



a ta'am (taste)
of pesach

a collection of recipes to
add flavor to your holiday



Dear Adath families -

Chag Pesach Sameach! Happy Passover! This year like no other, it is important to celebrate Pesach. Whether it is on Zoom, Skype or other type of communication, just do it.

Adath has prepared many tools to help you celebrate this year, so the obvious choice would be to include a cookbook as well. We scoured our favorite cookbooks and Jewish chefs to come up with new recipes for you to use during this holiday. The recipes are easy, have kitchen pantry staples (do you have Matzah Meal, Cake Meal and Potato Starch?) and will help you create and curate tasty new memories with your family.

Special appreciation to the following Facebook Group Pages:

- Susie Fischbein Facebook Fan Page (yes, THE Susie Fischbein of the Kosher by Design Cookbook series),
- Passover Recipe Exchange
- Jamie Geller

We hope these recipes will be added to your repertoire of Passover cooking to make this year meaningful and special for you and your family.

Stay well, stay safe and keep washing your hands.

L'shana HaBa-ah B'rushalayim.

seeder stuff

- 4 charoset - basic
- 5 charoset - italian
- 6 horseradish/chrein
- 7 gefilte fish

basic charoset



2 cups sweet wine

1 tablespoon sugar or honey, or to taste

2 - 3 tablespoons sweet red wine

2 medium-sized tart apples

½ cup walnuts (or almonds), chopped

½ - 1 teaspoon cinnamon

Peel, core, and finely chop or grate the apples. Mix with the rest of the ingredients.

italian charoset



1/3 cup pine nuts

1/3 cup ground almonds

1/2 pound dates, pitted and chopped

1 cup yellow raisins or sultanas

4 ounces prunes, pitted and chopped

1/2 cup sugar or honey, or to taste

1/2 teaspoon ground ginger

1 teaspoon cinnamon

3 apples, sweet or tart

2 pears

Peel and core the apples and pears and cut them in small pieces. Put all the ingredients into a pan together and cook, stirring occasionally, for about one hour, until the fruits are very soft, adding a little water if it becomes too dry.

horseradish/chrein



2-1/2 tablespoons sugar
1 tablespoon lemon juice
10 ounce raw horseradish
5 ounce raw beets
1 tablespoon salt
1/2 cup white vinegar
1 cup warm boiled water

For White Chrein:

Peel the horseradish and grind it finely in the food processor. Mix it together with all the other ingredients and refrigerate in a tightly closed jar. It will be ready to eat after a few hours.

For Red Chrein:

Peel the beets and horseradish and let them both sit in cold water for about an hour. Drain and grind them finely. Mix together with all the other ingredients and refrigerate in a tightly closed jar. It will be ready in a few hours.

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SOUPS

- 9 chicken soup
- 10 chicken soup - vegan
- 11 matzah balls
- 12 roasted tomato soup
- 13 celery root soup

chicken soup

- 1 (3 1/2-pound) chicken, cut into 8 pieces
- 12 cups water
- 1 large carrot, peeled, cut into bite-sized pieces
- 1 large parsnip, peeled, cut into bite-sized pieces
- 1 large onion, cut into bite-sized pieces
- 1 large turnip, peeled, cut into bite-sized pieces
- 4 medium stalks of celery, cut into bite-sized pieces
- 3 tablespoons kosher salt
- 1 bouquet garni of 15 parsley sprigs, 15 dill sprigs, 1 tablespoon whole peppercorns
- Additional fresh parsley or dill, for garnish (optional)



Rinse chicken and place in a 6-quart soup pot.

Add water and bring to a boil over high heat. Skim any foam, residue or fat that rises to the surface using a large spoon or skimmer and discard.

Once boiling runs clear, reduce heat to a simmer and add carrot, parsnip, onion, turnip, celery and salt.

Simmer, covered, for 1 hour and 30 minutes. During the last 15 minutes of cooking add the bouquet garni and then remove before serving.

Remove chicken meat from the bones and place a few pieces into each bowl. Ladle soup and vegetables over chicken.

Mince dill or parsley and sprinkle on immediately before serving, if desired. Or cool the soup and refrigerate overnight.

vegan chicken soup

- 2 tablespoons extra virgin olive oil
- 4 tablespoons tomato paste
- 16 fresh shiitake mushrooms, thoroughly washed, stems and caps separated and caps sliced
- 1 to 1-1/2 teaspoon salt (adjust to taste)
- 1/2 teaspoon turmeric
- 1/4 teaspoon black pepper
- 3 medium carrots, cut into chunks
- 1 large parsnip, cut into chunks
- 1 yellow onion, unpeeled, quartered
- 1 red onion, unpeeled, quartered
- 3 celery stalks, cut into chunks
- 1 head of garlic, unpeeled, cut in half width wise
- 1 bunch of fresh dill



Heat the olive oil in a large soup pot.

Add the tomato paste and cook for 2 minutes over medium high heat, stirring constantly. Add the sliced shiitake mushroom caps, stir well and cook for another minute.

Add 10 cups water, salt, turmeric and pepper (don't add all the salt at once here, you can adjust to taste later).

Place the shiitake stems, carrots, parsnip, onions, celery, garlic, dill, and parsley in a cheese cloth. Tie it well with kitchen twine and place it in the soup pot. Bring to a boil and let it cook for 5 minutes.

