



Art by Juliette Axen

CHJ Passover Recipe Collection

2021



**Congregation for
Humanistic Judaism**

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Jeff's Matzah

Submitted by Jeff Greenberg

Ingredients:

Whole wheat flour

Salt

Water

Directions:

- 1) Put about 2 cups of flour in a bowl, add a little salt and enough water to make a very stiff dough. Mix thoroughly. Feel free to adjust the quantities.
- 2) Take about a ball of dough the size of a walnut or golf ball and roll it out on a floured countertop.
- 3) Use a spatula to move it onto a cookie sheet.
- 4) Make holes in the rolled-out dough using one or more forks. This is important; if you don't make the holes it will bake into a pita bread.
- 5) Bake at 400° until it's hard, then let them cool on a rack.

Note: When I'm rolling out the dough I sprinkle some kosher salt (large crystals) and roll the salt into the dough.

My interpretation of the salt is that it:

- Represents the sweat of the Israelites
- Represents the tears of the Israelites
- Makes the matza taste good

Charoset

Submitted by Gail Ostrow

Ingredients:

8 oz pitted dates, chopped
8 oz raisins—brown or golden or both, chopped
2 peeled and cored apples, grated (I use Granny Smith)
1/2 C walnuts, coarsely chopped
Wine or fruit juice (orange works well) to moisten
Optional: Chopped Turkish apricots

Directions:

Combine and mix ingredients.

Notes:

You can play with the quantities to get the texture and mixture most pleasing to you.
It's naturally sweet so no need to add sugar or honey.
You can add cinnamon but it's not part of the Turkish flavor mix.
You can add a little orange peel if you like.
I got this recipe is from former CHJ member Theodora Benezra.

22 Nut-Free Charoset Recipes from Around the World

Submitted by Rochelle Green

From Reform Judaism.com

<https://reformjudaism.org/reform-jewish-life/food-recipes/taste-test-22-nut-free-charoset-recipes>

American Fusion

- Dried cranberries
 - Dried cherries
 - Honey
 - Strawberries (fresh or frozen)
 - Cinnamon
 - Ginger
 - Curry
-

Ashkenazi

- 3 red apples
 - ¼ cup grape juice
 - ½ cup honey
 - 1 cup raisins
 - Cinnamon
-

Brazilian

- Avocado
 - Banana
 - Orange
 - Granny Smith apple
-

Bubbe's Special

- 1 Granny Smith green apple
- A blend of white and red raisins

- 2 teaspoons cinnamon
 - 2 teaspoons sugar
 - Grape juice to moisten
-

California 1

- Banana
 - Dried apricots
 - Mango
 - Dried apples
 - Banana chips
 - Cinnamon
 - White grape juice to moisten
-

California 2

- 1 large avocado, peeled
 - Juice of ½ lemon
 - Golden raisins
 - Pitted dates
 - Pitted prunes
 - Dried figs
 - Grated peel of one orange
 - Orange juice
-

Chocolate

- Chocolate chips
 - Apples
 - Honey
 - White grape juice
-

Cranberry

- Apples
- Cranberries

- Raisins
 - Cinnamon
-

Greek

1 orange, peeled and seeded

- ½ cup raisins
 - ½ cup pitted dates
 - Cherry preserves
 - Dark grape juice
 - Ground ginger
 - Cayenne pepper
 - Sugar
 - 1 tablespoon dark grape juice
-

Iraqi

- Honey
 - Figs
 - Dates
 - Raisins
 - Currants
 - Dark grape juice
-

Israeli

- 2 red apples
 - 2 oranges
 - ½ cup pitted dates
 - ¼ cup white grape juice
 - Cinnamon
-

Italian

- 1 apple, cored and cut into pieces
- 3 sliced bananas
- 10-pitted dates
- Juice and grated rind of ½ lemon
- Juice and grated rind of ½ orange
- Dark grape juice
- 1 teaspoon cinnamon sugar or honey
- Matzah meal to hold it together

Mexican

- 1 pear, peeled
 - 3 apples, peeled
 - 3 bananas, mashed
 - 2 cups pitted dates (about 1 lb)
 - 2 tablespoons ground cinnamon
 - 1 cup dark grape juice
-

Moroccan

- Figs
 - Dates
 - Raisins
 - Other dried fruit, like currants
 - Grape juice
-

Persian

- 1 pear, peeled
 - 1 apple, peeled
 - Pitted dates
 - Raisins
 - Cinnamon
 - Ginger root, grated
 - Apple cider vinegar
 - Dark grape juice
-

