate bars

Melt butter on low heat. Add marshmallows and stir until melted. Remove from heat. Chop nuts finely. Add 1/2 the nuts to the marshmallows. Reserve remaining nuts for garnish. Stir in matzo farfel and cinnamon. Mix well. Spread evenly in a buttered 9 x 13 pan. Wet hands and pat down evenly. Melt chocolate. Drizzle over farfel mixture. Spread with reserved nuts. Cool until chocolate is set. Cut into squares.

YIELD: Approx. 4 dozen squares

## CHOCOLATE FARFEL-NUT CLUSTERS

- 16 oz. semi-sweet chocolate
- 1 1/2 cups toasted matzo farfel
- 1 cup toasted chopped pecans

In the top of a double boiler, over simmering water, melt the chocolate. Pour the melted chocolate into a large bowl. Add the matzo farfel and pecans and mix thoroughly. Spoon this chocolate mixture onto a baking sheet lined with waxed paper or into ruffled candy cups. Refrigerate until set.

TO SERVE: Peel the clusters off the waxed paper and place on a platter.

TO TOAST NUTS: Spread a single layer of nuts on a baking sheet and bake 5-10 minutes at 350 degrees, turning or shaking frequently until the nuts are evenly browned. Watch carefully as they burn easily.

VARIATION: If desired, add some diced marshmallows to make Rocky Road Bonbons.

*Toasting the farfel and pecans is an important part of this recipe.*

## TOFFEE SQUARES

- 1 cup butter
- 1 large egg
- 1 tsp. vanilla flavoring
- 1 cup sugar
- 1 cup cake meal
- 1/4 tsp. salt
- 8 oz. milk chocolate, melted
- 1 cup chopped nuts

Cream butter, sugar, vanilla and salt until light and fluffy. Mix in egg and beat well. Add cake meal gradually, blending well. (Dough should be stiff). Lightly grease a 10 x 15 jelly roll pan. Spread dough evenly to sides and corners of pan.

Bake 20-25 minutes at 350 degrees. Spread with melted chocolate. Sprinkle chopped nuts over chocolate and press in. Cut into squares before completely cool.

## **"AS-GOOD-AS-TOLLHOUSE"** **CHOCOLATE CHIP COOKIES**

- 1 cup shortening
- 1 1/2 cups sugar
- 2 eggs
- 1 TBSP. orange juice
- 1 1/2 cups matzo cake meal
- 1 tsp. potato starch
- 1 tsp. salt
- 6-8 oz. chocolate chips

Preheat oven to 350 degrees and grease cookie sheets.

Cream shortening and sugar. Add eggs and mix. Add all remaining ingredients, adding chocolate chips last, and mix well. Drop by teaspoon onto cookie sheets.

Bake 20-25 minutes or until light brown.

YIELD: Approx. 4 dozen cookies

## **CHOCOLATE CRACKLES**

- 6 egg whites
- 2 cups sugar
- 2 tsp. vanilla flavoring
- 1/2 cup cocoa
- 2 cups chopped nuts

Preheat oven to 250 degrees and line cookie sheets with kitchen parchment.

Beat egg whites at low speed until frothy. Slowly add sugar, beating until stiff. Add vanilla. Sift cocoa and fold into egg mixture with nuts.

Drop onto parchment by tablespoons 1/2 inch apart. Bake 25 minutes. They will crack on top. Let cool before removing.

## HERMIT COOKIES

- 1 pkg. (12 oz.) Honey Cake Mix
- 1 TBSP. instant coffee powder
- 1 large egg  
water
- 1 cup chopped walnuts
- 1 cup raisins
- 2 TBSP. oil

Stir coffee powder into cake mix. Break egg into measuring cup. Add oil and water to measure total of 1/2 cup. Mix as directed on package. Fold in raisins and nuts. Chill for at least 1 hour. Drop by teaspoon onto greased cookie sheet.

Bake 15 minutes at 350 degrees. They will be soft. Cool on cookie sheet for 1 minute, then remove. They will spread so allow space in baking.

YIELD: Approx. 4 dozen

## BUTTER COOKIES

- 1 1/2 sticks butter or margarine
- 1/3 cup sugar
- 1 tsp. orange juice
- 1 egg
- 1 cup potato starch
- 1 cup cake meal
- 1 cup finely chopped pecans

Cream together butter, sugar, orange juice and egg. Add potato starch, cake meal and pecans. Refrigerate dough for a few hours. Make balls and press down like a thumbprint. Fill with jelly or 1/2 cherry.

Bake 10 minutes at 325 degrees on ungreased cookie sheet. Cool on rack.

