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David's Aunt Anna’s Passover Sponge Cake
Passover Popovers

*These are not our mothers’ Pesach rolls—they look, act and taste like popovers.*

**Ingredients**

- 1 cup vegetable oil
- 4 ½ cups water
- 2 tsp sugar
- 4 ½ cups matzo meal
- 1 ¼ tsp salt (kosher salt)
- 12 eggs

**Directions**

Preheat oven to 400 degrees

Put the water, oil and sugar in a saucepan and bring to a boil

Remove the mixture from the heat and quickly stir in the matzo meal (the dough will be very stiff)

Return the mixture to heat and stir until the mixture pulls away from the sides of saucepan

Transfer mixture to mixing bowl and beat with paddle until cool to lukewarm

Add eggs one at a time beating until each one is fully incorporated into the mixture

Place shortening, butter, or vegetable oil spray to grease popover pan (a muffin pan will work)

Put popover tin in the oven to heat

Place mixture into pan sections until almost full

Bake for 15 minutes and then turn down the temperature of the oven to 350 degrees

... until golden brown, about 30 minutes

To test to see if they are done, remove one from the pan, break it open;

... the interior should be mildly moist but not soggy
Lemon Sponge Cake with Glazed Strawberries

from Food Network, Gale Gand

Ingredients

Cake

¼ cup sifted matzo cake meal plus extra for flouting the pan
9 eggs separated at room temperature
¾ cup sugar
1 cup ground almonds
½ cup chopped almonds
1 ½ tsp fresh lemon juice
2 lemons, zested

Glaze

¾ cup confectioners’ sugar
2 T fresh lemon juice
¼ tsp vanilla extract
1 tsp lemon, zested

Topping

1 cup apricot jam
1 ½ T water
3 cups strawberries cut in half and green parts trimmed
Directions

Cake

Preheat oven to 350 degrees
Butter a 9 or 10 inch spring form pan lining it with parchment paper
Flour the sides of the pan with sifted matzo cake meal
In a mixer with the whisk attachment whip the egg whites until soft peaks form
Add ½ cup sugar slowly into the egg white mixture and continue to whisk until stiff and glossy
In another bowl whip the egg yolks with remaining ¼ cup sugar for 2-3 minutes until light and fluffy
Gently fold in the egg whites and then ground almonds, chopped almonds, matzo meal, lemon juice and lemon zest into the egg yolk mixture
Pour into prepared pan and bake 35-40 minutes until toothpick comes out clean in the middle of the cake – mine took 45 minutes
Let cool in the pan for 15 minutes then remove sides of pan and cool completely on wire rack – the cake will fall some

Glaze

In a bowl stir ingredients until smooth adding lemon juice as needed so the glaze is pour-able
Set the wire rack that is holding the cake on a sheet pan, drizzle the glaze generously letting the glaze trickle down the sides
Allow the glaze to thicken

Topping

In saucepan bring jam and water to a boil stirring to break up lumps
Add strawberries and fold together until evenly coated
Pour into sunken center of the cake and spread evenly leaving 1 ½ inch border all around
Let cool until set, about 30 minutes
Iranian Charoset

Makes 8 servings

Ingredients

1 cup shelled unsalted pistachios
1 cup dry-roasted, unsalted almonds
2 cups walnuts
1 ½ cup raisins
10 dates pitted
1 quince or apple, peeled and grated
1 pear, peeled and grated
¼ cup sweet red wine
¼ cup apple cider vinegar
1 cup pomegranate juice
½ tsp ground cumin
1 tsp ground coriander
½ tsp ground cardamon
½ tsp ground cinnamon
¼ tsp salt

Directions

Combine pistachios, almonds and walnuts in food processor and pulse until nuts form a paste. Place in a bowl and set aside.

In the food processor combine the raisins, dates, quince or apple and pear pulse until finely chopped.

Add red wine, vinegar, pomegranate juice, cumin, coriander, cardamon cinnamon and salt. Pulse until well combined.

Return the nut mixture to the food processor and continue to pulse until the mixture has the texture of a rough puree (it should be close to the consistency of humus).

