One of our family’s Passover traditions is to wear frog headbands at the Seder table. Even though my boys are now teens, we all still have fun throwing ping pong ball “hail,” toy animals, frogs, and other props I’ve collected over the years at each other. It can get out of hand, but it’s so much fun! — Carin Schachat

Being together with my entire family! Making our own Haggadah!! A little take out!! — Marion Laurie

Our family tradition at Passover is to find a creative way to tell the story (which is the most important part of the Seder). We have had a puppet production, played Jeopardy, etc. It has made our Seders different, engaging and built many beautiful memories. — Kathy Guccione

I have the cutest place cards I use that a girl in LA made for me—they have frogs on them and I use them every year.
— Polly Levine

This is a newer tradition, but I give my grandkids stamps and fabric markers and let them decorate the cases for the pillows we would recline upon. We also have a make your own charoset bar. — Betsy Berger
Beet Hummus
Recipe courtesy of Sue Friedlander

INGREDIENTS
1 ½ cups walnuts, toasted and cooled
2 red beets, washed, peeled and chopped
1 small garlic clove
2 tbsp pomegranate molasses
2 tbsp lemon juice
2 tsp ground cumin
2 tsp Aleppo pepper flakes
⅔ cup extra virgin olive oil
Kosher salt & black pepper to taste
Additional olive oil, fresh pickled cilantro, or thinly sliced radish for serving

DIRECTIONS
In a food processor or blender, puree nuts, beets, garlic, molasses, lemon juice, and Aleppo pepper until combined, about 30 seconds.

Drizzle in olive oil. Puree to a coarse but even texture.
Season with salt and black pepper. Store and refrigerate.

To serve, drizzle with additional olive oil and garnish with fresh pickled cilantro and thinly sliced radish.
Mock Chopped Liver
Recipe courtesy of Marcia Berman

INGREDIENTS
1 15 oz can cooked peas
1 medium onion, chopped
1 cup chopped walnuts
4 hard-boiled egg whites (save yolks for garnish)
1 tbsp soy sauce
1 tbsp mustard (any type you like)

DIRECTIONS
Sauté onion until it softens and is caramelized.
Drain peas. Place all ingredients into a food processor and blend until all ingredients are combined and it has the consistency of chopped liver.
Place in serving bowl and sprinkle some of the egg yolk on top. Serve with matzo crackers.
Ingridents

3 lbs ground fine, boneless whitefish & pike (can order from Gelson’s)
5 eggs
1/2 cup matzo meal
2 1/4 cup ice water
1 tsp salt
1 tsp pepper
1/4 to 1/2 cup sugar
3 small onions, chopped
5 large carrots, grated
Vegetable oil

Directions

Preheat over to 350.

In a large electric mixer bowl, mix fish with eggs, adding one egg at a time and beating well after each addition. Add matzo meal, ice water, salt, pepper, sugar, and onions. Beat for 10-12 minutes. Mixture will increase in size. Stir in carrots.

Spread mixture in greased 10-inch 2-piece tube or angel food cake pan and place on baking sheet. Bake for 1 hour, then cover with a tent of aluminum foil and bake for another 1 1/2 hours.

Cool, then remove from pan. Refrigerate after cooling.

Fish may be prepared 1-2 days in advance and stored in refrigerator.

Yield: 20 servings
Mock Cheese Blintzes
Recipe courtesy of Elisa Wayne

INGREDIENTS
1 lb cottage cheese
1 pt sour cream
3 eggs
½ cup sugar
1 tsp vanilla
½ tsp cinnamon
3-4 matzo sheets

DIRECTIONS
Preheat oven to 350.
Run matzos under hot tap water. Break matzos into large pieces and fit loosely in a large cookie sheet with rim.
Beat eggs. Add remaining ingredients to eggs and mix with a blender or mixer. Mix until smooth. Pour egg mixture over matzos.
Bake a for 30 minutes or until firm. Cut into squares and serve immediately. May be topped with sour cream or your favorite preserves.

Yield: 5 servings
My grandmother and I came up with this recipe years ago. We came up with it for our temple years ago when I was in charge of making 1,000 of them. I still get calls for it!

INGREDIENTS

1 box Streit’s Potato Pancake Mix
2 large russet potatoes, peeled and set in ice water
1 large yellow onion, chopped
2 eggs
½ cup vegetable oil
Sour cream and applesauce, to serve

DIRECTIONS

In a large bowl, beat the 2 eggs with a fork until well blended. Add 2 cups of cold water and mix well. Stir in the potato pancake mix.
Shred the 2 potatoes. Add shredded potatoes and onion to mixture.
Heat vegetable oil in a large frying pan.
Give the batter a final stir and drop into the hot oil by the tablespoon. Fry the pancakes on both sides until brown and crispy.
Serve with sour cream and applesauce.

Yield: 40 pancakes
Passover Sweet & Sour Cranberry Meatballs

Recipe courtesy of Stacy Katz

This recipe is one my mom always made (and still does) every Passover. She actually makes it for almost every Jewish holiday (but will use breadcrumbs instead of matzo meal). I make it now as well! You can use kosher for Passover tomato sauce and cranberry sauce (my mom does) or you can make your own and just use the same quantities! I have made my own cranberry sauce before with just water, sugar and cranberries...but they may be hard to find (fresh) this time of year.

INGREDIENTS

Meatballs
- 2 lbs ground beef or 99% lean ground turkey
- 2 cloves garlic
- 1 ½ tsp salt
- ¼ tsp pepper
- 1 egg or 2 egg whites
- ¼ cup matzo meal

Sauce
- 2 14-ounce cans cranberry sauce
- ½ tsp cinnamon
- 2 8-ounce cans tomato sauce
- OR 2 10-ounce cans of tomato-mushroom sauce

DIRECTIONS

Put meat into a mixing bowl and mix in the garlic, egg, seasonings and matzo meal.

Make the sauce. Pour the cranberry sauce, cinnamon and tomato sauce into a 3-quart saucepan. Heat to simmering, stirring so that the consistency is smooth.

Form meat mixture into tiny meatballs. Drop into simmering sauce. Cover and simmer slowly, about 1 ½ hours.

Yield: 10 servings as an appetizer or 6 servings as a main course.
Charoset/Halegh

Recipe courtesy of Minoo Koutal

I am a Persian Jew, living in Los Angeles for the last 41 years. This is my recipe for Persian Charoset, which we call HALEGH. I have been using this recipe for the last 40+ years. I do not add the spice and the vinegar, but it is part of the actual recipe. Everyone likes this Halegh.

INGREDIENTS

- 2 cups (1 lb) pistachios, shelled
- 1 cup (½ lb) hazelnuts
- 1 cup (½ lb) almonds
- 1 cup (½ lb) walnuts
- 1 cup black, seedless raisins
- 1 apple, skinned and cored
- 1 pear, skinned and cored
- 1 banana
- 20 pitted, large, sweet dates
- 2 cups sweet red wine (Manischewitz)
- 1 tsp vinegar (optional)
- A dash of Passover spice (mixture of ground ginger and ground cinnamon)

DIRECTIONS

In a food processor, grind all nuts and dates. In small portions, add pomegranate juice and wine while grinding.

Grind the fruits.

Mix all ingredients together, adding more pomegranate juice if needed.

Yield: 20 servings
SEPHERDIC CHAROSET

Recipe courtesy of Stephanie Jacobs

If you want a chunkier texture, you can add the apple last.
And this is best when it’s made the day before.

INGREDIENTS

- 8 oz pitted dates
- 4 oz golden raisins
- 4 oz apricots
- 1 Granny Smith apple, cored
- 2 tsp Passover wine
- ¼ cup fresh squeezed orange juice
- 1 tsp (or more) fresh grated ginger
- ½ cup blanched, slivered almonds

DIRECTIONS

Soak the dates, raisins, and apricots in boiling water for 10-15 minutes.

Put the apple in a food processor and pulse. Add in the soaked fruit and pulse several times. Pour in the remaining ingredients and pulse until you have a thick paste.
M um M um’s C haroset

Recipe courtesy of Diana Miller

This recipe was my grandmother’s!

INGREDIENTS

- 16 gala apples
- 1 lb (approx. 4 cups) walnuts, finely chopped
- 2 tsp ground nutmeg
- 2 heaping tsp ground ginger
- ½ cup ground cinnamon
- 2 ½ cups Manischewitz Concord Grape Wine

DIRECTIONS

Peel, core and slice apples into eighths. Grate apples in food processor fitted with grating blade. (If desired, re-process apples by large handfuls in processor with metal chopping blade using a few short pulses.) Chop walnuts in processor with metal chopping blade.

Stir together all ingredients until well incorporated. Refrigerate at least one day. Before serving, stir well and add more wine as needed for wetness/texture.

Yield: 14 cups
MEDITERRANEAN CHAROSET
Recipe courtesy of Cheryl Cohen

INGREDIENTS
2 tbsp ground cinnamon
1 cup granulated sugar
2 - 3 cups Welch’s grape juice
4 Granny Smith apples, cored, peeled and diced
3 oranges, peeled, membranes removed, sliced and wedged
16 oz chopped dates, or 1 16 oz package sweetened date pieces
2 ½ cup toasted hazelnuts (Skin removed)
1 ½ cup toasted pine nuts
5 oz pomegranate seeds

DIRECTIONS
In a large bowl, combine cinnamon, sugar and grape juice until well incorporated. Add all other ingredients except pomegranate seeds and toss gently.
Place in serving bowl and top with pomegranate seeds. Best if refrigerated at least two hours before serving.
MOSCATO SPICE CHAROSET

Recipe courtesy of Elana Horwich

Here is a recipe that is Italian in inspiration. Chilled Moscato is one of my favorite dessert wines and the thought of drinking it with fruit and nuts transports me to the rolling vineyards of Piedmont where Moscato grapes are grown. I actually did quite extensive research into traditional Italian Jewish charoset recipes from various regions and found that many Italian recipes call for the use of chestnuts, which, other than seeming difficult to use, remind me of Christmas. Many Italian recipes also call for the cooking of the charoset, which mine here does. But don’t worry, it cooks only long enough to meld the flavors together. You will still have a crunchy charoset and it won’t look like applesauce.

