

TBC PASSOVER RECIPES

2019

Vegan Matzo Balls

Matzo Ball Soup

Author: Claryn

Recipe type: Main Cuisine: Jewish

Prep time: 8 hours 30 mins Cook time: 40 mins Total time: 9 hours 10 mins

Serves: 6-8

Ingredients

- 12.5 oz firm silken tofu
- $\frac{1}{4}$ c plus 2 Tbsp olive oil, separated
- 1 c matzoh meal
- 1 Tbsp nutritional yeast
- 1 tsp salt
- $\frac{1}{2}$ tsp baking powder
- $\frac{1}{2}$ tsp onion powder
- $\frac{1}{2}$ tsp black pepper
- $\frac{1}{2}$ tsp garlic powder
- $\frac{1}{4}$ tsp celery seed
- 2 Tbsp olive oil
- 1 large onion, chopped
- 2 medium carrots, chopped into half-circles
- 2 celery stalks, chopped into half-moons
- 1 handful fresh dill, chopped
- 6 c vegetable stock
- salt and pepper to taste

Instructions

1. In a food processor, blend together tofu and $\frac{1}{4}$ cup oil.
2. Transfer mixture to a medium bowl and stir in matzoh meal, nutritional yeast, salt, baking powder, onion, pepper, garlic, and celery seed.
3. Place dough in an air-tight container and refrigerate overnight.
4. In a large pot, saute onion, carrot, and celery in 2 Tbsp olive oil until soft.
5. Add dill and stock and set aside.
6. Using your hands or a cookie scoop, form mixture into 2" balls.
7. Drop balls into broth.
8. Bring broth to a boil, then reduce heat and simmer, covered, for 40 minutes.
9. Season with salt and pepper to taste. Serve hot.

Recipe by Hell Yeah It's Vegan! at <http://hellyeahitsvegan.com/vegan-matzo-ball-soup/>

TASTE OF SPRING SALAD

Combine:

Mesclun and baby kale appropriate for number of guests

Cucumber, peeled, sliced and quartered

Cherry tomatoes, halved

Asparagus spears, cut in thirds, steamed and chilled

Bunch of radishes, thinly sliced – add to taste

Bunch of mint, thinly sliced or chopped – add to taste

Lemon vinaigrette of choice

Options:

For “whole” meal salad, add goat cheese and/or pine nuts or pistachios

If following Sephardic custom, add fresh steamed and chilled peapods

For variety, try an orange/honey vinaigrette

Persian Tamarind Fish

By Melissa Clark

YIELD 8 servings

TIME 1 hour 15 minutes

In this complexly flavored and highly sophisticated dish from the cookbook author Louisa Shafia, tamarind, caramelized onion, ground almonds and barberries are made into a thick and tangy paste that gets spread over fish fillets before baking. Thinner fillets work better here than thick, center-cut pieces. You want more surface area on which to spread the herbal barberry mixture, which can be made a day ahead and stored in the fridge. If you can't find dried barberries, use dried cranberries instead.

INGREDIENTS

- **1/2 cup dried barberries or cranberries**
- 8 (6- to 8-ounce) striped bass, mackerel or salmon fillets, 1/2 to 3/4 inches thick
- Fine sea salt, to taste
- Ground black pepper, to taste
- 3 tablespoons olive oil, plus more for brushing and drizzling over fish
- 1 large Spanish onion, halved stem to root, peeled and thinly sliced
- 3 garlic cloves, minced or grated on a Microplane
- 1/4 cup whole raw almonds, coarsely ground
- 2 to 3 tablespoons tamarind paste or concentrate
- 1 cup tightly packed minced soft fresh herbs, plus more for serving (use at least three of the following: cilantro, parsley, tarragon, basil, mint, chives)
- Lime wedges, for serving

PREPARATION

Step 1

Put the barberries in a bowl and cover with warm water. Let soak for 30 minutes.

Step 2

Rinse fish under cold water and pat dry. Season generously with salt and pepper on both sides, brush all over with oil, and place fillets on a baking sheet. Refrigerate until ready to use, up to 2 hours uncovered, or up to 24 hours covered with plastic wrap.