Sephardic

- Apples
 - Pitted Dates
 - Raisins
 - Other dried fruit, like currants
 - Grape juice
 - Honey (optional)
-

Traditional

- 3 red apples
 - ¼ cup grape juice
 - ½ cup honey
 - 1 cup raisins
 - Cinnamon
-

Turkish

- Pitted dates_
 - Dried apricots
 - Dried figs
 - Ginger
 - Coriander
 - Cinnamon
 - Dark grape juice
-

Venetian

- Matzah meal
- 1 apple, peeled
- 3 sliced bananas
- 10 pitted dates
- Juice and grated rind of ½ lemon
- Juice and well-grated rind of ½ orange
- 3 hard-boiled eggs, chopped
- Dark grape juice

- 1 teaspoon cinnamon
 - Sugar or honey
-

Wolfgang Puck's

- 6 Granny Smith apples
 - 1 lemon, juiced
 - 1 cup golden raisins
 - Honey to taste
 - Cinnamon to taste
 - Dark grape juice to moisten
-

Yemenite

- Pitted dates
 - Dried figs
 - Dried apricots
 - White or black raisins
 - Macintosh apples
 - Dark grape juice
 - Ground cinnamon
-

Gefilte Fish or Tofu and Beet Salad with Red Balsamic Dressing

Submitted by Taegun Moon

Main Ingredients (8-10 servings):

1 bunch, about 5 medium beets
Jar Gefilte fish,... or, if preferred,
1 block of Tofu (extra firm)

Directions:

- 1) Refresh red beets: cut $\frac{1}{4}$ inch from the top and plant upside down in shallow straight sided container for 15 minutes.
- 2) Microwave covered with a paper towel and follow your oven's prompt for baked potatoes. You might prefer to bake in oven at 375 for 45 mins or until you can stick a fork in it.
- 3) Cool, peel, and cut beets into $\frac{1}{2}$ inch chunks.
- 4) As your beets cool and shrivel, make marinades red for the beets and white for fish and tofu. The vegetables, spices, oils, and herbs are the same so double the following ingredients into two stainless steel bowls.

Red Balsamic dressing:

1/4 cup olive oil
1/4 cup red balsamic vinegar
(or $\frac{1}{4}$ cup of white balsamic and $\frac{1}{4}$ cup of lemon juice)
1 tsp of fresh ground pepper
2 medium shallots sliced thin in rounds or half rounds
5 medium stalks of green onions
 $\frac{1}{4}$ bunch of flat leaf parsley
1 medium hot jalapeno or other green peppers

Directions:

- 1) Refresh vegetables by cutting $\frac{1}{4}$ inch off from the top and plant upside down in shallow straight sided container for 15 minutes.
- 2) Microwave covered with a paper towel and follow your oven's prompt for baked potatoes. You might prefer to bake in oven at 375 for 45 mins or until you can stick a fork in it.
- 3) Cool, peel, and cut beets into $\frac{1}{2}$ inch chunks.
- 4) As your beets cool and shrivel, make marinades red for the beets and white for fish and tofu. The vegetables, spices, oils, and herbs are the same so double the following ingredients into two stainless steel bowls.

Note: This chunky Beet and Gefilte fish salad is our new family classic. Tofu and Beet salad is just as

Matzo Ball Soup (#1)

Submitted by Taegun Moon

Chicken stock and schmaltz

Ingredients:

1 local organic chicken + 2 chicken legs + innards (not liver) + water to just fill not float the chicken
4 carrots refreshed, peeled, and cut in rounds
3 celery stalks refreshed and cut
2 large yellow onions roughly chopped + whole onion skins (adds color and removes gaminess)
3 cloves garlic chopped
2 tsp. dried thyme or small bunch fresh (tied or stems removed)
1 tsp. dried parsley or small bunch fresh (tied or chopped)
4 dried bay leaf
10 whole pepper corn

Directions:

- 1) Refresh carrots, celery, and fresh herbs in a shallow dish by the window.
- 2) Rinse chicken and parts in cold water and place in a pot with water on medium high.
- 3) Add chopped onion, onion skin, carrot, celery, herbs, and pepper.
- 4) Bring to a gentle boil and skim foam for 20 minutes or until there is no foam and the stock is clear.
- 5) Turn heat down but keep soft boiling with lid off for 1 ½ hour.
- 6) Let the stock cool over night or chill the pot in a bath of cold water.
- 7) Skim clear chicken fat from the top for the matzo ball mix.
- 8) Strain and discard vegetables and save chicken meat for soup or another meal.
- 9) Strain stock into a large plastic container and place in the refrigerator until the fat solidifies on top.