VARIATION: Form in rolls like refrigerator cookies. Freeze. Slice about 1/4" thick and bake until edges are brown.

YIELD: Approx. 4 dozen

## HONEY GINGER COOKIES

1 cup sugar	1 1/2 tsp. baking soda
3/4 cup margarine	1/2 tsp. salt
1/4 cup honey	1 1/2 tsp. cinnamon
1 egg	1 1/2 tsp. ginger
1 1/8 cups cake meal	1/4 tsp. cocoa
1 1/8 cups potato starch	

Sift together potato starch and cake meal. Cream sugar and margarine together. Add honey and egg. Mix dry ingredients and add slowly to creamed mixture. Drop by rounded teaspoon 2 inches apart onto cookie sheet.

Bake 10-12 minutes at 350 degrees. Let rest for 2 minutes on cookie sheet before carefully removing to rack to cool.

YIELD: 4-5 dozen cookies

## SLICE AND BAKE CHOCOLATE CHIP COOKIES

- 1 stick margarine
- 1 cup sugar
- 2 eggs
- 1 cup cake meal
- 1/2 cup potato starch
- 1 12 oz. bag chocolate chips

Mix margarine and sugar with an electric mixer. Beat in eggs. Add cake meal and potato starch. Stir in chocolate chips by hand. Let sit for 10 minutes (will be sticky). Make into 3 or 4 long rolls in wax paper. Store overnight in the refrigerator.

Slice and bake on a greased cookie sheet about 15 minutes at 350 degrees. Watch so they do not burn.

YIELD: About 5 dozen small cookies



## APRICOT BARS

- 1/2 lb. margarine (2 sticks)
- 2 egg yolks
- pinch of salt
- 1 cup sugar
- 2 cups sifted cake meal
- 2 tsp. grated lemon rind

Mix together margarine, egg yolks, salt, sugar, cake meal and lemon rind. Pat 3/4 of mixture into 9 x 13 cookie sheet. Bake 20 minutes at 325 degrees. Refrigerate remaining dough.

### TOPPING:

- 1 lb. apricot jam
- 1 TBSP. lemon juice
- 1/2 cup almond slices

Mix apricot jam with lemon juice and spread over baked mixture. Sprinkle with almond slices, then spread remaining dough on top.

Bake 30 minutes at 325 degrees. Cool. Cut into bars.

## CHOCOLATE CHIP BARS

- 1 cup margarine
- 1 cup sugar
- 1 egg
- 1 cup cake meal
- 1/2 tsp. salt
- 6 oz. chocolate chips

Cream together margarine and sugar. Add egg, mix well. Add cake meal and salt. Mix well. Spread into greased 10 x 15 pan.

Bake 20 minutes at 350 degrees. Remove from oven. Pour chocolate chips over pan. Let cool for 5 minutes, then spread chocolate chips.

## DATE BARS

- 1/2 cup oil
- 1 cup sugar
- 2 eggs
- 3/4 cup cake meal
- pinch of salt
- 1 cup chopped dates
- 1 cup nuts
- generous squeeze of lemon juice

Mix well first 3 ingredients. Add lemon juice, then dry ingredients. Fold in dates and nuts. Grease well an 8 x 8 pan.

Bake 30-35 minutes at 350 degrees.

VARIATIONS: Instead of dates, try chopped dried apricots or chopped apples.

## CHOCOLATE SYRUP BROWNIES

- 1 cup sugar
- 4 eggs
- 1/3 cup potato starch
- 2/3 cup matzo cake meal
- 1 tsp. vanilla flavoring
- 1/2 jar Fox's U-Bet chocolate syrup
- 1 stick margarine (or butter)
- 1/2 cup nuts

Sift together potato starch and cake meal, set aside. Cream margarine and sugar. Add eggs one at a time and beat well. Add vanilla and syrup. Add cake meal and starch mixture, mix well. Add nuts.

Bake on greased jelly roll pan 20 minutes at 350 degrees.

### FROSTING:

- 1 cup sugar
- 6 TBSP. milk
- 6 TBSP. margarine or butter
- 6 oz. chocolate chips (1 cup)

Bring sugar, milk and margarine to boil, 1 minute. Remove from heat. Add chocolate chips. Let stand 5 minutes. Stir until thick enough to spread.

## NAN GEN'S BROWNIES

- 4 eggs
- 1 cup cake meal
- 1 stick margarine
- 1/2 cup cream or orange juice
- 2 cups sugar
- 1/2 tsp. salt
- 8 TBSP. cocoa

Mix sugar and margarine. Add beaten eggs. Mix in dry ingredients alternately with cream (or orange juice).

Bake in greased 8 x 8 pan 30 minutes at 350 degrees.