Step 3

Heat 3 tablespoons oil in a large skillet over medium-high heat. Add onions and cook until they start to darken at the edges, 7 to 10 minutes. Reduce heat to low and cook until dark brown and reduced to half the original volume, about 20 minutes.

Step 4

Add garlic, almonds, drained barberries and 2 tablespoons tamarind to pan. (If using cranberries instead of barberries, add an additional tablespoon of tamarind.) Cook over medium heat until fragrant, 5 minutes. Stir in herbs, and salt and pepper to taste. Transfer to a bowl and cool to room temperature. Meanwhile, heat oven to 375 degrees.

Step 5

Press barberry mixture on top of fillets. Drizzle with more oil and bake until fish is just cooked through, 10 to 15 minutes. Transfer to a

BASIC PASSOVER BRISKET

Ingredients

5 lb Brisket
2 TBS Matzah Flour
1 TBS Garlic Powder
1 TBS Fresh ground Salt
1 TBS Fresh Ground Pepper
2 TBS Vegetable Oil
1 lb Yellow Onion (Wide Sliced)
4 – 5 Garlic Cloves – Wide sliced
4 Cups Beef Broth
2 Bay Leaves
1 lb White Mushrooms
6 oz. Tomato Paste
½ lb Carrots
½ Cup Red Wine

Directions

1. Trim brisket of excess fat leaving, at least a $\frac{1}{2}$ to a $\frac{1}{2}$ inch thick on the cap.
2. Completely dust the brisket with the Matzah Flour, Sale, Pepper, and Garlic Powder.
3. ADD Vegetable Oil and heat Dutch Oven or large pan to medium.
4. Evenly brown the brisket stating with the fat side down.
5. Once browned, finish with the fat side down in the pot and ADD the sliced onions around the brisket.
6. Caramelize onions approximately 10 minutes mixing frequently so they don't burn.
7. ADD the sliced garlic cloves as the onions begin to brown.
8. Once the onions are evenly caramelized turn the brisket fat side up and ADD enough Beef Broth to almost cover the brisket. Depending upon the size of your pot you'll need to adjust the volume of the broth. Ladle the broth over the top of the brisket and top with some of the caramelized onion slices. ADD Bay Leaves.
9. Simmer :30 minutes and ADD the Mushrooms.
10. Simmer :30 minutes and ADD the Tomato Paste mixing thoroughly in the broth
11. Simmer :30 minutes and ADD carrots and red wine.
12. Simmer :30 - :90 minutes depending upon the thickness of the brisket. You can test for doneness by how easily the brisket is pierced by a kitchen fork.
13. Remove brisket from pan and let sit covered at least 30 minutes before slicing. Continue to simmer the remaining broth while the meat is resting.

Tidbits:

- Cook the brisket the night before and keep unsliced in the refrigerator. Store the broth and vegetables separately in a different container. You can then skim the excess fat from the liquid prior to reheating with the meat.

CHOPPED CHICKEN LIVER

INGREDIENTS

- 1 pound fresh chicken livers (about 16 livers)
- 2 tablespoons vegetable oil (or schmaltz)
- 2 tablespoons vegetable shortening (I used coconut oil)
- 2 large onions (1 pound each), peeled and chopped
- 3 large hard-cooked eggs, chilled
- Kosher salt and freshly ground pepper to taste

PREPARATION

1. Drain chicken livers, rinse and pat dry. Remove any connective tissue. Heat the oil in a large skillet over medium-high heat and sauté the livers until they are firm and slightly pink in the center, about 5 minutes. (Do not overcook.) Remove with a slotted spoon and place on a plate to cool.
2. In a clean, large skillet, melt the shortening over medium heat and add the onions. Sauté until onions are caramelized, 30 to 40 minutes, reducing heat to low as the onions soften.
3. When the onions are ready, coarsely chop the livers in a food processor and place in a bowl (or chop livers with an old-fashioned manual chopper in a wooden bowl). Peel the eggs and mash with a fork in a bowl. Add to the livers. Add the onions and mix well, stirring in just enough of their cooking juices to moisten the mixture. Season with salt and pepper.
4. Cover the chopped liver and let mellow in the refrigerator for at least a few hours. Remove from the refrigerator 15 minutes before serving.