If it’s too thick, thin with more pomegranate juice.
Farfel Muffins

**Ingredients**

2 cups farfel
1 ½ cups boiling chicken soup
½ cup oil
½ tsp salt to taste
¼ tsp black pepper (half dozen turns on pepper mill)
3 well beaten eggs

**Directions**

Preheat oven to 350 degrees
Grease muffin tin
Toast farfel for 5 minutes in 350 degree oven (slightly browned)
Put farfel in a bowl with boiling chicken broth
Add oil and then salt and pepper
Mix in well beaten eggs
Place muffin tin in the oven to get hot and then fill with mixture
Bake for 20 minutes
Serve with brisket (recipe following)
Mom’s Sweet and Sour Brisket

Mom believed in cooking the vegetables (carrots, sweet potato and matzo balls) separately and then adding them to brisket to prevent ‘mushiness’

**Ingredients**

1 large onion  
beef stock – 2 large cartons  
2 heaping T of brown sugar  
1 bay leaf  
¼ tsp fresh nutmeg  
1 T tomato paste  
½ lemon  
½ tsp salt  
3 whole cloves of garlic peeled  
½ tsp pepper  
1 large sweet potato

**Directions**

Brown the brisket on both sides in hot dutch oven in a little oil  
Remove the brisket and brown the onions in the same pan  
Add the brown sugar to pan just as the onions are turning brown stirring about 2 minutes on medium heat  
Add the brisket to the dutch oven  
Cover brisket with beef stock  
Add bay leaf, nutmeg, tomato paste, juice of ½ lemon, garlic, salt and sweet potato  
Cook 350 degree oven for 2½ to 3 hours covered  
Toss out the sweet potato  
Chill the brisket in the pan  
Slice brisket and return brisket into pan  
Cook at 350 degrees for at least another 30 minutes
Weeknight Matzo Ball Soup (vegetarian)

So called because I recently made this after a long day at the Temple. It doesn’t require broth although you can use it if you have it. You can also vary the vegetables or add chicken.

Matzo Balls

**Ingredients**

- 4 eggs (bigger eggs give fluffier matzo balls so if you like them fluffy and have small eggs, use 5)
- 2 T oil or schmaltz
- 5 T water (or broth)
- 2 tsp salt
- 2 T chopped cilantro, dill, or parsley
- 1 cup matzo meal

**Directions**

Mix eggs, oil, water, salt and cilantro well

Add matzo meal, cover and let sit in fridge while you make the soup

Soup

**Ingredients**

- 1 T oil
- 1 leek washed and sliced
- 2 carrots scrubbed and sliced
- 2 or 3 parsnips, cleaned and sliced
- 3 stalks celery cleaned and sliced
- 3 cloves garlic crushed and chopped
¼ tsp turmeric (mostly for color)
2 tsp salt
1 tsp pepper
3 bay leaves
2 quarts water

**Directions**

Sauté leek, carrot, parsnip, and celery in oil until slightly softened
Add the garlic, salt, pepper, turmeric and sauté another 30 seconds
Add water (broth) and bay leaves and bring to boil
Reduce heat and simmer for 15 minutes

Putting matzo balls in soup
Wet your hands and put some oil a plate
Scoop the cold matzo mixture with a tablespoon and roll each scoop into balls
and then onto the oiled plate
Drop matzo balls into simmering soup and give them a gentle stir so they don’t
stick to the bottom, let them cook for 20 minutes
Taste for salt and serve with a sprinkle more of the herbs
Cauliflower Francaise

From Passover by Design Cookbook by Suzy Fishbein
Wonderful as side dish or vegetarian entree.

