

## Passover Recipes From The Sifriyah



2012

## Sea Dip

Enjoy this combination of fish and cheese. Serve with your favorite raw vegetable stick, carrot, celery, green pepper, cucumber, etc., for dipping or as a spread for matzo strips.

1 pound cooked gefilte fish

½ pound cream cheese, at room temperature

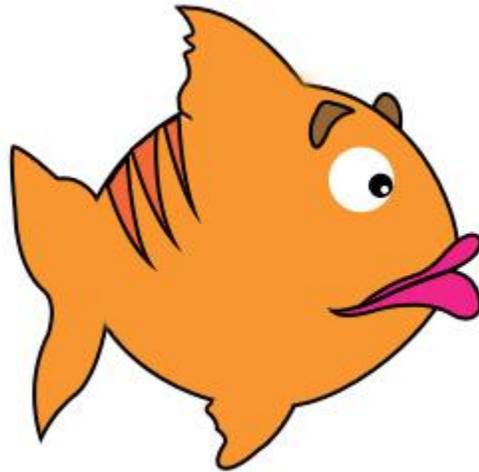
1 teaspoon lemon juice

2 teaspoon prepared white horseradish

2 to 3 tablespoons fish broth

Salt and freshly ground black pepper to taste

In a medium bowl, mash the gefilte fish with the cream cheese. Add the lemon juice, horseradish, and fish broth. Stir to blend thoroughly. Season to taste with salt and pepper. Blend well. Chill in the refrigerator for a few hours. Yields 1 1/2 pounds of dip



**Ruth Turner**

**The Complete Passover Cookbook (page 23)**

**by Francis AvRutick**

## Passover Rolls

Combine in a bowl

2 cups Matzoh meal

1 Tablespoon sugar

1 teaspoon salt (scant)

Boil 1 cup of water and 1/2 cup of vegetable oil

Mix well with dry ingredients

Beat 4 eggs well

Combine well with mixture

Let stand for 15 minutes

Preheat oven to 375

Oil the surface of a cookie sheet and leave oil on hands

Form 12 rolls in hands (touch oil to relubricate hands a few times)

Flatten slightly & Press three dents in each roll with finger from center to edge

Bake for 50 minutes and store closed well. Best when just made.



Doreen Baker

## Purple Cabbage Salad

### Salad:

- 16 ounces shredded purple cabbage
- 1/3 cup chopped scallions
- 1/3 cup pine nuts
- 8 ounces shredded carrots
- 1 (11 ounce) can mandarin oranges, reserving juice
- 1-2 handfuls dried cranberries (can be sweetened kind)

### Dressing:

- 4 Tsp brown sugar
- 1 tsp freshly ground pepper
- 1/4 tsp salt
- 4 Tsp red or white wine vinegar
- 1 Tsp reserved mandarin orange juice
- 1/2 cup vegetable oil
- 1 vegetable or pareve chicken flavor bouillon cube or 1 tsp dried consommé powder
- Garlic powder

Place the cabbage, scallions, pine nuts, carrots, oranges, and cranberries into a large zip'-lock bag. Set aside.

In a jar or cruet, mix the brown sugar, pepper, salt, vinegar, reserved orange juice, oil, bouillon cube, and garlic powder. Close and shake until thoroughly mixed. (I think you would have to smash the cube, I usually use whatever powdered bouillon I have.)

Pour over the salad. Refrigerate to let the flavors mix for at least 1 hour. You can prepare early in the day. (I've made this the day before.)



Sheila Groskin

## Sweet and Sour Meatballs

1 pound lean ground meat

1 small onion, grated

1 teaspoon salt

1 egg white

1-16 oz. Can of whole cranberry sauce

½ jar of chili sauce

2 Tablespoons of lemon juice

2 Tablespoons of brown sugar

Mix together meat, onion salt and egg white. Bring cranberry sauce, chili sauce, lemon juice and brown sugar to a boil in a medium sauce pan. Shape mixture into 1" balls and drop into hot sauce. Cover and simmer ½ hr. or until the meatballs are cooked. (3-4 servings)



## Coca Cola Chicken

2 large onions sliced thin

1 chicken cut into 8 pieces

1 teaspoon garlic powder

½ cup of coca-cola

½ cup of ketchup

½ cup of apricot jam

1 Tablespoon soy sauce

Preheat oven to 375. Lightly grease a 9x13 pan.