Matzo balls:

Ingredients/Directions:

- 1) Mix 2 packets of matzo balls with 4 eggs and ½ cup of melted schmaltz and let it sit for 20 minutes.
- 2) Boil 4 quarts of water, gently shape golf ball size matzo balls, bring pot back to boil and simmer covered for 25 minutes.

Chicken soup

Ingredients:

4 quarts chicken stock
4 carrots
3 stalks celery
2 yellow onions

2 cloves garlic
2 boneless skinless chicken breasts cubed

Directions:

- 1) Bring to boil.
- 2) Skim soup of a smaller amount of foam and fat.
- 3) Add boiled and drained matzo balls.
- 4) Salt and Pepper, fresh scallions, dill, or baby spinach to wilt just before serving.
- 5) Ladling tip for extra hot soup: swirl a ladle of soup to warm each bowl and then pour back into the pot before ladling again over fresh baby spinach and serve with sprinkle of fresh herbs on top.

Note: I have a neighbor who is a vegetarian for health reasons and to keep Kosher but eats matzo ball soup in memory of his mother. Once, my father-in-law Ed walked into our house and the smell of my chicken soup conjured up his memory of opening the door to his grandmother's apartment. In retrospect, I consider the day my mother-in-law Elsa asked me to "make sure my grandchildren get to eat matzo ball soup" the day I became a Jew. For me, making matzo ball soup for Passover seders led by my wife Rachel is sacred. Chicken soup is also good for colds.

Hedi's Matzo Ball Soup (#2)

Submitted by Lesley Apt

Ingredients:

1 egg + 2 egg whites

1 t Crisco

salt

chives or parsley

matzoh meal

Directions:

- 1) Mix matzo balls into a gooey mess; add a bit of water if too dry.
- 2) slide 1/2 t size slightly rounded balls into chicken broth (My mom used Campbell's chicken broth + 3 soup cubes), which should be at a hard boil.
- 3) After a few min, when balls are soft and have bounced to surface, add water to make the soup not so strong.

Note: Hedi refers to Lesley's mother.

Passover Rolls

Submitted by Relly Coleman

Ingredients:

1 cup water
1/3 cup oil
1 tbsp. sugar
½ tsp. salt
1 cup matzo meal
3 eggs

Directions:

- 1) Mix first 4 ingredients in a bowl. Transfer to a saucepan and heat.
- 2) Add matzo-meal and mix well (while on heat)
- 3) Remove from heat and let stand 1-2 min to cool.
- 4) Add eggs and mix well.
- 5) Crease a cookie sheet and put tablespoons of the mixture on it.
- 6) Bake in a pre-heated oven at 350F for 1 1/4 hours.

Beet Hummus

Submitted by Emily Shufrin

Ingredients:

- 1 can (15 oz) chickpeas
- 1 ½ cups roasted beets (about 2 medium or 1 large)
- 1 clove garlic
- 1 tbsp chopped fresh rosemary
- Juice of 1 large lemon (about 2 tbsp)
- 2 tbsp olive oil
- 2 tbsp tahini
- ½ tsp sea salt
- ½ tsp freshly cracked pepper
- water as needed (about 2-4 tbsp)

Directions:

2. To roast beets, wash them and wrap tightly in foil. Roast 45 minutes to 1 hour in a 400° F oven. Let cool slightly, then rub with your fingers gently to remove skin.
3. Add beets and other ingredients except for water to a food processor and blend until smooth, up to 2 minutes.
4. Add water 1 tbsp at a time as needed to reach a smooth, creamy consistency.

Notes:

- Store leftover hummus in the refrigerator up to 5 days.
- If you're feeling lazy, use pre-roasted beets (found in the produce section of the grocery store) or canned beets (not the pickled kind).
- If you don't have chickpeas, white beans can also be used.
- Leave the tahini out if you don't have it or don't want to buy it. Although I love tahini, I know not everybody goes through it as fast as I do! You may have to add a little extra olive oil for the right texture.
- Try swapping out basil or thyme for the rosemary if you'd like.
- Garnish with horseradish.