Ingredients

- 2 heads cauliflower
- 1 cup plus 1 T potato starch divided
- fine sea salt
- fresh ground black pepper
- 3 large eggs
- Olive oil cooking spray
- 3 T butter/margarine
- juice of one lemon
- 1 cup white wine
- ½ cup chicken or vegetable stock
- 3 T chopped fresh curly parsley

Directions

Preheat oven to 425 degrees
Cover 2 large cookie sheets with parchment paper
Trim the cauliflower to the base so it sits flat on the cutting board
Trim off the 2 outer ends
Make (3) ¼ inch lengthwise cuts to yield 3-4 steaks from each cauliflower
Keep the pieces of cauliflower that fall off in intact bunches as much as possible

In a shallow bowl or pie plate mix potato starch ½ tsp salt and ¼ tsp pepper and
dredge cauliflower steaks in the mixture shaking off excess
Toss the smaller pieces in the mixture also shaking off the excess
Beat eggs in another shallow bowl or pie plate
Dip the cauliflower steaks into beaten eggs letting the excess drip off and place
in a single layer on parchment lined cookie sheet
Spray with olive oil vegetable spray and season with salt and pepper
Bake 20-25 minutes until cauliflower is tender
In medium skillet melt the butter/margarine
Whisk in 1 T potato starch
Add juice of lemon, wine and stock
Season with ¼ tsp salt and ¼ tsp pepper
Bring to a simmer and cook for 2 minutes until thickened and translucent
Stir in parsley, spoon over cauliflower and serve
French Almond Macaroons

From Passover by Design Cookbook by Suzy Fishbein

Easy to bake, delicious after-dinner treat. Made them for a big second night seder and people were hunting me down for the recipe!

Ingredients
1 ½ cup sugar
1 ¼ cup blanched almonds
¼ cup potato starch
3 large egg whites
pinch of fine sea salt
1 ½ tsp almond extract

Directions
Preheat oven to 325 degrees
Place sugar and almonds in food processor and process til almond are a fine powder
3 minutes
Add the potato starch and process for another minute
Transfer this mixture to another bowl and set aside
Whisk the egg whites, salt and almond extract in mixer until stiff peaks (about 2 minutes)
Fold the almond mixture into the egg white mixture in 3 parts
Allow the batter to rest for 20 minutes
Spoon the batter by heaping tablespoons onto prepared cookie sheet (parchment paper) leaving room for them to spread
Bake 1 sheet at a time for 18-20 minutes until they are puffed, shiny and have a formed skin on top
Cool macaroons completely before removing from cookie sheet
Butterscotch Crunch Bars

From Passover by Design Cookbook by Suzy Fishbein
Fun to make and even better to eat. Mix and match your own toppings.
Perfect for to bake and decorate with kids of all ages!

Ingredients
12 T butter or margarine
½ cup dark brown sugar
4 matzo boards
1 cup chopped pecans
1 cup shredded sweetened coconut
½ cup semi sweet chocolate pieces
½ cup sweetened dry cranberries

Directions
Preheat oven to 350 degrees
Melt butter and brown sugar in saucepan whisking until smooth
Cover jelly roll pan with parchment paper
Place matzo in a single layer on the parchment paper breaking matzo as needed
Pour the butter/brown sugar mixture on top of matzo spreading evenly
Bake for 10 minutes

In a medium bowl mix pecans, coconut, chocolate pieces and cranberries
Sprinkle this mixture over matzo when cookie sheet comes out of the oven
and is still hot
Cut into bars while still warm
Jelly Thumbprint Cookies

From Passover by Design Cookbook by Suzy Fishbein

If you need an easy-to-make dessert, try these!

**Ingredients**

- 1 cup sugar
- 1 cup butter or margarine
- 3 large egg yolks
- zest of one lemon
- 1 ¼ cup matzo cake meal
- ¼ cup potato starch
- ¼ tsp fine sea salt
- sugar
- jam

**Directions**

Preheat oven to 350 degrees

Cover 2 cookie sheets with parchment paper

Mix sugar and butter/margarine until creamy

Add egg yolks

Beat in lemon zest

Sprinkle in cake meal, potato starch and salt and mix until blended

Place about ¼ cup sugar into small bowl

Drop rounded teaspoons of dough into sugar and place on cookie sheet

Leave room between cookies for them to spread while baking

Use your thumb to make indentation in the center of each cookie

Fill with ¼ teaspoon of jam

Bake for 12 minutes

Allow to cool completely before removing cookies from baking sheet
Ingredients
1 pound of dried fruit (pitted prunes, apricots, pears, dates) any combination
  cut into bite size pieces
1 cup Manischewitz wine
1 cup sugar
1 stick cinnamon
3 dried cloves
3 oranges
1/4 cup orange juice
lemon juice to taste

