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A Taste of Temple Sinai:

Passover Recipes

2010



A Taste of Temple Sinai: *Passover Recipes*

A NOTE FROM SETH GOLDEN & LINDA ZARIN, Membership Chairpersons



What better way to prepare for Passover than with new recipes to add to our own family favorites.

Temple Sinai is comprised of families from many different backgrounds. Their family recipes will help to expand our understanding of our different Jewish cultures and to add to our “gourmet” palates.

We have gathered many memories and recipes from our Temple family and want to share them with you! We have also included a list of Internet resources at the end of this book.

Enjoy this compilation of family Passover recipes and personal memories: *A Taste of Temple Sinai*.
We wish you a *zisen pesach*.

A Taste of Temple Sinai: *Passover Recipes*

Table of Contents

Passover Mandel Bread by Nancy Kaplan	page 4	Sephardic Holiday Brisket by Abbie Laskey	page 33
Afikomen Hunt & Matzoh Lasagna by Warren Schreiber	page 5	Ashkenazi Holiday Brisket by Abbie Laskey	page 34
Cinnamon Balls by Anne Parizat	page 6	Sweet Matzoh Farfel Pudding by Lori Yaspan	page 35
Chocolate Nut Torte by Susan Kaplan	page 7	Brisket, Brisket, Brisket by Lori Yaspan	page 36
Flourless Torte by Jill Toshav	page 8	Chocolate Caramel Matzoh Crunch by Lori Yaspan	page 37
A Tale of Two Uncles by The Krasnoff Family	page 10	A Gefilte Fish Story by Rhonda Wolf	page 38
My Mother's Barbeque Chicken by Lainie Krasnoff	page 11	Passover Vegetable Squares by Rhonda Wolf	page 39
Apple Matzoh Pudding by Joyce Bloom	page 1	Stuffed Chicken Breasts by Rhonda Wolf	page 40
Memories of Passover by Barbara & Sandy Klein	page 13	Flourless Chocolate Torte by Rhonda Wolf	page 41
Passover Rolls by Barbara Klein	page 14	Sephardic Matzoh Balls by Paula Kraus	page 42
Baked Matzoh Farfel Ring by Barbara Klein	page 15	Uncle David's French Canadian Charoset by Alison Schulman	page 43
Chocolate Matzoh Farfel Clusters by Barbara Klein	page 16	Chocolate Mandel Bread by Marci Doff	page 44
Light & Fluffy Matzoh Balls by Diane Kletz	page 17	Lily Routtenberg's Chocolate Mousse by Ethel Liebeskind	page 45
Best Passover Chocolate Cake Ever by Diane Kletz	page 18	Cousin Judy's Matzoh Lasagna by Ethel Liebeskind	page 46
Easy Home-Made Gefilte Fish by Diane Kletz	page 19	Farfel Pudding for Passover by Edith Rae Brown	page 47
Passover Chocolate Chip Cookies by Debbie Zamoiski	page 20	Date-Almond-Walnut Charoset by Linda Zarin	page 48
Passover Waffles by Lauren Resnikoff	page 21	Sweet Potato Pudding by Linda Zarin	page 49
Chocolate Chip Biscotti by Pam Krugman	page 22	Chocolate Covered Toffee Matzoh by Phyllis Feldman	page 50
Passover Farfel Kugel by Margie Berrent	page 23	Honey Pecan Chicken by Phyllis Feldman	page 51
Chocolate Caramel Matzoh by Howard I. Berrent	page 24	Bubbe's Passover Popovers by Rebecca Katz-White	page 52
Sweet Potato Kugel by Rita Altman	page 25	Mock Chopped Liver by Seth Golden's Mom	page 53
Pecan Crusted Chicken by Barbara Kessler	page 26	Potato Latke Muffins by Lisa Wasserman	page 54
Nanny's Gefilte Fish by Barbara Kessler	page 27	Cranberry Relish by Marlene Sack	page 55
Passover Mandel Bread by Lauren Resnikoff	page 29	Passover Bagels by Sandy Tankoos	page 56
Matzoh Farfel Pudding by Marilyn Weisler	page 30	<i>Passover Resources</i>	page 57
Scallions for Passover by Seth & Michelle Golden	page 31		
Khorsteh Joojeh/Tochmeh by Michelle Golden	page 32	INDEX by Categories	page 58

PASSOVER MANDEL BREAD

by Nancy Kaplan



My mother, Grace, gave me this recipe, which she had gotten from a friend of hers. We always exchanged recipes but this is the only Passover recipe I ever got from my mother, who is now deceased.

Whenever I make it I get requests for the recipe. Glad to share it with our temple family!

PASSOVER MANDEL BREAD

6 eggs	½ lb. butter (2 sticks)
2 cups sugar	2-¾ cup cake meal
½ t. salt	¾ cup potato starch
1 cup almond slices	1 t. almond extract
1 t. vanilla extract	cinnamon/sugar mixture

Cream butter and sugar. Add eggs, (one at a time) almond and vanilla extract. In another bowl sift together all dry ingredients. Add the nuts. Then add to butter-sugar mixture. Put into strips on greased cookie sheet. (It's sticky to shape into the strips. Might be easier to chill in refrigerator first.)

Bake at 350 degrees for 20 - 30 minutes or till cooked through. Slice while warm, place slices on side and sprinkle with cinnamon-sugar mixture. Place back in oven for 15 minutes, then turn slices to other side, sprinkle with cinnamon-sugar mixture and bake for 15 more minutes. Let cool and store in airtight container.

AFIKOMEN HUNT & MATZOH LASAGNA

by Warren Schreiber

When I was 6ish I had Passover at my grandparents' apartment in Brooklyn. My Grandfather hid the afikomen in an ottoman. Apparently the kids (and parents) forgot to find it because not until the next time we were there when someone sat on the ottoman and heard the "crunch" of the matzoh did we realize we never found it or received the Passover gelt.

MATZOH LASAGNA

Can't give you the recipe because while it gets an A for thought and effort it got an F for taste. My mother made Matzoh Lasagna.

CINNAMON BALLS

by Anne Parizat



My mother would make these a couple of days before Passover and then put them away in a special place until Seder night. I would sneak into the 'Pesach biscuit tin' and surreptitiously eat a few before Passover because I loved them so much, and we only got them once a year.

Invariably I would get accused of being the culprit who had eaten some. I didn't know how she knew it was me until I finally realized where I had left a clue. I forgot that the confectioners' sugar would leave a powdery trail! Standing there with white powder on my face denying that I had been doing anything wrong in the kitchen, I wasn't caught red-handed or with egg on my face, but rather with sugar on my lips (later my hips)!!

Here is the recipe for the Cinnamon Balls, a very regular 'biscuit' in the UK over Passover, but a 'cookie' that I never saw here.

CINNAMON BALLS

(makes about 24)

2 Egg Whites

4 oz (100g or ½ cup) fine sugar (organic unbleached is best)

1/2 lb (200g or 2 cups) ground almonds

1 level tablespoon cinnamon

- 1) Preheat oven to 325 degrees F or 170 degrees C.
- 2) Beat the whites until they form stiff peaks.
- 3) Fold in gently all the remaining ingredients.
- 4) Form into small spherical balls with wetted hands.
- 5) Place on a greased baking sheet and put in oven for 25 minutes or until JUST firm to the touch.
- 6) Remove from oven and toss in confectioners' sugar whilst they are still warm, and again when cold.

*Bake only as long as directed to ensure that biscuits/cookies remain soft and moist inside - like you would for a macaroon.

*You can substitute the cinnamon with ground/shredded ginger, which is Divine and creates the most amazing smell in the house!!

CHOCOLATE NUT TORTE

by Susan Kaplan



I got this dessert recipe so long ago I forgot where it's from. It's a yearly request from my family. It's really delicious!!!

