

Women's PHILANTHROPY

PASSOVER COOKBOOK



MATZOH GRANOLA

Ingredients

- 1/3 c. honey
- 3 T. maple Syrup
- 1/4 c. neutral oil
- 1 tsp. cinnamon
- 2 cups matzoh farfel (or crumbled matzoh sheets)
- 1 c. slivered almonds
- 1/2 c. chopped pecans
- 1/2 c. golden raisins
- 1/2 c. diced dried apricots
- Dried coconut (if desired)

1. Preheat oven to 350 degrees. Line baking sheet with foil and lightly oil the foil.
2. In a small bowl, mix together the honey, oil, and cinnamon until well combined.
3. In a large bowl, mix together the matzoh, almonds, and pecans.
4. Pour the honey and maple syrup mixture over the dried mixture and fold well to combine.
5. Spread the mixture on the baking sheet and bake until golden brown, about 20 minutes, stirring occasionally.
6. Transfer to a platter and cool. Add the raisins and apricots and toss well.
7. Store in an air-tight container for 1 to 2 weeks.

~ **Evy Farbstein**

PASSOVER THREE POTATO AND CHEESE LASAGNA (Dairy)

Serves 6-8

Ingredients

- 4 garlic cloves, minced
- 1 cup shredded cheddar cheese, divided
- 1 cup shredded mozzarella cheese, divided
- 1/4 cup grated Parmesan cheese
- Salt and pepper to taste
- 1/4 cup olive oil, approximately
- 2 large white baking potatoes, peeled and thinly sliced
- 2 large sweet potatoes, peeled and thinly sliced
- 2 large red skin potatoes, peeled and thinly sliced

1. Preheat oven to 350 degrees F.
Grease a 9-inch square baking pan.
2. Combine garlic and cheeses.
3. Cover bottom of pan with white potatoes, slightly overlapping. Lightly salt and pepper potatoes.
4. Drizzle with 1/3 oil and sprinkle with 1/3 cheese mixture.
5. Cover with sweet potatoes, slightly overlapping, salt and pepper; then 1/3 oil and 1/3 cheese mixture.
6. Repeat same procedure with red skin potatoes.
7. Cover the baking pan with foil and bake for 1 hour or until potatoes are tender

Variation: Layer roasted veggies like peppers, mushrooms, garlic, and onions in between the potato layers.

This dish is a loving memory of my mother, Diana.
~ Risé Routenberg

EASY “HOMEMADE” GEFILTE FISH

Ingredients

- 1 pkg. of frozen gefilte fish log (KLP)
- 2 leeks
- 2 onions
- 3 carrots, peeled
- 3 parsnips, peeled
- 3 stalks celery
- Fresh ginger (one “finger” peeled)
- Salt, pepper or pepper corns

Defrost gefilte fish log day before in refrigerator.

Make vegetable broth with above other ingredients (simmer for about 1 ½ hours). While broth is cooking, scrape gefilte fish from wrapping into bowl, add some salt, pepper, and a little more matzah meal to firm up a bit and refrigerate again.

Strain vegetables from “soup.”

Save carrots to slice and put over fish.

Put broth back on stove & bring to boil.

Using wet hands, form fish patties and slide into broth. (Use disposable gloves, if you want smooth patties).

Cover and simmer for 1 ½ hours.

Gently remove fish patties and place on paper towels or wax paper to drain.

Put in container with sliced carrots on top and refrigerate, if eating within the week, or freeze.

Take out of freezer morning of Seder, or when you wish to eat, defrost and enjoy!

Chag Pesach Sameach to all!

~ Kathy Englebardt

ZUCCHINI-CHEESE FRITTATA

(4-5 servings)

Ingredients

- 2 pounds zucchini or yellow squash, chopped (about 5 cups)
- 1 onion (about 1/2 cup)
- 3 tablespoons vegetable oil
- 6 eggs, beaten
- 1 pound Muenster cheese, grated
- 1 teaspoon kosher salt
- 1 tablespoon butter, cut into 6 pieces

1. Preheat the oven to 350 F.
2. In a large skillet, sauté the squash and onion in the vegetable oil over medium heat for 6 minutes, or until the squash is crisp-tender.
3. In a large bowl, combine the eggs, cheese, squash-onion mixture, and salt. Stir well.
4. Pour the contents into a 2 quart baking dish. Dot the top of the mixture with the butter. Bake, uncovered for 40 minutes, or until lightly browned.

A recipe passed down over generations, but is also in the “Aromas of Aleppo” cookbook.

The butter is optional depending on how rich you want it to be. You can also reduce amount of cheese, if preferred.

A great recipe for Passover and all year!