Directions
Soak the dried fruit in wine overnight
Put the fruit into saucepan with sugar, cinnamon and cloves stuck into the orange
  peel
Bring to a boil and then cook on low heat 10-15 minutes, cool
Peel 3 naval oranges and cut the segments between the membranes
Add to the cooked fruit
Add a quarter cup of orange juice
Taste – if too sweet add a bit of lemon juice
Lemon Curd Pie

Crust

**Ingredients**
- 1 and 2/3 cup toasted hazelnuts or walnuts
- 1 cup sugar
- ¼ tsp salt
- Pinch of ground cloves
- 1 large egg

**Directions**
- Preheat oven to 350 degrees
- Grease a 8x13 pan with margarine or butter
- Mix all ingredients together and finely grind in food processor
- Press the dough into the greased pan with moistened fingertips
- Bake until crust is golden – about 13 minutes
- Cool before adding the lemon curd

Lemon Curd

**Ingredients**
- 6 egg yolks
- 1 cup minus 1 T sugar
- 4 ½ oz fresh lemon juice
- 6 T soft butter or margarine
- Pinch of salt

**Directions**
- With hand mixer beat egg yolks and sugar in heavy saucepan
- Add butter and salt
- Cook over low heat stirring constantly until thickened
- The color will change to opaque and coat the back of a wooden spoon when done
  *Do not let it boil
- Pour through a strainer into a bowl
- Cover with plastic wrap and pour into crust when cool
Pomegranate Tabouli

From the New York Sunday Times food section

**Ingredients**
- 2 cups flat-leafed parsley, finely chopped
- ½ cup pomegranate seeds
- 1 cup diced unpeeled apples (choose a crisp variety)
- ½ cup red onion
- 1 ½ tsp smoked paprika
- 3-4 T honey
- ¼ cup lemon juice
- ½ cup extra-virgin olive oil
- Coarse Kosher salt
- 1 cup walnuts

**Directions**
Mix parsley, pomegranate seeds, apples and onion in a medium bowl
Stir in pepper, honey, lemon juice, and oil
Season to taste with salt and mix thoroughly
May cover and refrigerate up to 2 days

In a dry skillet over medium heat stir walnuts until toasted, about 3 minutes
Sprinkle with a pinch of salt and crush walnuts until they are in coarse pieces

Serve Tabouli room temperature and then stir in crushed walnuts just before serving
May add Quinoa (or Rice) if you’d like
Marilyn Schlein Kramer

Yemenite Charoset

When I lived in Israel I attended a very memorable seder at a Yemenite moshav. Many differences from our Ashkenazi seders.

Ingredients
- 30 dates
- 2 apples
- 20 figs
- 6 T toasted sesame seeds
- 2 tsp ginger
- ground almonds, cinnamon and coriander to taste
- grape juice/sweet wine (enough to hold everything together)

Directions
Mix all ingredients except the grape juice/wine in a food processor.
Do not over process
Add grape juice/wine just before serving
Consistency of chutney
Passover Rolls

Because on day 4 my kids were sick of matzo and wanted sandwiches.

Ingredients
2 cups matzo meal
¾ cup vegetable oil
6 eggs
1 and 1/3 cup water
½ tsp salt

Directions
Preheat oven to 450 degrees
Heat oil, water and salt to boil
Stir in matzo meal, cool
Add eggs one at a time
Shape with wet hands
Put on greased cookie sheet
Bake for 30 minutes
Makes 8-12 rolls
Meringue with Strawberry Sauce

Meringue

**Ingredients**
12 egg whites
¼ cup sugar
dash of salt
1 ½ cup sugar
1 lemon, zested or 1 tsp vanilla extract (vanilla extract is not usually kosher for Pesach)