Cover, reduce heat to medium low and simmer for an hour. The broth should be ready and should be flavorful. If it's not, continue cooking for another 15 to 20 minutes.

Remove cheesecloth from the soup and place it in a colander with a bowl underneath. Squeeze as much liquid as you can from the cheesecloth and pour it into the soup pot (the liquid will be hot, so use a wooden spoon or another utensil). Discard vegetables.

matzah balls



- 4 large eggs, at room temperature
- 1/3 cup vegetable oil
- 1/2 cup cold seltzer water
- 1-1/2 cups matzah meal
- 1/4 teaspoon salt
- 1/8 teaspoon ground black pepper (optional)
- 1 tablespoon chopped fresh dill (optional)

Combine eggs, oil and seltzer in a large bowl. Add matzah meal, salt and any seasoning (if desired) and mix with a fork until just combined. Do not overmix. Place in fridge for 30 to 60 minutes.

Bring a large pot of water to boil.

Fill a small bowl with cold water and a few ice cubes. Dip hands in cold water in between each roll.

Cook matzah balls in water covered on high for 35 to 40 minutes.

roasted tomato soup

- 8 plum tomatoes
- 2 tablespoons olive oil – divided
- ½ teaspoon kosher salt
- 1 large onion, diced
- 2 large garlic cloves – crushed
- 1 – 32 ounce can crushed tomatoes with liquid
- 8 cups vegetable stock
- ½ teaspoon dried thyme
- Kosher salt and pepper to taste



Preheat oven to 400°F. Line a baking sheet with parchment paper; set aside.

Slice each tomato in half lengthwise; place on prepared baking sheet. Drizzle with one tablespoon olive oil and salt. Roast for 30 minutes or until tomatoes are caramelized; set aside.

Heat remaining tablespoon oil in a four-quart soup pot over medium heat. Add onion and garlic; sauté for a few minutes, until translucent. Add roasted tomatoes; cook, stirring occasionally, for a few minutes.

Add crushed tomatoes with their liquid, stock, and thyme; bring to a boil. Lower to a simmer; cook for 30 minutes.

Use an immersion blender to process soup until smooth; add salt and pepper to taste.

celery root soup



- 2 tablespoons olive oil, plus more for garnish (optional)
- 1 large onion, coarsely chopped
- 1 large celery root (about 1 ½ pounds), peeled and coarsely chopped
- 1 small baking potato, peeled and coarsely chopped
- 1 teaspoon kosher salt
- 1/2 teaspoon garlic powder
- 2 to 3 cups vegetable stock, divided
- Paprika for garnish (optional)

In a medium pot, heat olive oil over medium - high heat. Add onions, celery root, and potatoes; sauté until beginning to soften, about 8 to 10 minutes.

Add salt and garlic powder, and sauté until fragrant, about 2 minutes. Add 2 cups stock and bring to a boil.

Reduce to a simmer and cook until celery root and potatoes are softened, about 12 to 16 minutes.

Using an immersion blender, blend until smooth, adding extra stock as necessary to reach desired consistency.

Garnish with a pinch of paprika and a drizzle of olive oil. Serve immediately, or refrigerate until ready to serve and reheat on the stove top.

salads

15 balsamic cucumber and carrot ribbon salad

16 radishes with herbed salt and olive oil

17 israeli salad

balsamic cucumber and carrot ribbon salad

- 4 tablespoons balsamic vinegar
- 4 tablespoons extra virgin olive oil
- 4 tablespoons finely chopped shallots
- 2 tablespoons mayonnaise
- 2 tablespoons honey
- Kosher salt
- Freshly ground black pepper
- 1 large cucumber
- 3 large carrots
- 1 pint multicolored grape tomatoes, halved
- 2 cups watercress, cut into 2-inch pieces



In a small bowl, combine vinegar, oil, shallots, mayonnaise, honey, salt and pepper and whisk well until dressing comes together. Set aside.

Using a vegetable peeler, peel cucumber and carrots into long ribbons.

Transfer to a large bowl and add tomatoes and watercress. Add dressing and toss lightly to coat well.

Serve immediately or refrigerate undressed for up to 1 hour.

radishes with herbed salt and olive oil



- 1 small garlic clove, very finely minced or pushed through a garlic press (optional)
- 2 tablespoons chopped fresh chives
- 2 tablespoons chopped fresh parsley leaves
- 1 tablespoon chopped fresh tarragon leaves
- 2 teaspoons dried oregano
- 1 teaspoon finely grated lemon zest
- 1/2 teaspoon coarsely ground peppercorns
- 1 1/2 teaspoons coarse sea salt
- 1/4 cup extra-virgin olive oil
- 2 pounds radishes (about 2 dozen), trimmed and halved

Combine garlic (if using), chives, parsley, tarragon, oregano, lemon zest, and peppercorns in a small mixing bowl.

Stir in salt and transfer herbed salt to a serving bowl.

Pour oil into another small bowl. Serve radishes with oil and herbed salt for dipping.

DO AHEAD: Herb mixture can be made without salt and refrigerated up to 1 day; add salt just before serving. Radishes can be halved and stored in cold water in the refrigerator up to 2 days.