~ Rebecca Miller

CINNAMON RAISIN CARROTS

(no sugar added)

Ingredients

A few cans of sliced carrots, or fresh cut baby carrots or regular whole carrots.

A little cooking oil (olive oil works well)

Some raisins

Cinnamon powder

Starting with canned carrots is easier since they are already cooked. If you start with fresh carrots, peel, chop, and boil until tender.

Line a pan with foil. Place cooked carrots on the pan and drizzle a little oil over them. Sprinkle with cinnamon powder. Place in 350 degree oven for about 20 minutes.

Check after 20 minutes. They should be starting to brown.

Take a handful of raisins or two and place in a bowl. Rinse and let them soak for a few minutes. Then sprinkle raisins over the carrots after carrots have roasted for 20 minutes and keep roasting about another 5 or 10 minutes. Ovens vary, so roast until they begin to get a little crispy.

When done, put carrots in a bowl and refrigerate until ready to use. Just reheat in microwave and they are delicious.

They are nice and sweet and there is no need to add sugar. As the carrots roast, the natural sugars flavor them along with the cinnamon.

This goes with chicken, turkey, beef, fish, or vegetarian.

Enjoy!

~ Barb Werlin-Gorenstein

QUINOA WITH GARLIC, PINE NUTS, AND RAISINS

(4 servings)

Ingredients

- 1 c. quinoa, rinsed well
- ¼ c. pine nuts
- 2 T. extra virgin olive oil
- 1 medium onion, diced
- 2 cloves chopped garlic
- 1/3 c. chopped parsley
- ¼ c. raisins or dried cranberries
- 1 T. fresh lemon juice
- Kosher salt and freshly ground pepper, to taste

Directions

1. Place quinoa in saucepan and cook over medium heat until roasted, about 2 minutes.
2. Add 1¾ cup of water (or use low sodium chicken broth) and bring to a boil.
3. Reduce heat to medium low and simmer, covered, until liquid is absorbed, 10-15 minutes.
4. Remove from heat and let sit covered for a few minutes.
5. Meanwhile, toast pine nuts in skillet on medium high heat until golden, about 3 minutes, and set aside.
6. Add olive oil and onions and garlic to a skillet and cook over medium heat until golden, about 2 minutes.
7. Transfer onion and garlic mixture to the pine nuts reserving the oil.
8. Fluff quinoa with a fork, add pine nuts, onion and garlic, parsley, raisins, lemon juice and reserved oil. Season with salt and pepper and toss.

~ **Evy Farbstein**

FRUIT AND VEGGIE KUGEL

(serves about 4)

Ingredients

1 apple (I prefer Golden Delicious), peeled
1 small sweet potato & 1 large zucchini, peeled
1 parsnip and 2 carrots, peeled
1 beaten egg, 2 tbsp. oil, 1 tsp. sugar (optional)
½ tsp. each salt & curry powder; ¼ tsp. each pepper
& cinnamon
½ cup matzoh farfel, briefly soaked in water & drained

1. Preheat oven to 325.
2. Grate fruit & veggies by hand or in food processor; squeeze liquid out.
3. Add egg, oil, sugar (if using), and spices; add farfel.
4. Pour mixture into greased casserole dish or muffin tins; cover with foil.
5. Bake casserole for 40 min., tins for 20. Remove foil; bake 10 minutes more.

~ **Bettina Stoller**

MATZAH FARFEL AND VEGETABLE KUGEL

This is a side dish that I created myself a few years ago, wanting a savory kugel for the Seder table. I use different vegetables to create variety.

Ingredients

- 1 zucchini cut into small pieces
- 1 10-oz package sliced mushrooms
- 1 small onion, cut into small pieces
- 3 Tablespoons oil
- 3½ cups matzah farfel (or 6 pieces of matzah broken into small pieces)
- 3 eggs, slightly beaten
- 1 vegetable bouillon cube (other flavors are ok)
- 1¼ cups hot water

1. Sauté vegetables in oil until onion is tender.
2. Add matzah farfel.
3. Combine remaining ingredients and add to matzah mixture.
4. Pour into a well-greased 9"x13" pan.
5. Bake at 375Ç for 30 minutes or until firm.

Note: Other vegetables could be used, such as celery, green pepper, carrots, or even almonds or walnuts. (Asparagus is not a good choice)

~ Rabbi Beverly Magidson

ARTICHOKE AND CHICKPEA SALAD

Ingredients

- 1 (16-19 oz.) can chick peas rinsed and drained
- 1 cup red bell pepper chopped
- 2 sliced scallions
- 1 Tbsp. lemon juice
- 2 Tbsp. basil
- 1 Tbsp. fresh parsley
- black pepper to taste
- 2 (6-12-oz.) jars marinated artichoke hearts, undrained

Mix all in.