INGREDIENTS

- 2 Granny Smith apples
- 1 pear
- 7 dried figs (or 7 pitted prunes or a handful of raisins)
- 1 ½ cups shelled walnuts
- 8 pitted dates
- 1 tablespoon cinnamon
- 1 orange, the juice and the zest
- 1 bottle of good Moscato (yes it will be a bit bubbly)

DIRECTIONS

Cut apples and pears into equal size large chunks. “Pulse” in food processor until finely chopped, being careful not to overdo it so they don’t become mushy. Put in a large bowl. (If you don’t have a food processor, this recipe can be a reminder of the times when we were slaves in Egypt. The good news is, hand chopped food tasted better.)
In your food processor now “pulse” the figs, prunes or raisins until they are finely chopped and add them to the apples.
Pulse the walnuts until they are finely chopped and add them to the fruit.
Zest the orange using a microplane grater, a zester or the small holes of a regular grater. Add to mixture.
Juice the orange into the food processor, along with the dates, cinnamon and 1 cup of the moscato. Pulse until fully pureed.
Add to the fruit and nut mixture. Stir.
Add another cup of moscato to mixture and stir.
Put mixture into a cooking pot over medium heat until it reaches a boil. Then turn heat to low and let simmer uncovered for 15 minutes.
Put back into bowl and let cool. Cover and put in fridge until ready for use.
Right before serving, add another “glug” of moscato to the charoset for a little freshen up and there you go! Dayenu.
CHAROSET
Recipe courtesy of Sandy Phillips

Dad was born in Poland in 1920, he and his parents migrated to Israel in 1932. There he met my mother and they were married and lived in Tel Aviv, until 1959 when he and my mom came to America. The Passover recipe dad was in charge of, with the kids’ help, was the Charoset. When my kids were old enough, dad incorporated their help, and since his death in 2005, the kids now make the charoset for our seder. This recipe has been made the same way for many generations and even now with modern appliances, we still make it the same way dad did.

This is a very rough estimate of proportions. It’s delicious. Thank you dad for all the wonderful memories and passing those same memories onto my kids.

INGREDIENTS

1 cup raw walnuts
½-¾ red delicious apple
“a bit” of Manischewitz wine

Special Equipment: Hammer
Piece of wood to bang on
A cloth/towel

DIRECTIONS

First, lay out the wooden board, put the cloth on the board and put some walnuts in the cloth, fold the cloth to cover the nuts. Smash the walnuts with the hammer until the consistency is like small grains of wet sand, (the modern way is to use a Cuisinart).

Then peel and grate the apple (they should be a mushy consistency). Mix the grated apple and walnuts together, then, add the wine. Final consistency should be wet like mortar. Taste is up to you, (more appley, more nutty, or more winey)!
SAFTA’S SYRIAN CHAROSET

Recipe courtesy of Leah Phillips

My mom’s family is Ashkenazi and my dad’s family is Sephardic, so we have always had both types of charoset on Passover. While the Ashkenazi charoset is nostalgic, we just cannot deny that the Sephardic charoset is, as my Safta Dorit describes it, “very tasty” – it is something you’ll actually want to eat long after the seder is over. My Safta’s family is Syrian, Greek, and Turkish. She moved to Israel from Aleppo, Syria when she was very young and grew up in Tel Aviv, meeting my Saba, and having 3 sons. My dad met my mom in Israel and together decided to move to Los Angeles, and over time both sides of the family have moved to LA. And that means that we get both kinds of charoset on Passover!

Please note, there is no measuring of ingredients in my Safta’s house – so if it tastes like it needs more of an ingredient, go ahead and add extra.

INGREDIENTS

1 lb large pitted dates, chopped
1 tsp ground cinnamon
½ cup sweet wine, or as Safta says “half a bottle of wine for the Kiddush, more wine than water”
1 cup chopped walnuts

DIRECTIONS

Put the dates into a pan over the stove with the wine, cinnamon, and a little bit of water. Stir until you have a paste. If your mixture doesn't become smooth enough, you can put it in the food processor.

Let it cool and place the chopped walnuts on top.
SHITAKE MUSHROOM BELL PEPPER MATZO KUGEL

Recipe courtesy of Dorothy Salkin

INGREDIENTS

- 1 tbsp oil
- 1 small diced onion
- 1 leek, white part only, sliced
- 1 cup shitake mushrooms, stems removed, chopped
- 1 medium red bell pepper, seeded and diced
- 2 cups matzo farfel or crushed matzo
- 1 ½ cups low-fat warmed chicken broth
- 2 large eggs plus 2 large egg whites
- Ground pepper and salt to taste

DIRECTIONS

Preheat oven to 375. Lightly grease a shallow 6 cup casserole dish.

In medium size skillet heat oil over medium-high heat. Add onion and leek, cooking about 10 minutes till limp. Add mushrooms and bell pepper, cooking for 5 more minutes.

Place farfel or crushed matzo in a small bowl, covering with chicken broth. Let stand for 5 minutes. Strain out as much liquid as possible.

In large bowl, lightly beat the eggs and egg whites together. Add cooked vegetables, farfel or crushed matzo, pepper and salt (if using). Mix together.

Bake for 35 to 40 minutes or until top is brown and crisp and kugel is set.

Yield: 8 servings
### Vegetable Kugel with Carmelized Leeks

*Recipe courtesy of Diana Miller adapted from recipe by Amy Kritzer*

#### INGREDIENTS

- 10 tablespoons vegetable or olive oil, divided, plus more for greasing the pan
- 4 large leeks, sliced into rounds
- 2 teaspoons salt, divided
- 1 large russet potato, (about 1 pound) washed well and peeled
- 1 large sweet potato, (about 1 pound) washed well and peeled
- 2 medium zucchini, (about 1 pound) washed well
- 1 medium white onion, (about 1 pound)
- 6 medium garlic cloves
- 6 large eggs, beaten
- 6 tablespoons matzo meal
- 1 teaspoon fresh cracked black pepper

#### DIRECTIONS

Preheat oven to 350. Grease a 9x13 casserole dish with oil and set aside.

Heat a large sauté pan over medium heat. Add 2 tablespoons of oil and leeks with ½ teaspoon salt. Immediately turn heat to medium low. Sauté, stirring often until slightly browned and translucent, about 10-15 minutes.

Shred the remaining vegetables with a hand grater or food processor (potato, sweet potato, onion, zucchini, and garlic) and remove as much water as you can with paper towels. This is important for a dry kugel!

Combine shredded vegetables with leeks, eggs, ½ cup vegetable oil, matzo meal, remaining salt and pepper in a large bowl. If is very wet, add in a little more matzo meal.

Pour mixture into the casserole dish, smooth over with a spatula, and bake for 45 minutes (maybe up to 75 minutes), or until kugel is cooked through and topping is browned. Let cool slightly, cut into squares and eat!

*Yield: 24 servings*
INGREDIENTS

- 2 large zucchinis
- 2 peeled carrots
- 2 peeled potatoes
- 2 stalks celery
- 2 onions
- 3 packets MBT chicken or vegetable broth
- 3 cups matzo farfel
- 5 eggs
- 1 stick margarine

DIRECTIONS

Preheat oven to 350.

Grate all vegetables in a food processor and mix together in a large bowl. Add farfel, eggs and broth to mixture. Melt margarine in 13x9x2 baking dish. Pour melted margarine into bowl of ingredients and combine. Pour into baking dish used to melt margarine.

Bake for 1 ½ hours or until brown.
Lacy Potato Kugel
Recipe courtesy of Diana Miller

I have been eating potato kugel all my life – take it from me, this one is the absolute best. It is crispy on the outside and creamy and, well, ’lacy’ on the inside. It freezes very well so I usually double the recipe. Enjoy!

INGREDIENTS
6 large Idaho potatoes, peeled
2 large onions, one diced and one quartered
4 large eggs, lightly beaten
5 tbsp oil
2-3 tsp salt
Fresh ground pepper
¼ cup potato starch
1 cup boiling water
¼ cup oil

DIRECTIONS
Preheat oven to 500.
Sauté the diced onion until nicely caramelized and golden.
While onion is caramelizing, grate potatoes using the fine (smallest holes) disc in the food processor. Squeeze out liquid and place in a large mixing bowl.
Process quartered onions with grating blade and pour the onion pulp and juices into the bowl with the potatoes.
Stir in eggs, 5 tbsp oil, salt, pepper and caramelized onions. Sprinkle starch on top. Pour boiling water over starch and stir thoroughly.
Pour ¼ cup of oil into a 9x13 baking pan and heat in oven for about a minute. Do not allow oil to burn.
Carefully pour mixture into pan and bake for 20 minutes. After 20 minutes, reduce heat to 400 and bake for 40 minutes or until the top is a deep golden brown.

Yield: 12 servings
APPLE AND APRICOT KUGEL
Recipe from Healthy Helpings by Norene Gilletz and submitted courtesy of Carin Schachat

I have been making this kugel for many, many years, and it wouldn’t be Passover without it on our Seder table. In fact, I always double it and freeze it for second days or after Passover. This kugel does not taste "Pesadic" and goes perfectly with brisket or chicken!

INGREDIENTS
6 eggs, beaten (or 4 eggs plus 4 egg whites)
½ cup sugar
6 apples, peeled and grated (Use a food processor if you have one!)
½ cup matzo meal
Juice of 1 lemon (3 tbsp)
1 cup dried apricots, cut up
2 tbsp sugar mixed with ½ tsp cinnamon

DIRECTIONS
Preheat oven to 350. Prepare a 7”x11” casserole dish with either non-stick Passover oil spray or margarine. Alternatively, you can use 1 rectangular foil pan or two square or circle foil pans.
Soak apricots in hot water for 5 minutes. Drain well.
In a large mixing bowl, combine eggs with ½ cup of sugar; mix well. Add apples, drained apricots, matzo meal and lemon juice. Mix until smooth. Pour into prepared pan; sprinkle top with cinnamon-sugar mixture.
Bake for 1 hour or until golden.

Yield: 10 servings
INGREDIENTS

½ lb egg noodles, medium or broad
2 cups cottage cheese (1 pint)
½ stick (4 tbsp) butter, melted
1 tsp cinnamon, plus 1 tsp for sprinkling
½ cup sugar, plus 2 tbsp for sprinkling
4 eggs
Salt
1 cup sour cream or yogurt or a mixture
¼ - ½ cup raisins
¼ cup pieces dried apricots (optional)

DIRECTIONS

Preheat oven to 350.
Cook noodles according to package directions.
Beat eggs and add cottage cheese, butter, cinnamon, sugar, salt, sour cream/yogurt, raisins, and apricots if using. Add the cooked noodles and stir.
Pour into greased 9x12 casserole dish and sprinkle with a mixture of 1 tsp cinnamon and 2 tbsp sugar.
Bake for 45 minutes to 1 hour, until firm and crispy on top.