Squash Souffle

Kiki Cahn

1 package frozen butternut squash puree - defrosted
(can use fresh squash – peel/cube/roast with olive oil and salt til soft/cool)
2 cups milk
3 eggs
1/4 cup matzo meal (or flour if not Passover)
1/4 cup sugar (or honey or maple syrup to taste)
2 bananas
1 tsp cinnamon
½ tsp nutmeg

Blend all ingredients together until smooth.

Bake in buttered casserole for 1 hour at 350 degrees or until set.

Can serve warm, room temperature or cold. Great as a leftover too!

matzo fruit kugel

4 squares matzo

7 eggs separated

1/2 c sugar

juice of 1 lemon

1/3 c margarine softened

1/4 tsp cinnamon

4 large apples, peeled, cored & grated

1/2 c raisins

375° soak matzos
preheat oven to ~~375°~~ soak matzos
in bowl in water to cover until
softened, drain, pressing out excess
water. Beat egg yolks w/ 1/2 sugar
until light & fluffy. Stir in
drained matzos, lemon juice
margarine, cinnamon & salt.
Beat until well combined. Stir
in apples & raisins.

In another bowl, beat egg
whites slowly w/ 1/2 a pinch of
salt until frothy, increase
speed & beat until stiff
peaks form. Gently fold egg
whites into apple mixture.

Turn batter onto lightly
greased large rectangular
baking pan. Bake 30-45 mins
until browned. Serves 12.

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matzoh farfel apple kugel

4 cups matzoh farfel
6 eggs beaten
6 T brown sugar (i used 7-8)
1/2 cup raisins
1 1/2 t cinnamon (i used 3-4 t)
1/2 lb (2 sticks) melted margarine
2 t vanilla (i used 4t-5t)
2T lemon juice
2T red wine (i used pink :D)
2 medium jars apple sauce (i used 2 23-ounce CHUNKY)
1 grated apple

run farfel through hot water, drain; add remaining ingredients; put in 9 x 13 pan greased; bake at 350 for 1 hour

Caramel Matzoh Crunch

5 matzoh boards
1 cup unsalted butter or margarine
1 cup brown sugar, firmly packed
1 cup semisweet chocolate chips
White chocolate, toasted almonds (opt.)

Preheat oven to 375 degrees.

Line a cookie sheet completely with foil. Cover foil with parchment.

Line bottom of pan with matzoh boards, cutting extra pieces of matzoh to fit empty spaces. Combine butter or margarine and brown sugar in a 3-quart heavy bottomed saucepan. Cook over medium heat, stirring constantly, until mixture comes to a boil. Continue cooking 3 more minutes, stirring constantly. Remove from heat and pour over matzoh. Place in oven and immediately reduce heat to 350 degrees. Bake 15 minutes, checking every few minutes to make sure mixture is not burning. (If it is, lower oven temperature to 325 degrees.)

Remove from the oven and sprinkle at once with chocolate chips. Let stand 5 minutes, then spread melted chocolate over matzoh. Chill in fridge to set chocolate, then break up into pieces.

You can also use white chocolate, coarsely chopped, and/or toasted almonds.

