

KNISHES

Rita Goldman

For caramelized onions:

2 medium onions, peeled and finely diced

¼ cup oil

For Knishes:

8 medium potatoes, boiled and peeled

½ cup oil

8 eggs

1 cup potato starch

2 teaspoons salt

½ teaspoon black pepper, optional

oil, for pans

Prepare the knishes:

Preheat oven to 400.

In a large bowl, combine the caramelized onions, potatoes, oil, eggs, potato starch, salt and pepper, if using.

For best results, break up the potatoes first using a potato masher or a heavy spoon.

Using an electric mixer, blend together all ingredients until mostly smooth. A few lumps are fine. Do not over-mix.

Grease cupcake pans well with oil (a little extra in each pan is well worth the calories – it really helps the knishes develop a fried-like crust). Fill the pans until almost full with potato batter.

Bake at 400 for about 26-28 minutes, until tops are golden brown.

Serve hot.

TSIMMES

Julie Katz

3 - Flanken (shoulder rib meat) – (about 3-4 bones each)
1 lb Carrots
2 lb Sweet potato
white raisins – 1/3 box or less
honey – to taste (at least ¼ cup)
hard matzah balls (I buy packaged as they stay hard)

Cook flanken until well done and no longer tough

Boil water in a large pan.

Add whole sweet potatoes – with skin

Boil sweet potatoes for 10 minutes.

Cut carrots into 2" pieces.

After 10 minutes add carrots and boil another 10 minutes.

Drain with colander and set aside until cool enough to touch.

Peel sweet potatoes and cut into 1" cubes

(You can add prunes if you like as well)

Mix everything together and cook for a few hours on low heat.
I have been putting this in a slow cooker lately. And it comes out great

Potato Kugel

Emily Correll

Serves 10-12

- 1/3 cup olive oil
- 2 onions
- 10 large potatoes, peeled
- 7 eggs
- 2 tsp. salt
- 1 tsp. pepper

Oven:

Preheat the oven to 375°F / 190°C. Pour the oil into a 9x13-inch pan and place the pan in the oven to preheat. In a food processor, puree the onions. Change to the grating blade and grate the potatoes into the onions. Empty this into a large bowl, without draining off the liquid. Add the eggs, salt, and pepper to the bowl and mix well with the potatoes and onions. Remove the pan from the oven and slowly pour in the kugel batter. Be careful because the oil can splatter. Bake for 1½ hours, loosely covering the kugel with foil if it starts to get too brown on top.

Stovetop:

Either use two large frying pans or only make half of the recipe at a time.

The batter will not fit into one frying pan. Prepare the kugel batter as instructed in the oven method. Omit preheating the oil. Then heat the oil in a large frying pan over a medium-high flame. Pour the batter into the frying pan, reduce the flame to medium, and cook it about ½ hour until it is nicely browned on the bottom. Turn the kugel over and cook it on the second side for another 20 minutes, or until it is done.

NOTE:

Potato kugels cut best after they have been refrigerated several hours or overnight. Kugel freezes well -- just make sure to wrap it airtight. After defrosting, reheat the kugel again for another 20 minutes so it will taste fresh

Passover Noodle Kugel (Dairy)

Lisa Farabi

Ingredients

- 1 tablespoon unsalted butter, softened
- 1 (12-ounce) package kosher for Passover wide noodles
- 1 (16-ounce) container low-fat cottage cheese
- 1 (16-ounce) container sour cream
- 1 cup sugar
- 5 large eggs, beaten
- 1/2 cup (8 tablespoons) unsalted butter, melted and cooled
- 1 tablespoon pure vanilla extract
- 2 large peeled and chopped apples, or 1 cup raisins, optional
- 1 tablespoon cinnamon sugar

Steps

Heat the oven to 350 F. Use 1 tablespoon softened butter to grease a 13x9x2-inch baking dish.

Cook, rinse, and drain the noodles according to package directions. Set aside.

In a large bowl, mix the cottage cheese, sour cream, sugar, eggs, melted butter, and vanilla.

Stir in the drained noodles and fold in the raisins or apples, or a combination, if using.

Spoon the mixture into the prepared pan. Sprinkle evenly with the cinnamon sugar.

Bake for 50 to 60 minutes or until the center is set. Cool at least 10 minutes before cutting to serve.