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israeli salad



2 - 3 Tablespoons olive oil
Zest and juice of 1 lemon
3 - 4 scallions chopped
1/2 cup chopped cilantro
1 cup chopped flat parsley
8 medium tomatoes cut into small dice
2 - 3 peppers red, green, yellow, orange
1 seedless cucumber, diced
Salt and pepper

Mix everything together and put in refrigerator.

Serve cool or at room temperature.

If salad produces too much liquid in fridge, just scoop out of mixing bowl with slotted spoon when serving.

vegetables

19 cauliflower “popcorn”

20 broccoli and cauliflower kugel

21 citrus glazed roasted carrots

22 spicy potato stacks

23 roasted sweet potatoes, pears and onions

24 lemon roasted asparagus

25 sweets and beets

26 garlic hasselback roasted butternut squash

cauliflower “popcorn”

- 2 heads cauliflower, cut into medium-sized florets, stems discarded
- 1 teaspoon fine sea salt
- 2 teaspoons sugar
- 1/4 teaspoon onion powder
- 1/4 teaspoon garlic powder
- 1/2 teaspoon paprika
- 1/4 - 1/2 teaspoon ground turmeric
- 6 - 8 tablespoons olive oil



You will pop these gorgeous golden carb-friendly treats into your mouth like popcorn. The simple high-heat roasting method brings out the natural sugars of the vegetable and the spice combination works great in both flavor and color.

Preheat oven to 450°F. Line 2 to 3 jellyroll pans or baking sheets with parchment paper.

In a large bowl, combine the salt, sugar, onion powder, garlic powder, paprika, turmeric, and oil. Add cauliflower florets and toss to evenly coat. Don't cut florets too small because they shrivel while cooking.

Place in a single layer onto the prepared sheets.

Roast, uncovered, for 30 to 35 minutes, until the largest pieces can be pierced with a fork. If the tops are starting to get too brown, toss the cauliflower during the baking process.

broccoli and cauliflower kugel



- 1 tablespoon extra virgin olive oil, plus more for greasing
- 1 large onion, diced
- 6 cups mix of cauliflower and broccoli florets, finely chopped
- ¼ cup potato starch
- 3 large eggs, lightly beaten
- ½ cup chopped fresh parsley
- ½ cup chopped fresh dill
- 1 teaspoon kosher salt
- ½ teaspoon freshly ground black pepper

Preheat the oven to 400°F. Grease a 9-inch pie plate with olive oil.

Heat oil in a sauté pan over medium-high heat. Add onions and sauté until translucent, about 5 minutes, and transfer to a large mixing bowl.

Add cauliflower, broccoli, potato starch, eggs, parsley, dill, salt, and pepper, stir and let sit for 5 minutes.

Spoon kugel mixture into pie plate. Bake for 1 hour, until golden on the top.

citrus glazed roasted carrots



- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1 teaspoon paprika
- 1/2 teaspoon freshly ground black pepper
- 1/2 teaspoon fine sea salt
- 1/2 teaspoon cayenne pepper
- 2 large Yukon Gold potatoes, unpeeled, sliced into 1/2-inch slices, ends discarded
- 2 large red potatoes, unpeeled, sliced into 1/2-inch slices, ends discarded
- 2 sweet potatoes, peeled, sliced into 1/2-inch slices, ends discarded
- 1/2 cup extra-virgin olive oil
- fine sea salt
- fresh rosemary sprigs

Look for potatoes of similar diameter so that they line up easily when stacked. You should be able to get 3 to 4 slices from the Yukon Gold and red potatoes and 5 to 6 slices from each sweet potato. To make these stacks hot and spicy, add cayenne pepper to the barbecue spice blend. You can also slice an onion into very thin rings, coat with the same spices and roast alongside the potatoes. Insert a roasted onion slice between each potato slice.

Preheat oven to 400°F. Cover a large jelly-roll pan or cookie sheet with parchment paper. Set aside.

In a small bowl, mix garlic powder, onion powder, paprika, black pepper, salt, and cayenne. Set aside.

Place all the sliced potatoes into a large mixing bowl.

Pour the oil into the bowl. Toss to coat. Sprinkle in the spice blend. Toss to coat well. Arrange the potatoes in a single layer on prepared baking sheet. Roast the potatoes, uncovered, for 20 minutes.

spicy potato stacks



- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1 teaspoon paprika
- 1/2 teaspoon freshly ground black pepper
- 1/2 teaspoon fine sea salt
- 1/2 teaspoon cayenne pepper
- 2 large Yukon Gold potatoes, unpeeled, sliced into 1/2-inch slices, ends discarded
- 2 large red potatoes, unpeeled, sliced into 1/2-inch slices, ends discarded
- 2 sweet potatoes, peeled, sliced into 1/2-inch slices, ends discarded
- 1/2 cup extra-virgin olive oil
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Preheat oven to 400°F. Cover a large jelly-roll pan or cookie sheet with parchment paper. Set aside.

In a small bowl, mix garlic powder, onion powder, paprika, black pepper, salt, and cayenne. Set aside.

Place all the sliced potatoes into a large mixing bowl.

Pour the oil into the bowl. Toss to coat. Sprinkle in the spice blend. Toss to coat well. Arrange the potatoes in a single layer on prepared baking sheet. Roast the potatoes, uncovered, for 20 minutes.