Yield: at least 8–10 servings
STACEY’S
NOODLE KUGEL

Recipe courtesy of Stacey Dorenfeld

INGREDIENTS

- 8 – 10 oz package of wide egg noodles
- 1 cup brown sugar
- 1 large sour cream/ imitation container
- 8 small Granny Smith apples, diced
- 1 small can crushed pineapple, fully drained
- 16-ounce box golden raisins
- 1 tsp vanilla
- 1 tsp baking powder
- 2 eggs, separated
- 1 tsp ground cinnamon
- ¾ stick of margarine

DIRECTIONS

Preheat oven to 325.

Boil and drain noodles. Add to 9x13 casserole dish.

Soak raisins in hot water for ½ hour to 1 hour (until fully soft) and drain.

Mix one cup brown sugar and sour cream together. Add baking powder and vanilla.

Beat the egg yolks and add to mixture. Stir in apples, pineapple, and raisins.

Whip the egg whites. Fold into mix.

Pour mixture on top of noodles and mix all together. Sprinkle the top with cinnamon.

Add small pieces of margarine to top of kugel.

Bake for 45 minutes - 1 hours, until golden brown.
INGREDIENTS

12 oz egg noodles
1 pint sour cream
1 pint cottage cheese
5 eggs, beaten
¾ cup melted butter
8 tbsp sugar
1 pinch salt
1 tsp vanilla extract
1 can fruit, drained
Cinnamon to taste

DIRECTIONS

Preheat oven to 350.
Cook noodles according to package directions.
Combine all ingredients, mix, and place into a greased baking dish.
Bake for 45 minutes.
Matzo Kugel
Recipe courtesy of Wendy Moss Klein

INGREDIENTS
- 8 oz tea matzo (warm water over all matzah)
- 16 oz sour cream
- 4 eggs
- ½ cup milk
- 1 tsp vanilla
- ¾-1 cup sugar
- 1 stick (8 tbsp) butter

DIRECTIONS
Preheat oven to 350.

Pour warm water all over the matzo and let soak.

Cut the stick of butter into small pieces and scatter over the bottom of a baking dish (about the size you would use to make brownies).

Mix eggs, sour cream, vanilla, and milk together. Mix in the sugar. Then break up the soaked matzo and put in the liquid mixture. Stir to combine. Pour into the prepared baking dish over the butter.

Bake for about 1 hour.
Matzo Farfel Kugel

Recipe courtesy of Diana Miller

This recipe is so easy and delicious! It’s great hot or cold.

INGREDIENTS

- 6 cups matzo farfel (approx. one box)
- 6 eggs, lightly beaten
- 1 tsp salt
- 1 ½ cups sugar, plus additional for sprinkling
- 3 apples, peeled, cored, and grated
- A generous handful of golden raisins
- Cinnamon

DIRECTIONS

Preheat oven to 350.

Cover farfel with warm water. Drain off water and squeeze out as much as possible. (You can use a sieve, pushing farfel against sieve with back of spoon or your hands.)

Combine all ingredients and pour into a greased 9x13 pan. Sprinkle top generously with cinnamon and sugar.

Bake for 1 to 1 ½ hours, until firm in center. Cut into serving size pieces and remove from pan to serve.
**BUBBY COOKIE’S SWEET MATZO FARFEL KUGEL**

*Recipe courtesy of Dylan Dorenfeld*

**INGREDIENTS**

- 6 eggs
- 6 cups Matzo Farfel
- 6 cups boiling water
- 2 cups sugar
- 1 tsp salt
- 1 tsp lemon juice
- 4-5 apples, peeled, cored, and cubed
- 1 cup prunes and/or ½ cup raisins
- 3 tbsp oil

**DIRECTIONS**

Preheat oven to 350. Lightly grease a baking pan.

Mix all ingredients in a large bowl and pour into greased baking pan.

Bake for 1 hour.
INGREDIENTS

1 lb box matzo farfel
3 eggs, lightly beaten
3 onions, diced
¼ lb (1 stick) margarine or butter
Salt

DIRECTIONS

Preheat oven to 350. Lightly grease a foil lined baking pan. Bring 4 ½ cups of salted water to a boil.
Mix the farfel and eggs and pour onto the baking pan and bake for 20-25 minutes.
Fry the onions in the margarine/butter until golden.
Pour baked farfel mixture into the boiling water, cover, and steam over low heat for 10 minutes.
Combine the onions with the farfel, mix well, and serve warm.
Vegetable Matzo Pudding
Recipe courtesy of Lesley Wolman

INGREDIENTS

<table>
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<tr>
<th>Item</th>
<th>Quantity</th>
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<tbody>
<tr>
<td>2 tbsp vegetable oil, plus</td>
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<tr>
<td>additional for sautéing</td>
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<tr>
<td>vegetables</td>
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<tr>
<td>1 lb mushrooms</td>
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<td>2 medium onions</td>
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<td>1 medium green pepper</td>
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<td>1 medium red pepper</td>
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<td>2 stalks celery</td>
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<td>4 carrots, divided</td>
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<td>10 matzo sheets</td>
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<td>Boiling water</td>
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<td>8 eggs</td>
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<td>3 tsp salt</td>
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<td>Freshly grated pepper</td>
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<td>¼ tsp oregano</td>
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DIRECTIONS

Preheat oven to 350.
Add 2 tablespoons of vegetable oil to a 9x13 pyrex pan and heat in the oven.
In a food processor fitted with slicing disc, slice mushrooms and sauté in 2 batches cooking on high heat until all the liquid is evaporated. Transfer to a large bowl.
Change to steel knife, and coarsely chop the onion. Sauté in a little hot oil. Add to mushrooms.
In 2 or 3 batches, coarsely chop the peppers, celery and 3 carrots together in a food processor. Sauté in a little hot oil adding more oil if necessary. When soft, transfer to bowl containing the mushrooms and onions.
Break the matzo into small pieces. Place in a large bowl. Pour boiling water over the matzo to cover. Soak for 1 minute to soften. Drain in a colander. Add to vegetables.
To the food processor, add the eggs, salt, pepper and oregano. Beat for 10 seconds. Add to vegetable-matzo mixture. Mix well.
Pour into heated pan. Chop remaining carrot and sprinkle over pudding. Bake for 45 minutes or until done.

NOTE: The vegetables can be prepared the day ahead. The completed pudding can be prepared up to 3 days ahead. Bake for only 35 minutes. Cover and refrigerate. Sprinkle with ¼ cup chicken soup and reheat uncovered at 350° for 30 minutes or until warm.

Yield: 12 to 16 servings
CARROT PUDDING
Recipe courtesy of Nancy Beiser

INGREDIENTS

- 3 cups grated raw carrots
- ¾ cup matzo meal
- 2 eggs, slightly beaten
- ¼ cup minced onion
- 1 tsp salt
- 2 tbsp avocado oil
- 1 can condensed clear chicken soup, undiluted
- 2 tsps minced parsley

DIRECTIONS

Preheat oven to 325.

Combine all ingredients and mix well. Pour into a greased 1 ½ quart baking dish. Bake 50 minutes, until firm.

Yield: 6 servings
LINDA’S CARROT AND SWEET POTATO TZIMMES

Recipe courtesy of Linda Rosenberg

INGREDIENTS

5 extra large yams  
1 ½ sticks butter, divided, plus additional butter for topping  
6 lbs carrots, roughly cut  
1 tbsp honey  
1 tbsp brown sugar  
1 tbsp maple syrup  
1 tbsp cinnamon sugar  
Ginger, to taste  
Dash of nutmeg  
Dash of allspice

DIRECTIONS

Preheat oven to 400.

Bake yams for 1 hour and 15 minutes, until softened.  
Mash the baked yams and one stick of butter.

Lower oven temperature to 350. Butter a 4 quart baking dish.

Boil carrots for 35 minutes. Drain the carrots and put in a blender. Melt the remaining ½ stick of butter. Add melted butter to carrots and blend.

In a large bowl, combine mashed yams and blended carrots. Add in the honey, brown sugar, maple syrup, cinnamon sugar, ginger, nutmeg, and allspice.

Place mixture into prepared baking dish and top with a little butter.

Bake for 30 minutes, until hot all the way through.

Yield: 40 servings
**Scalloped Tomatoes**

*Recipe courtesy of Nancy Beiser*

**INGREDIENTS**
- 2 ½ cups stewed or canned tomatoes
- ¼ cup chopped onion
- 1 tsp salt
- ¼ tsp pepper
- 1 ½ cups matzo farfel
- ¼ cup olive oil

**DIRECTIONS**
Preheat oven to 375.

Combine tomatoes, onion, salt and pepper.
Combine farfel and olive oil. In a greased, 1 quart baking dish, arrange alternating layers of tomato mixture and farfel mixture, beginning and ending with farfel mixture. Bake for 30 minutes, or until lightly browned on top.

*Yield: 6 servings*
INGREDIENTS

- 1 6-8 lb untrimmed point or flat-cut brisket
- 1 tbsp freshly ground pepper
- ¼ cup kosher or sea salt
- ½ cup extra virgin olive oil
- ¼ cup freshly grated horseradish
- 8 spring onions or 2 large onions chopped coarsely
- 6 carrots, peeled, chopped coarsely
- 6 celery stalks, chopped coarsely
- 4 leeks, chopped coarsely green sections
- 1 ½ cup zinfandel (don’t use it if you wouldn’t drink it!)
- 2 heads of garlic, halved
- 8 sprigs of thyme
- 4 fresh bay leaves
- 3 quarts low sodium chicken stock
- 2 tbsp black peppercorns

DIRECTIONS

Coat brisket with grated horseradish, ¼ cup salt, 1 tbsp pepper and rub deeply into the grain. Wrap in plastic and refrigerate overnight.

Place a rack in lower third of oven; preheat to 275.

Heat (medium) roasting pan over two burners. Put brisket in roasting pan and brown each side 7-10 minutes. Transfer brisket to baking sheet.

Add all the veggies to the roasting pan. Season with salt and pepper. Stir occasionally until browned 15-20 minutes.

Add wine, bring to a boil until reduced 8-10 minutes. Add garlic, thyme, bay leaves, peppercorns and stock. Bring to a boil.

Gently place brisket into the aromatics, cover tightly with foil and braise in oven 2-3 hours until tender.

Brisket can be cooled and refrigerated overnight and then reheated after the fat has been skimmed off or eaten after the initial braise.