***ROULAGE LEONTINE* (French Flourless Chocolate Roll)**

Ingredients

5 large eggs, separated

3/4 cup sugar

6 ounces dark, sweet chocolate (Lindt Excellence, Surfin, German's Sweet, or Valhrona)

pinch of salt

1 teaspoon vanilla

3 Tablespoons coffee or 3 Tablespoons water & 1 teaspoon instant espresso

1 cup heavy cream

1 Tablespoon confectioner's sugar

1 teaspoon vanilla

Directions

1. Lightly oil a 15" x 10" jellyroll pan. Cut a piece of waxed paper or parchment paper to fit precisely on the bottom of the pan. Lightly oil the top of the paper. Set aside.
2. In a medium bowl, beat the sugar into the egg yolks until the mixture is pale yellow, light, and creamy.
3. Break the chocolate into pieces and combine with 3 Tablespoons of liquid in a small saucepan. Place this pan into a larger pan filled with 1 inch of water. Cook over a medium flame and stir until the chocolate melts. Do not let the chocolate mixture get too hot. Set aside to cool slightly.
4. Add the cooled chocolate to the egg-yolk mixture and beat slightly. Add the salt and the vanilla. Stir well.
5. Beat the egg whites until stiff. Gently fold the egg whites into the chocolate mixture until well combined.
6. Spread the mixture carefully and evenly over the prepared pan.
7. Bake at 400°F for 5 minutes. While the pan is still in the oven, reduce the oven to 350°F and bake for an additional 15 minutes.
8. Remove the cake from the oven, cover with a damp cloth or paper towel, and cool for 5-10 minutes (if the cake is too warm it will melt the whipped cream).
9. Remove the cloth carefully and loosen the cake from the sides of the pan. Cover the pan with clean waxed or parchment paper and invert the cake onto this piece of paper. Gently peel off the piece of oiled paper.
10. Beat the heavy cream in a bowl over another bowl of crushed ice or use a metal bowl which has been placed in the freezer for 15 minutes (this will prevent the cream from turning yellow or oozing some of its water content while it sits). When the cream has slightly thickened, add the sugar and vanilla. Continue beating until the cream is stiff and spreadable.
11. Spread the cake with whipped cream and, with the help of the paper on the bottom, roll it up from either the long or the narrow side. Sift with confectioners' sugar (which will cover any fissures)

Tidbits:

- Add a small amount of coffee to bring out the flavor of chocolate (it will not make the mixture taste like mocha).
- Egg whites that are at room temperature will yield a larger volume when whipped than will cold egg whites.

Passover Honey Cake

4 eggs, separated	3/4 C walnuts, chopped
1/4 C honey	1/2 tsp. salt
1/2 C sugar	3/4 C matzo meal
1/4 C orange juice	

Line a 9-inch square pan with wax paper. Beat egg whites until stiff but not dry, adding salt. Gradually add one-quarter cup sugar while beating. Beat egg yolks in large bowl and add balance of sugar, then add orange juice, honey, walnuts and matzo meal. By hand, fold in egg whites. Pour batter in pan and bake at 350 degrees for 40 minutes or until tester comes out clean.

Serves 6 to 8

* contains
Walnuts

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Recipe: Orange-Date-Walnut Passover Cake

Published: April 9, 2003

Adapted from Rebeca Esquenazi

Time: 1 hour 15 minutes

3 cups sugar

1 cup vegetable oil, plus more to grease
pan

4 whole oranges

1/2 to 1 cup orange juice

6 large eggs

1/4 teaspoon salt

2 cups matzo meal

2 cups coarsely ground walnuts

1 cup tightly packed chopped dates

2 to 3 tablespoons orange liqueur.

1. Make a sugar syrup by stirring 1 1/2 cups of sugar
into 1 1/2 cups of water in a heavy saucepan. Bring to a
boil, then lower heat and simmer, uncovered, for 40

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minutes, or until syrup is reduced to 1/3 of its original volume. Meanwhile, heat oven to 350 degrees and grease a 9-by-13-inch cake pan.

2. Coarsely grate rind of oranges. Then juice oranges, reserving juice and peel, and discarding any pith that remains. Combine reserved juice with enough prepared orange juice to make 2 cups.

3. In a bowl, beat eggs with remaining 1 1/2 cups sugar. Add orange juice and oil, and continue mixing. Stir in salt, matzo meal, walnuts, dates and orange peel. Turn into greased pan and bake for 45 minutes or until golden. Cut into 2-inch diamonds in pan.

4. Stir liqueur into sugar syrup and pour over hot cake. Let sit a few hours before serving.

Yield: At least 12 servings.

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