Season with a sprinkle of salt.

roasted sweet potatoes, pears and onions

- 2 Bartlett pears, cored and cut into wedges
- 2 small red onions, cut into wedges
- 2 small sweet potatoes (about 1 pound), cut into 1/2-inch-thick half-moons
- 6 sprigs thyme, plus more for serving
- 3 tablespoons olive oil
- Kosher salt
- Pepper



Preheat oven to 425°F.

On large rimmed baking sheet, toss pears, onions, sweet potatoes, and thyme with olive oil and 1 teaspoon each salt and pepper. Roast until golden brown and tender, 35 to 45 minutes.

Sprinkle with additional thyme if desired.

lemon roasted asparagus



- 1 pound medium-thick asparagus
- 1 tablespoon extra-virgin olive oil
- 1 clove garlic, finely chopped
- 1 teaspoon finely grated lemon peel
- Salt and freshly ground black pepper
- 2 tablespoons lemon juice

Preheat oven to 400°F. Cover a large jelly-roll pan or cookie sheet with parchment paper. Set aside.

Trim the ends off each asparagus spear. Rinse and dry the spears and place on pan.

Drizzle the olive oil on top and scatter the garlic and lemon peel on top. Roll the spears to coat each one. Sprinkle with salt and pepper.

Roast the asparagus for about 10 to 15 minutes or until tender. Drizzle with the lemon juice and serve.

NOTE: these are fine whether served hot or at room temperature.

sweets and beets



2 large beets, peeled and cut into chunks

1-1/2 tablespoons olive oil

1 teaspoon garlic powder

1 teaspoon coarse salt

1 teaspoon fresh ground black pepper

1 teaspoon brown sugar

2 medium sweet potatoes, cut into chunks

1 large sweet onion, sliced

Preheat oven to 400°F. Cover a baking sheet with parchment paper. Set aside.

In a bowl, toss the beets with 1/2 tablespoon oil to coat. Spread on a baking sheet.

Mix the remaining oil with the garlic powder, salt, pepper and brown sugar in a large ziploc bag. Place sweet potatoes and onion in the bag, seal and shake to coat vegetables.

Bake beets for 15 minutes. Mix sweet potatoes with the beets onto the baking sheet. Bake for an additional 45 minutes, stirring halfway through. Vegetables are ready

garlic hasselback roasted butternut squash

1 large (2 to 3 pounds) butternut squash
2 tablespoons olive oil
4 cloves garlic, finely minced
1 pinch of sea salt
3 dashes ground black pepper
Chopped parsley, for garnish



Preheat your oven to 420°F.

Cut squash lengthwise with a large sharp knife and scoop out seeds with a melon baller. Using a peeler, remove skin and white pith. Brush with oil and sprinkle with salt and pepper.

Arrange butternut halves cut side down in a prepared baking pan side by side and roast until softened, about 25 minutes.

In a small bowl, combine oil, minced garlic, sea salt, crushed black pepper. Set aside.

Remove squash from oven and transfer to a cutting board and allow to cool slightly. Using a sharp knife, cut slits an eighth inch apart in the squash, cutting almost but not all the way through. You can place the handles of two wooden spoons alongside the squash to act as a guard to prevent cutting through. Transfer to the baking pan and brush with the garlic oil sauce. Make sure to coat well and between the slices.

Roast squash halves, basting with the cooking juice every 8 to 10 minutes, for 25 to 30 minutes. Serve topped with fresh chopped parsley and a sprinkle of sea salt.

sides

28 thai quinoa

29 persian quinoa with tadig

thai quinoa



- 1-1/2 cups dry quinoa
- 3 cups water
- 1 jalapeno pepper, seeded and minced
- 6 fresh basil leaves, finely chopped
- 3 sprigs fresh cilantro, leaves gently torn – discard stems
- 1/3 cup minced red onion – about 1/2 onion
- 1/2 mango – firm, not too ripe – peeled, pitted and cut into 1/8-inch dice
- 2 tablespoons extra-virgin olive oil
- 3/4 teaspoon fine sea salt
- 1 tablespoon plus 1 teaspoon lime juice

Rinse the quinoa thoroughly either in a strainer or in a pot, and drain. (Do not skip this step or a bitter, soap-like natural coating will remain.) Once the quinoa is drained, place it into a medium pot with the water. Bring to a boil. Reduce the heat and simmer until the water is absorbed, about 10 to 15 minutes, or until the grains turn translucent and the outer layer pops off. Drain.

Meanwhile, in a medium bowl, combine the minced jalapeño, basil, cilantro, red onion, and mango. Drizzle in the oil, salt, and lime juice. Stir to combine.

persian quinoa with tadig

For the Quinoa:

- 3 cups quinoa, rinsed
- 8 cups water
- 2 tablespoons salt
- $\frac{1}{8}$ teaspoon turmeric
- $\frac{1}{2}$ cup extra virgin olive oil



For the Orange and Carrots:

- 2 cup water
- $\frac{3}{4}$ cup slivered orange peel
- 1 cup slivered carrots
- 2 cup sugar
- $\frac{1}{2}$ teaspoon cinnamon
- 1 teaspoon cardamom
- $\frac{3}{4}$ cup slivered almonds

To steam and make Tadig:

- Extra virgin olive oil
- 2 tablespoons water
- pinch of saffron threads
- 2 potatoes, sliced into $\frac{1}{4}$ -inch rounds (optional)

Fill a 6 quart saucepan with 8 cups water. Cover and bring to a boil over high heat.