## MAGIC BROWNIES

- 4 oz. chocolate chips or semi-sweet chocolate
- 1 cup butter or margarine
  
- 1 3/4 cups sugar
- 4 eggs
- 2 tsp. vanilla flavoring
- 1 cup cake meal
- pinch of salt
- 12 oz. package chocolate chips
- 2 cups cut up marshmallows

Melt 4 oz. chocolate and butter together. Add sugar. Cool slightly. Add eggs one at a time. Add vanilla, cake meal and salt. Mix to blend well. Fold in chocolate chips and marshmallows.

Put in greased 9 x 13 pan and bake 30 minutes at 350 degrees.

## MATZO TOFFEE

- 1 box thin tea matzos or 4 regular matzos
- 1 cup butter or margarine
- 1 cup brown sugar
- 1/2 cup chopped nuts (optional)

Grease jelly roll pan. Lay matzos flat in pan. Combine butter and sugar and bring to a boil for 5 minutes, stirring constantly. Pour nuts into mixture. Pour mixture over matzos.

Bake at 350 degrees for 10 minutes, watching it carefully to prevent from burning. Let cool slightly and break into smaller pieces.

VARIATION: Spread 1 cup chocolate chips over hot brittle, let melt and spread with knife.

## MATZO MUNCHIES

- 3 sheets matzo
- 1 egg
- 1/2 cup sugar
- 1/2 tsp. cinnamon
- 1/3 cup melted butter or margarine

Place matzo on cookie sheet. Beat together egg, sugar, cinnamon, and melted butter. Spread batter over matzos. Sprinkle with nuts, seeds or grated chocolate.

Bake 10 minutes at 350 degrees. Let cool and break into chunks. Let dry 1 day. Do not cover.

## PASSOVER KICHEL

3 eggs  
1/2 cup oil  
3 TBSP. sugar  
2 tsp. potato starch  
1/2 cup cake meal  
pinch of salt

Beat eggs, oil and sugar for 10 minutes. Add potato starch, cake meal and salt and beat an additional 10 minutes. Drop onto ungreased cookie sheets. Leave room to puff. Sprinkle with sugar before baking.

Bake 15-20 minutes at 375 degrees. Lower oven to 325 degrees and bake 15 minutes. Keep checking to prevent burning.

## FLORENCE'S MANDELBROT

3 eggs  
3/4 cup sugar  
1/3 cup oil  
1 cup cake meal  
1 tsp. lemon or orange rind  
1 tsp. potato starch  
1 tsp vanilla flavoring  
1/2 cup chopped nuts  
1/2 cup chocolate chips

Mix eggs and sugar. Add oil and mix. Add dry ingredients and mix well. Add rest of ingredients and mix well. Pour into greased loaf pan.

Bake 40-50 minutes at 350 degrees. Cool and slice.

## CHOCOLATE CHIP KIMISH BROT

- 3/4 cup potato starch
- 2 3/4 cups cake meal
- 1 1/2 cups chocolate chips
- 1 cup chopped nuts
- 6 eggs
- 2 sticks margarine
- 2 cups sugar
- 1/2 tsp. salt
- juice and rind of one lemon

Sift together potato starch and cake meal. Take 3/4 cup off and mix with chocolate chips and nuts.

Mix together eggs, margarine, sugar, salt, juice and rind of lemon, and remaining potato starch and cake meal. Add chocolate chips and nuts. Form into 6 long rolls on cookie sheet and bake allowing room between rolls for spreading and raising. (Cookie sheet with sides is preferable)

Bake 30-45 minutes at 350 degrees. Slice while warm. Can be toasted lightly if desired.

## LEMON SQUARES

### CRUST:

1/2 cup butter  
1/2 cup sugar  
1 cup matzo cake meal

### TOPPING:

2 egg whites  
2 TBSP. sugar

### FILLING:

1 1/2 cups water  
2 TBSP. potato starch  
4 TBSP. lemon juice  
1/2 cup sugar  
2 egg yolks  
1 TBSP. butter

**CRUST:** Combine butter, sugar and cake meal. Put in well greased 8 x 8 pan. Bake 15 minutes at 350 degrees.

**FILLING:** Cook all ingredients for the filling except the butter. Cook until thickened and then add the butter. Put custard over crust layer.

**TOPPING:** Beat egg whites stiff, fold in sugar. Spread on top of the filling and bake 20 minutes at 350 degrees. Store in refrigerator.



## PARVE FLOURLESS CHOCOLATE TORTE

- 4 eggs (at room temperature)
- 16 oz. chocolate chips (parve)
- 10 TBSP. margarine

Whip eggs. Melt chocolate and margarine and add to eggs. Grease 8" cake pan. Lay a piece of parchment paper in the bottom of the pan.