CHOCOLATE NUT TORTE

6 eggs separated
1 ½ Cups sugar
1 Cup chopped walnuts
2 delicious apples peeled and grated
1 Cup semi-sweet Nestle chocolate chips
½ Cup matzoh meal

1. Preheat oven to 350 degrees- bake 45 min to 1 hr until cake tester comes out clean
2. Separate eggs
3. Combine yolks and sugar and beat until lemon colored and smooth
4. Add nuts, apples, chocolate and matzoh meal and mix through
5. Beat egg whites separately and fold into mixture
6. Put into 9" spring form pan and bake approximately 45 min to 1 hr until cake tester (or knife) comes out clean.
7. Sprinkle confectioner's sugar on top (not kosher for Passover but you may want to do it anyway!)

FLOURLESS TORTE – part A

by Jill Toshav



Perfect for the Jewish holiday, this flourless torte has an airy soufflé-like texture. My friend's son is a baker. He made this years ago, and gave me the recipe. I have been making it since. Friends and family ask me for it even when it is not a holiday!!

And it's easy.

This is the first part of the recipe

FLOURLESS TORTE — part A

Makes 10 servings.

8 ounces bittersweet (not unsweetened) or semisweet chocolate, chopped
(Ghirardelli chocolate chips)

1 cup (2 sticks) unsalted kosher-for-Passover pareve (non-dairy) margarine
or butter

8 large egg yolks

1 cup plus 1/3 cup sugar

5 large egg whites

paper doily

Preheat oven to 350°F. Line bottom of 9-inch-diameter spring-form pan with 2 ¾ inch-high sides with parchment paper. Stir chocolate and margarine in heavy medium saucepan over low heat until melted and smooth. Remove from heat. Cool until lukewarm.

Using electric mixer, beat yolks and 3/4 cup sugar in large bowl until pale and very thick, about 4 minutes. Add chocolate mixture in 2 additions and beat until well blended.

Continued on the next page

FLOURLESS TORTE — part B

by Jill Toshav



This is the second part of the recipe for Flourless Torte.

FLOURLESS TORTE — part B

Continued from part A

Using clean dry beaters, beat egg whites in another large bowl until foamy. Gradually add $\frac{1}{4}$ cup sugar and beat until whites are stiff but not dry. Fold $\frac{1}{3}$ of whites into chocolate mixture. Fold in remaining whites in 2 additions. Transfer batter to prepared pan.

Bake torte until crust forms on top and tester inserted into center comes out with some moist batter and some moist crumbs still attached, about 55 minutes (top may crack). Run small sharp knife around torte to loosen. Cool in pan on rack (torte will fall and crack). Remove pan sides. Invert torte onto platter. (Can be prepared 1 day ahead. Cover with cake dome and store at room temperature.)

Grind $\frac{1}{3}$ cup sugar in blender until fine powder forms. Place doily atop torte. Sift ground sugar over doily; gently remove doily. Garnish torte with raspberries or strawberries if desired.

A TALE of TWO UNCLES

by The Krasnoff Family *[Recipe next page]*

Our family Passover memories center on my mother's Uncle Sim and Larry's Uncle Fred. They span two generations and both sides of the family.

Uncle Sim would arrive at my house for seder with his cigar in his mouth, a twinkle in his eye and a pinch for my cheeks. He would be all business and lead the service all in Hebrew. We would sit around the table with the old Manischewitz haggadahs and wait for his instructions. It would go like this: "Mumble, mumble, mumble, now we wash our hands. Mumble, mumble, mumble, now we drink the wine. Mumble, mumble, mumble, now we eat the matzo." Etc, etc, until finally, "Mumble, mumble, mumble, now we eat." My mother always was proud of how intelligent her family was and there were wonderful raucous discussions about politics or science. It wasn't until much later that I learned that they often all had the same point of view but someone always played the role of devil's advocate and kept the discussions going just to keep it lively. Uncle Sim would end the service by himself after we had eaten, and then we would all gather for ridiculously off-key singing.

For Uncle Fred's seders, we usually went to his daughter Harriet's house in NJ, where there was always room for more and more family. This was the new generation of seder. Uncle Fred was all-inclusive. We read mainly in English with everyone taking turns responsively. It was a joy each year to see the newest members of the family carefully practicing their reading skills and proudly participating. His best gift to us was the memory of finding the afikomen. Not wanting anyone to be disappointed, one year he decided to let each child find the afikomen by searching alone. He played "Hot and Cold" with them. Finally, each one landed on his lap, because he had hidden the matzo in his shirt pocket. It was his way of getting time alone with each grandchild, niece, and nephew and making them all feel special.

MY MOTHER'S BARBEQUE CHICKEN

by Lainie Krasnoff



This recipe starts with a chicken that has been boiled for chicken soup.

There really is no known recipe that exists. I've followed in her footsteps and don't really have an exact recipe either, but it goes like this.

MY MOTHER'S BARBEQUE CHICKEN

Lay all the chicken parts from two chickens in an aluminum tray in a single layer, skin up (or skin removed).

Mix together one cup of ketchup, one cup of Saucy Susan "duck sauce," and two packets of *G Washington's Rich Brown Seasoning and Broth*.

Pour this sauce over the chicken, preferably while it is still warm. Refrigerate for a day or two, or use the same day.

When ready to serve, bake in the oven at 350 for 20 min covered, baste with the sauce, and then uncover for the final 20 min. It can be broiled a little at the end.

It is then wonderful if served again as a leftover the next day.

APPLE MATZOH PUDDING

by Joyce Bloom



This is a recipe that I found in Newsday more than 30 years ago. It is an all-time favorite with my family. In fact, members of my family in Florida, Texas, and Connecticut all make this.

Now when I cook for Seder, I make three extra ones for my sons to take home and enjoy throughout the holiday.

APPLE MATZOH PUDDING

5 Medium McIntosh apples
4 Eggs
2 Tablespoons Lemon Juice
1 Cup sugar
2 teaspoons cinnamon
4 Matzohs
2 Tablespoons Margarine

1. Preheat oven to 375°. Use greased casseroles.
2. Peel and slice **apples**.
3. Mix **sugar** with **cinnamon** and reserve 1/4 cup of the mixture.
4. Stir **lemon juice** on apples.
5. Moisten **matzoh** and drain well.
6. Mix **apples** with the **cinnamon sugar**. Add **eggs** and **matzoh**.
7. Pour into greased casserole.
8. Dot with **margarine** and sprinkle remaining cinnamon sugar on top.
9. Bake for 45 minutes at 375°.

MEMORIES OF PASSOVER

by Barbara & Sandy Klein *[Recipe next page]*

As for favorite stories of Seder: One that comes to mind is three years ago. Bette Unger and I (Barbara) were preparing for our Bat Mitzvah and we decided to chant the four questions! We did, and it was quite a hit; so much so that the following year, we had to do it again!

Childhood Seders at Barbara's grandfather's in Washington, D.C. were filled with family, fun and laughter, but I don't remember much Hebrew. We kids sat and tried to pay attention but were having too much fun just being there together with our cousins.

After we were married, Sandy's dad conducted the Seder, lots of it in Hebrew, and most of which he didn't even need the book for! Sandy's mom was busy in the kitchen, preparing for the precious matzo balls (they shouldn't be too hard) and between sips of wine, kept urging him: "Leo, hurry up, for goodness sakes, we're all hungry!" The memories are all good.

PASSOVER ROLLS

by Barbara Klein



I got this recipe from my dear friend, Ellen Elias, who died a few years ago.

PASSOVER ROLLS

2 Cups Matzoh Meal
½ Cup Oil
1 Tblsp sugar

1 Cup water
1 tsp salt
4 eggs

1. Combine all dry ingredients.
2. Boil oil and water, then mix in with the dry ingredients, allow to cool.
3. Add eggs, one at a time, mixing well after each egg.
4. Let stand about 15 minutes.
5. Oil hands, shape mixture into round balls (about 12).
6. Place on well greased cookie sheet. Poke a "hole" deep into middle of each roll.
7. Bake at 375 for about 50 minutes.
8. Can be frozen.
9. Once baked, I usually put the rolls into a plastic bag and freeze them.

BAKED MATZOH FARFEL RING

by Barbara Klein



This is a recipe my sister and I have used forever. I don't know exactly where it came from. I do know that I double it, to go into a 10-cup mold – and there's usually very little left after our Seder!

**I can't emphasize strongly enough how heavily you must grease and then "flour" the mold with the matzo meal. If not – the ring will just not come out nicely!