Potato Kugel (#1)

Submitted by Irene Blumenthal

Preparation Time: 20 minutes

Baking Time: 45-60 minutes

Ingredients:

5 large potatoes, peeled and washed (about 2 pounds)

2.5 large onions, peeled

3 extra large eggs

1 tbsp. kosher salt

1 tsp. white pepper (or to taste)

1 - 2 tbsp matzah cake meal

Oil

Directions:

- 1) Using the fine shredding disc of a food processor, shred the potatoes and onions together. Let sit for just a minute to allow the liquid to rise to the top.
- 2) Pour off as much of the excess liquid as possible without losing any of the vegetables.
- 3) Pour into a large mixing bowl and add the matzah cake meal.
- 4) Stir thoroughly and let sit for about one minute. Add the salt, pepper and eggs and mix thoroughly.
- 5) Pour about 1/4 cup vegetable oil evenly over the bottom and sides of a glass baking dish (9x13 for a thick kugel or 10x15 for a thinner kugel). Pour potato mixture into dish. Bake in a 375-degree oven until deep golden brown 45-60 minutes. Let sit for about 15 minutes before serving.

Potato Kugel (#2)

Submitted by Taegun Moon

Ingredients:

4 large baking potatoes

1/3 cup melted butter substitute. I use Smart Balance and never tried schmaltz.

1 clove garlic

Salt and white pepper

Directions:

- 1) Slice potatoes in thin rounds.
- 2) Melt butter sub. in the microwave with smashed garlic.
- 3) Mix potatoes, salt, pepper, garlic butter.
- 4) Heat 9 in heavy skillet to medium high and add 2 tbsp. of butter sub.
- 5) Arrange potato rounds in a spiral, add the rest evenly, turn heat down slightly, and press as it cooks slowly, so the bottom browns but does not burn. Add more butter sub to the sides of the pan and let it slide under the kugel.
- 6) Take a dish and, with oven mitts on, cover the entire skillet and drain the hot butter into a small bowl.
- 7) Turn the skillet upside down and turn the kugel onto the plate.
- 8) Slide the kugel back on the skillet and place in the oven at 350 for 25 minutes or cooked through.
- 9) Cut the kugel into pie shapes in the pan and serve.

Passover Cheese Blintzes

Submitted by Caryl and Gary Frohnhoefer

Ingredients:

Blintz Batter

3 eggs, beaten
3/4 cup matzo cake meal
1 1/2 cup water
1/2 teaspoon salt

Filling

1 pound dry cottage cheese
1 tablespoon heavy cream
1/2 teaspoon salt
1 egg, beaten
1/2 teaspoon sugar

Directions:

- 1) Add the beaten eggs to a mixing bowl. Stir in the salt. Alternately stir in the cake meal and water until both amounts are incorporated.
- 2) Heat a greased skillet over medium heat. Pour a small amount of the batter into the hot pan to make a very thin pancake. Tip the pan to spread out the batter.
- 3) Remove the pancake from the pan when the top is dry.
- 4) Place the cooked pancake on a tea towel, browned side up. Prepare the remaining pancakes the same way.
- 5) In a bowl, mix together the cottage cheese, cream, salt, egg, and sugar until well blended. Place a heaping tablespoon of the filling on each pancake and fold the pancake over the filling (or roll them up).
- 6) Place the filled blintz back in the skillet and cook, turning as needed, to heat the filling. Serve hot.

Toasted Broccoli with Garlic
Toasted Carrots with Ginger
Submitted by Taegun Moon

Toasted Broccoli with Garlic

Ingredients:

- 1) 3 bunches broccoli
- 2) 2 cloves garlic
- 3) 2 Tbsp. vegetable oil
- 4) Salt and pepper

Directions:

- 1) Refresh the broccoli by cutting 1/4" of the stems and placing them in a shallow container with ¼" of water for 15 minutes.
- 2) Rinse and cut the broccoli into 2" pieces by cutting and splitting the stem.
- 3) Toast them in a medium hot pan with oil.
- 4) Let the edges char a little to create more flavor but keep the broccoli green and al dente.
- 5) Add minced garlic salt and pepper in at the last minute of cooking.
- 6) If not serving immediately, take them out of the pan and onto a baking sheet before they are done to your liking. Reheat them for 15 minutes in the oven before serving.

Toasted Carrots with Ginger

Ingredients:

- 1) 10 large carrots
- 2) 1 Tbs. fresh ginger
- 3) 2 Tbs. vegetable oil
- 4) ¼ tsp. salt
- 5) ¼ tsp. white pepper

Directions:

- 1) Refresh carrots by cutting ¼ inch from top and place cut side in ¼ of water for 15 minutes.
- 2) Peel fresh ginger and cut into 1/8-inch-thick rounds, smash with the flat of your chef's knife, and mince.
- 3) Peel carrots, slice in half down the length of the carrots and cut on a slant ¼ inch thick and 2" long diamond wedges. I find this shape easier to flip over to ensure even cooking.
- 4) Drizzle oil in a medium hot pan and toast the carrots, stirring occasionally, so they brown on a few sides but still colorful and slightly crunchy.
- 5) Add ginger at the last 2 minutes of cooking.
- 6) Serve or place it on a baking sheet, slightly undercooked, and reheat in oven for 15 minutes before serving.