Bake 10 minutes at 425 degrees covered with foil. Remove foil and bake an additional 5 minutes.

## CHEESE CAKE

- 1 lb. cream cheese
- 2/3 cup sugar
- 3 eggs
- 1/2 tsp. almond flavoring

### TOPPING:

- 1 cup sour cream
- 1 tsp. vanilla flavoring
- 3 TBSP. sugar

Beat cream cheese, eggs, sugar and almond flavoring until smooth, thick and lemon colored. Put into greased 9" pie plate.

Bake 25-30 minutes at 350 degrees. Cool 20 minutes. Beat topping ingredients and pour over the cake. Bake 10 more minutes. Cool, then refrigerate.

## **CHOCOLATE MARBLE CAKE WITH CHOCOLATE GLAZE**

1 cup sugar  
1/2 tsp. salt  
1/4 cup oil  
6 eggs, separated  
1/2 cup matzo cake meal  
1/2 cup potato starch  
1/2 cup apple juice, wine or water  
1/4 cup cocoa  
1/4 cup strong hot coffee

### **CHOCOLATE GLAZE:**

8 oz. semi-sweet chocolate  
1 TBSP. oil  
1/4 lb. unsalted butter or margarine,  
cut into small pieces

Preheat oven to 325 degrees.

In the bowl of an electric mixer, blend 3/4 cup of the sugar with the salt and oil. Add the egg yolks one at a time, beating after each addition. Sift the matzo cake meal and potato starch together. Add them to the egg yolk mixture alternately with the apple juice.

In a large bowl, beat the egg whites until stiff enough to hold a peak. Fold the beaten egg whites into the egg yolk mixture. Pour half of the batter into another bowl and reserve.

In a small bowl, mix together the remaining 1/4 cup sugar, cocoa and coffee and fold this mixture into the reserved batter. Pour the two batters alternately (about 1 cup at a time) into a 10" tube pan.

Bake 45-55 minutes or until the cake springs back to the touch and a toothpick inserted in it comes out dry. Remove the cake from the oven and immediately invert the pan and let it cool. Loosen the sides and center of the cake with a sharp knife and unmold it onto a cake plate. Drizzle the Chocolate Glaze over the cake.

**CHOCOLATE GLAZE:** Melt the chocolate in the top of a double boiler over simmering water. Add the oil and margarine, blending until melted. Glaze can be doubled.

## BANANA BREAD

- 5 eggs, separated
- 3/4 cup sugar
- 1/4 cup matzo cake meal
- 1 TBSP. potato starch
- 1 banana, cut into thirds
- 1 TBSP. orange juice
- 1 TBSP. grated orange peel
- 1/4 cup white raisins or chopped apricots

Preheat oven to 325 degrees. Grease two 7 7/8 x 3 7/8 loaf pans.

In food processor insert metal blade. Place egg yolks and sugar in work bowl and process for 60 seconds until thick and pale yellow. Sift together cake meal and potato starch, add to work bowl along with banana, orange juice and grated orange peel. Process until bananas just disappear. Remove to large bowl.

Soak raisins in hot water until softened. Drain and fold into batter.

Beat egg whites until stiff. Fold into batter. Pour batter into loaf pans.

Bake 1 hour. Let cool completely before removing from pans.

CONVENTIONAL: Beat egg yolks, sugar, banana, orange juice and grated orange peel with electric mixer for 5-10 minutes. Add sifted dry ingredients. Continue with raisins and egg whites as directed above.

## FRUIT & NUT TORTE

### LEMON CURD FILLING:

- 1 TBSP. lemon peel
- 1/3 cup lemon juice
- 1/2 cup margarine, cut up
- 1/3 cup sugar
- 3 eggs
- 3 egg yolks

**PREPARE LEMON CURD FILLING:** In double boiler, over hot but not boiling water, cook lemon peel, juice, margarine, sugar, eggs and egg yolks, stirring until mixture is very thick and coats back of spoon (about 15 minutes). Pour into bowl, cover and refrigerate.

- 2 cups walnuts
- 2 TBSP. matzo meal
- 4 eggs, separated at room temperature
- 2/3 cup sugar
- 1 16 oz. can sliced peaches, drained
- 1 pint strawberries
- 1 cup seedless green grapes
- 1 TBSP. honey

In blender at medium speed (or in food processor), finely grind walnuts with matzo meal. Grease a 4 cup bundt flan pan. Preheat oven to 350 degrees.

In large bowl, with mixer at high speed, beat egg whites until soft peaks form.