BAKED MATZOH FARFEL RING

1 Cup minced onion
¼ Cup chicken fat or oil
1 tsp salt
2 eggs, slightly beaten
1 Cup chicken broth AND 1 ½ Cups boiling water (I use all broth)

1 Cup diced celery
3 ½ Cups matzo farfel
1 tsp paprika

1. Saute onions and celery in fat until tender, not brown.
2. Combine eggs, broth and add seasonings. Stir in remaining liquid (broth).
3. Add farfel to vegetables, then pour in the liquid. Stir thoroughly.
4. Let stand about 10 minutes to allow liquids to absorb.
5. ** Heavily grease, then powder with matzo meal – a ring mold.
6. Pour mixture into mold, even it out around mold.
7. Bake 30 to 40 minutes at 350 degrees. (Knife blade should come out pretty clean when done)
8. Let cool for a short time, then unmold onto platter.
9. Can be frozen.

CHOCOLATE MATZOH FARFEL CLUSTERS

by Barbara Klein



I got this recipe from my dear friend, Ellen Elias, who died a few years ago.

CHOCOLATE MATZOH FARFEL CLUSTERS

- 2 Seven oz bars Hershey's Milk Chocolate
- 1 Seven oz bar Hershey's Dark Chocolate
- 2 Cups toasted matzoh farfel
- 1 Cup toasted walnuts
- 1 Cup raisins

1. Lightly toast the farfel and nuts, place in large bowl.
2. Pour melted chocolate over all, mix in the raisins.
3. Stir all together until thoroughly mixed.
4. Place by teaspoonful on waxed paper, foil, or Silpat on a cookie sheet. Place in freezer to set. (this takes about an hour or less.)
5. Remove from freezer and place in plastic bags; store for use later.

LIGHT & FLUFFY MATZOH BALLS

by Diane Kletz



My favorite Passover tradition is signing the Haggadah each year and reading the names on the book you have been given at the start of the next year.

My favorite childhood memory of Passover is my Grandfather and Great Uncle leading the seder!

This recipe is from Wolfgang Puck's Seder at Spago - *The New York Times* - March 31, 1993. This has been a favorite dessert at my seder table since 1993 and I have passed it along to family and friends.

LIGHT & FLUFFY MATZOH BALLS

8 cups plus 1 tablespoon chicken broth

1 1/4 cups matzoh meal

5 large eggs

1 1/2 tablespoons kosher salt

1 tablespoons vodka

2 tablespoons club soda

1/4 cup chicken fat or vegetable oil

1. In a mixing bowl, combine the matzoh meal and eggs.
2. Add the salt, vodka, club soda, oil or fat and 1 tbsp of chicken broth.
3. Mix well and freeze for 45 minutes.
4. Heat the Chicken broth over medium heat.
5. Form matzoh balls that are 2 inches in diameter;
6. When the broth is hot, but not boiling, use a slotted spoon to add matzoh balls to the soup.
7. Cover and cook for 40 minutes and serve.

BEST PASSOVER CHOCOLATE CAKE EVER!

by Diane Kletz



BEST PASSOVER CHOCOLATE CAKE EVER

Total time: 1 hour 45 minutes

1/2 cup unsalted butter cut into small pieces, plus additional for greasing pan

8 oz good quality bittersweet chocolate, cut into small pieces

5 large eggs, separated

2/3 cup sugar

1/8 tsp salt

Powdered sugar for garnish

1/2 cup unsweetened homemade whipped cream

1. Preheat oven to 325 degrees. Butter and flour a 10 inch round cake pan with 3 inch sides. Place butter and chocolate in a double boiler over simmering water until melted, stirring occasionally. Whisk together the egg yolks, salt and all but 3 tablespoons of the sugar in a large bowl. Stir the melted chocolate mixture into the yolk mixture.
2. With an electric mixer, beat the egg whites on medium speed until soft peaks form. Gradually beat in the remaining sugar and beat until whites are stiff but not dry. Stir 1/4 of the whites into the chocolate mixture. Fold in the remaining whites. Pour into the prepared pan.
3. Bake until a toothpick inserted into cake's center comes out clean, about 1 hour 15 minutes. Immediately turn the cake out onto a rack. As the cake cools, the center will sink and crack - don't worry. Dust the cake with powdered sugar and serve with unsweetened whipped cream.

EASY HOME-MADE GEFILTE FISH

by Diane Kletz



EASY HOME-MADE GEFILTE FISH

3 Pounds Fish Filets; (1/2 pounds each of whitefish and pike)
4 medium Bermuda onions, peeled and diced (about 2 pounds)
3 tablespoons vegetable or canola oil
2 cups cold water
1 tablespoon salt or to taste
2 tablespoons sugar
Parsley for garnish

4 Large eggs
6 tablespoons matzoh meal
2 teaspoons ground white pepper
2 large carrots peeled

1. If you do not want to grind the fish yourself in a food processor or meat grinder, ask your fish store to grind them. Do not puree, but grind fine.
2. Saute the diced onions in the oil until soft and transparent but not brown. Cool.
3. In the bowl of an electric mixer place the fish, onions, eggs, water, matzoh meal, salt, white pepper and sugar. Beat at medium speed for 15 minutes. Grate in the carrots and mix well.
4. Pour the mixture into a greased 12 cup bundt pan. Smooth the top with a spatula and bake in a preheated 325 degree oven for 1 hour in a larger pan filled with 2 inches of water.
5. Cover with aluminum foil and continue baking for 1 hour or until the center is solid. Cool for 5 minutes and then invert onto a flat serving plate.
6. Refrigerate for several hours or overnight. Slice as you would a torte and serve as an appetizer, garnished with parsley and served with red horseradish.

PASSOVER CHOCOLATE CHIP COOKIES

by Debbie Zamoiski



My older daughter attended Solomon Schechter Day School. Our home was not Kosher, but Schechter requires all food brought to the school, served at birthday parties outside the school and in the homes be Kosher. I needed a crash course in cooking Kosher. I love to bake, so when Passover came around I did not want to serve store bought desserts. I needed to broaden my recipe file with Kosher for Passover desserts. I have no idea where I found this recipe, but I do know that I have been making it for about 17 years and I can honestly say that these cookies disappear within moments of being served.

Be prepared to really enjoy these cookies!!!

PASSOVER CHOCOLATE CHIP COOKIES

1 stick margarine	3/4 cups sugar
1 tsp vanilla	1 lightly beaten egg
1/2 tsp baking powder	1/4 tsp salt
3/4 cup cake meal (not matzo meal)	
1/4 cup potato starch	3/4 cup chopped walnuts (optional)
2 cups chocolate chips or chunks	

1. Cream margarine, sugar, vanilla and salt till fluffy.
2. Beat in egg.
3. Add baking powder, cake meal and potato starch.
4. Stir and then add nuts and chocolate chips.
5. Cover and refrigerate for two hours.
6. Preheat oven to 350 degrees.
7. Drop 1 tablespoon of dough in a ball on ungreased cookie sheet for each cookie.
8. Bake 15-18 minutes or till center springs back.
9. Don't over bake!!
10. Cool on cookie sheet and then on iron rack.

PASSOVER WAFFLES

by Lauren Resnikoff



My children love these waffles. I got the recipe from

www.koshercooking.com

It's a submission by Nicole Anderson of Allendale, NJ .

PASSOVER WAFFLES

2 eggs separated
3 Tablespoons oil
1/2 cup buttermilk
1/4 cup sugar
1/3 cup matzah cake meal
1/8 cup potato starch

1. Beat egg whites with an electric beater until soft peaks form.
2. Gradually add sugar and continue beating until stiff peaks, but not dry.
3. Using same beaters, beat egg whites with oil until light, about 5 minutes. Add milk, continue beating.
4. Gradually add dry ingredients. Batter will be thick.
5. Fold in egg whites in two batches.
6. Pour batter into prepared waffle iron.
7. Will make about 4 waffles. This batter can also be used for griddle pancakes.

CHOCOLATE CHIP BISCOTTI

by Pam Krugman



My Mother,
who was
from the
South, used
to make this
*and not just
for Passover.*

Enjoy Y'all.