BUBBES PASSOVER MANDELBROT

Jacquie Rosender

- 6 eggs
- 1 3/4 c sugar
- 1 c oil
- 3 c cake meal
- 3 c potato starch
- 1/2 c nuts
- a lot of chocolate chips
- cinnamom sugar

Preheat oven to 350. Mix all ingediants together and form into a log on a cookie sheet. Bake for 35 minutes, until lightly browned. Take out of oven and let cool. Slice . Sprinkle with cinnamon sugar and put back in the oven for 10-15 minutes. minutes. Let cool

PASSOVER CHOCOLATE CHIP COOKIES

Dana Baer

- 1 3/4 c cake meal
- 1/2 c potato starch
- 1 t baking soda
- 1 t salt
- 1 c passover margarine
- 3/4 c sugar
- 3/4 c brown sugar
- 1 t vanilla
- 2 eggs
- 12 oz chocolate chips

Beat margarine and sugars

Add eggs and vanilla

Add all dry ingredients

Add chips

Bake 350 for 8-10 minutes

PASSOVER BAGELS

Dana Baer

1 1/2 c water

1/2 c oil

2 c matza meal

1 t salt

1 T sugar

4 eggs

Voil water nad oil. When boiling, shut heat and add all the matza meal at once. Add eggs one at a time until mixed thoroughly. Let sit 15 minutes. With oiled hands, shape into rolls or bagles and place on greased cookie sheet. Bake at 375 for about 50 minutes.

CARAMEL MATZA CRUNCH

Amy Gach

6 unsalted matza boards
c unsalted butter or passover margarine
10-12 oz chocolate chips
c packed brown sugar

Line a rimmed baking sheet (approximately 11 x 17", 28 x 42cm) completely with foil, making sure the foil goes up and over the edges.

Cover the foil with a sheet of parchment paper.

Preheat the oven to 375°F (190°C).

Line the bottom of the sheet with matzoh, breaking extra pieces as necessary to fill in any spaces.

In a 3-4 quart (3-4l) heavy duty saucepan, melt the butter and brown sugar together, and cook over medium heat, stirring, until the butter is melted and the mixture is beginning to boil. Boil for 3 minutes, stirring constantly. Remove from heat, add the salt and vanilla, and pour over matzoh. Working quickly, spread the caramel with a heatproof spatula. Put the pan in the oven and reduce the heat to 350°F (175°C) degrees. Bake for 15 minutes. As it bakes, it will bubble up but make sure it's not burning every once in a while. If it is in spots, remove from oven and

reduce the heat to 325F (160C), then replace the pan.

Remove from oven and immediately cover with chocolate chips. Let stand 5 minutes, then spread with an offset spatula.

If you wish, sprinkle with toasted almonds (or another favorite nut, toasted and coarsely-chopped), a sprinkle of flaky sea salt, or roasted cocoa nibs.

Let cool completely, the break into pieces and store in an airtight container until ready to serve. It should keep well for about one week.

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DETROIT

5 INGREDIENT ALMOND CAKE

Elissa Tischler

- 3 large eggs (separated, at room temperature)
- 3 large egg whites (at room temperature)
 - 2/3 cup sugar
 - 1 tsp pure vanilla extract
 - pinch fine sea salt
- 2 cups almond flour or almond meal ((200 grams))
 - 1 cup mixed berries
 - powdered sugar (for dusting (optional))

Instructions

Position a rack in the middle of the oven and preheat to 350 degrees F.

Grease a 9-inch spring form pan with nonstick spray, line with parchment paper, and flour (use almond meal or a gluten-free all purpose flour blend to keep the cake gluten-free).

In a large bowl, whisk together the egg yolks and all but 2 tbsp of the sugar. Whisk until the yolks become thick and pale in color, about 1 minute. Whisk in the vanilla extract and the salt and set aside.

In the bowl of a standard electric mixer fitted with the whisk attachment (or a bowl with a hand mixer), beat the 6 egg whites on medium speed until they become opaque, about 1 minute.

Sprinkle in the remaining 2 tablespoons of sugar, and continue to beat the egg whites until they hold medium peaks.

With a flexible rubber spatula, stir in about 1/4 of the egg whites to the egg yolk mixture (no need to be gentle here). Scrape the remaining egg whites over the yolks, and about half of the almond flour.

Gently fold them into the yolks, but only partially.