Pan-Fried Tofu

Submitted by Taegun Moon

Ingredients:

- 1) Firm block of tofu
- 2) Kosher salt
- 3) Vegetable oil
- 4) Green Onion Soy Dipping Sauce

Directions:

- 1) Rinse a block of firm tofu in cold water.
- 2) Cut it in half length wise and into 1/3-inch-thick deck of cards and dry them on paper towels.
- 3) Heat large nonstick pan (I use a 12" cast iron skillet) to medium high or less.
- 4) Drizzle oil and sprinkle salt and sizzle the tofu until golden brown on both sides.
- 5) Serve with Green Onion Soy Dipping Sauce.

Braised Brisket in Apple Cider and Caramelized Onions (#1)

Submitted by Taegun Moon

Ingredients:

- Beef Brisket 7 lbs.
- Kosher Salt 3 tsp.
- Black Pepper 3 tsp.
- Vegetable Oil 3 tbs.
- Yellow Onions 7 large (I use one large onion for each pound of brisket.)
- Garlic 5 Cloves
- Rosemary 2 tsp.
- Thyme 2 tsp.
- Dry White Wine (or water) ½ cup
- Apple Cider 3 cups

Directions:

Brown the Brisket:

- 1) Heat oven to 320 F.
- 2) Rinse brisket in cold water and pat dry with a paper towel.
- 3) Sprinkle with salt and pepper on both sides.
- 4) Heat a large thick roasting pan to medium high. (I use two burners.)
- 5) Add 2 tbs. of oil and brown the brisket on both sides and the thicker edge if you can.
- 6) Transfer the brisket to a casserole dish.
- 7) Deglaze the pan with white wine, scraping the bits of browned meat, pour it over the brisket and place the brisket in the oven.

Caramelize the Onions:

- 1) While you brown the brisket, peel and slice onions into rings or half rings.
- 2) Add 1 tbs. of oil to the hot roasting pan and sauté the onions until dark brown, about 40 minutes. Take your time and have someone monitor and stir the onions occasionally to prevent burning. Deeply caramelized onions take time and create the sweetness and flavors that is the key to this dish. It allows you to omit the molasses or brown sugar that most apple cider brisket recipes require.
- 3) Stir in minced garlic, rosemary, and thyme – 1 minute.
- 4) Add ½ cup white wine and stir – 1 minute.
- 5) Add 2 cups of apple cider to the caramelized onions and pour over the brisket.
- 6) Add more apple cider to almost cover the brisket.
- 7) Place a layer of parchment paper over the brisket, seal the pan with aluminum foil, and return to the oven. Braise for 3 hours.

Trimming the Brisket:

- 1) Take brisket out of the pan and cool enough to handle but still warm. If I start on the brisket in the evening before the feast, I turn off the oven and leave the brisket overnight.

- 2) Use a spatula to remove the top thin layer of meat and scrape the thick layer of fat with a large metal spoon. Scrape with the grain of the meat. I love a little fat with my brisket but most people, especially children, do not and leave big chunks of meat and fat on the plate. Take this step to remove the fat and your young and squeamish dinner guests will take seconds and thirds without worrying about the layers of fat accumulating on their plates.
- 3) Let the brisket cool a little more while you prepare the gravy.
- 4) Transfer the onion and cider mixture into a medium pot, and using an immersion blender, puree until smooth. Simmer the gravy for 20 minutes.
- 5) Slice the brisket across the grain into ¼ inch slices. Use a large spatula or knife to carefully transfer the sliced meat back into a casserole dish and pour the pureed gravy over the brisket.
- 6) Place brisket and remaining gravy in the refrigerator to cool and congeal the fat - 4 hours.

Reheating and Serving:

- 1) Remove the brisket and gravy from the refrigerator and remove the solidified fat. If the fat is not yet solid, then spoon out the fat and discard.
- 2) Reheat the brisket in the oven uncovered for 45 minutes or until bubbling.
- 3) Heat the remaining gravy in a pot and serve with the brisket.
- 4) When taking the brisket to a CHJ potluck, I transport the gravy into a large thermos bottle, keep the brisket warm in a cooler bag, and pour the hot gravy over the brisket before serving.