Strain and reheat braising liquid and pour over brisket. Always cut against the grain.
**Tangy Spiced Brisket**

Recipe courtesy of Jodie Fishman

I put in oven at 250 degrees for 10 hours. I use a heavy pot with heavy lid so do not use foil. There are also many types of chili sauce, but I use Heinz which is not exactly spicy.

**INGREDIENTS**

<table>
<thead>
<tr>
<th>3 large onions, sliced</th>
<th>1 ¼ tsp black pepper</th>
</tr>
</thead>
<tbody>
<tr>
<td>3 tbsp vegetable oil</td>
<td>1 ½ tsp onion powder</td>
</tr>
<tr>
<td>6 garlic cloves, peeled and halved</td>
<td>⅛ to ¼ tsp cayenne (adjust to your heat preference)</td>
</tr>
<tr>
<td>1 tsp paprika</td>
<td>½ tsp dried oregano</td>
</tr>
<tr>
<td>2 tsp salt</td>
<td>½ tsp dried thyme</td>
</tr>
<tr>
<td>1 ½ tsp garlic powder</td>
<td></td>
</tr>
</tbody>
</table>

| 2 cups beef stock (unsalted or low salt) |
| 1 cup ketchup |
| 1 cup chili sauce |
| 1 cup brown sugar (light or dark) |
| 8 to 10 pound brisket |

**DIRECTIONS**

Prepare the sauce: Heat a large skillet over medium high heat and sauté onions in olive oil, stirring occasionally, until caramelized and most of liquid has evaporated, about 15 minutes. Add halved garlic cloves and sauté for 3 minutes more. Stir in spices and seasoning (paprika, salt, garlic and onion powders, black pepper, cayenne, oregano and thyme) and cook for 2 minutes. Set aside.

In a large bowl, stir together the beef stock, ketchup, chili sauce and brown sugar. Don’t worry if your brown sugar is lumpy, the acidity of the ingredients will quickly break it down.

If baking in oven: Preheat oven to 350. Place brisket in a baking dish or casserole dish, spread onion mixture over the top, then pour sauce mixture over the entire dish. Cover tightly with foil bake until very tender but not falling apart, about 3 to 4 hours.

If making in a slow cooker: Place brisket in a slow cooker, spread onion mixture over the top, then pour sauce mixture over the entire dish. Cover with the lid and cook it on LOW for 10 hours.

For both methods, rest the dish: When the brisket is cooked but still hot, use a spoon to scrape off any large fat deposits adhered to the top and bottom of the brisket. (This part is easiest to do when hot. The sauce will be defatted after it has chilled.)

If you’re using a slow cooker, transfer the brisket and all of its sauce to a baking dish. If you’ve baked it in the oven, you can continue in that same dish.

Chill entire dish in the fridge for several hours and up to one day; this resting time will significantly enhance the flavor and texture of the meat.

An hour before you’re ready to serve it: Preheat your oven to 300 and remove the dish from the fridge. Remove all of the fat that has solidified with a slotted spoon for a less oily finish.

Carefully remove the meat from its sauce and place on a large cutting board. Cut the brisket into ½-inch slices.

If you like a smoother sauce, run it through a blender or literally just smash up the onion and garlic strands with a wooden spoon. They’ll be so soft, that’s all it takes.

Carefully place the sliced meat (moving it in large sections with a spatula helps keep it together) back into the sauce and spoon the sauce over the meat. Replace the lid or cover the dish tightly with foil and reheat in the oven until it is bubbling at the edges — this usually takes up to 30 minutes.

Yield: 8–10 servings
**PASSOVER BRISKET**

Recipe courtesy of Audrey Cohen-Sherwyn and adapted from Cantor Anna Berman of Temple Har Shalom in Warren, New Jersey

**INGREDIENTS**

- 4-5 lb beef roast brisket
- 2 onions, sliced (not chopped)
- garlic powder
- ¾ cup brown sugar
- ½ cup apple cider vinegar
- 1 cup catsup
- 1 cup water
- Salt (if not using kosher meat)
- Pepper

**DIRECTIONS**

Preheat oven to 225.

Sprinkle both sides of brisket with garlic powder, salt and pepper. In foil lined metal baking pan, place brisket on bed of sliced onions.

Mix all remaining ingredients and pour over brisket. Pull foil over to cover and seal in the brisket.

Bake at 225 degrees in oven overnight (at least 12 hours) and keep covered in the sealed foil.

*Yield: 4-10 servings*
**The Best Brisket Ever**

*Recipe courtesy of Elana Horwich from her internationally-acclaimed book, Meal and a Spiel: How to be a Badass in the Kitchen*

I don’t compliment myself easily. In fact, I have typical neurotic Jewish insecurity, compounded by a family of overachievers. I’m terrified that everything I do will end in disaster and bring shame to my parents and the Jewish people at large. I’ve tried everything to overcome this neurosis: therapy, energy healers, yoga, acupuncture, alcoholism, Zoloft...nothing works. Nothing but brisket. Let me explain. A few years ago, before I created Meal and a Spiel, I was stricken with a wave of depression. Cooking had always brought me joy, so I decided to make a brisket. I made it with Jewish heart and Italian flavors, cooking it in much the same way a central Italian might braise a different cut of beef: in wine, tomatoes, and aromatics—meaning rosemary, thyme, and bay leaf.

**INGREDIENTS**

| ¼ cup extra-virgin olive oil | 2 bay leaves |
| 1 (6 to 8 pound) brisket | 2 to 3 sprigs fresh thyme |
| 2 onions, chopped | 5 to 6 fresh basil leaves |
| 2 to 3 celery stalks with leaves, chopped | 1 (28-ounce) can whole peeled tomatoes, crushed |
| 2 to 3 carrots, chopped | ½ bottle red or white wine |
| 2 to 3 garlic cloves | 2 to 3 tsps kosher salt |
| 2 to 3 sprigs fresh rosemary |  |

**DIRECTIONS**

**One or two days ahead:**
Preheat oven to 325.

Heat a large pot or Dutch oven over medium heat, and let it get hot for a couple of minutes. Add enough olive oil to cover the bottom of the pot. Add the brisket, fat side up, and brown about 10 minutes on all sides. (In order to fit the whole brisket in the pot, you might need to cut it into two pieces, or just squeeze it in there with meat flaps up the side as I do. The brisket will shrink as it cooks.) Remove the brisket and set aside. If there is too much melted fat in the pot for your taste, remove a little before continuing.

Add the onions and cook until translucent, about 5 minutes. Put the brisket back in the pot, fat side up. Top with the celery, carrots, garlic, rosemary, bay leaves, thyme, and basil. Add the tomatoes with their juices and the wine. Sprinkle generously with salt.

Cover well and stick in the oven for 4 to 5 hours. You can cook it for even longer, but at a lower temperature. When your brisket cuts itself with a fork, it is done.

Remove the pot from the oven and let it cool until you can handle it easily, about an hour. Take the brisket out of the pot and let it and the juices cool completely. Return the brisket to the pot and refrigerate.

**One day ahead or the day of:**

Place the brisket on a large cutting board. Use a knife and/or your fingers to remove all the fat from the brisket. Cut the brisket against the grain into ¼-inch slices.

If the brisket juices appear thick enough, you can place the brisket slices back in the pot. If you think the brisket juice should be thicker, boil it down uncovered on the stove. You can also take out a portion of the juices and veggies and blend it to add some creaminess.

Once the brisket juices are just right, you can place the sliced brisket back in the pot or in a large casserole dish. Cover the meat with the sauce.

Cover and refrigerate until ready to use.

**The day of:**

If using a casserole dish, cover it VERY well in heavy-duty foil or wrap it in two layers of regular foil, and bake at 350°F for almost an hour until the brisket is well heated through.

If you’ve kept everything in the original pot, reheat it on the stove using medium-low heat or place it in the oven at 350°F for one hour. Once it’s heated through, place the meat on a serving platter, top with the remaining juice, and serve.

*Yield: 8-10 servings*
RED WINE AND HONEY BRISKET

Recipe by Leah Koenig and submitted courtesy of Sylvia Crump

The first time I made this brisket was for a group of friends in Los Angeles. I fully expected to have leftovers and was really looking forward to them. Much to my simultaneous delight and disappointment, all that remained was a little bit of the juices.

INGREDIENTS

- 4-5 lb brisket
- Kosher salt
- Freshly ground black pepper
- 1 tbsp vegetable oil
- 3 large yellow onions, halved through the root and thinly sliced (I like to use Vidalia onions for a little extra sweetness)
- 8 sprigs fresh thyme
- 8 garlic cloves, thinly sliced (I usually add in an extra clove or two)
- 2 bay leaves
- 1 ½ cups dry red wine
- 3 tbsp balsamic vinegar
- ¼ cup honey
- 1 tsp onion powder
- 1 tsp garlic powder
- 1 cup chicken stock

DIRECTIONS

Preheat oven to 325.
Pat brisket dry and generously sprinkle both sides with salt and pepper.

Heat the vegetable oil in a Dutch oven or large pot over medium-high heat. Add the brisket and cook, turning once, until browned on both sides, 8-10 minutes total. If the brisket does not fit all at once, cut in half and sear in batches. Set browned brisket aside on a cutting board.

Add onions, thyme, garlic, and bay leaves to the pot, followed by ½ cup of the wine and the vinegar. Cook, stirring often, until the onions soften slightly and the mixture is fragrant, about 5 minutes.

Whisk together the remaining 1 cup of wine, honey, onion powder, garlic powder, stock, and 1 tsp of salt in a medium bowl until fully combined.

If using a Dutch oven, lay the brisket on top of the onions and pour the wine mixture over the top. Cover and transfer to the oven.

If you used a pot, transfer the onion mixture to a roasting pan and top with brisket. Pour the wine mixture over the top. Cover tightly with aluminum foil and transfer to the oven.

Cook the brisket for 2 hours. Remove from oven, uncover, and carefully turn the meat to the other side. Re-cover and continue cooking until the meat is fork-tender, 2 to 2 ½ hours more.

Remove from oven and transfer brisket to a cutting board. Cover loosely with foil and let rest for 10-15 minutes. Remove and discard thyme sprigs and bay leaves from the cooking liquid. Use a slotted spoon to remove the onions and arrange around the brisket. Spoon pan juices over the brisket and serve hot.

Yield: 8-10 servings
**Vegan Black Bean Brisket**

Recipe courtesy of Eydie Desser

Not only does this plant-based version look like brisket, the sauce was made with the same types of ingredients, subbing very flavorful mushroom broth for beef broth, and caramelizing the onions sans oil! No salt is added, nor needed with the variety of spices used to season the black bean “brisket”. This dish is so flavorful and so “meaty” even your Carnivore friends will love it!