In small bowl, with same beaters and with mixer at high speed, beat egg yolks and sugar until very thick and lemon-colored. Fold nut mixture and yolk mixture into egg whites. Pour batter into greased pan.

Bake 25-30 minutes until top of cake springs back when touched with finger. Cool the cake in pan on wire rack 5 minutes. Remove from pan, cool on wire rack.

**TO ASSEMBLE TORTE:** Place cake, indented side up, on plate. Spoon Lemon Curd Filling onto top of cake. Arrange fruit in pretty design on filling. In small saucepan over low heat, heat honey to thin slightly. Brush fruit with honey.

**YIELD:** 10 servings

## CARROT CAKE

- 1/2 cup cake meal
- 1/2 cup potato starch
- 1 cup sugar
- 1/2 tsp. baking powder (if available)
- 1/2 tsp. baking soda
- 1/2 tsp. salt
- 1 tsp. cinnamon
- 1/4 tsp. cloves
- 1/2 cup oil
- 2 eggs
- 3 shredded carrots (about 1 1/2 cups)
- 1/2 cup chopped nuts
- 1/2 cup raisins

Preheat oven to 325 degrees. Grease 9 x 9 pan. Sift together cake meal and potato starch until well mixed. Combine dry ingredients. Whisk in oil and eggs. Stir in carrots, nuts and raisins. Bake 40-50 minutes.

**VARIATION - APPLE CAKE:** Substitute 1 1/2 cups diced apples for carrots and decrease sugar by 1/4 cup.

## APPLE CAKE

### APPLE MIXTURE AND TOPPING

- 6-7 large apples
- 1/2 cup sugar
- 1 tsp. cinnamon
- juice of 1/2 lemon

Peel and slice apples into small bowl of mixer. Apples should fill this bowl to about an inch of the top. Mix sugar and cinnamon together and retain about 1/8 cup for sprinkling on top of batter before baking. Add the rest to apples and mix together. Add lemon juice and let stand while mixing batter.

### CAKE BATTER:

- 6 eggs
- 1 cup oil
- 1 1/2 cups sugar
- 2 cups cake meal
- 2 TBSP. potato starch
- 1/2 tsp. salt

Beat eggs. Add oil and sugar. Sift together dry ingredients and add to egg, oil and sugar mixture. Spread 2/3 of batter into 8 x 12 greased Pyrex. Top with apple mixture. Add remaining batter and then sprinkle the saved 1/8 cup of cinnamon and sugar mixture on top of batter.

Bake 1 hour at 350 degrees. Check at 50-55 minutes so that cake doesn't get too brown.

## ELEGANT CHOCOLATE MOUSSE DESSERT

- 1 9" chocolate sponge cake, baked the day before
- 1 lb. semi-sweet chocolate bars (or 18 oz. chocolate chips)
- 6 TBSP. sugar
- 6 TBSP. cold water
- 8 eggs separated
- 1 tsp. vanilla or almond flavoring

Melt chocolate in double boiler over low heat. Add sugar, flavoring and water. Remove from heat. Blend in well beaten egg yolks. Cool. Beat egg whites until stiff. Fold into chocolate mixture.

Slice cake into 1 1/2" slices (should be enough for two layers). Line sides and bottom of 9" spring form pan with slices of sponge cake. Pour half of chocolate mixture over cake. Add another layer of sponge cake slices and remaining chocolate mixture. Refrigerate over night. Sprinkle grated chocolate over the torte.

NOTE: Use slightly less chocolate for a less dense torte.

## CHOCOLATE CHIFFON CAKE

- 8 eggs, separated
- 1 1/2 cups sugar
- 1/4 cup orange juice
- 3/4 cup cake meal  
rind of one orange
- 2 TBSP. cocoa
- 1/4 cup wine

Sift cake meal. Beat egg yolks and add sugar until thick and lemony. Add rind, cocoa, juice and wine. Mix thoroughly. Gently stir in cake meal. Beat egg whites stiff. Fold into batter. Pour into tube pan.

Bake 50-60 minutes at 325 degrees. Frost with a chocolate glaze.

## APPLE UPSIDE DOWN CAKE

- 1 cup brown sugar
- 2 TBSP. oil
- 9 apples
- 3 TBSP. lemon juice
- 3/4 cup strawberry jam
- 7 matzos
- 3 eggs, beaten
- 1/2 cup sugar
- 1/2 tsp. cinnamon

Combine brown sugar and oil. Place on bottom of 3 quart casserole. Slice 6 apples and add 2 TBSP. lemon juice and strawberry jam. Layer this mixture over brown sugar mixture.

Soak matzos in water. Squeeze out. Add matzos to 3 grated apples and beaten eggs. Mix in sugar and cinnamon and 1 TBSP. lemon juice. Place on top of first apple layer.