Sweet and Sour Brisket (#2)

Submitted by Sheila Felsen

Ingredients:

6 lbs. brisket
2 onions, sliced
1 clove garlic, minced
¾ cup brown sugar
½ cup vinegar
1 cup ketchup
1 cup water
1 tsp. Salt
Pepper to taste

Directions:

- 1) Brown/sear brisket in skillet on all sides.
- 2) Add and brown onions and garlic.
- 3) Add remaining ingredients.
- 4) Cook over low heat (in-between simmer and medium), covered, until meat is tender 2 ¼ - 3 hours.

Grilled Tofu

Submitted by Taegun Moon

Tofu is a best-known vegetarian staple and least familiar to most American home cooks. Dubu was ubiquitous and well-loved in Korean cooking. I want to share my Korean-American-Jewish family's favorite way to prepare tofu.

This basic recipe is used instead of gefilte fish in the beet salad and the grilled salmon main course.

Ingredients:

1 block of firm organic Tofu
Salt and white pepper
Vegetable oil

Directions:

- 1) Rinse the block of tofu and cut down the length and slice across in 1/3 inch slices. For grilling tofu for main course, do not cut down the middle and slice across a little thicker.
- 2) Sprinkle sliced and dried tofu with white pepper and kosher salt.
- 3) Sprinkle ground saffron to larger tofu slices. (optional)
- 4) Heat a large cast iron pan to medium high, coat pan with oil and grill the tofu to light brown on each side. We are not looking for a browned crust but light brown flavoring and to add a little bite. Drizzle small amounts of oil to the pan to ensure tofu does not burn but brown. One block of sliced tofu fits in a 12 inch pan.

For tofilte fish:

- 1) Refresh 1 or 2 romaine lettuce, rinse, dry, slice across and spread on a large plate.
- 2) Cut cooled tofu pieces into ½ inch squares.
- 3) Toss lightly with white balsamic dressing with parsley and green onions.
- 4) Mix lightly with Red balsamic marinated beets and serve.

Our house sauce for grilled tofu:

- 1) Mix 1/3 cup sauce and 1/3 cup vinegar in equal amounts.
- 2) 1 tsp of sesame oil
- 3) Black pepper
- 4) 1 green onion sliced across in rings
- 5) ½ clove minced garlic

Grilled Salmon and Tofu Steaks

Submitted by Taegun Moon

We love to cook fish. Most home cooks know they should eat more fish but are afraid. I want to share my technique of prepping all seafoods, so they never taste fishy again!

Ingredients (4 servings)

1.5-2.3 lbs. salmon steaks
1 block organic extra firm tofu
½ cup kosher salt
Salt and fresh ground white pepper
Olive oil

Directions:

- 1) Refresh fish by rinsing it in cold water and place in a large stainless steel bowl.
- 2) Rub kosher salt all over the fish (shelled shrimp), wait 2 minutes, and rinse 3 or 4 times with cold water until the fish is floating in clear cold water.
- 3) Drain the fish and put your nose close to the fish and take a good sniff. You should smell nothing. If you can smell the fish repeat salt and rinse.
- 4) Dry the fish on paper towel.
- 5) Cut salmon into small steaks.
- 6) Place salmon in a single layer. If cooking a slab of salmon, reassemble the pieces onto a platter to represent the whole fish.
- 7) Salt and pepper the salmon steaks.
- 8) Drizzle and schmear olive oil all over the pieces. I use my hands and wash and dry my hands before the next step.
- 9) Cover the platter with plastic wrap and let it sit in the fridge for 30 minutes. Let the wrap hug the fish to let all air out. We do not want the fish to take on the flavors of your fridge.
- 10) Grill the salmon on a medium hot pan until golden brown crusts forms on both sides.
- 11) Reassemble the fish on the platter and keep warm in the oven until ready to serve.

Assemble the Sauce:

2 cloves of garlic minced
2 cans diced tomatoes
2 spinach bundles or 1 large box of baby spinach
2 large onions chopped
1/3 cup Chopped cilantro
1/3 cup chopped parsley
1 tsp. ground cumin
½ tsp. of ground coriander
½ tsp. of kosher salt
½ tsp. of red pepper flakes
2tbs. of olive oil

Directions:

- 1) Heat a large skillet to medium high, add salt, oil, onions, garlic, and cook until onions are translucent.
- 2) Make a space in the middle and drizzle a little olive oil and lightly toast pepper, cumin, and coriander before incorporating with the onions.
- 3) Add drained diced tomatoes and turn heat up to high.
- 4) Fold the herbs and baby spinach into the tomato sauce until just wilted and pour over the salmon and serve with potato kugel.