**INGREDIENTS**

**For the Black Bean Brisket**

- 2 15 oz cans of black beans, no salt = 3 cups drained, rinsed and dried with a paper towel
- 1 ½ cup finely chopped white or yellow onion (1 large onion)
- 1 large red bell pepper diced into ¼ inch pieces (about 1 ½ cup)
- 5 garlic cloves, minced (about 2 tbsp)
- ½ tbsp ground cumin
- ½ tsp pure chili powder (I use Curry-Delights Chili powder fancy)
- 1 tsp garlic powder
- ½ tsp smoked sweet paprika
- ½ cup matzo farfel
- ½ cup cooked and mashed sweet potato flesh

**For the Sauce**

- 2 large onions, peeled, cut in half and thinly sliced
- 3 cloves garlic, minced (1 tbsp)
- ¾ cup dry red wine
- 5 oz no salt tomato paste
- ½ cup black currant fruit spread (no added sugar)
- 3 cups mushroom stock

**DIRECTIONS**

Preheat oven to 350.

Place black beans on parchment lined sheet pan and bake for 12-15 minutes or until black beans have dried out. Remove from oven and let cool. Keep the oven on.

Heat a 10” sauté pan over medium high heat for 1 minute, then add chopped onion, bell pepper and garlic. Stir quickly to keep the vegetables from sticking to the pan. Lower heat to medium-low, cover the pan and let steam for 1-2 minutes. Remove cover and stir until onions are translucent and bell peppers are soft.

Add cumin, chili powder, smoked paprika and garlic powder to the onion mixture, and stir until combined. Cook, stirring constantly to “cook” the spices, about 1 minute. Remove from heat.

In the bowl of a food processor, add prepared black beans, onion mixture, matzo farfel and sweet potato. Pulse until well combined but not pureed. You want the mixture to have texture.

On a parchment lined small sheet tray, spread the black bean mixture into the shape of a brisket, with point on one end.

Place sheet pan in preheated oven and let roast for 10 minutes. The “brisket” should be brown and a little crispy. Remove pan from oven. Place another piece of parchment paper on top of the “brisket” and another sheet pan on top of the parchment paper covered brisket and flip over.

Peel the parchment paper off the now top of the brisket and place back in the oven.

Cook for another 10 minutes. Remove from oven.

In a large (32-oz.) glass measuring cup, mix mushroom stock, tomato paste and currant spread. Whisk to combine. Reserve.

In a 10” sauté pan over medium-high heat, add sliced onions and garlic. Stir quickly and lower heat to medium-low.

Cover the pan and let the onions release their oils and juices. After about 1-2 minutes, remove lid and continue to sauté until onions start to color, about 3 minutes. Add wine and increase heat to medium-high. Stir constantly until wine is completely absorbed.

Pour in mushroom stock mixture and stir to combine. Cook for another minute or two to meld flavors.

Place black bean brisket on a cutting board and slice on a bias from corner piece to other end.

Place in warmed serving dish and pour sauce on top and all around.

Serve immediately, or it can be kept warm in a very low oven 150, for 20-30 minutes.

*Yield: 4-6 servings*
INGREDIENTS

10-18 lb whole turkey
¾ tbsp garlic salt
¾ tbsp onion powder
½ tbsp paprika
2 tsp parsley
1 large can V-8 Juice

DIRECTIONS

Preheat oven to 325.
Wash turkey in cold water. Remove neck.
Combine garlic salt, onion powder, paprika, and parsley in a small bowl.
Rub spice mixture all over turkey.
Baste turkey with the V-8 Juice.
If unstuffed, roast for 3-3 ½ hours. If stuffed, roast for 3 ¾ to 4 ½ hours.
Continue to baste turkey every half hour until fully cooked.
Chick en o v e r R o o t V e g e t a B L e s
Recipe by Zachary Getelman and submitted courtesy of Karen Getelman

INGREDIENTS

- 1 whole chicken (spatchcocked or in pieces)
- Carrots
- Parsnips
- Potatoes
- Onions
- Olive Oil
- Thyme
- Rosemary
- Salt & Pepper
- Lemon for serving

DIRECTIONS

Preheat oven to 450.

Peel carrots, parsnips and potatoes and cut into 1 inch pieces.

Peel and slice onions. Toss the vegetables with olive oil, salt, pepper, rosemary and thyme and spread out evenly into baking dish.

Season chicken liberally with salt and pepper. Place chicken over vegetables (meat facing up).

Bake for 45 minutes to 1 hour depending on the size of the chicken.

Remove chicken from dish and leave vegetables to crisp under broiler (5-10 min).

If chicken is spatchcocked — allow to rest at least 10 minutes before cutting.

Serve with lemon wedges.
APRICOT GLAZED CHICKEN
Recipe courtesy of Wendy Moss Klein

INGREDIENTS
3 lbs chicken (bone-in, skin-on)
8 oz creamy French dressing
8 oz apricot preserves
1 envelope onion soup mix

DIRECTIONS
Preheat oven to 350. Line a cookie sheet with foil.
In a large bowl combine dressing, apricot preserves and soup mix. Coat chicken well in mixture and place on cookie sheet.
Bake uncovered for 1 1/2 hours or until cooked through.

Yield: 4 servings
**SweeT n’ HoT Glazed Salmon**  
*Recipe courtesy of Karen Getelman*

### INGREDIENTS
- 1 cup apricot preserves or marmalade
- ½ cup water
- ¼ cup chopped dried apricots
- 2 tbsp honey
- 2 tbsp soy sauce (I used reduced sodium)
- 2 cloves garlic minced
- 1 tbsp grated fresh ginger (I use 1 tsp ground ginger)
- ¼ tsp ground cinnamon
- ⅛ tsp cayenne pepper (I use a bit more)
- 1 salmon filet

### DIRECTIONS
In a saucepan, over medium heat, mix together the apricot preserves, water, dried apricots, honey, soy sauce, ginger, garlic, cinnamon and cayenne. Bring to a boil, then reduce to medium-low, and simmer for about 20 minutes, or until reduced by about half. Stir occasionally to prevent burning.

Preheat oven broiler and spray broiling pan (I like to line the pan with foil).

Place salmon on broiling pan and cover with glaze. Broil in oven for 8 to 12 minutes, or until salmon flakes with a fork. (After 4-5 minutes, baste the salmon with the glaze).
POTTED MEATBALLS AND VEGETABLES

Recipe courtesy of Nancy Beiser

INGREDIENTS

- 2 lbs ground beef or ground turkey
- 2 eggs, slightly beaten
- ¾ cup matzo meal
- 2 tsp salt
- ⅛ tsp pepper
- ⅛ cup tomato juice
- 12 tiny potatoes, whole, or 4 medium potatoes, quartered
- 6 carrots, cut 2 inches long
- 2 stalks celery, sliced
- 1 large onion, minced
- ¼ tsp garlic powder
- 1 15 oz can tomato sauce
- ¾ cup water

DIRECTIONS

Mix ground meat with eggs, matzo meal, 1 tsp salt, pepper and tomato juice. Shape into 12 meatballs.

Place potatoes, carrots, celery and onion in a large saucepan. Put meatballs on top. Add garlic powder, 1 tsp salt, tomato sauce and water. Bring to a boil. Cover and simmer for about 1 hour.

Yield: 6-8 servings
**Matzagna (aka Matzo Lasagna)**

*Recipe courtesy of Elisa Wayne*

**INGREDIENTS**

- 6 sheets matzo
- 4 cups marinara sauce
- 2 cups shredded mozzarella cheese
- 1 cup ricotta cheese
- 1 cup grated parmesan cheese
- Salt and pepper, to taste

**DIRECTIONS**

Preheat oven to 350.

In an 8x8 baking dish, spoon a half a cup of marinara sauce and spread around the bottom. Place a sheet of matzo on top and break another piece to fill the pan. Spread the top of the matzo with more marinara sauce, and then cover with a few dollops of ricotta cheese, a heavy coating of mozzarella, and a sprinkling of parmesan. Repeat the process until the pan is filled to the top (you should have about 3 to 4 layers). Top the final piece of matzo with more sauce, the slices of mozzarella, and another sprinkle of parmesan.

Bake the lasagna for 25 to 35 minutes, until the cheese is lightly browned. Remove from oven and let cool for 5 minutes before slicing.
INGREDIENTS

**Sauce** (you can also use store bought)
- ½ onion, diced
- ½ red bell pepper, diced
- 4 tomatoes
- 3 cloves garlic
- 2 tbsp olive oil
- 1 tsp sugar
- Salt and fresh ground pepper to taste
- Fresh basil (amount as desired)

**Lasagna**
- Eggplant (1-3 depending on size)
- 2 cups shredded mozzarella cheese
- 2 cups ricotta cheese
- 3-6 matzo sheets
- Pickled jalapenos

DIRECTIONS

To make the sauce. Blend tomatoes in a food processor. Heat olive oil on medium heat in a large pan. Add the onions and bell pepper and cook until the onions are translucent. Add garlic, salt, black pepper, sugar and blended tomatoes. Add fresh basil during the simmer. Taste the sauce and add salt and pepper to your preference.

Preheat oven to 350.

Roast eggplants. Slice eggplants into half inch circular steaks. Salt eggplant steaks and let them sit on a cooking rack for 30 minutes. Rinse and dry. Rinse the eggplant under cool water and then dry thoroughly. Pat dry with paper towels. Season the steaks with fresh ground pepper. Transfer the eggplant steaks onto a baking sheet. Roast the eggplant for 20 minutes. 10 minutes on each side until golden-brown and tender. Tip: to save time you can skip roasting the eggplant and let it cook with the lasagna.

Build the lasagna layers. Put a small layer of sauce on the bottom of baking dish. Soak 3 matzo sheets for 15 seconds in warm water. Shake off excess water. Place one sheet of matzo on top of the sauce. If you’re using a wide dish, you might need more matzo to fill the shape. Then spread ½ of the ricotta on the matzo, sprinkle mozzarella cheese, and added roasted eggplants. Repeat this three times. On top layer add pickled jalapenos and roasted eggplant.