Bake 1 hour uncovered at 325 degrees, then bake an additional 1/2 hour covered. Serve upside down.



## LEMON-PECAN TORTE

### TORTE:

- 2 TBSP. matzo meal
- 7 eggs, separated
- 3/4 cup sugar
- 2 cups pecans, coarsely ground
- 1 TBSP. lemon rind
- 1 TBSP. lemon juice

### GLAZE:

- 1 egg yolk
- 1/3 cup lemon juice
- 1/2 cup sugar
- 1 tsp. margarine
- 1 TBSP. lemon rind

Preheat oven to 325 degrees. Grease 9 inch spring form pan. Dust with matzo meal.

**PREPARE TORTE:** Whisk egg yolks and sugar in large bowl. Stir in pecans and lemon rind. Beat egg whites and lemon juice in large bowl until stiff but not dry. Stir 1/4 of egg whites into yolk mixture. Fold in remaining egg whites until blended. Pour into pan.

Bake 1 hour at 325 degrees. Cool 15 minutes on wire rack.

**PREPARE GLAZE:** Bring all ingredients except lemon rind to simmer over medium heat whisking constantly. Turn off heat and stir in rind.

Poke holes in top of cake with long skewer. With cake still in spring form pan, spoon glaze over top. Let stand a few minutes. Remove cake from pan by running thin knife around rim to release cake. Garnish with lemon peel.

## CHERRY CAKE

### BATTER:

- 6 eggs
- 1 1/2 cups sugar
- 1 tsp. salt
- 3/4 cup potato starch
- 1 1/2 cups matzo cake meal
- 3/4 cup oil
- 1/4 cup orange juice
- 1 jar cherry preserves

### CENTER:

- 6 medium sour apples,  
(peeled and thinly sliced)
- 1/2 cup sugar
- 1-2 tsp. cinnamon

### TOPPING:

- 1/2 cup chopped walnuts or pecans
- 1/4 cup sugar

PREPARE CENTER: Slice apples, sprinkle with cinnamon and sugar, set aside.

PREPARE BATTER: Beat eggs until light, add sugar and salt and mix. Sift potato starch and cake meal together. Then, alternate the dry ingredients into the egg mixture with the oil and orange juice.

Pour half of the batter into a 13 x 9 pan. Put sliced apples on top. Dot with preserves and spread the remaining batter on top. Sprinkle with sugar and nuts.

Bake approximately 1 hour at 350 degrees.

## BANANA NUT CAKE

- 8 eggs, separated
- 1 1/2 cups sugar
- 1/2 cup mashed bananas
- 1/2 cup cake meal
- 1/2 cup chopped nuts
- 1/2 tsp. salt (scant)
- 1/2 cup potato starch

Beat egg whites with salt until stiff. Keep in refrigerator. Beat egg yolks, adding sugar slowly. Beat until very light. Add mashed bananas, cake meal, chopped nuts and potato starch. Fold into egg whites. Put in greased 9 inch spring form pan.

Bake 20-30 minutes at 350 degrees, then bake 20-25 minutes at 400 degrees.

## NEVER FAIL SPONGE CAKE

- 9 eggs separated
- 1 1/2 cups sugar
- 1/2 cup cake meal
- 1/4 cup potato starch
- juice and rind of one orange

Beat egg whites until they hold shape. Add sugar slowly and set aside. Sift cake meal and potato starch together. Add to egg white mixture folding slowly. Beat egg yolks in different bowl along with juice and rind. Fold yolk mixture into egg white mixture. Pour into large ungreased tube pan.

Bake 50-60 minutes at 350 degrees. Invert onto bottle or rack. Cool in pan.

## HAROSSET SAUCE FOR SPONGE CAKE

- 3/4 cup chopped apples
- 1 TBSP. lemon juice
- 1 TBSP. potato starch
- 1/4 cup sugar
- 3/4 cup water
- 1/3 cup honey
- 1/2 cup chopped walnuts
- 1/2 cup concord grape wine (you may use up to 3/4 cup)

Mix apples and lemon juice. In sauce pan, mix potato starch and sugar; gradually add water until smooth. Stir in honey. Cook over medium heat until thick and clear. Cool. Add nuts and chill. Just before serving, stir in wine. Serve over slices of sponge cake.