CHOCOLATE CHIP BISCOTTI

Makes 20 -24 bars

2 cups sugar	6 large eggs	1 cup chopped walnuts
2 Sticks of margarine (room temperature)		1/2 teaspoon salt
2 3/4 cups matzo cake meal	3/4 cup potato starch	
2 1/4 cups chocolate chips (milk or semisweet)		2 teaspoons sugar
1 teaspoon cinnamon		

1. Preheat oven to 350
2. Cover 2 cookie sheets with parchment paper or spray with Pam
3. In a mixer bowl, cream the 2 cups of sugar with room temperature margarine. Beat until light and fluffy.
4. Add eggs one at a time.(continue beating)
5. In a medium bowl whisk together matzo cake meal, potato starch, salt & walnuts. Add to the egg mixture half of the dry mixture, beat then add the other half of the dry mixture and continue beating.
6. Mix in chocolate chips by hand
7. Divide dough in half and place half on each cookie sheet.
8. Lightly wet your hands and form dough into rectangles
9. Mix 2 teaspoons of sugar with 1 teaspoon of cinnamon and sprinkle on top of each rectangle.
10. Bake 50 minutes at 350
Let cool 5 minutes and cut into bars
Let cool completely before storing in a cookie tin.

PASSOVER FARFEL KUGEL

by Margie Berrent



This is a Roslyn recipe. A lot of friends have made this kugel, all with superb results.

Try it.

Your *fressers* will love it.

PASSOVER FARFEL KUGEL

1 lb Farfel	7 eggs	¾ lb margarine
2 cups hot water	¾ tsp salt	1 tsp vanilla
1 large can sliced peaches, drained (save syrup)		
1 cup sugar (add more or less to taste)		

1. Place farfel in strainer. Pour 2 cups hot water over farfel. Drain
2. Beat eggs and add to farfel.
3. Melt margarine.
4. Add margarine, salt, sugar, vanilla, and syrup (from peaches) to farfel.
5. Do NOT grease pan.
6. Pour ½ of the farfel mixture into pan, spread ½ of the peaches on top.
7. Add the rest of the farfel and then the peaches.
8. Sprinkle cinnamon and sugar on top.
9. Bake at 375° for 1 hour in a 9" x 13" pan.
10. This freezes well.

CHOCOLATE CARAMEL MATZOH

by Howard I. Berrent



I don't cook, except for great omelettes and waffles. I also do a "mean" grill.

However, this recipe enticed me. It comes from Newsday—lots of years ago.

Enjoy. Make a batch for me.

CHOCOLATE CARAMEL MATZOH

4–6 unsalted matzohs 1 cup (2 sticks) unsalted butter (or margarine)
1 cup firmly packed brown sugar $\frac{3}{4}$ cup coarsely chopped semi-sweet chocolate chips

1. Preheat oven to 375°. Line a large cookie sheet with foil, then cover cookie sheet with baking parchment. (Don't forget the parchment unless you have a taste for aluminum foil stuck to your chocolate caramel matzoh.)
2. Line the bottom of the cookie sheet with matzohs.
3. In a 3-quart, heavy-bottomed saucepan, combine the butter or margarine and the brown sugar. Cook over medium heat, stirring constantly; until the mixture comes to a boil (about 2–4 minutes). Boil for 3 minutes, stirring **CONSTANTLY**. Remove from heat and pour over matzohs, covering matzohs completely. (For those of you who do not stir constantly, have a 2nd batch of ingredients ready to use after the unstirred mixture burns and is then discarded.)
4. Place the baking sheet in the oven and **IMMEDIATELY** reduce the heat to 350°. Bake for 15 minutes. Check every few minutes to make sure the matzohs are not burning. (Have you noted my attention to *burning*—I speak from experience.)
5. Remove from the oven and sprinkle immediately with the chopped semi-sweet chocolate chips. Let stand for 5 minutes. Then spread the melted chocolate over the matzohs. While still warm, break the matzohs into lots of pieces.
6. Chill, still on the baking sheets, in the freezer until set. Then eat—leave some for others.

SWEET POTATO KUGEL

by Rita Altman



We would all go to my uncle's house. There would be at least 30 people there. He would set up long tables in his den and we would have a wonderful time together. I was the youngest so I always got to find the afikomen and get the prize, a dollar (or two, if I was really lucky).

SWEET POTATO KUGEL

6 small sweet potatoes, peeled and grated
3 apples peeled and grated
1 cup raisins
1 cup matzo meal
2 tsp. cinnamon
1 cup walnuts, chopped (optional)
1 cup fruit juice or water

1. Mix ingredients together.
2. Press into a baking dish.
3. Bake 45 minutes at 375 F. , until crisp on top.

PECAN CRUSTED CHICKEN

by Barbara Kessler



I have always loved Passover. It is a time of wonderful memories for me, a time when my cousins and I got to ride up and down on the elevator in my Grandparents' building, a time when we got to break the rules and a time of wonderful wafting smells. I remember walking into the door of my Grandparents' building in Queens and being overwhelmed by the smells—chicken soup, gefilte fish, brisket—all the way up to the 4th floor. It is a warm and happy memory—one that re-played itself over and over again when, as an adult, my husband, Mark, and I moved to an apartment in Rego Park and enjoyed the smells again each Passover.

PECAN CRUSTED CHICKEN

6 chicken cutlets (washed) 1 ½ cups orange juice
1 egg beaten 3 cups of finely chopped pecans
3 cups of matzoh meal 2 teaspoons salt
4 tablespoons chopped fresh parsley
1 ¼ teaspoon pepper
3 teaspoons each of oil and butter (or margarine) for browning

1. Mix the pecans, matzoh meal, salt, pepper and parsley together and place in a flat dish (for dredging).
2. Dip each chicken cutlet first in egg, next in orange juice and then in the pecan mixture to completely coat. Let sit on wax paper for 15 minutes.
3. Heat oil/butter mixture in large fry pan. Fry each cutlet until just browned on both sides. DO NOT COOK COMPLETELY. (Can be done 1-2 days in advance).
4. Prior to serving, place browned chicken breasts on parchment paper on a cookie sheet. Preheat oven to 350 and bake for 5-8 minutes until done (more depending on thickness of cutlet. Do not over-bake).

NANNY'S GEFILTE FISH – part B

by Barbara Kessler



My last memory is about breaking the rules. My Grandfather was a very stern guy with a marshmallow heart. When he gave you “the look,” you knew that you had better toe-the-line—something we all did, all the time—except at Passover. On Passover, my Grandmother would get the giggles after the first glass of wine and her giggles were contagious—especially when my Grandfather gave her “the look.” The levity and warmth continued throughout the Seder and culminated in one of my favorite parts of the ceremony. It was the custom in my Grandfather’s family that at the end of the Seder, the King (the latter-day Pharaoh), the leader of the Seder, gets de-throned by being squirted with a bottle of seltzer—the old fashioned kind with a colored glass bottle and a metal “trigger”. As children we would eagerly await the ritual dethroning. As we grew up, each of my cousins and I was blessed with our own opportunity to figure out our own way to “surprise” my grandfather with a “schpritz.” I still smile when I remember being the oldest grandchild and being given the first opportunity for the “next” generation to dethrone the King .

NANNY'S GEFILTE FISH – part B

Continued from previous page

4. Separate eggs (save the egg whites). Add the egg yolks to the fish mixture and hand chop for 5 minutes
5. Beat egg whites until stiff. Add to the fish mixture and hand chop until mixed. Add 1 teaspoon of oil and finish chopping. Wet hands and shape into oval patties (3 inches x 2 inches x 1 ½ inches).
6. Place on an oiled baking pan and broil for 5 minutes until light brown.

Prepare the pot (Make a fish stock)

1. In a very large pot place the fish heads, fish bones and skin in the bottom. Add rest of the onions, carrots and the rest of the ingredients as a base. Cover with water and bring to a boil.
2. Add fish patties, add water to cover. Cook over a medium flame for 2 hours. Replenish water twice while cooking so nothing sticks. (At the end, the liquid should be reduced by half and should be a gelatinous/oniony mixture with carrots).
3. Cool slightly. Remove fish to large storage container. Remove bones, skin, fish heads from the stock pot and pour remaining mixture over fish. Refrigerate for 1 day.
4. Serve cold garnished with a piece of carrot & horseradish. Some people like the fish with the cold sauce-fish “yuch” with a bit of matzoh meal on the side.