Cover with foil and bake for 15 minutes. Remove foil and bake for 25 more minutes. If the top is still not browning around the edges put it under the broiler for a few minutes until golden.
TOMATO & TRIO OF CHEESE
MATZOAGANA WITH FRESH PESTO

Recipe courtesy of Cheryl Cohen

INGREDIENTS

3 cup lowfat milk
8 large eggs, at room temperature
1 tsp salt, plus more for seasoning
1 tsp pepper, plus more for seasoning
2 ½ cup shredded cheddar cheese
1 ½ cup shredded mozzarella cheese
1 cup freshly grated Parmesan cheese
1 16 oz package matzo, moistened
12 roma tomatoes, sliced thin
3 medium onions, sliced and caramelized
1 cup fresh basil, julienned

Pesto
1 ½ cup toasted pine nuts
2 cup fresh basil leaves
½ cup fresh Italian parsley leaves
8 cloves garlic
1 cup extra virgin olive oil
1 ½ cup freshly grated Parmesan cheese
Salt and pepper to taste

DIRECTIONS

For Pesto: In a food processor, combine pine nuts, basil, parsley and garlic. Pulse until mixture is finely chopped. In a slow drizzle, add olive oil and pulse until incorporated. Add cheese, salt and pepper and pulse until blended.

Preheat oven to 350 and grease a large casserole dish.

Whisk the milk, eggs salt and pepper together and set aside.

Place the 3 cheeses together in a bowl and blend well.

Place ⅓ of the moistened matzo on the bottom, followed by ⅓ of the tomatoes and ⅓ of the basil. Add ¼ of the cheese mixture and carefully spread ⅓ of the pesto. Repeat all steps above 2 more times and slowly add egg/milk mixture. Press down with hands and top with remaining ¼ of cheese mixture. Bake for 50 minutes. If casserole becomes too brown, cover with foil. Let stand to set at least 10 minutes before serving.
**INGREDIENTS**

- 1 large egg
- 1 cup ricotta (half of a 15 oz container)
- 3 tbsp grated Pecorino or Parmesan cheese
- 1-1 ¼ cups marinara sauce, divided
- 3 standard sheets of matzo
- 1 ½ cup shredded mozzarella cheese, divided
- ½ lb browned turkey sausage, optional

**DIRECTIONS**

Preheat oven to 350.

Fill a baking dish with about an inch of room temperature or tepid water.

In a small bowl, beat the egg. Add ricotta and 2 tbsp of grated Pecorino cheese. Combine well. Mix the turkey sausage into the marinara sauce.

Spread ½ cup of sauce on the bottom of an 8x8 baking dish.

Soak 1 sheet of matzo in water for about 45 seconds. Place the soaked matzo in the baking dish on top of the sauce.

Spread half of the ricotta mixture on top of the matzo. Spread ¼ cup of sauce on top and sprinkle with ¼ cup of mozzarella.

Soak the second sheet of matzo and repeat with remaining ricotta, ¼ cup of sauce and ¼ cup of mozzarella.

Soak the final piece of matzo and add to the baking dish. Spread with remaining sauce, ½ cup of shredded mozzarella, and the remaining tbsp of grated Pecorino.

Cover the baking dish with aluminum foil and bake for 30 minutes. Uncover and bake until cheese is golden and lasagna is bubbling, about 10 more minutes.

_Yield: 4 servings_
Orange Chocolate Passover Cake

Recipe courtesy of Lisa Vidikan

INGREDIENTS

- 9 eggs, separated
- 1 cup sugar
- 1 ½ cups ground almonds or walnuts
- 1 tbsp potato starch
- 3 tbsp sifted matzo cake meal plus more to flour the pan
  (4 tbsp of potato starch can be used as a substitute)
- 1 tbsp powdered instant coffee
- 4 oz. bittersweet chocolate, coarsely grated
- 1 orange, zest only

DIRECTIONS

Preheat the oven to 350. Grease a 9- or 10-inch tube pan with margarine or oil, and dust with cake meal or potato starch.

Whip the egg whites until foamy. Slowly add ½ cup sugar while beating until stiff but not dry. Set aside.

Beat the egg yolks with the remaining ½ cup sugar until light and tripled in volume. Fold the yolks into the whites.

Gently fold the remaining ingredients into the egg mixture. Pour the batter into the tube pan.

Bake for 45 minutes. Cool slightly, then run a knife around the cake. Flip out onto a plate and serve.
INGREDIENTS

- 7 eggs, separated
- ¾ cup sugar (you can use ½ cup to make it less sweet)
- ⅝ cup butter (14 tbsp)
- 1 cup (200 grams) bittersweet chocolate (to get the EXACT taste you gotta get a hold on the Israeli “cow chocolate” aka “Shokolad Para”)
- 3 tbsp Matzo Meal (better if filtered)
- ½ tsp baking soda

Additional equipment: 9" springform pan

DIRECTIONS

Heat an oven to 350.
Mix egg yolks in a medium-size bowl.
In a microwave, melt chocolate and butter until you can mix it up into a nice cream (typically 1-2 minutes).
Working quickly, add the egg yolks into the melted chocolate-butter mixture. Stir until smooth and put it in the fridge to cool down.
Combine the sugar with the egg whites into a mixer. Add the sugar super slowly to get the best puffy cream. Blend it as much as possible.
With a silicone spatula, fold chocolate mix into the white cream until all are perfectly mixed.
Take out ¾ of the mix and put it back in the fridge. This will be the cake’s cream and you will paste it on the cake only once it’s cold enough. (usually 2 hours after you bake it, but if you want it faster you can put it in the freezer for 20 minutes).
Add the Matzo Meal and baking soda to the remaining chocolate-egg-butter mixture and mix it up.
Butter the pan, and pour the cake mix, bake for 15-18 minutes. The cake should be tiny bit wet. Don’t overcook it, it’s Matzo meal!
After the cake cools, make a few holes with a fork, and paste the cream on it.
Put it back in the fridge and get hungry -- you can eat it only tomorrow! But if you can’t wait (like me) put it in the freezer for 20-30 minutes.
Now clean the kitchen and get a husband. Granny Rivka’s order!
Recipe calls for a raspberry sauce and it’s an easy recipe and looks pretty when cake is plated. But why ruin a superb chocolate cake with raspberry sauce??!????!! This is VERY rich, so slice thin, or section into triangles.

**INGREDIENTS**

- 1 lb unsalted margarine or butter (4 sticks)
- 1 cup sugar
- 1 cup + 2 tbsp very strong coffee
- 12 oz semisweet chocolate
- 4 oz unsweetened (or bittersweet) chocolate
- 8 large eggs

Additional equipment: 9" springform pan

**DIRECTIONS**

Preheat oven to 350. Grease a 9" springform pan with margarine or butter and dust with cocoa. (I also wrap the pan in foil and place on a cookie sheet so that nothing leaks out and makes a mess of the oven.)

In a large saucepan on low heat, melt margarine. Add coffee and sugar. Whisk well to blend. Remove from heat and stir in chocolate and whisk the blend. Cool to room temperature.

Beat eggs until foamy in large mixing bowl on highest speed. Slowly add cooled chocolate mix to the blend at lower speed. Pour into prepared pan. Do not overfill or it will be messy.

Cook 50-55 minutes. Begin checking at 30-40 minutes. If edges are getting hard, then I float a sheet of foil over the pan (don’t seal in any way) to keep the edges from burning. Cook till it is dry but not jiggly.

Chill well in refrigerator before unmolding. You can freeze it but seal well.

Yield: 16 servings
CHOCOLATE LAVA CAKES
Recipe by Jamie Geller and submitted courtesy of Ricki Averbach

INGREDIENTS
1 cup sugar
2 eggs
½ cup extra virgin olive oil
2 tbsp brewed coffee
½ cup cocoa powder
¾ cup potato starch (or tapioca starch)
½ cup almond flour or freshly ground almonds sifted to remove large pieces
½ tsp salt
½ tsp baking powder
Garnish: whipped cream or ice cream and strawberries

DIRECTIONS
Preheat the oven to 350.
Whisk sugar and eggs until well-blended. Add oil and coffee and continue to whisk until light and fluffy.
Sift together potato starch, almond flour, baking powder, cocoa powder and salt. Whisk until into egg mixture until well blended.
Fill 4 oz ramekins ¾ full with the mixture (about ⅓ cup) and bake for 15 minutes. Remove from oven and serve immediately.
To make ahead of time: Freeze batter in ramekins and place directly from freezer into oven. Bake an addition 5 minutes.
Flourless Chocolate Blender Cakes

Recipe courtesy of Elana Horwich from her internationally-acclaimed book, Meal and a Spiel: How to be a Badass in the Kitchen

This dessert is all about the chocolate and my other favorite ingredient: olive oil. These two were made to be married, and it’s a sophisticated partnership. I leave it to you how much extra olive oil to drizzle, but if you want to accentuate the darkness of the dark chocolate, go ahead and pour on the oro liquido.

In addition to using olive oil instead of butter, we’re doing a healthy twist on a soufflé by using coconut milk instead of cream and just a touch of brown sugar, though if you only have dairy in the house now, that’s fine too. The coffee accentuates the flavor of the chocolate.

INGREDIENTS

| ¼ cup extra-virgin olive oil (or heavy cream or half-and-half), plus more for greasing and garnish | ½ cup hot strong coffee or weak espresso |
| 7 ounces dark chocolate, chopped | 1 (14-ounce) can unsweetened coconut milk |
| 2 tbsp natural cacao powder | Ice cream, optional |
| 2 ½ tbsp brown sugar | Additional equipment: |
| 4 eggs | 8 (5 oz.) ramekins |

DIRECTIONS

Preheat oven to 350°F and “grease” each ramekin with the olive oil.

Pour a few inches of water into a small saucepan. Fit a heatproof bowl over the saucepan making sure it doesn’t touch the water. Heat the water to a simmer. Add the chocolate to the bowl and stir gently to melt.

Use a silicone spatula to pour the melted chocolate into a blender. Add the cacao powder, sugar, eggs, coffee, and coconut milk. Blend on high until everything is well mixed. The longer you blend, the more your cakes will rise.

Pour the mixture evenly into the prepared ramekins.

Bake until a toothpick inserted in the center comes out clean or until you can clearly see that there is no more liquid on top, 30 to 35 minutes.

To garnish: this is your chance to let the olive oil stand out and make this dessert unique. I recommend anywhere from ½ teaspoon to 1 tablespoon extra-virgin olive drizzled on each cake, depending on your personal palate. I love olive oil—as by now you know! If you are serving with ice cream, pour the oil on top of the ice cream for a wow effect. Make sure to bring the bottle to the table.