Cover and chill 2 hrs.

Serve with crackers.

~ **Donna Austin**

PASSOVER CARROT KUGEL

Ingredients

- *3 cups carrots, grated
- 1 cup apple sauce
- 1/2 cup date honey
- 1/2 cup oil
- 1 1/2 cups, finely ground matzo meal
- 1 tablespoon baking powder
- 1 teaspoon cinnamon

*Depending on the size of your carrots, 5 or 6 carrots peeled and grated should do the trick. Feel free to add some raisins if you like them.

Mix all the ingredients together

Oil a baking pan

Pour into the baking pan

Bake at 350 degrees for 50-60 minutes

I am a "Jew by Choice." I converted to Reform Judaism two years ago, and was given this recipe by the Rabbi who sponsored my conversion.

~ **Lisa Sanetra**

PLAIN AND SIMPLE ALMOND CAKE

Makes 8 Servings (gluten free)

Ingredients

5 large eggs, separated, at room temperature

1 cup sugar

1 teaspoon pure vanilla extract

Pinch of fine sea salt

2 cups almond flour

Confectioners' sugar, for dusting (optional)

Beat the egg whites until they form supple, rather than stiff, peaks, and fold the whites and almond flour gently into the egg yolk mixture. Lightness wins more points than toughness here.

Center a rack in the oven and preheat the oven to 350. Butter a 9-inch round cake pan; the pan should be at least 1 ½ inches deep, but 2 inches would be better. You could also use a 9-inch springform pan. Butter the pan, line the bottom with parchment paper, butter the pan, dust the pan with flour and tap out the excess. (Use almond flour if you want the cake to be gluten-free or good for Passover.)

Whisk the egg yolks and all but 2 tablespoons of sugar together in a large bowl until the mixture thickens and lightens in color. Whisk in the vanilla extract.

Working in the bowl of a stand mixer fitted with the whisk attachment or in a large bowl with a hand mixer, beat the egg whites and salt at medium speed until they turn opaque, about 1 minute. Sprinkle in the remaining 2 tablespoons of sugar and continue to whip until the whites are shiny and hold medium peaks. You don't want completely stiff, stand-up-at-attention whites.

Using a flexible spatula, stir about one quarter of the whites into the yolks to lighten them—no need to be gentle here. Scrape the rest of the whites onto the yolks, spoon over one third to one half of the almond flour and fold the mixtures together. Now is the time to be gentle, but not too thorough: They should be only partially blended. Spoon over the rest of the almond flour and continue folding until you have a light, homogeneous batter. Pour the batter into the pan and shimmy the pan gently to settle it and level the top.

Bake the cake for 33 to 38 minutes, turning the pan around after 20 minutes, or until the top is golden brown and springy to the touch; the sides will have pulled away from the pan just a bit. Transfer the pan to a cooling rack and let the cake rest for 5 minutes, then run a table knife around the edges of the pan and invert the cake onto the rack. Carefully peel away the parchment paper and turn the cake over to cool to room temperature right side up. When the cake is cool, dust the top with confectioners' sugar, if you're using it.

~ Linda Pollack Kessler

SHORTBREAD FOR PASSOVER

Makes 24 cookies

These melt in your mouth! Don't even think about substituting margarine in this recipe! This recipe is from my friend Arlene Berg in Montreal, and can be used all year long.

Ingredients

- 1 cup unsalted butter, at room temp
- 1 cup sugar
- 1 large egg, at room temp
- 1 ½ cups matzo cake meal
- 2 tablespoons potato starch
- pinch salt
- 3 tablespoons chopped nuts, optional

Cream the butter and the sugar. Add the egg and beat well. Add the cake meal, potato starch and salt and mix until the flour disappears. Do not over-mix.

Divide the dough in two and shape each piece into a six inch log on wax paper. Wrap the ends and refrigerate for a couple of hours until firm.

Preheat oven to 375.

Line a baking sheet with parchment paper.

Slice the logs into rounds ½ inch thick and place on the baking sheet. Sprinkle with chopped nuts, if using. Bake for 12-15 minutes. The cookies should not turn golden but should stay white. The cookies do spread a little.

~ **Sue Ann Grosberg**

ICEBOX MATZO CAKE

Ingredients

For the chocolate cream

- 1 cup butter or margarine (2 sticks) melted
- 1 cup sugar
- 2 eggs
- 6 oz semi-sweet chocolate
- 1 teaspoon rum extract optional
- 1 teaspoon milk or soy milk
- 1 teaspoon prepared coffee

For assembly

- 1 ½ boxes Matzos
- 2 cups Kosher wine or grape juice placed in a shallow dish

To make the chocolate cream:

1. Using a standing mixer, combine the butter, sugar, and eggs. Mix until creamy.
2. In a small saucepan melt the chocolate with the milk, coffee and rum extract.
3. Combine chocolate with the butter mixture until combined.