PASSOVER MANDEL BREAD

by Lauren Resnikoff



This mandel bread recipe was given to me by my friend, Rachel Horowitz of Smithtown, NY.

PASSOVER MANDEL BREAD

2 cups sugar

6 eggs

$\frac{3}{4}$ cup potato starch

24 oz chocolate chips

1 tsp vanilla

$\frac{1}{2}$ lb margarine

2 $\frac{2}{3}$ cups cake meal

$\frac{1}{2}$ tsp salt

1 cup chopped walnuts (optional)

2 Tbsp cinnamon

1. With a hand mixer, cream sugar and margarine.
2. Add eggs, 1 at a time, and vanilla.
3. Sift dry ingredients in another bowl. Mix together with the first batter. Add chocolate chips (and nuts.)
4. Grease a cookie pan. Form two loaves with the mixture and place on the pan. Sprinkle with sugar and cinnamon.
5. Bake at 350° for 45 minutes.

MATZOH FARFEL PUDDING

by Marilyn Weisler



This is one of my favorite recipes for Passover.

MATZOH FARFEL PUDDING

Serves 12

4 cups matzoh farfel
1 large diced onion
3 eggs - beaten
½ tsp ginger

2 ½ cups (2 can) chicken soup
1 cup sliced celery
2 tsp chopped parsley
salt & pepper to taste

1. Soak farfel in a large bowl with chicken soup.
2. Sauté onion, celery, mushrooms in ½ cup melted margarine until onions are light brown.
3. Melt remaining shortening and add to farfel mix, add eggs, seasoning, add onion-mushroom mixture to the farfel mix.
4. Season with salt & pepper to desired taste.
5. Mix well.
6. Bake at 375° for 1 hour or until top is crisp.

SCALLIONS FOR PASSOVER

by Seth and Michelle Golden



SCALLIONS FOR PASSOVER – *Recipe on the next page*

So it's my first time at Michelle's Aunt's house. One would expect me to feel a bit nervous, and I was, but I never expected that they would assault me with scallions...

You see it was the first night of Passover in 1992. Michelle and I had been dating for five years and although I had met her family on different occasions, this was the first official holiday meal. The smells were different than in my Ashkenazi gathering, but exciting and tempting. The table was set up with enough plates for 50 people, and there were at least that many in attendance. We sat around the table as the Seder was led by Michelle's Uncle Mike completely in Hebrew, until the four questions when we each took a turn reading the questions in either Hebrew or English. I saw the charoset on the table, it looked like nothing I'd ever seen in my parents' house, very unappealing, but the taste was amazing. I couldn't get enough. I was starting to feel a little more relaxed; maybe the wine was kicking in, when we began to sing Dayenu. I thought, "we sing this." Her family was so happy and excited, but then suddenly a look of evil overcame everyone. Michelle's Dad disappeared and scallions started flying! I was hit on the shoulder by her cousin; the neck by her Uncle and Grandma got me in the touchas! I didn't know what to think. Next thing I know, Michelle hands me a scallion and asks, "what are you waiting for?" I thought this was some trick, maybe a strange Peykar initiation. When the scallions settled, Michelle's Dad reappeared and everyone took their seats. We finished the seder without much more excitement. Uncle Mike then came over and explained the custom of Dayenu to me and my future father-in-law said, welcome to the family (he hates this custom and escapes as soon as the singing starts).

The song Dayenu (*it would have been enough*) has a repetitive, traditional melody, but as I've learned, there's a way to make it even more exciting. Persian Jews have a custom of hitting each other with scallions during the chorus. Some say we are remembering the whips of the taskmasters, which the scallions resemble. Others say we're being playful with the meaning of the song since people are hitting us while we're singing "Enough, Enough!" Either way, it's fun to get a chance to give our siblings & loved ones a good playful zetz or two.

I was relieved to hear that it was a family tradition and not a family initiation ritual.

KHORSTEH JOOJEH/TOCHMEH (Egg Stew)

by Seth and Michelle Golden

A Persian Jewish recipe –
ENJOY it.

KHORSTEH JOOJEH/TOCHMEH (Egg Stew)

3 tablespoons of corn oil 2 medium onions, chopped (1 cup)
1 lb of chicken breast, small pieces 1 teaspoon of salt or to taste
¼ teaspoon of pepper or to taste 3 tablespoons of chicken broth
4-6 eggs ¼ to ½ teaspoon of turmeric or to taste
2 medium potatoes cut and cooked as french fries

1. Preheat the oven to 350°
2. Heat the oil in a large skillet, add the onions & stir-fry over a medium heat for about two min. Add the chicken, sprinkle with salt, pepper and turmeric until the chicken is cooked.
3. Add chicken & onion mixture to the french fries in a pyrex with the chicken broth. Shape depressions in the mixture and carefully, crack each egg over various depressions.
4. Cover with foil & bake for 15-20 min
5. Serve warm

SEPHARDIC HOLIDAY BRISKET

by Abbie Laskey



The only story I have about the brisket concerns Woodrow, the family dog. He arrived erev Pesach 1995 and is therefore closely associated (at least in Richard's mind) with Passover. Several Pesachs ago, Woodrow got into the garbage and to the fat Richard had trimmed from the brisket – the aroma of the fat must have been irresistible. To say he was, as a result, "sick as a dog" would be to state the obvious. He developed pancreatitis and was on an IV drip for three days. In the end, he was saved only through the skill of Marc Wallach, Woodrow's personal physician, and Woodrow's love of life and his hopes of asking (or is it answering?) the four questions. So, now Woodrow is about to celebrate his 16th Pesach and is still waiting for Richard to suggest that the afikomen be hidden in his belly, which, I guess, shows he really will eat anything.

SEPHARDIC HOLIDAY BRISKET

5 lbs of beef brisket - *trim the fat* (I guess Sephardim eat more or either have larger families or better-attended seders)

1 can (28 oz) of whole peeled plum tomatoes

1 bag of (about 14.5 oz) of prepared sauerkraut (drained)

4 medium onions halved and then sliced thin

4 garlic cloves also sliced thin

1/3 cup of cider vinegar

1 cup of dried Mission figs

1 cup of pitted dates (from Israel, of course!)

3 tablespoons of olive oil

2.75 cups of beef stock

1 cup of pitted prunes

1 cup of dried apricots

1 cup brown sugar

1. Preheat oven to 400 degrees.
2. Heat oil in large roasting pan over high heat.
3. Season brisket with salt and pepper. Brown beef all over in pan for about 4 minutes per side.
4. Remove beef and set aside on a platter (or a frisbee?)
5. Add onions and garlic to pan, and reduce heat to medium.
6. Cook the onions and garlic, stirring all the time.
7. When onions are golden in color (about 4-5 mins), add tomatoes and juice, beef stock and vinegar and bring to a boil.
8. Return the beef to the pan and cover with foil.
9. Cook in oven until fork tender (about 1.5 hours). Turn meat and add sauerkraut and dried fruits.
10. Cover again and cook until meat is very tender and sauce is reduced (about 1.5 hours).
11. Add 1 cup of brown sugar. Return to oven for 10 minutes.
12. Let stand thirty minutes and then slice against the grain. Serve with sauce.

ASHKENAZI HOLIDAY BRISKET

by Abbie Laskey



This is a recipe I received from a friend more than thirty years ago.