Meanwhile, fill a small pan with 2 cups of water, slivered orange peel, carrots, and sugar. Bring to a boil, then simmer for 10 minutes.

When the large pot of water comes to a boil, add quinoa and cook uncovered for about 5 minutes, stirring occasionally.

Turn off the heat and drain. Drain the orange peel/carrot mixture and stir into the quinoa with the spices and nuts.

Place the empty 6-quart pot over medium heat. Once hot, add $\frac{1}{4}$ inch olive oil and 2 tablespoons water. Add saffron and stir. Add potatoes in a single layer then top with par cooked quinoa and shape it into a pyramid.

Cover the pot and cook for 5 minutes until the pot begins to steam. Uncover, place 2 paper towels on top and cover with lid. Reduce heat to low and simmer, covered for 45 minutes. Turn off heat and serve on a shallow platter mounding the quinoa into a pyramid and garnish with the crispy tadig.

beef, chicken and fish

31 short ribs with orange and honey

32 meat and potato roll

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34 Spatchcocked Chicken with Rosemary and Lemon

35 pesto salmon

short ribs with orange and honey



- 2 pounds short ribs
- ½ cup freshly squeezed orange juice
- 1 tablespoon pomegranate juice
- 2 tablespoons brandy
- 1 tablespoon honey
- 2 tablespoons olive oil
- 1 teaspoon ground coriander
- ½ teaspoon salt
- Pinch of freshly ground black pepper
- 2 carrots, grated

Preheat oven to 300°F.

Place the meat in a roasting pan. In a mixing bowl, combine all the ingredients and drizzle over the meat.

Cover the roasting pan with aluminum foil. Roast meat about 3 hours in a preheated oven until meat is tender and soft.

meat and potato roll



- 2 pounds ground beef
- 1 small onion, cut into 1/4-inch dice
- 3/4 cup matzo meal
- 2 tablespoons onion powder
- 1 tablespoon garlic powder
- 1/2 cup nondairy creamer
- 2 large eggs
- 1 teaspoon salt
- 1/4 teaspoon coarse ground pepper
- 4 servings instant mashed potato flakes, prepared according to package directions
- 1/2 cup ketchup
- 3 tablespoons dark brown sugar

Preheat oven to 350°F. Cover a sheet pan with parchment paper. Prepare a second sheet of parchment paper. Set aside.

In a medium bowl, combine the beef, onion, matzo meal, onion powder, garlic powder, creamer, eggs, salt, and pepper. Use your hands to really combine.

Place your prepared sheet pan lengthwise on your work surface. Place the meat mixture on the prepared pan. Pat to an even thickness, filling the pan widthwise and spread the mixture to an 11-inch length.

Prepare the potatoes according to package directions, adding more creamer, one tablespoon at a time, if they seem dry. Place the potatoes across a shorter edge toward the bottom of the meat, but not at the very edge. Use the parchment paper to help you roll the meat into a log. Place the fresh sheet of parchment paper on the pan and place the meat roll onto it. Discard the original piece of parchment. Bake 1 hour, uncovered.

In a small bowl, mix ketchup and brown sugar. Brush over the meat roll and bake an additional 15 minutes.

caramelized onion chicken

Chicken cut into four or eight pieces
4 Spanish onions
 $\frac{2}{3}$ cup of honey
3 sprigs of thyme



Preheat oven to 350°F.

Cut onion in thin slices and place in large baking pan. Place thyme sprigs over onions.

Clean chickens by running under cold water, trimming fat with kitchen scissors, and drying with a paper towel. Place chicken in baking pan. Drizzle honey on top of chicken.

Cover tightly with foil and bake for 2½ hours.

Spatchcocked Chicken with Rosemary and Lemon

2 whole chickens
Extra virgin olive oil
Kosher salt
Freshly ground black pepper
3 garlic cloves, thinly sliced
2 lemons, thinly sliced
4 rosemary sprigs
2 cups white wine
2 cups chicken stock



Preheat oven to 375°F.

Spatchcock the chicken: Hold chicken on a cutting board with the backbone facing you and the neck down on the cutting board. Using your knife or shears, cut on either side of the backbone. Lay chicken on the board and open it like a book. Remove ribs with your fingers. Do the same for the remaining chicken.

Heat a cast iron skillet or sauté pan, lightly coated with olive oil, over medium-high heat. Pat dry chicken and season with salt and pepper. Brown chicken on skin side until dark and crispy, about 7 minutes. Flip chicken over or transfer to a casserole dish, and add garlic, lemon slices, rosemary, white wine, and chicken stock. Roast chickens, uncovered, for 30 minutes. Remove from the oven and transfer to a cutting board or serving platter, reserving lemon slices. Allow to rest for 10 minutes before cutting.

Bring pan with juices over high heat and reduce until it turns into a glaze. Pour over the chicken and garnish with lemon slices and fresh parsley.

pesto salmon



- 1 pound salmon fillet, without skin, pin bones removed
- fine sea salt
- freshly ground black pepper
- 1 cup fresh basil leaves (the picked-off leaves of a medium bunch)
- 3 cloves fresh garlic, sliced
- 1/2 cup pine nuts
- 1/2 cup grated Parmesan cheese, optional for dairy meals
- 3/4 cup extra-virgin olive oil
- 1/2 teaspoon fine sea salt
- 1/4 teaspoon freshly ground black pepper

Preheat oven to 375°F. Line a sheet pan with aluminum foil. Place the salmon in the center of the pan. Season with salt and pepper. Set aside.