While the mixture still has a few streaks of white left, add the remaining almond flour and fold in, folding until you have a homogeneous batter. Be gentle!

Pour the batter into the prepared pan and shimmy until the batter is level.

Bake the cake for about 35 minutes, until the top is golden brown and springy to the touch. Let the hot cake cool on a wire rack for 5 minutes, then run a butter knife along the edges of the cake pan.

Invert the cake pan onto the rack, remove the sides and bottom, and peel away the parchment paper. Turn the cake right side up and allow to cool completely. Dust with powdered sugar, cut into 12 slices and serve with fresh berries.

MOCK "PESADIK" CHOPPED LIVER

Laren Gell

- 2 T oil plus 2 more
- 2 C chopped onions
- 2 t brown sugar
- 2 C walnut halves or 1 C walnuts and 1 C mushrooms
- 1/2 t salt to taste
- 1/4 t pepper to taste
- 4 hardboiled eggs

Heat 2 T oil in large non stick skillet over med high heat
Add onions and cook stirring frequently until the are soft
around 5 minutes

Add brown sugar and cook stirring frequently until onions are
golden

remove onions to cool on a plate
Heat remaining 2 T oil in the skillet and cook the walnuts
stirring frequently until lightly toasted

Combine nuts, onions, salt and pepper in bowl of food
processor and process until smooth. Taste for seasoning and
add as necessary. Add eggs and pulse until incorporated but
with small pieces of egg visible

Let cool and serve at room temperature with matza or fresh
veggie crudités
makes 4 cups

MATZO ROLLS
Janet Gendelman

1 1/2 c water

1/2 c oil

1/2 t salt

2 c matzo meal

5 eggs

Boil together water, oil and salt. Add matzo meal and stir. Cool down and add eggs and stir. Allow to rest for 1/2 hour. Divide into 12 portions and bake for 30-40 minutes at 375

TZIMMES SOUFFLE

Karen Adelman

from passover by design

- 5 large eggs seperated
- 2 c finely grated carrots (5-6 carrots)
- 1 c sugar
- 3/4 matzah meal
- 1/2 c oil
- 1 t lemon juice
- 2 T orange juice
- 1 can crushed pienapple in heavy syrup

Preheat oven to 350. Spray 9x9 square pan with cooking spray. Set aside

In a large bowl beat the egg whites until they are stiff.

Using a spatula fold in the carrots, sugar, and matzah meal. Fold in the egg yolks, oil, lemon juice, orange juice and pineapple with syrup.

Pour into prepared baking dish. Bake 40-45 minutes or until top is golden. Scoop or spoon out.

10-12 servings

FLOURLESS CHOCOLATE TORTE

Lauren Barouch

from passover by design

- 5 large eggs
- 8 oz unsweetened chocolate
- 4 oz best quality semisweet chocolate
- 1/2 c water
- 1 1/3 c sugar divided
- 1 c margarine

Preheat oven to 350. Spray 9 in springform pan with cooking spray. Set aside

Crack the eggs into a small glass or metal bowl. Place them on the stovetop, but not over a direct flame. You want to warm the eggs, but not cook them. This will allow the eggs to triple in volume when beaten. Set aside.

In a medium pot, melt the chocolate, water, 1 cup sugar and margarine over medium heat, stirring with a spoon. Remove from heat. Let cool.

Transfer eggs to a mixing bowl. Add the remaining 1/3 c sugar to the eggs and beat until triple in volume. With a rubber spatula, fold the chocolate mixture into the eggs.

Pour into the prepared pan. Bake 30-35 minutes it will be a little loose in the center. Serve warm or room temp with whipped cream and berries

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DETROIT

JAM-FILLED PASSOVER BARS

Esti Faber

from heart & stove

- ¾ cup sugar
- 1 cup matzo meal
- ⅛ tsp kosher salt
- ½ cup coconut oil (melted & cooled to room temperature (OR you can substitute 1/2 cup vegetable oil, such as "light" olive oil or avocado oil)
- 2 large eggs (lightly beaten)
- 1 tsp vanilla extract
- 1 cup shredded coconut (you can use sweetened or unsweetened – I use ½ cup of each to limit extra sugar)
- ½ cup raw walnuts (chopped)
- 1 cup your favorite jam

1. Preheat oven to 375 degrees. Line 8x8 baking dish with parchment paper.
2. In a medium bowl, stir together sugar, matzo meal, coconut oil, and eggs. Mix in shredded coconut and walnuts.
3. Spread about half the "dough" mixture into the bottom of the pan. Top with even layer of raspberry jam. Spread remaining "dough" mixture on top of the jam, pressing it down lightly.
4. Bake 30-35 minutes. Let cool then slice into bars.