Passover Apple Cake

Submitted by Ellie Shafer

Ingredients:

For batter:

6 eggs, 1 c. mildly flavored olive oil, 1 and 1/2 c. sugar, 2 c. matzoh cake flour, 2 tbsp. potato starch, 1/2 tsp. table salt, zest of one lemon.

For filling:

5 large apples (eg. Granny Smith) - peeled, cored, and sliced, juice of 1 lemon, 2 tsp. cinnamon, 1/2 c. sugar (could be light brown)

For topping:

1/2 c. sugar (could be light brown), 1-2 tsp, cinnamon, 1/2 c. or more shopped walnuts or pecans.

Directions:

- 1) Mix together the apples with the lemon juice and cinnamon; set aside. Mix together eggs, sugar and lemon zest with electric mixer until thick and foamy.
- 2) Add oil in a stream.
- 3) Stir in matzoh cake flour and potato starch. Pour half of the batter into a 9" spring form pan or 9x13" pan.
- 4) Layer the apples on top of the batter.
- 5) Pour the rest of the dough onto the apples.
- 6) Combine the topping ingredients and sprinkle over the top. Bake at 350 for 1 hr. in a 9x13" pan or 9" spring form pan.

Israeli Matzo Layer Cake

Submitted by Relly Coleman

Ingredients:

6 pieces of matzo
Sweet (Kiddush) wine
Chocolate icing (see below) or use store-bought.

Directions:

Moisten one matzo well with wine.
Spread with chocolate icing.
Repeat the process with the next four matzos, placing each on top of the previous one.
Moisten the last piece of matzo with wine and place on top of the cake.
Chill for at least one hour (easier to cut after a few hours) then cut into 2" squares.
Keep refrigerated until serving.

Optional:

Top the cake with melted chocolate icing and decorate with sprinkles.

Chocolate Icing

Ingredients:

8 oz margarine
8 oz sugar
1/3 cup cocoa powder
A few drops rum essence
1 tsp sweet wine

Directions:

Cream together marg. sugar & cocoa.
Add rum & wine and mix well to a smooth texture.
Adjust ingredients to taste.

Note:

The Matzo cake was a valued tradition in my parents' household. It was one of our Passover desserts, and a Seder would not have been considered a Seder without it!

Forgotten Cookies

Submitted by Carole Tilkin

Ingredients:

2 egg whites
1/2 cup sugar
1tsp brandy extract (or vanilla/any flavor you like)
1 & 1/2 cup Rice Krispies
8 oz mini chocolate chips (about 1 & 1/4 cups)

Directions:

- 1) Preheat oven to 350 degrees.
- 2) Put parchment paper on two cookie sheets or use nonstick pans.
- 3) Beat egg whites until stiff.
- 4) Keep beating and add sugar slowly.
- 5) Gently stir in all other ingredients.
- 6) Place by heaping teaspoonfuls on pans. You can put them close together.
- 7) Put in oven. Turn oven off! Leave overnight or for minimum 4 hours. Makes about 4 dozen

Note: In the Sephardic tradition, Rice Krispies is considered kosher for Passover.

Flourless Chocolate Cake

Submitted by Irene Blumenthal

Serves 12

Ingredients

12 ounces bittersweet chocolate chips or bittersweet chocolate, roughly chopped

1 cup (2 sticks) plus 3 tablespoons butter, cut into chunks

1 1/4 cups sugar

6 eggs

1 cup unsweetened cocoa powder

1 tablespoon milk

1 tablespoon honey

1/4 teaspoon vanilla extract

Directions

- 1) Preheat oven to 375°F. Spray a 9-inch springform pan with nonstick cooking spray, then line the bottom with a circle of parchment paper. Spray the paper with cooking spray, too, then set the pan aside.
- 2) Place two-thirds (8 ounces) of the chocolate and 1 cup (2 sticks) of the butter in a medium saucepan over medium low heat. Stirring often, melt chocolate with butter until completely blended.
- 3) Remove from heat and transfer to a large bowl. (Alternatively, you may use your microwave to melt the butter with the chocolate, if desired). Add sugar and mix well. Add eggs one at a time, whisking well after each addition. Sift cocoa into bowl and stir until just blended.
- 4) Pour batter into prepared pan and bake for 35 to 40 minutes, or until cake has risen and top has formed a thin crust. The cake should be just firm in the center when done. Cool for 10 minutes, then invert onto a plate, removing sides of springform pan. Remove and discard parchment paper and set cake aside to cool completely.
- 5) Meanwhile, make the chocolate glaze. Melt remaining 4 ounces chocolate and 3 tablespoons butter in a small saucepan over medium low heat, stirring until smooth. Remove from heat, then stir in milk, honey, and vanilla. Set aside to cool slightly.
- 6) When cake has cooled, pour glaze onto the center. Using a spatula or the back of a spoon, very gently smooth glaze along the top and sides of the cake. Chill cake, uncovered, for 30 to 60 minutes before serving to set the glaze and make the cake easier to slice.