Place the basil leaves into a quart-sized container. Add the sliced garlic and pine nuts. Using an immersion blender, pulse until pesto is pureed. You can also do this in a food processor fitted with the metal “S” blade. Add the cheese if using and pulse. With the machine running, drizzle in the olive oil. Add 1/2 teaspoon salt and 1/4 teaspoon pepper; process again.

Reserve 1/4 cup of the pesto to serve with the fish. Using a pastry brush, gently brush the fish with the remaining pesto.

Bake, uncovered, for 25 minutes.

Transfer the salmon to a platter. Serve with the reserved pesto.

vegetarian

37 zucchini pizzas

38 portobello carpaccio with chimichurri

39 matzah pie with leek and spinach

40 vegetarian brisket

35 pesto salmon

zucchini pizzas



- 3 large zucchini
- 1 jar marinara sauce
- 1 pound ground beef
- Olive oil or cooking spray

Wash zucchini and dry clean. Slice into quarter-inch-thick rounds. Brush both sides with olive oil or spray with cooking oil. Place on a baking tray and broil for about 10 minutes to 15 minutes or until lightly browned.

Meanwhile, cook ground beef to your preference. Combine with three-quarters of the jar of marinara sauce. Smear remaining marinara sauce on zucchini rounds. Top with ground beef mixture.

Serve immediately.

portobello carpaccio with chimichurri

- 2 large portobello mushroom caps, gills removed
- 2 tablespoon olive oil
- 1 teaspoon kosher salt
- 1/2 teaspoon fresh ground black pepper
- 2 tablespoon white wine vinegar
- 1 tablespoon honey



Chimichurri

- 1 cup fresh parsley
- 1 cup fresh cilantro
- 1/4 cup white wine vinegar
- 2 tablespoon olive oil
- 4 cloves garlic
- pinch red pepper flakes
- salt and pepper to taste

Combine the rest of the ingredients for the marinade, oil through honey. Place mushroom slices in a ziploc bag and pour marinade over top. Seal and let sit at least 2 hours.

Preheat oven to 375°F.

Remove mushrooms from bag and place in a single layer on a baking sheet. Place in the oven and cook 25 minutes until slightly browned and almost crisped.

Meanwhile prepare the chimichurri:

Place all ingredients in a blender or food processor and process until smooth.

Serve mushrooms with sauce on top.

matzah pie with leek and spinach

3 tablespoon unsalted butter, plus more for the baking dish
3 large leeks, white and light green parts, thinly sliced
2 medium shallots, finely chopped
Kosher salt
Freshly ground black pepper
5 ounces baby spinach
4 cups cottage cheese
4 eggs
1/4 cup milk
1 cup crumbled feta
1/2 teaspoon finely grated lemon zest
9 sheets matzah
Finely chopped fresh flat-leaf parsley for serving



Melt the butter in a large skillet set over medium heat. Add the leeks, shallots, and a pinch of salt and cook, stirring occasionally, until softened, about 10 minutes. Add the spinach, garlic, and oregano and continue cooking until the spinach wilts, 2 to 3 minutes. Remove from the heat and let cool slightly.

Whisk together the cottage cheese, 3 of the eggs, the milk, feta, lemon zest, 1/2 tsp salt, and a generous amount of pepper in a medium bowl.

Preheat the oven to 350°F and rub a little butter around the bottom and sides of a 9-by-13 in baking dish. Fill a second shallow baking dish with warm water and dip in 3 sheets of matzah. Let the matzah soften for 2 to 3 minutes. Shake off the excess water and arrange the matzah sheets in the bottom of the prepared baking dish. Break the third matzah, if necessary, to fit it into the dish. Cover with approximately half of the cheese mixture, followed by half of the leek and spinach mixture. Repeat the process with 3 more softened matzah sheets and the remaining cheese and spinach mixtures. Soften the remaining 3 sheets of matzah and arrange on the top. Whisk the remaining egg in a small bowl and brush generously over the top of the matzah.

Bake until golden brown and bubbling, about 45 minutes. Remove from the oven and let stand for 10 minutes. Serve warm, sprinkled with parsley. Store leftovers, covered, in the fridge for up to four days.

vegetarian brisket



- 2 28-oz cans crushed tomatoes
- 1/4 cup brown sugar
- 2 tablespoon honey (can also use maple syrup or agave if making dish vegan)
- 1/4 cup apple cider vinegar
- 1/2 cup water
- 1/2 cup red wine or grape juice
- 1 chopped onion
- 3 garlic cloves, minced, grated or pressed
- 2 20-oz cans jackfruit, drained

Combine crushed tomatoes, brown sugar, honey, apple cider vinegar, water, wine, onion and garlic in a large pot over medium-high heat. Bring to a boil then add jackfruit.

Reduce heat to low-medium and cover pot.

Cook for 30 minutes over low-medium heat.

Remove cover and test whether you can break up the jackfruit using the back of a wooden spoon. If the jackfruit isn't tender enough to pull yet, cook it for another 15 to 20 minutes, or until tender.