**Directions**
Preheat oven to 250 degrees
Oil bottom and sides of a tube or springform pan, sprinkle ¼ cup sugar
Place egg whites in a large mixing bowl and whisk until foamy
Add the dash of salt and keep whisking, increase the speed to high adding
1 ½ cup of sugar – ¼ cup at a time beating well between each addition
When the egg whites are stiff and shiny add the lemon zest or vanilla
Pour into prepared pan – smoothing out the top
Bake on cookie sheet in the lower third of the oven 40-45 minutes or until toothpick comes out clean.
Cool on a wire rack, meringue will fall back into the pan
Cover with plastic wrap and refrigerate until serving time

Strawberry Sauce

**Ingredients**
2 quarts fresh strawberries washed and hulled OR
(2) 16 oz pkg of whole strawberries frozen without sugar
1 or 2 T fresh lemon juice to taste
up to ½ c sugar

**Directions**
Process strawberries in food processor using pulse technique
Add lemon juice and then sugar a little at a time – to taste
Process until smooth

Optional Caramel

**Ingredients**

1 cup sugar
1/3 cup water

**Directions**

Combine sugar and water in saucepan stirring until sugar dissolves
Bring to a boil stirring continuously until color is light caramel color
Remove from heat, cool in a pan of cold water
When cool cover and set aside until serving time
Reheat slowly over low heat and drizzle over top of meringue
Noon-e Gurdui (Persian Walnut Cookies)

Ingredients
1 ½ cups finely ground walnuts
3 egg yolks
¾ cup sugar
1 T ground cardamon
1 tsp baking soda
1 T rose water (optional)
1 egg yolk
1 tsp water
½ cup walnuts for decoration

Directions
Preheat oven to 350 degrees
In a medium bowl mix together ground walnuts, 3 egg yolks, sugar, cardamon, baking soda and rose water until combined
Roll into teaspoon size balls and place on parchment covered baking sheets 2 inches apart
Whisk together remaining egg yolk and water
Place a walnut on each cookie and brush with egg yolk and water mixture
Bake for 20 minutes until golden
Cookies will appear undercooked but they will harden when cooled
Allow cookies to cool for at least 10 minutes before transferring to wire rack
Deep Dish Apple Pie

Letters to the editor of the Gloucester Daily Time from the 1960’s. This was written by Mary Linsky whose family was active in TAA for generations. “I have made this Passover dessert just about every year for decades”.

Ingredients
2 cups sliced apples
1 tsp allspice
½ tsp cinnamon
2 eggs beaten
½ cup sugar
3 T oil
1 ½ T potato starch
½ cup matzo meal
pinch of salt

Directions
Preheat oven 350 degrees
Place apples in 1 ½ quart casserole
Sprinkle with allspice and cinnamon
In a separate bowl beat the eggs and sugar together, add the remaining ingredients, mix thoroughly and spread over the apples
Bake for 30 minutes and serve warm or cold
Enid Wise

David’s Aunt Anna’s Passover Sponge Cake

The cake should be huge, light and fluffy.

Ingredients

9 eggs (7 separated)
1 2/3 cup granulated sugar (or superfine)
Lemon juice and zest of 1 whole lemon
3/4 cup potato starch plus 2 tablespoons
1/4 tsp salt

Directions

Preheat oven to at 325 or 350 degrees, depending on your oven.
Sift potato starch and salt together and set aside.
Put 7 yolks plus 2 whole eggs in bowl of mixer. Beat at #8 speed until thick and lemon colored (light).
Sift sugar. Add very slowly to eggs. Beat about 10 minutes on #8.
Add lemon juice and zest of 1 whole lemon.
Take bowl away from mixer and fold in gradually the potato starch.
Beat egg whites until stiff but not dry.
Pile egg whites on top of yolk mixture and gently fold in until no white shows.
Line 10-inch ungreased tube pan with parchment paper. (See information below.)
Pour batter into pan. (If using pan with removable bottom, make sure it doesn’t leak!)
Tap gently by lifting tube pan and setting down on counter.
Bake, 50-60 minutes, or perhaps less. Don’t overbake. (On the other hand it shouldn’t be underbaked because it could fall apart during the cooling.)
Invert pan over neck of bottle to cool. This part may be tricky. The parchment paper may not be able to hold back the cake from falling out of the pan! So it may be advisable to use a pan that has a removable bottom instead of using parchment paper, making sure that it doesn’t leak.