To assemble the cake:

1. Use a cookie sheet fitted with a baking rack to catch the drippings.
2. Dip a matzo in the wine and place on the cookie sheet. Spread a little of the chocolate cream.
3. Continue with remaining matzos.
4. Top with the rest of the chocolate cream covering the sides.
5. Place in the fridge overnight or for a few hours until cake is set.

Enjoy!

~ Gilah Moses

CHOCOLATE MATZAH BRICKLE

10 servings

This was my mother's recipe and loved by all when she would make it for Passover. The recipe was published in "On The Chocolate Trail" by Rabbi Deborah Prinz. Rabbi Prinz was my mother's rabbi in San Diego, CA. My mother used to celebrate Passover with the rabbi and her family. They greatly enjoyed her Chocolate Matzah Brickle and why it was included in the book.

Ingredients

- 2 pounds dark chocolate, chips or broken into pieces
- 1/4 cup vegetable oil
- 1/2–1 teaspoon vanilla extract or almond extract
- 1 box matzah sheets, broken into quarters
- 1 cup nuts, chopped
- 1 cup dried fruits, chopped

Line a large baking sheet with parchment paper or waxed paper. Melt the chocolate in a large heatproof bowl set over a pan of simmering water. Once melted, thin the chocolate with the vegetable oil; stir in the vanilla or almond extract.

Coat the matzah, nuts, and dried fruits with the chocolate and spread onto the prepared baking sheet. Place the sheet in the refrigerator for at least 1/2 hour to cool. Once cool and hardened, remove from the pan and break into bite-size bits.

Store in a closed container.

~ Sarah Lipsky

ELEGANT CHOCOLATE CAKE

Ingredients

- 3 oz. semisweet chocolate
- 3 oz. unsweetened chocolate
- 2 c. walnuts or pecans
- 1 1/3 c. sugar
- 10 large eggs, separated
- 1/2 tsp. salt
- 1 T. confectioner's sugar (optional)

1. Preheat oven to 350 degrees. Grease 10-inch springform pan.
2. In a small sauce pan or in microwave, melt chocolates over low heat, stirring occasionally. Set aside to cool.
3. In food processor, with knife blade attached, or in blender, blend nuts with 1/3 cup sugar until very finely ground. Set aside.
4. In large bowl, with mixer at high speed, beat egg yolks with 1/2 cup sugar, until thick and lemon colored, about 5 minutes, occasionally scraping bowl with rubber spatula.
5. Fold in melted chocolate. Wash and dry beaters.
6. In another large bowl, with clean beaters, and with mixer at high speed, beat egg whites with salt until foamy. Beating at high speed, gradually sprinkle in remaining 1/2 cup sugar 2 tsp. at a time until sugar dissolves and whites stand in stiff peaks when beaters are lifted.
7. With rubber spatula, fold nut mixture into chocolate mixture (mixture will be thick). Fold in beaten whites, 1/3 at a time, just until blended.
8. Spoon batter into prepared springform pan. Bake 50 minutes or until toothpick inserted in center of cake comes out clean. Do not over bake.
9. Cool completely in pan on wire rack (cake may have some cracks on top). With metal spatula or knife, carefully loosen cake from side of pan; remove pan side.
10. Place cake on serving plate; and sprinkle with confectioner's sugar before serving.

~ **Evy Farbstein**

POTATO STARCH SPONGE CAKE

This dessert recipe originated with Goldie Green, whose family owned a bakery in Schenectady generations ago. She shared it with our family.

Ingredients

8 eggs, separated
3 T. lemon juice
1 1/2 C. sifted sugar
3/4 C. sifted potato starch
1 1/2 t. grated lemon rind
Dash of salt

Separate the eggs. Using an electric mixer, beat the egg yolks for 2 minutes at high speed.

Add the lemon juice, sugar, and lemon rind. Mix for 2 minutes at medium speed. Gradually add the sifted potato starch & continue mixing at medium speed for an additional 2 minutes.

Beat the egg whites until stiff & fold the beaten egg whites gently but thoroughly with the yolks, sugar, and starch mixture.

Place in an ungreased 10" tube pan and bake at 350 for 70 minutes or until the cake springs back when firmly touched with finger.

Invert pan and cool thoroughly before removing cake from pan.

~**Yvette Gebell**