Serve warm.

popovers and muffins

42 popovers - version one

43 popovers - version two

44 carrot muffins

45 gluten free apple cinnamon crumb muffins

popovers - version one

1 cup water
1/3 cup unsalted butter or margarine
1/2 cup matzo meal
1/2 cup matzo cake meal
1/2 teaspoon fine sea salt
2 tablespoons sugar
6 large eggs



Preheat oven to 450°F.

Generously grease the top and inside cups of a nonstick popover tin with nonstick cooking spray.

In a medium pot, bring the water and butter or margarine to a boil over medium heat. Add the matzo meal, matzo cake meal, salt, and sugar. Continue cooking, stirring until the batter no longer sticks to the sides of the pot.

Remove the pot from the stove and transfer the dough to the bowl of an electric mixer. Beat the batter at a high speed for 1 minute. Add eggs one at a time; continue beating after each addition. Beat for another 1–2 minutes, scraping down the sides of the bowl. Transfer the batter to a large measuring cup for easy pouring.

Divide the batter among the 8 or 12 popover compartments. Bake for 20 minutes. Without opening the oven door, reduce heat to 325°F and bake for an additional 30 minutes, or until puffed and golden.

Remove from pan and serve.

popovers - version two

1 cup water
½ cup safflower oil
¼ teaspoon salt
1 cup matzo cake meal
7 large eggs



Preheat oven to 450°. Generously grease 12 muffin cups.

In a large saucepan, bring water, oil and salt to a rolling boil. Add cake meal all at once and beat until blended. Remove from heat; let stand 5 minutes.

Transfer mixture to a blender. Add two eggs; process, covered, until blended. Continue adding eggs, one at a time, and process until incorporated. Process 2 minutes longer or until mixture is smooth.

Fill prepared muffin cups three-fourths full. Bake 18 to 22 minutes or until puffed, very firm and golden brown. Turn off oven (do not open oven door); leave popovers in oven 10 minutes. Immediately remove popovers from pan to a wire rack. Serve hot.

carrot muffins

1 cup sugar
3/4 cup matzo cake meal
1/4 cup potato starch
3/4 cup vegetable oil
12 ounces baby food carrots (usually 3 jars)
1 teaspoon baking soda
1 teaspoon cinnamon
2 large eggs



Preheat the oven to 350° F.

Place the sugar, cake meal, potato starch, and oil into a medium mixing bowl. Add the baby food carrots, using your small spatula or a spoon to get all of the baby food out of the jar.

Add the baking soda, cinnamon, and eggs.

Mix with an electric mixer at medium speed for 3 minutes, until the batter is smooth.

Place the paper muffin cups into a muffin or cupcake tray.

If your measuring cup has a spout, pour the batter from the measuring cup into the muffin cups; if not, use a large spoon. Fill the muffin cups almost to the top.

Place tray into the oven and bake for 30 minutes.

Open the oven and carefully pull out the muffin tray. Stick a toothpick into the center of a muffin; it should come out clean. If it comes out gooey, return the muffins to the oven for another 2 to 3 minutes. When the muffins are done, remove from the oven and allow the muffins to cool.

gluten free apple cinnamon crumb muffins

2 eggs
¼ cup sugar
2 tablespoons brown sugar
¼ cup vegetable oil
2 tablespoons coconut milk
¾ cup unsweetened applesauce
1 teaspoon cinnamon
1 teaspoon baking powder
2 cups almond flour
2 tablespoons potato starch



Crumb Topping

¼ cup sugar
¼ cup vegetable oil
½ cup almond flour
½ teaspoon cinnamon

Preheat oven to 350°F.

Whip the eggs and sugars. Add remaining wet ingredients and mix well.

Add dry ingredients and mix until uniformly incorporated. Scoop into sprayed mini muffin pan.

In a separate bowl, mix crumb ingredients together. Sprinkle over each portion of batter.

Bake 15 to 18 minutes. Cool completely.

desserts

47 apricot bars

48 passover chocolate chip sponge cake

49 macaroons

50 mini lemon curd trifles

51 biscotti aka mandel bread

52 unbelievable brownies

53 blondies

54 giant zebra fudge cookies

apricot bars

1 cup finely chopped almonds
½ cup matzo cake meal
1 stick butter cut in eighths
1 teaspoon grated orange peel
½ teaspoon cinnamon



Topping

1 cup apricot preserves
1 large egg white
½ cup sugar
¼ teaspoon almond extract

Preheat oven to 350°F.

Mix crust ingredients in food processor till they form a ball.

Pat into 9 x 9-inch greased glass baking dish. Bake for 25 minutes. Spread with apricot preserves. Beat together egg white, sugar, and almond extract. Spread over apricot layer.

Bake another 30 minutes until topping is brown and firm.

Cut while still warm.

passover chocolate chip sponge cake

- 9 eggs, separated
- 1-1/2 cups sugar
- 1/2 cup potato starch
- 1/4 cup matzah cake meal
- 1 cup semi-sweet chocolate, grated



Preheat oven to 325°F.

Beat egg white until stiff. Add half of the sugar gradually.

In another bowl, beat egg yolks until very thick and creamy. Add remaining sugar to yolks. In another bowl, sift together cake meal, potato starch and a dash of salt. Gently add dry ingredients to yolk mixture. Fold in chocolate bits. Add yolk mixture gently to egg whites.

Bake in an ungreased tube pan for 1 hour. Remove from oven and invert pan to cool.