ASHKENAZI HOLIDAY BRISKET

3 pound brisket (trim the fat) 2 large onions, sliced
6 large carrots, cut into thirds or quarters 1/2 cup of kosher for Pesach ketchup
1 package of onion soup brown sugar (sufficient to cover the top of the meat)
1 can of diet (or regular) coke (when the holiday is not Pesach, I use a can of beer instead of the coke)

1. Line the pan with heavy duty aluminum foil (overlap two pieces to ensure it is relatively leakproof).
2. Place brisket in pan and cover with all the ingredients, brown sugar coating the brisket.
3. Cover with the aluminum foil and seal it so that no carrot (or other ingredient) is able to escape.
4. Bake at 350 degrees for 2.5 to 3 hours.
5. Unwrap top of foil, remove the vegetables and sauce, skim and discard the fat and blend the vegetables and sauce to use as a gravy when the brisket is served.
6. Let meat cool for about thirty minutes before slicing against the grain.
7. You may make this ahead of time and freeze it.

SWEET MATZOH FARFEL PUDDING

by Lori Yaspan



I got this recipe from my friend Karen. I use it every year. It is soooooo yummy!

SWEET MATZOH FARFEL PUDDING

16 oz. matzo farfel	7 eggs (beaten)
3 sticks butter (melted)	1 tsp. vanilla
1 cup sugar	¾ tsp. salt
16 oz. & 8 oz. can sliced peaches (drain and save juice)	

1. Strain farfel with hot water.
2. Mix together beaten eggs, melted butter, peach juice, vanilla, sugar, salt.
3. Add farfel.
4. Layer with ½ mixture, layer of peaches (BUT DO NOT FILL TO TOP AS IT WILL RISE WHEN COOKING) and finish.
5. Sprinkle on top with cinnamon.
6. Bake 375 degrees for 1 hour.
7. Soooooo yummy!

BRISKET, BRISKET, BRISKET

by Lori Yaspan



I got this recipe from my friend Heidi and people think I'm such a great cook.

BRISKET, BRISKET, BRISKET

Sauce:

1/2 cup ketchup	1 bottle chili sauce
1/2 cup brown sugar	1 pack beefy onion soup mix (lipton)
3 tsp. beer	1/3 cup water

Brisket:

1. Onion powder rubbed on piece of meat (both sides) and put under broiler to brown on each side.
2. Mix sauce together and pour over browned brisket.
3. Bake 3 1/2 - 4 hours (covered) at 350° – turning the meat over, every 1/2 hour.
4. Slices better when you cool and refrigerate it for a while.

CHOCOLATE CARAMEL MATZOH CRUNCH

by Lori Yaspan



CHOCOLATE CARAMEL MATZOH CRUNCH

...to die for!!!!!!!!!!!!

Makes about 30 pieces of candy

4 to 5 pieces of matzo

1 cup firmly packed dark brown sugar

1 cup chopped bittersweet chocolate, or semi-sweet chocolate chips

1 cup (2 sticks) unsalted butter

Toppings, as desired

1. Preheat the oven to 375 degrees Fahrenheit, and line a baking sheet with aluminum foil and/or parchment paper.
2. Place the matzo in one layer on the baking sheet, breaking it when necessary to fill the pan completely. Set aside.
3. In a large sauce pan, melt the butter and brown sugar over medium heat, stirring constantly.
4. Once the mixture reaches a boil, continue to cook for an additional three minutes, still stirring, until thickened and just starting to pull away from the sides of the pan.
5. Remove from heat and pour over the matzo, spreading an even layer with a heat-proof spatula.
6. Put the pan in the oven, then immediately turn the heat down to 350 degrees.
7. Bake for 15 minutes, watching to make sure it doesn't burn. If it looks like it is starting to burn, turn heat down to 325. (While it is cooking, resist all urges to scrape the pan with extra pieces of matzo. You will burn yourself. Trust us.)
8. After 15 minutes, the toffee should have bubbled up and turned a rich golden brown. Remove from the oven and immediately sprinkle the chocolate over the pan. Let sit for five minutes, then spread the now-melted chocolate evenly with a spatula.
9. You can leave it just as is, enjoying the simplicity. Or add your favorite toppings while the chocolate is still melted.
10. Let cool completely, then break into smaller pieces and store in an airtight container.
11. Rumor has it that this will last a week stored properly, but well, we've never had it last long enough to test out the theory.

A GEFILTE FISH STORY

by Rhonda Wolf



A GEFILTE FISH STORY

Passover, 1959, the East Bronx, New York City.

The bathtub in my grandmother's apartment!

Some of my happiest memories are of visits and holidays with my Grandma Bessie. Our family always gathered in her small apartment to celebrate "the Holidays."

That year, I was finally old enough to help Grandma prepare dinner. The first dish we were going to make was the gefilte fish. Grandma proudly escorted me into the bathroom to show me the fish happily swimming around the tub. I was confused. What did those fish have to do with gefilte fish, I inquired? Needless to say, her answer left me running for the door!

I never did prepare the gefilte fish with her that day, but we did make many wonderful meals together.

I am sure that my love for cooking comes from my Grandma, and for that she will always hold a special place in my heart!

Every Passover I take out my grandmother's crystal Kiddush Cup, place it lovingly on my Seder table, and recall the special woman who made such a difference in my life.

PASSOVER VEGETABLE SQUARES

by Rhonda Wolf



For the vegetarians in the family and everyone else as well.

PASSOVER VEGETABLE SQUARES

1 cup grated raw apple
1 cup grated raw sweet potato
1 cup grated raw carrot
1/2 to 1 cup margarine or butter
1 tsp. salt
1 tsp. cinnamon
3/4 cup sugar
1/2 cup matzoh meal

1. Mix everything together.
2. Line an 8x8 cake pan with parchment paper.
3. Pour the batter into the pan.
4. Bake at 350° for about 35 minutes or until the mixture is cooked and set.
5. Freezes well .

STUFFED CHICKEN BREASTS

by Rhonda Wolf



Everyone who I make this for loves it!

STUFFED CHICKEN BREASTS

6 boneless chicken breasts
1 large spanish onion chopped
2-3 cups matzoh farfel
garlic powder and salt and pepper to taste
2 cups mushrooms diced
1 jar apricot preserves

1. saute onions in oil, add mushrooms, garlic, s & p
2. add the matzoh farfel
3. stir in hot water slowly until mixture resembles stuffing
oil for the pan and hot water
4. place some stuffing into the center of the cutlet, and roll it up.
5. secure with a toothpick and place in pan open side down
6. heat preserves and pour over chicken breasts
7. bake covered at 350° until cooked, uncovered until glazed

FLOURLESS CHOCOLATE TORTE

by Rhonda Wolf



You have got to taste this to believe it. And it's good for Passover!

Flourless Chocolate Torte

1 pound semi sweet chocolate
7 large eggs
1/4 cup coffee liquor or very strong coffee
1-2 tsp. vanilla (omit this if you do not want to use beans)

1 cup butter
1 cup sugar

1. butter a 9" springform pan, line it with parchment paper, and grease it again
2. cook the chocolate, butter, liquor or coffee, and vanilla in a heavy pan over a low flame until smooth
3. cool mixture
4. beat the sugar and eggs together until thick and pale (6-7minutes)
5. fold 1/3 of the egg mixture into the chocolate mixture. fold in the rest of the mixture. pour into pan
6. place the baking pan onto a cookie sheet
7. bake for approximately 45-55 minutes or until the batter is just set but soft inside (baking time may vary)
8. cool the cake for 5 minutes
9. you can serve this torte with whipped cream or ice cream if you are having a dairy meal

SEPHARDIC MATZOH BALLS

by Paula Kraus



For Passover we always try to mix the usual recipes with Sephardic Dishes. This is our special recipe for Matzoh Balls – very delicious and very interesting. Ask David Neiderbach, they are his favorite!

SEPHARDIC MATZOH BALLS

4 eggs	1/2 cup of club soda
salt	Freshly ground pepper
1 cup of Matzoh Meal	2 Tbsp. finely chopped parsley
2 Tbsp. vegetable oil or chicken fat (schmaltz)	
1/4 cup ground almonds or walnuts	
1 tsp. of almond or walnut oil (Whole Foods)	
4 or 5 scrapes of finely grated nutmeg	

1. Whisk the eggs until blended.
2. Add the club soda, vegetable oil, salt and pepper. Do not put in too much salt!!!
3. Blend in the parsley, almonds or walnuts, almond or walnut oil, and matzoh meal.
4. Cover and refrigerate for at least one hour.
5. Bring about five quarts of water to a boil.
6. Rub your hands with vegetable oil.
7. Start to form the matzoh balls
8. Make them very small (about the size of a large marble).
9. Drop into boiling water and simmer about 25-30 minutes. Don't open the pot lid or they will drop to the bottom.
10. Serve with chicken soup.