Yield: 8 servings
INGREDIENTS

- 4 large eggs, at room temperature, separated
- ½ cup coconut sugar, plus 2 tbsp for the pan
- 1 tsp vanilla extract
- 1 ¼ cups almond flour
- 1 tbsp coconut flour (can be replaced with ¼ cup of almond flour)
- 1 tsp baking powder
- ¼ tsp salt
- 1 ½ to 2 cups sliced strawberries, for topping
- 2 tbsp of cocoa powder, optional if you want to make it a chocolate cake

DIRECTIONS

Preheat oven to 350. Lightly grease an 8” round pan with melted butter (dairy-free if desired) or coconut oil. Swirl it in the pan and make sure it goes up the sides. Sprinkle 2 tablespoons of sugar into the bottom of the pan.

In a large mixing bowl, beat together the egg yolks, ¼ cup of the sugar, and vanilla until smooth.

Using an electric mixer or stand mixer, whip the egg whites until they form a soft froth. Slowly beat in the remaining ¼ cup sugar. Set aside.

Whisk together the dry ingredients — flours, baking powder and salt — and add to the egg yolk mixture. Stir together to form a thick dough. Fold in the egg whites, ½ cup at a time, incorporating them fully between each addition. The final addition should result in a smooth, fluffy batter.

Pour the cake batter into the prepared pan. Bake the cake on the center rack for 30 to 35 minutes, until it’s golden brown and a toothpick inserted into the center comes out clean.

Remove the cake from the oven and allow it to cool in the pan for 5 minutes. Run a knife around the edge of the pan to loosen the sides, then turn the cake out onto a serving plate. Allow the cake to cool fully before topping with sliced strawberries, or the fruit of your choice.

Yield: 6-8 servings
**INGREDIENTS**

- 1 ½ cups (3 sticks) margarine or butter, softened
- 2 ¼ cups matzo cake flour
- ¾ cup packed light brown sugar
- ¼ tsp salt
- 2 cups (12 oz.) semi-sweet chocolate morsels
- 11-12 oz. sweetened almond milk (e.g. Original Almond Breeze)
- ½ cup chopped nuts (preferably walnuts)
- ⅓ to ½ cup seedless raspberry jam

**DIRECTIONS**

Preheat oven to 350 degrees. Grease 9x13 baking pan.

Beat margarine in large mixer until creamy. Beat in flour, sugar, and salt until crumbly. With floured fingers, press 2 cups crumb mixture onto bottom of prepared baking pan; reserve remaining mixture.

Bake for 10-12 minutes or until edges are brown.

Microwave 2 cups morsels and almond milk in medium, uncovered, microwave safe bowl on High power for 1 minute, stir. Morsels may retain some of their original shape. If necessary, microwave at additional 10-15 second intervals, stirring until morsels and almond milk are totally mixed — it could take a little while, but they will totally mix. Pour over hot crust. Note the chocolate layer will be very liquid.

Stir nuts into reserved crumb mixture; sprinkle mixture over chocolate layer. Drop half-teaspoonfuls of raspberry jam over crumb mixture.

Bake for 30-40 minutes* or until center is set. Cool in pan on wire rack. Cut into bars.

*Check the bars at 30 minutes, see if needs more time.
Peaches with Macaroons and Apricot Glaze
Recipe courtesy of Marcy Cameron

My beloved mother, now gone 5 years, was an amazing cook and took pride in family holiday gatherings. It was hard to help her as she did everything by rote – a pinch of this, a pinch of that! This recipe was one that she would let my sister and I take over! I have done the same with my own children. As I watch them crumble the macaroons with sticky fingers and pour the glaze over the peach halves, I truly feel the L’dor v’dor moment in our family.

INGREDIENTS
- 12 peach halves (I use canned)
- 8 macaroons, crumbled
- 1 cup apricot jam
- 3-4 tbsp orange liqueur
- 2 tbsp orange juice
- 4 tbsp butter
- 4 tbsp brown sugar

DIRECTIONS
- Preheat oven to 350.
- Place the drained peach halves in a greased 9x13 pan.
- Combine orange juice with butter and brown sugar and heat to syrup stage. Place a teaspoonful over each peach half.
- Fill peach cavities with macaroon crumbles.
- Heat apricot jam with orange liqueur and drizzle a little over each peach.
- Bake 15 or 20 minutes, until heated through.
**Chocolate Macaroons**

*Recipe by Dena Kleiman and submitted courtesy of Bonnie Schneider-Priever*

**INGREDIENTS**
- 3 oz semisweet chocolate
- 1 2/3 cups almonds (8 oz)
- 3 egg whites
- 1 cup sugar
- 7 oz sweetened shredded coconut

**DIRECTIONS**

Melt semisweet chocolate and allow to cool to room temperature.

Preheat oven to 350 degrees. Line 2 cookie sheets with parchment paper.

Grind the almonds in a food processor, and set aside.

In a large bowl beat egg whites until stiff. Alternately fold in the sugar and ground almonds; then gently fold in the melted chocolate and the coconut. Drop from a teaspoon onto cookie sheets, leaving ½ inch between macaroons. Bake 20 minutes, or until light golden brown.

*Yield: 2 dozen*
Passover Chocolate Drizzle Macaroons

Recipe courtesy of Audrey Cohen-Sherwyn

INGREDIENTS

- 5 cups shredded coconut
- 1 can (14 oz) sweetened condensed milk
- 1 tsp vanilla
- Chocolate chips for melting

DIRECTIONS

Preheat oven 350.
Mix everything but chocolate chips in large bowl.
Drop heaping teaspoons of mixture 1 inch apart onto cookie sheets covered with foil or parchment paper.
Bake 15 minutes (or until light brown). Let cool.
Melt chocolate chips (in double boiler or microwave).
Drizzle melted chocolate over cooled macaroons.

Yield: about 2 dozen
Passover Chocolate Macaroons

Recipe courtesy of Trena Greitzer

We make these every year!

INGREDIENTS

- 3 oz semisweet chocolate
- 1 ⅔ cups almonds (8 oz)
- 3 egg whites
- 1 cup sugar
- 7 oz sweetened shredded coconut

DIRECTIONS

Melt chocolate and allow to cool.
Preheat oven to 325 degrees. Grease a cookie sheet.
Beat egg whites until stiff. Gradually add in the sugar.
Fold in the melted chocolate and shredded coconut.
Drop from a spoon onto the greased cookie sheet and bake for about 13 minutes.
INGREDIENTS
14 oz sweetened shredded coconut
14 oz sweetened condensed milk
1 tsp pure vanilla extract
2 extra large egg whites, at room temperature
¼ tsp kosher salt

DIRECTIONS
Preheat oven to 325.
Combine coconut, condensed milk, and vanilla in large bowl. Whip the egg whites and salt on high speed in the bowl of an electric mixer fitted with the whisk attachment until they make medium-firm peaks. Carefully fold the egg whites into the coconut mixture.
Drop the batter onto sheet pans lined with parchment paper using either a 1 ¾ inch diameter ice cream scoop, or two teaspoons. Bake for 25 to 30 minutes, until gold brown. Cool and serve.
CHOCOLATE CHIP COCOA MERINGUES

Recipe courtesy of Elisa Rubin

INGREDIENTS

½ cup white sugar
¼ cup unsweetened cocoa powder
1 pinch salt
3 egg whites
¼ cup mini chocolate chips

DIRECTIONS

Preheat oven to 300. Line 2 baking sheets with parchment paper.
Sift ¼ cup sugar, cocoa, and salt into a small bowl.
In a large bowl, beat egg whites with an electric mixer until soft peaks begin to form. Mix in remaining ¼ cup of sugar gradually and beat until medium-firm peaks form.
Sprinkle in cocoa mixture gradually and continue beating until egg whites are stiff. Fold in chocolate chips. Drop mixture onto baking sheets by rounded teaspoonfuls, spacing about 1 inch apart.
Bake in preheated oven for 40 minutes for crispy cookies. Cool cookies on baking sheets.

Yield: 40 cookies
CHOCOLATE CHIP MERINGUES

Recipe courtesy of Elisa Rubin

INGREDIENTS

2 egg whites
¾ cup white sugar
1 tsp vanilla extract
½ tsp salt
1 cup mini semi-sweet chocolate chips

DIRECTIONS

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

With an electric beater, beat egg whites until peaks form. Add sugar into the egg whites 1 teaspoon at a time. Gently stir in vanilla and salt and beat until the egg white are stiff and shiny. Fold in chocolate chips.

Drop mixture by teaspoon onto the prepared baking sheets. Turn off the oven, place the cookies inside the oven and leave them for a few hours or overnight.
**Chocolate Swirl Meringues with Chocolate Sauce and Cream**

*Recipe courtesy of Polly Levine*

Last year, I made this dessert which not only is easy to make, but delicious too. The recipe makes 6 large meringues, which are quite dramatic, but you can certainly make these smaller to accommodate all of your guests. The cream and chocolate sauce is optional, as these meringues are quite divine on their own.

**INGREDIENTS**

<table>
<thead>
<tr>
<th>Meringues</th>
<th>Chocolate Sauce</th>
</tr>
</thead>
<tbody>
<tr>
<td>6 large egg whites at room temperature</td>
<td>1 cup water</td>
</tr>
<tr>
<td>Pinch of salt</td>
<td>¾ cup sugar</td>
</tr>
<tr>
<td>1 tbsp potato starch</td>
<td>½ cup unsweetened cocoa powder</td>
</tr>
<tr>
<td>1 ½ cup sugar</td>
<td>¼ tsp salt</td>
</tr>
<tr>
<td>2 tbsp unsweetened cocoa powder</td>
<td>1 tsp vanilla extract</td>
</tr>
<tr>
<td>Whipped heavy cream</td>
<td></td>
</tr>
</tbody>
</table>

**DIRECTIONS**

Preheat the oven to 275. Line a baking sheet with parchment paper.

Using an electric mixer, whip the room temperature egg whites in a very clean bowl until they hold medium peaks. Add the salt and whip, adding the potato starch and then the sugar a little at a time until all of the sugar has been added, and then continue to whip until the whites are stiff and glossy, 10-15 minutes total. Gently fold in the cocoa powder until it has a marbled effect.

With 2 large spoons, spoon the egg whites onto the baking sheet, using the spoon to create nice swirls and a spiky peak at the top. Dust some cocoa on top of each meringue and use a small fork to gently make a few more swirls.

Bake for 1 hour. Switch off the oven and leave the meringues in it. Leave the door slightly open using the handle of a wooden spoon wedged in the top of the oven door to help if needed. Leave for 15 minutes. Remove and cool on a wire rack.

Make the chocolate sauce. Place the water and sugar in a saucepan on the stove and place over medium heat. Whisk until the sugar dissolves. Whisk in cocoa and salt and continue whisking until thickened about 3 minute. Take off the heat and add the vanilla. Let cool before serving.