**Glaze cake with chocolate or add strawberries and whipped cream for topping at serving time.

macaroons

- 2½ cups dried unsweetened shredded coconut
- 1½ tablespoon potato starch
- ½ cup sugar
- ¼ teaspoon salt
- 4 large egg whites
- 1 teaspoon vanilla extract



In a large mixing bowl, use a fork to stir together the shredded coconut, potato starch, sugar and salt till well blended. Break up any chunks of potato starch with the fork.

In a smaller bowl, whisk together the egg whites and vanilla till frothy.

Pour the egg white mixture into the dried coconut mixture. Use the fork to stir the batter together, making sure the coconut is fully and evenly moistened by the egg whites. Let the mixture sit for 20-30 minutes while the coconut rehydrates.

Preheat oven to 325°F. Stir the batter again with a fork. Line a baking sheet with parchment or with a Silpat. Scoop up the batter in tablespoonfuls and drop them onto the baking sheet, evenly spaced. They won't spread, so you can bake them fairly close together.

The batter will be delicate... it won't "hold" together the way a cookie dough does, but as they bake they will stick together and solidify. When you've dropped all of the batter onto your baking sheets, use wet fingers to gently shape the macaroons into rough domes or haystacks. Don't worry, they're not supposed to be perfect.

Bake the macaroons for 20-25 minutes till the bottom edges turn golden and the tips of the coconut shreds start to brown. Remove from the oven. Don't over-bake or they will become dry.

Let the macaroons cool directly on the baking sheet before moving them. Trying to move them too soon will cause them to crumble.

Once the macaroons are completely dry, store them in a sealed Tupperware container in single layers divided by parchment or wax paper. A sealed container is very important, it will keep the macaroons moist and stop them from drying out. Store at room temperature for up to 4 days, or in the refrigerator for 7 days or longer.

mini lemon curd trifles

- 1 cup lemon juice
- 1 cup sugar
- 2 eggs
- 2 eggs yolks
- Macaroons - crushed



In a small saucepan, combine lemon juice and sugar. Cook over low heat, stirring, until sugar has dissolved, forming simple sugar syrup.

Set aside to cool completely at room temperature or in the refrigerator.

Spoon lemon curd into small trifles and layer with macarons.

biscotti aka mandel bread

9 eggs, 4 eggs, beaten
1 cup sugar
2/3 cup oil
Pinch of salt
2 tablespoons potato starch
1-½ cups cake meal
1-½ cups ground almond or walnuts
Chocolate chips, optional



Preheat oven to 350°F.

Beat eggs well. Add sugar gradually. Add other ingredients, beating constantly to blend well.

Divide into 5 portions and form into logs. Place logs on a greased baking sheet.

Bake for 30 minutes until golden. While hot, cut into slices and return to oven for another 10 minutes.

unbelievable brownies

- 4 large eggs
- 2 cups sugar
- 1 cup vegetable oil
- ½ teaspoon fine sea salt
- ¾ cup Dutch process cocoa powder
- 1 cup potato starch
- ½ cup semi-sweet chocolate chips (optional)



If you like cakey brownies, you can use ¾ cup matzo cake meal plus ¼ cup potato starch in place of the 1 cup potato starch.

Preheat oven to 350°F.

Spray an 11- by 7-inch brownie pan with nonstick cooking spray. Set aside.

In the bowl of an electric mixer, beat the eggs and sugar until smooth. Add the oil and salt. Mix. Sprinkle in the cocoa powder and mix to make the batter chocolaty. Add the potato starch and mix to combine. Scrape down the sides with a spatula. Stir in the chocolate chips if using.

Pour into prepared pan. Bake for 35 to 40 minutes. Allow to cool before serving.

blondies



- $\frac{3}{4}$ cup oil
- $\frac{3}{4}$ cup sugar
- $\frac{3}{4}$ cup brown sugar
- $\frac{1}{4}$ teaspoon salt
- 3 eggs
- $\frac{3}{4}$ ground almonds
- 1 cup potato starch
- 1 teaspoon vanilla sugar
- 1 teaspoon baking powder
- $\frac{3}{4}$ cup chocolate chips

Preheat oven to 350°F.

Cream oil and sugar. Add eggs and mix. Add remaining ingredients.

Pour into lined 9 x 13-inch pan. Bake for 40 minutes.

giant zebra fudge cookies

1/2 cup vegetable oil
2 cups sugar
2 cups matzo meal or matzo cake meal
1 cup good-quality Dutch process cocoa powder
4 large eggs
1 teaspoon vanilla extract
2 teaspoons baking powder
Confectioner's sugar

Preheat oven to 350°F. Line 2 large cookie sheets or jelly-roll pans with parchment paper. Set aside.

In the bowl of an electric stand mixer, mix the oil, sugar, matzo meal, cocoa powder, eggs, vanilla, and baking powder until a soft dough forms.

Roll the dough into 18 balls slightly larger than golf balls. If it is hard to roll the dough, wet your hands with cold water.

Fill a small bowl with confectioner's sugar and stir with a fork to break up any clumps. Lower the balls, one at a time, into confectioner's sugar and toss to coat heavily and completely. Transfer to prepared pans. Leave room between the dough balls, as the cookies spread during baking.

Bake for 18 minutes. You can make smaller cookies; form walnut-sized balls and bake for 12 minutes.

Cool completely.