UNCLE DAVID'S FRENCH CANADIAN CHAROSET

by Alison Schulman



Uncle David adds a new charoset recipe to his menu every year. At our great big family seders we experience a rotating array of about a dozen of his favorites, that's right- **a dozen**. Uncle David has traveled the world and visited countless Jewish communities so his seder offerings are always fragrant and unique, to say the least. The Indian charoset is spiced with cardamom and rose, the Chinese charoset makes use of lychees, and the French one is, of course, soaked in wine. The one I'd like to share with Temple Sinai, however, is my favorite. It's the one that I think tastes the best and speaks to my heritage. I hope you enjoy my *Uncle David's French Canadian Charoset!*

UNCLE DAVID'S FRENCH CANADIAN CHAROSET

Makes 3 cups

- 6 peeled and chopped McIntosh apples (*species originated in Canada*)
- 2/3 cup dried cranberries (*the largest single-site cranberry farm in the world, is located in Manseau, Quebec*)
- 4 tablespoons real maple syrup (*Quebec proudly produces the majority of the world's supply of maple syrup*)
- 2/3 cup chopped walnuts
- Manischewitz wine
- 1/2 teaspoon cinnamon
- 1/2 teaspoon nutmeg

1. Combine all ingredients, mixing thoroughly.
2. Add wine as desired. Blend to desired texture.
3. Chill.



CHOCOLATE MANDEL BREAD

by Marci Doff



This is everyone's favorite. Stephen in particular loves it and so does Brad. I make about 5 lbs for Passover and it is gone before I know what hits me... Enjoy!

I bake a lot for the holidays and this is one of the more popular desserts.

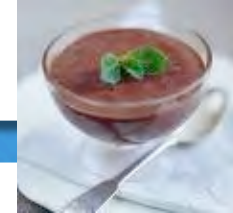
CHOCOLATE MANDEL BREAD

2 cups sugar	½ lb butter or margarine
6 eggs	2¾ cups cake meal
½ tsp salt	¾ cup potato starch
1 cup nuts—chopped	
two 3-oz bars bittersweet chocolate cut into small pieces	
1 tsp cinnamon	1 tsp sugar

1. Cream the sugar and margarine
2. Add eggs one at a time, beating after each
3. Sift cake meal, salt, and starch together
4. Fold into egg mixture
5. Add chocolate and nuts
6. Mix well
7. Form into loaves, two inches wide
8. Sprinkle with cinnamon and sugar mixed together
9. Bake on greased cookie sheet in 350° oven for 45 minutes
10. Slice while warm into ½ inch pieces

LILY ROUTTENBERG'S CHOCOLATE MOUSSE

by Ethel Liebeskind



This is a family favorite and annual crowd pleaser at our seder.

Lily was the Rebetzin at Temple B'nai Shalom in Rockville Centre when I was growing up. Now my family calls it "Jan's Chocolate Mousse" because he makes it!

LILY ROUTTENBERG'S CHOCOLATE MOUSSE

aka JAN'S CHOCOLATE MOUSSE

6 oz. Bittersweet chocolate
6 egg whites
1 tablespoon liquor (we use cherry wishniak...)
6 egg yolks
1/3 cup of sugar

1. Melt chocolate over hot water
2. Beat eggs yolks lightly and stir into chocolate
3. Heat several minutes but do not let water come to a boil
4. Add sugar and flavoring
5. Beat egg whites until stiff and fold into chocolate mixture
6. Pour into bowl and garnish with chopped nuts or pour into individual sherbet dishes.
7. Refrigerate for several hours.

COUSIN JUDY'S MATZOH LASAGNE

by Ethel Liebeskind



This is Cousin Judy's Matzoh Lasagne. We have never tried it, but she is a great cook and since Warren wrote that his recipe was not good...

COUSIN JUDY'S MATZOH LASAGNE

1 box of Matzoh
1 jar spaghetti sauce
1 can tomato paste
Oregano
Garlic powder
Mozzarella cheese

1. Mix sauces and seasonings together.
2. Put sauce on bottom of pan.
3. Layer matzoh with sauce and cheese.
4. Bake in 425 oven for 20 minutes.

DATE-ALMOND-WALNUT CHAROSET

by Linda Zarin



This Sephardic version of Haroset has a very intense fruit flavor. I found the recipe in a Faye Levy cookbook and it instantly became a family favorite!

DATE-ALMOND-WALNUT CHAROSET

1/2 cup almonds
1/2 cup walnuts
1/2 teaspoon ground cinnamon
8 ounces pitted dates, preferably dark ones
about 1/4 cup sweet red wine (traditional Passover wine)
pinch of freshly ground black pepper

1 medium apple
3/4 teaspoon ground ginger
2 pinches ground cloves

1. Halve dates and remove any remaining pits or pit fragments.
2. Finely chop almonds and walnuts in food processor and remove.
3. Add dates, 1/4 cup wine, and spices to processor and grind until fairly smooth.
4. Mix with nuts.
5. Grate apple coarsely and stir in.
6. Add more wine by teaspoons if necessary to make a mixture that is spreadable but still thick.
7. Makes 1 3/4 cups; 8 to 12 servings

SWEET POTATO PUDDING

by Linda Zarin



SWEET POTATO PUDDING

4 cups mashed boiled sweet potatoes (40 oz can = 3 cups mashed)

4 tbl butter or margarine

½ cup well-drained, crushed (canned) pineapple

2 tbl brown sugar

1 tsp salt

4 tbl grape juice or red wine

1. Combine all the ingredients and beat thoroughly until creamy.
2. Turn into a well greased pudding dish or casserole.
3. Bake for 45 minutes at 375° or until lightly browned on top.

CHOCOLATE COVERED TOFFEE MATZOH

by Phyllis Feldman



CHOCOLATE COVERED TOFFEE MATZOH

½ lb regular matzos (not egg)
1 cup brown sugar

½ cup butter
8 ounces chocolate chips

1. Line a cookie sheet with foil and place matzo on cookie sheet.
2. Melt brown sugar with butter in saucepan; boil until mixture coats a spoon
3. Brush matzo with brown sugar mixture
4. Bake in 350 degree oven 3-4 minutes until it begins to bubble
5. (watch closely-it burns easily)
6. Remove from oven, cover with chocolate chips and put back in oven until chips begin to melt (approximately 2 min)
7. Remove from oven, spread the chocolate to cover matzo
8. Freeze until hard and then break into pieces of different sizes
9. Option- sprinkle chopped nuts on top
10. 10 minutes prep -- 55 minutes from start to finish

HONEY PECAN CHICKEN

by Phyllis Feldman



HONEY PECAN CHICKEN

16 boneless chicken breasts
2 t paprika
2 cups finely chopped pecans

1 cup honey
½ t garlic powder
salt & pepper

8T dijon mustard
3 cups matzah meal

1. Cut each breast into 3 pieces and pound – don't make too thin (16 cutlets – 17-20 adults)
2. Combine honey, mustard, paprika, & garlic powder in a small bowl
3. Mix 3 cups matzah meal, 2 cups chopped pecans (chop in mini-grinder) and place a little at a time on wax paper
4. Sprinkle salt & pepper over chicken
5. Brush both sides of each breast piece with honey mixture and dredge in matzah meal mixture
6. Pan fry chicken in a little oil
7. Bake 15 minutes @ 350 degrees.

CHERRY SAUCE

1/3 cup Burgundy wine
2 T unsweetened orange juice

3 T brown sugar
¼ t grated orange rind

2 T red wine vinegar
2 ¼ cut dried pitted cherries

1. Combine in sauce pan and heat.
2. Reheat before serving

BUBBE'S PASSOVER POPOVERS

by Rebecca Katz-White



I learned to cook from my mother. She cooks all year long, for every holiday and occasion or for no special reason at all. Now I cook with my daughter and sometimes with my son as well. Passover is one of my favorite times of year because I get to swap recipes with my mom, and sometimes I even find the best ones first. Like many Passover recipes, this one isn't very healthy, but these popovers have helped us to survive without real bread for many Passover holidays.

