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RECIPE
SWAP

RECIPE BOOK

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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

Janet Cline

Lemon Sponge Cake with Glazed Strawberries

from Food Network, Gale Gand



Ingredients

Cake

¼ cup sifted matzo cake meal plus extra for flouring 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 gratd
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

Susan Cohen

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)

Susan Cohen

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

Jasmine Epstein

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 $\frac{1}{4}$ tsp salt and $\frac{1}{4}$ 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 hounding me 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

Compote

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

¼ 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

$\frac{3}{4}$ cup vegetable oil

6 eggs

1 and $\frac{1}{3}$ cup water

$\frac{1}{2}$ 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
(all the way up the sides of pan)

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

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.