DADS COLD PASSOVER PANCAKES

Sarah Roth

4 peices of matza (soak and drain)

3 eggs

1/3 c sugar

1/3 cup raisins

1/2 t cinnamon

1 T matza meal

1/2 apple

a little salt

makes 25 pancakes

GRANDMA GENDELMANS MATZA KUGEL

Janet Gendelman

1 box of matzos

12 eggs

1 cup of avocado oil (or else)

1 20 oz can pineapple chunks

Salt and pepper to your taste

Break all matzos into small pieces, cover with boiling water for 5-10 mins and drain well

Mix all ingredients in lasagna size oven suitable dish.

Preheat oven to 375F and bake uncovered for 60-75 mins

Ovens vary, if it getting dark cover with foil loosely

APPLE KUGEL

Lisa Fenberg

8 matzos

6 eggs

1 t salt

1 c sugar

1 stick margarine

2 t cinnamon

4 large apples chopped

Break all matzos into small pieces, cover with boiling water for 5-10 mins and drain well

Mix all ingredients

Butter dish-pan in pan and dot with margarine

Preheat oven to 350F and bake uncovered for 45 minutes

EGGPLANT DIP

Ayala Kohn

- 2 large eggplants
- 2 medium onions
- 1/3 cup oil
- 2 cans tomato paste
- 2 -3 cups water
- 2 cloves garlic
- 1/2 cup brown sugar
- 1 tsp salt
- 1-3 dashes cayenne pepper to taste

Roast eggplants whole at 400 degrees for 40 min. While eggplants are roasting dice onions and sauté in oil on medium heat until lightly golden. Add garlic and stir for two minutes, then add tomato paste and 2 cups water and mix well. Stir in sugar, salt and pepper. Let simmer. Once eggplants have roasted and cooked enough cut them open and scoop out flesh. Discard skins and add eggplant to the sauce. Mix well breaking up big chunks. Let simmer for 1/2 hour - ~~add more~~ add more water if it thickens too much.

TOSTONES/FRIED PLANTAINS

Ayala Kohn

2 plantains peeled and sliced 1" thick
1/4 cup olive oil for frying
salt and pepper to taste

*potato starch or matzah meal optional

Fry plantains on medium heat for 2-3 minutes on each side. Remove from heat and smash down with the bottom of a glass measuring cup or the like. For crispier results toss to coat in potato starch or matzah meal and then fry again for 1-2 minutes per side. Remove from heat and sprinkle with salt while hot. Eat and enjoy!

Sweet fried plantains

2 plantains peeled and sliced 1" thick
1/3 cup coconut oil for frying
cinnamon sugar to taste

Fry plantains in oil on medium heat for 4-5 minutes on each side. Remove from heat and sprinkle with cinnamon sugar while hot. Eat and enjoy!

YAPCHIK

Estie Tolwin

4 lbs potatoes (about 8-10 large)

1 large sweet onion

1/3-1/2 c oil

4 eggs

1 T salt

½ t pepper

1 1/2 lb well marbelized stew meat

Preheat oven to 425

Peel potatoes and onion.

Place oil in pan and put in oven

Using the knife attachment on your food processor on medium speed process potatoes and onions. Add eggs, and salt and pepper to potatoes- mix well.

Take oil out of the oven and pour hot oil into the mixture.

Place meat in bottom of pan

Pour the mixture back into the pan and bake for 1 ½ hours. Remove from oven, cover and cook overnight at

200

COCONUT MACAROONS

Jen Friedman

from Debbie Bragman

1/4 c fine matza meal

1 c sugar

1/4 t kosher salt

4 large egg whites

1 t vanilla

4 c sweetened shredded dried coconut

preheat oven to 350

sift together matza meal, sugar and salt. Line a baking sheet with parchement paper
whip egg whites until stiff peaks form, then fold in matza mixture.

Fold in vanilla and coconut

Bake 15-20 minutes until golden

Let cool on wire racks

makes 16 large cookies (I double it)