## BERRY ANGEL CAKE

- 2 3 oz. pkgs. raspberry or strawberry gelatin
- dash of salt
- 2 1/2 cups boiling water
- 2 10 oz. pkgs. frozen raspberries or sliced strawberries, defrosted
- 2 cups heavy cream, whipped (or non-dairy whipped cream)
- 1 large angel food cake or sponge cake
- 1 1/2 cups heavy cream, whipped (or non-dairy whipped cream) for frosting

Dissolve gelatin and salt in boiling water. Add berries; chill until partially set. Whip until fluffy, then fold in 2 cups whipped cream. Tear sponge cake into pieces and place in the bottom of a regular angel food pan. Pour on some of the berry mixture; then repeat with cake and mixture to fill cake pan. Use rubber spatula to push into cake so that mixture gets around cake pieces.

Refrigerate about 6 hours. Unmold and frost with whipped cream. Garnish with fresh berries.

YIELD: 8-10 servings

## LEMON MERINGUE DESSERT

- leftover sponge cake
- 1 1/2 cups sugar
- 1 1/3 TBSP. potato starch
- 1 1/2 cups water
- 3 egg yolks, slightly beaten
- 2 tsp. grated lemon peel
- 1/2 cup lemon juice

Mix sugar and potato starch in sauce pan. Gradually stir in water. Cook on medium heat, stirring constantly, until mixture thickens and boils. Gradually stir 1/2 of hot mixture into beaten egg yolks. Then stir this into remaining hot mixture in sauce pan. Stir and boil one more minute. Remove from heat.

Stir in lemon peel and juice. Alternately layer thin slices of sponge cake with lemon mixture in 9 x 6 Pyrex baking dish. Cover with meringue of 3 egg whites beaten with 6 TBSP. sugar until stiff.

Bake about 10 minutes at 375 degrees until delicately browned.

## FRUIT PIZZA

### CRUST:

- 1 cup sugar
- 1 cup butter or margarine
- 1 2/3 cups cake meal
- 1 cup less 3 TBSP. potato starch
- 2 eggs
- 1 1/2 tsp. almond flavoring
- 1 1/2 tsp. vanilla flavoring
- 1/4 tsp. salt
- 1/2 cup almond meal (grind almonds to form meal)

Cream sugar and butter. Sift together cake meal and potato starch and add to sugar and butter. Add eggs, flavorings, salt and almond meal and mix well. Spread in jelly roll pan.

Bake 15-20 minutes at 400 degrees.

### FILLING:

- 16 oz. cream cheese
- 1/2-1 cup sugar
- 1 cup whipped cream
- 1 1/2 tsp. vanilla flavoring
- 1/2-1 cup apricot jam, melted
- fruit (strawberries, kiwi, oranges, bananas, etc.)

Mix cream cheese, sugar, whipped cream and vanilla together. Spread on crust. Arrange fruit on crust. Brush fruit with jelly. Refrigerate two hours.

## STRAWBERRY WHIP

- 2 egg whites
- 1 cup sugar
- 1 pint sliced strawberries

Beat egg whites, add sugar gradually on low speed. Add strawberries and pick up speed as they mix through. Whip until very thick (about 20 minutes). Put into container and freeze.

YIELD: 1 quart

## THREE FRUIT ICE

- 2 egg whites
- 1 1/4 cups water
- 1 cup sugar
- 5 TBSP. orange juice
- 3 TBSP. lemon juice
- 2 bananas, mashed
- 1 10 oz. pkg. frozen strawberries, defrosted

Bring half of the water to a boil with sugar and salt. Remove from heat. Add the rest of the water, fruit juices and bananas. Pour into freezing tray and freeze to a mush (about 2-3 hours). Pour out into a mixing bowl and beat thoroughly. Add defrosted strawberries. Fold in stiffly beaten egg whites. Put into an 8 x 8 pan (or an ice cream tub) and freeze.

## STRAWBERRY ICING

- 1 egg whites
- 1 cup sugar
- 1 cup fresh strawberries

Combine all ingredients with electric mixer and beat for 10 minutes until stiff. Garnish with whole strawberries.

*This will frost a 10 inch sponge cake.*

## PASSOVER ICE CREAM

- 1 32 oz. pkg. frozen strawberries
- 1 1/2 cups sugar
- 4 egg whites (save egg yolks for another use)
- 3 large bananas, well mashed

Thaw berries. Put half of each of the 4 ingredients in a large mixing bowl. Beat at the highest speed until thick and fluffy - should almost reach top of the bowl and make firm peaks. Pour into 3 quart plastic container, cover tightly, and freeze. Repeat with other half of ingredients. (Once frozen, does not need re-beating).

TO SERVE: Use ice cream scoop or melon ball scoop. Garnish with a fresh strawberry. Does not need to be thawed prior to serving.