BUBBE'S PASSOVER POPOVERS

1 c. cold water	½ c. Crisco
1 c. matzo meal	1 tsp. salt
4 eggs	1 Tbsp. sugar

1. Boil water and Crisco.
2. Add matzo meal.
3. Remove from heat.
4. Add salt and sugar.
5. Cool a few minutes.
6. Add the eggs one at a time. Beat well.
7. Pour mixture into 12 muffin tins. They should be no more than $\frac{3}{4}$ full.
8. Bake for 15 minutes at 400 degrees.
9. Lower oven to 375 and cook for another 45 minutes.

MOCK CHOPPED LIVER

by Seth Golden's Mom



My Mom's a vegetarian and she likes this vegetarian chopped liver recipe.

MOCK CHOPPED LIVER

1 ½ Tablespoons Canola Oil 1 ½ cups chopped onions
2/3 cup toasted cashews 1 tablespoon lemon juice
1 cup steamed fresh string beans cut into 1 inch lengths
 or 1 cup thawed frozen string beans
salt and freshly ground pepper to taste

1. Heat the oil in a small skillet.
2. Saute the onions slowly over moderately low heat, stirring frequently, until nicely browned.
3. Combine the onions with the remaining ingredients in the container of a food processor.
4. Process until smoothly pureed, scraping down the sides as needed.
5. Store in a jar until needed and bring to room temperature before serving.

POTATO LATKE MUFFINS

by Lisa Wasserman



I hope it's not too late to send in a recipe. This is a family favorite, it just took me time to remember where I put it!!!

POTATO LATKE MUFFINS

1 – 6oz. box potato pancake mix	2 eggs, beaten
2 cups water	¼ cup matzah meal
1 onion grated	Pepper to taste
½ cup vegetable oil (actually a little less than ½ cup)	

1. Preheat oven to 450 degrees.
2. Grease large size muffin pan with oil
3. Mix all ingredients and let sit for 3-4 minutes.
4. Fill each one a little more than $\frac{3}{4}$ of the way, almost to the top.
5. Bake 35 minutes.
6. Each box makes 12 muffins

CRANBERRY RELISH

by Marlene Sack



A Family Favorite

CRANBERRY RELISH

2 cans whole cranberries
1 can (20 oz.) crushed pineapple (drained)
1 can (10 oz.) mandarin oranges, sliced
1 container (10 oz.) frozen sliced strawberries (defrost,
but do not drain)

1. Combine the above ingredients
2. Mandarin orange pieces can be cut in half
3. Also add the strawberries gradually, so you can see how sweet you want it to be
4. You can also add walnuts

PASSOVER BAGELS

by Sandy Tankoos



Mom used to make these "bagels" on Passover. They were the closest thing to bread we could get and I used to love them. I make them myself these days, but alas, they taste less like bread than I remember them.

PASSOVER BAGELS

2/3 cup water

1/3 cup oil

1 cup matzoh meal or cake meal

1 tablespoon sugar

3 eggs

¼ teaspoon salt

1. Bring water, oil, sugar and salt to a boil.
2. Stir in matzoh meal.
3. Boil for another minute.
4. Remove from heat.
5. Mix well and cool.
6. Beat in eggs one at a time.
7. Form balls about 2" in diameter.
8. Place on greased sheet.
9. Wet forefinger and place hole in center of each.
10. Bake at 400° for about an hour.
- 11.

PASSOVER RESOURCES

Haggadahs

There are a lot of different Haggadahs available. Besides looking in bookstores or on the web for them, try the Jewish Museum .

You can also write your own.

Guides for the Seder

Here's a list of resources.

1. How to Plan a Seder: www.ehow.com/how_135361_seder.html
2. How to Prepare a Passover Seder: www.ehow.com/how_4443999_prepare-passover-seder.html
3. How to Modify a Passover Seder for Your Guests: www.ehow.com/how_2282540_modify-passover-seder-guests.html
4. How To Prepare a Passover Seder Plate: www.ehow.com/how_2341340_prepare-passover-seder-plate.html
5. How to Set the Passover Seder Table: www.ehow.com/how_12297_set-passover-seder.htm
6. How to Incorporate Music Into Your Seder: www.ehow.com/how_2279404_incorporate-music-seder.html
7. How to Conduct a Passover Seder: www.ehow.com/how_12296_conduct-passover-seder.html

If you're looking for ways to incorporate music into your celebration, Cantor Gabi suggests s:

<http://sederfun.com/images/Silly%20Songs.pdf> - This has a printable packet of Passover songs to tunes we all know such as Take me out to the ballgame and Oh My Darling Clementine. It gets everyone singing.

<http://www.totshabbat.com/Passover.html> Great website with plenty of mp3 files of family Passover songs including the frog song.

A Taste of Temple Sinai: *Passover Recipes*

Index by Category

Charoset

- Uncle David's French Canadian Charoset by Ali Schulman page 43
Date-Almond-Walnut Charoset by Linda Zarin page 48

Gefilte Fish

- Easy Home-Made Gefilte Fish by Diane Kletz page 19
Nanny's Gefilte Fish by Barbara Kessler page 27

Matzoh Balls

- Light & Fluffy Matzoh Balls by Diane Kletz page 17
Sephardic Matzoh Balls by Paula Kraus page 42

Puddings, Kugels, Farfels, & Vegetables

- Apple Matzoh Pudding by Joyce Bloom page 12
Baked Matzoh Farfel Ring by Barbara Klein page 15
Passover Farfel Kugel by Margie Berrent page 23
Sweet Potato Kugel by Rita Altman page 25
Matzoh Farfel Pudding by Marilyn Weisler page 30
Sweet Matzoh Farfel Pudding by Lori Yaspan page 35
Passover Vegetable Squares by Rhonda Wolf page 39
Farfel Pudding for Passover by Edith Rae Brown page 47
Sweet Potato Pudding by Linda Zarin page 49

Chicken

- My Mother's Barbeque Chicken by Lainie Krasnoff page 11
Pecan Crusted Chicken by Barbara Kessler page 26
Stuffed Chicken Breasts by Rhonda Wolf page 40
Honey Pecan Chicken by Phyllis Feldman page 51

Brisket

- Sephardic Holiday Brisket by Abbie Laskey page 33
Ashkenazi Holiday Brisket by Abbie Laskey page 34
Brisket, Brisket, Brisket by Lori Yaspan page 36

Popovers & Rolls

- Passover Rolls by Barbara Klein page 14
Bubbe's Passover Popovers by Rebecca Katz-White page 52
Potato Latke Muffins by Lisa Wasserman page 54
Passover Bagels by Sandy Tankoos page 56

Desserts

- Passover Mandel Bread by Nancy Kaplan page 4
Cinnamon Balls by Anne ParizatBrisket page 6
Chocolate Nut Torte by Susan Kaplan page 7
Flourless Torte by Jill Toshav page 8
Chocolate Matzoh Farfel Clusters by Barbara Klein page 16
Best Passover Chocolate Cake Ever by Diane Kletz page 18
Passover Chocolate Chip Cookies by Debbie Zamoiski page 20
Chocolate Chip Biscotti by Pam Krugman page 22
Chocolate Caramel Matzoh by Howard I. Berrent page 24
Passover Mandel Bread by Lauren Resnikoff page 29
Chocolate Caramel Matzoh Crunch by Lori Yaspan page 37
Flourless Chocolate Torte by Rhonda Wolf page 41
Chocolate Mandel Bread by Marci Doff page 44
Lily's Chocolate Mousse by Ethel Liebeskind page 45
Chocolate Covered Toffee Matzoh by Phyllis Feldman page 50

Misc

- Passover Waffles by Lauren Resnikoff page 21
Khorsteh Joojeh/Tochmeh by Michelle Golden page 32
Cousin Judy's Matzoh Lasagna by Ethel Liebeskind page 46
Mock Chopped Liver by Seth Golden's Mom page 53
Cranberry Relish by Marlene Sack page 55

Passover Resources

page 57