Nutrition:

Per serving (1 slice/106g-wt.): 440 calories (300 from fat), 34g total fat, 19g saturated fat, 155mg cholesterol, 40mg sodium, 40g total carbohydrate (4g dietary fiber, 32g sugar), 7g protein

Matzo Bark

Submitted by Irene Blumenthal

Ingredients:

9 matzos
12 tablespoons butter
1 cup brown sugar
12 ounces chocolate chips

Directions:

- 1) Preheat oven to 375°F.
- 2) Line a large cookie sheet with aluminum foil; cover foil with parchment paper. Arrange matzo on parchment in a single layer; set aside.
- 3) Meanwhile, in a small saucepan, combine butter and sugar and bring to a boil over medium heat; boil for 3 -4 minutes.
- 4) Pour butter/sugar mixture over matzos. Reduce oven temperature to 325°F.
- 5) Place cookie sheet on middle rack in oven for 15 minutes (check frequently to make sure it doesn't burn).
- 6) Remove matzo from oven, sprinkle with chocolate.
- 7) Let it stand for about 5 minutes, then spread the chocolate over each sheet with a spatula that's been coated with cooking spray.
- 8) While still warm, cut each matzo into four even pieces; spread into a single layer on a metal pan. Freeze matzo until chocolate sets, about 20 to 30 minutes.

Passover Fruited Farfel

Submitted by Irene Blumenthal

Serves 16

Ingredients:

1 tsp. ground cinnamon
¼ tsp. table salt
½ cup(s) dried dates
1 cup(s) apple juice
4 cups matzo farfel
6 large eggs
¾ cups sugar
2/3 tbsp. fresh lemon juice. (2 tsps.) + zest from half lemon
¼ pounds margarine. (One stick, melted)
5 oz. Del Monte Crushed Pineapple in its Own Juice
1 cup Ocean Spray Craisins Craisins® original flavor

Directions:

- 1) Add 1 cup boiling apple juice to farfel in a large bowl.
- 2) Beat eggs in a medium bowl.
- 3) Add sugar and margarine. Beat again.
- 4) Add egg mixture to farfel.
- 5) Add remaining ingredients and mix.
- 6) Heat two tbsp. oil in 9x13 casserole dish.
- 7) Pour pudding into dish.
- 8) Bake 1 hour at 350.

Passover Trifle

Submitted by Irene Blumenthal

Ingredients:

6 cup(s) strawberries
1 cup(s) fresh raspberries
1 cup(s) grapes
¼ cup(s) sugar
1 cup(s) apricot preserves
Manischewitz Sponge Cake
8 oz whipped topping

Directions:

- 1) Prepare the cake mix and let the cake cool.
- 2) Cut it in ½ inch slices.
- 3) Combine the strawberries, raspberries, grapes, and sugar in a bowl; let stand 15 minutes.
- 4) Line the bottom of a 12-cup trifle dish or glass bowl with one-third of the cake slices.
- 5) Brush the cake with 1/3 cup of the apricot preserves. Top with one-third of the fruit mixture (about 2 cups), then one-third of the whipped topping.
- 6) Repeat the layering twice more with the remaining ingredients, ending with the whipped topping.
- 7) Cover the trifle with plastic wrap and refrigerate until the cake absorbs the juices, at least 2 hours or up to 8 hours. Yields about 2/3 cup per serving for 1/16th of the trifle.

Passover Brownies

Submitted by Rhona Robbin Smith

Ingredients:

5 eggs
2 ½ cups white sugar
1 ¼ cup vegetable oil
1 ¼ cup matzo cake meal
1 ½ cups unsweetened cocoa powder
1 ¼ cups chopped walnuts

Directions:

- 1) Beat eggs and sugar. Add oil.
- 2) Mix in cake meal and cocoa.
- 3) Add nuts (or use nuts as a topping).
- 4) Bake in a greased 9x13-inch pan at 325 degrees F for 35 minutes. Check them at 30 minutes.

Notes:

- The secret to moist brownies, Passover or otherwise, is to under-bake them; hence checking them @ 30 minutes per directions above.
- I put nuts on top rather than in the brownies for two reasons: 1) They make the tops look good without having to frost them; 2) For those who don't or who can't eat nuts, they are easily removed without having to search for them.