YIELD: 20 servings

## GRANDMA'S ORANGE PUDDING

- 12 oranges (or one per person)
- 1/4 cup sugar
- 3 eggs, separated
- 1/2 cup cold water
- 1/2 tsp. salt
- 1 cup sugar (or less, to taste)
- 2 TBSP. potato starch
- 1 cup boiling water
- juice of one lemon
- grated rind of one lemon
- 1 TBSP. lemon juice
- 2 TBSP. sugar

Peel and cut up oranges. Cover lightly with 1/4 cup sugar. Cover and refrigerate. Beat egg yolks well. Add cold water, salt, 1 cup (or less) sugar mixed thoroughly with potato starch. Add boiling water, stirring occasionally. Cook in Teflon pan until thick. Add juice of one lemon and grated lemon rind. Let cool. Pour over oranges. Beat egg whites with 2 TBSP. sugar and 1 TBSP. lemon juice until stiff. Put on top of oranges and serve.



## COOKIE CRUMB PIE CRUST

- 1 box Passover cookies, crushed (approximately 1 1/2 cups crumbs)
- 1/4 cup margarine, softened
- 1-2 TBSP. sugar

Preheat oven to 350 degrees. Blend crumbs, margarine and sugar. Put into 9 inch disposable aluminum pie tin and using the back of a spoon, press firmly against bottom and sides of pan.

Bake 8-10 minutes at 350 degrees. Cool before filling.

## CHOCOLATE PIE CRUST

- 1 1/2 cup chopped nuts
- 6 oz. chocolate chips
- 1 TBSP. vegetable shortening

Over hot water in a double boiler, combine chocolate chips and shortening. Stir until smooth. Add nuts and mix. Spread in foil-lined pie plate. Chill until firm, about 1 hour. Lift out of tin and remove foil. Replace into pie tin and fill.

## LEMON PIE FILLING

3 lemons, juice and rind  
1/2 cup sugar  
1 1/2 cups water  
pinch of salt

Boil together juice and rind of 3 lemons, sugar, 1 1/2 cups water and salt.

3 eggs, separated  
1/2 cup sugar

Mix egg yolks with sugar. Pour into lemon mixture, stirring constantly.

3 TBSP. potato starch  
1/2 cup cold water

Mix together potato starch and cold water. Add to mixture. Cook and stir until thick. Cool and pour into prepared pie crust.

FOR MERINGUE: Beat 3 egg whites stiff, add 6 TBSP sugar and continue beating until very stiff. Spoon on top of pie.

Bake 8-10 minutes at 400 degrees, or until lightly browned.

## BROWNIE PIE

### CRUST:

- 1/4 cup softened margarine or butter
- 1/2 cup sugar
- 1 TBSP. cake meal
- 2 TBSP. matzo meal
- 1 cup finely ground walnuts

### FILLING:

- 1/2 cup margarine or butter
- 1 cup sugar
- 3 eggs
- 4 oz. semi-sweet chocolate or 1/2 cup melted chocolate chips
- 1/3 cup cake meal

CRUST: Mix all ingredients together. Press into a 10 inch pie plate. Chill.

FILLING: Beat margarine or butter with sugar until fluffy. Add eggs one at a time. Add melted chocolate and cake meal. Pour into pie shell.

Bake 45 minutes at 325 degrees. Slice thin to serve.

Keep refrigerated. Freezes well.

YIELD: 10 servings

## CLAIRE'S ANGEL PIE

### CRUST:

- 6 egg whites
- pinch of salt
- 1 TBSP. vinegar
- 1 1/2 cups sugar

Beat crust ingredients until glossy and stiff. Put into a 9 inch pie pan.

Bake 1 1/2 hours at 350 degrees.

### FILLING:

- 6 egg yolks
- 3/4-1 cup sugar
- grated rind of one lemon
- juice of one lemon

Cook filling until thick. Stir continuously. Spread filling on cooled meringue.  
Add whipping cream.

## CHOCOLATE COVERED FRUITS

- 3 lbs. semi-sweet chocolate, broken into small pieces
- 12 oz. dried apricots
- 12 oz. dried figs
- 2 pints fresh strawberries

In the top of a double boiler, melt the chocolate over simmering water, stirring as it softens until smooth.

Select 2 or 3 baking sheets that will fit in the refrigerator and line them with waxed paper. One at a time, dip the apricots, figs and strawberries into the melted chocolate, generously coating the bottom half of each piece of fruit.

Place each dipped fruit on the prepared baking sheets. Refrigerate until the chocolate hardens, then cover lightly with waxed paper and refrigerate until ready to serve. Peel the chocolate covered fruit off of the waxed paper and transfer to a serving platter.

Any dried fruit may be used or try pieces of matzo.

**HINT:** If you are adept at using them, chopsticks work wonderfully for dipping the fruit.

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