Serve either on own or with chocolate sauce.

*Yield: 6 meringues*
Flourless Chocolate Walnut Cookies

Recipe courtesy of Diana Miller

INGREDIENTS
2 ¾ cups chopped walnuts (or pecans)
3 cups confectioners’ sugar
½ cup plus 3 tbsp unsweetened cocoa powder
¼ teaspoon salt
4 large egg whites
1 tbsp pure vanilla extract

DIRECTIONS
Preheat oven to 320. Position two racks in the upper and lower thirds of the oven. Line two large, rimmed baking sheets with parchment paper.

In a large bowl, whisk the confectioners’ sugar with the cocoa powder and salt followed by the chopped walnuts. While whisking, add egg whites and vanilla extract and beat just until the batter is moistened. Do not over beat or it will stiffen.

Spoon the batter onto the baking sheets in 12 evenly spaced mounds and bake for 14 to 16 minutes until the tops are glossy and lightly cracked. Slide the parchment paper (with the cookies) onto 2 wire racks. Let cookies completely cool and store in an airtight container for up to 3 days.

Yield: 12 cookies
Gluten Free, Dairy Free Passover Cookie

Recipe courtesy of Kathy Guccione

This is a great recipe to make with kids or grandchildren!

INGREDIENTS

2 ½ cups powdered sugar
½ cup unsweetened cocoa powder
½ tsp ground cinnamon
¼ tsp Kosher salt
3 egg whites
1 tsp vanilla extract
2 ½ cups semisweet chocolate chips (I use dairy free chips that I got on Amazon)

DIRECTIONS

Preheat oven to 350 and line a baking sheets with parchment paper.

In a bowl of standing mixer or large bowl with hand mixer, mix powdered sugar, cocoa powder, cinnamon, and salt. Stir in the egg whites with a stand or hand mixer until well mixed. Stir in vanilla extract and chocolate chips by hand. The batter will look weird — don’t worry about it.

Using a small cookie scoop or spoon, blob batter onto prepared baking sheets about an inch apart. They will spread a bit. Bake until cookies are cracking on the surface, about 15 minutes.

Let cool for ten minutes on the trays and then carefully put on cooling racks. These will keep in airtight containers for 3 days.
CHOCOLATE MATZO FARFEL TREATS

Recipe courtesy of Cheryl Cohen

INGREDIENTS
2 12-16 oz packages chocolate chips (Trader Joes has Kosher for Passover)
2 cups matzo farfel, small crumbs removed
2 cups Passover marshmallows
Optional: Coconut, toasted nuts, dried fruit

DIRECTIONS
Melt chocolate in the microwave or in a double boiler.
Line a cookie sheet with parchment paper or wax paper.
Combine melted chocolate, matzo farfel, and marshmallows in medium bowl, mixing well but gently with spatula until chocolate coats all ingredients.
Scoop mixture either with a spoon or small ice cream scooper onto lined cookie sheet. Sprinkle with toppings of your choice.
Leave out, uncovered 2 - 4 hours before serving.
CHOCOLATE MATZO CRUNCH 
(aka CHOCOLATE MATZO TOFFEE)
Recipe courtesy of Elisa Rubin

INGREDIENTS
- 4-6 unsalted matzos
- 1 cup (2 sticks) unsalted butter or unsalted Passover margarine
- 1 cup firmly packed brown sugar
- ¼ cup coarsely chopped chocolate chips or semi-sweet chocolate
- 1 cup toasted, chopped nuts (optional)

DIRECTIONS
Preheat oven to 375. Line a large (or two smaller) cookie sheet completely with foil. Cover the bottom of the cookie sheet with baking parchment (or a silpat) on top of the foil. This is very important since the mixture becomes sticky during baking.

Line the bottom of the cookie sheet evenly with the matzos, cutting extra pieces, as required, to fit any spaces.

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 to 4 minutes). Boil for 3 minutes, stirring constantly. Remove from the heat and pour over the matzo, covering completely.

Place the baking sheet into the oven (middle shelf) and immediately reduce the heat to 350. Bake for 15 minutes, checking at 10 minutes and then every few minutes to make sure the mixture is not burning. (If it seems to be browning too quickly, remove the pan from the oven, lower the heat to 325 and replace the pan.)

Remove from the oven and sprinkle immediately with chocolate. Let stand for 5 minutes, then spread the melted chocolate over the matzo. Sprinkle nuts on top, if desired. While still warm, break into squares or pieces. Chill, still in the pan, in the freezer until set.

Variations:
Use up to 2 cups of chocolate chips if you want it more chocolately and less caramely.
Use coarsely chopped white chocolate, or a combination of white and dark.
Add chopped or slivered toasted almonds.
Matzo Crack
Recipe courtesy of Rebecca Schalit-Newman

INGREDIENTS

5 pieces matzo (lightly-salted variety)
1 cup (2 sticks) unsalted butter
2 cups brown sugar (firmly packed)
1 (12-ounce) bag semi-sweet chocolate chips
1 cup pecans (roughly chopped)
½ teaspoon sea salt

DIRECTIONS

Cover a baking sheet with aluminum foil, then place a sheet of parchment paper over the bottom. Lay out the matzo in one even layer over the baking sheet. Preheat the oven to 350.

Heat the butter and brown sugar in a large saucepan on medium-high heat, stirring constantly. Once it reaches a boil, continue stirring for five minutes. Remove from the heat.

Pour the toffee mixture over the top of the matzo and spread it evenly until it completely covers the matzo.

Place the baking sheet in the oven for 10 minutes until the top of the toffee is bubbly and deep brown.

Sprinkle the chocolate chips over the top of the toffee immediately after taking it out of the oven. Allow the chips to sit on the toffee until they have softened. Spread the softened chips into an even layer of chocolate over the top of the matzo toffee.

Sprinkle the top of the chocolate with chopped pecans and sea salt (I sometimes add shaved coconut) while it's still warm and soft so that the nuts will stick. Allow the candy to cool in the refrigerator for 10 to 20 minutes.

Break the matzo up into desired shapes and sizes. You can also cut the matzo into neat squares.
Passover (or anytime) Nut Bark
Recipe courtesy of Alissa Rimmon

This recipe is so easy, decadent and one everyone loves it!! Be careful… they are addictive!!

INGREDIENTS
2 bags semisweet chocolate chips
4 cups toasted UNSALTED nuts (almonds, cashews, pecans, walnuts, etc.)
1 cup mini marshmallows

DIRECTIONS
Place the nuts and marshmallows in a large bowl.
Set aside. Prepare a large cookie sheet with a piece of parchment paper or line with foil. Set aside.
Melt the chocolate chips in a microwave-safe glass bowl or in a pot over low heat. (For microwave, heat on high for 30-45 seconds. Remove and stir. Keep heating for 30-45 seconds and then stirring until the chocolate is melted. For stovetop keep stirring the chocolate in the pot until it is melted.)
Pour ALL the melted chocolate into the bowl with nuts and marshmallows. Using a large spoon or spatula, mix the nuts coating them with chocolate.
Pour onto the prepared cookie sheet and spread out to a thin layer covering the cookie sheet. Place the cookie sheet in the refrigerator about 45 minutes to 1 hour. Remove the cookie sheet and break into bite-sized pieces.
Keep in an airtight container in the refrigerator or in the freezer.
INGREDIENTS

¾ cup shortening
1 ½ cups water
¾ cup matzo meal
¾ cup matzo cake meal
1 tsp salt
1 tbsp sugar
6 eggs, large

DIRECTIONS

Preheat oven to 425. Grease muffin/popover tins.

Boil water and shortening together until shortening melts. Add both meals and remaining dry ingredients. Cool. Beat in eggs one at a time. Pour into tins. If using a muffin pan, it works best if you fill every other well with batter and fill remaining ones with water.

If using popover tins: Bake for 30 minutes, then lower oven to 350 and bake for an additional 30 minutes.

If using muffin pan: Bake for 20 minutes, then lower oven to 350 and bake for an additional 40 minutes.

Yield: 9–12 popovers
Matzo Farfel Popovers
Recipe courtesy of Marcia Berman

These are great for breakfast with jelly or jam or for dinner in place of bread or rolls.

INGREDIENTS
- 2 ½ cups matzo farfel
- 2 cups boiling water
- 3 eggs, beaten
- 2 tbsp cooking oil
- Pinch of salt

DIRECTIONS
Preheat oven to 350.
Place matzo farfel into a large boil (avoid plastic if you can). Pour boiling water over farfel and let stand for 10 minutes at which point all water should be absorbed.
Add remaining ingredients and mix well.
Divide mix evenly into well-oiled muffin tins and bake for 30 minutes.
Carrot Soufflé
Recipe courtesy of Stephanie Jacobs

INGREDIENTS
3 lbs steamed carrots
9 eggs
1 cup sugar
9 tbsp cake flour for Passover
3 tsp imitation vanilla
1 stick (8 tbsp) butter
1 tsp ground nutmeg

DIRECTIONS
Preheat oven to 350.
Combine carrots and eggs in a blender. Add in the remaining ingredients and mix.
Pour into a 3-quart baking dish. Bake in oven for 45 minutes.

This recipe is great for brunch or a dairy dinner.
**Carrot Soufflé**  
*Recipe courtesy of Elaine Maltzman*

**INGREDIENTS**
- 1 lb carrots, peeled and sliced (or bagged baby carrots)
- 3 eggs
- 3 tbsp sugar
- 1 ½ tbsp matzo cake meal
- 1 ½ tbsp potato starch
- ½ tsp vanilla extract
- ¼ tsp ground nutmeg
- ¼ cup unsalted butter or margarine, melted

**TOPPING:**
- ¼ cup chopped walnuts or pecans
- 1-2 tbsp unsalted butter or margarine, at room temperature
- 2 tbsp brown sugar

**DIRECTIONS**
Preheat oven to 350.

Cook carrots in boiling lightly salted water until tender (approx. 10 minutes).

Puree boiled carrots in a food processor with eggs, sugar, matzo cake meal, potato starch, vanilla and nutmeg. Add melted butter.

Turn into buttered 1 ½ qt soufflé dish or casserole dish. Bake until slightly puffed and golden, about 40 minutes.

Combine walnuts, 1 or 2 tbsp of room temperature butter, and 2 tbsp of brown sugar to make the topping. Sprinkle topping mixture over cooked soufflé and bake an additional 10-15 minutes.

*Yield: 4–6 servings*