Place onions in prepared pan.

Rinse chicken, pat dry and arrange on top of onions.

Season chicken with garlic powder

In a medium bowl, place coca-cola, ketchup, apricot jam and soy sauce. Mix well.

Pour mixture over chicken and bake uncovered at 375 for 1 hr 30 minutes (or until done).

THIS IS MY FAMILY'S FAVORITE CHICKEN RECIPE. I MAKE IT FOR COMPANY ALL THE TIME TOO. EVERYBODY LOVES IT AND THINKS I FUSSED FOR HOURS.



Barbara Nimerofsky

## Passover Apple Kugel

3 pounds apples, peeled and sliced  
6 eggs  
1/2 cup sugar  
1 cup matzo meal  
Some cinnamon  
1 teaspoon vanilla  
Apricot preserves--18 ounce jar

1. Grease 8x8 oven proof dish with margarine
2. Beat eggs, add sugar and cinnamon
3. Add matzo meal, stir
4. Add most of the apricot preserves, stir all ingredients
5. Add apples
6. Pour into pan, top with remaining apricot preserves.
7. Bake, 350 oven, for about 1 hour.



Sheryl Ives

## Roasted Sweet Vegetables

1 cup sweet apple cider	(¼ teaspoon cayenne pepper if you want it sweet and spicy)
2 Tablespoons white wine vinegar	2 large sweet potatoes peeled and cut into chunks
2 Tablespoons margarine	1 pound prepared, peeled and cubed butternut squash
2 tablespoons olive oil	25 baby carrots
1 Tablespoon lemon juice	½ cup raisins
½ cup brown sugar, packed	½ cup golden raisin
4 ½ teaspoons cinnamon	
½ teaspoon nutmeg	
1 Tablespoon kosher salt	

Preheat oven to 375. Lightly grease a roasting pan.

In a small sauce pan place apple cider, vinegar, margarine, olive oil, lemon juice, sugar, cinnamon, nutmeg, salt and (pepper). Warm over low heat 3-5 min.

Place sweet potatoes, squash, carrots and raisins in prepared pan.

Pour warm sauce over vegetables.

Cover with aluminum foil and bake at 375 for 1 hr. and 30 min. or until vegetables are soft.



## CHOCOLATE CHIP MACAROONS

2 cups shredded coconut  
2 egg whites  
1/2 cup sugar  
1 1/2 cups chocolate chips

Preheat oven to 375

Combine coconut, egg whites and sugar in a large bowl.

Add chocolate chips and mix in.

The batter will just be very damp. That is perfect!

Place on cookie sheet by taking a loosely packed table spoon and forming it into what I think of as mounded nests (since the coconut will be sticking out all over the place) don't try to force it into a tight ball.

I also use parchment paper when I bake these and it make is so easy to remove them that the end.

Bake for 13-14 minutes until they start to lightly brown. Allow to cool before removing them.



Sharon Goldberg Hoffman

## MERINGUE CHOCOLATE CHIP COOKIES

2 Egg Whites  
2/3 Cup Sugar  
1 Tsp. Vanilla  
1 Cup Chocolate Chip Morsels  
1 Cup Chopped Walnuts (optional)

Preheat oven to 375 degrees. Grease cookie sheets really well. Beat the egg whites until they are very stiff. Add sugar slowly while continuing to beat egg whites. Add vanilla. Beat egg whites again until they are stiff. Fold in the chocolate chips and nuts. Drop on to the cookie sheets using a teaspoon. Put the cookie sheet in the oven and turn the oven off immediately. Leave in the oven for about 2 ½ - 3 hours or overnight

One batch usually yield about 22 – 24 cookies.



Lisa Lamster

## Passover Nut Sponge Cake

12 Eggs, separated  
2 Cups sugar  
1/3 Cup Red Sweet Passover Wine  
1 & ½ Cups Matzoh Cake Flour  
1 Cup finely chopped walnuts  
Grated rind of a large lemon OR two small lemons  
(Grated rind of a navel orange can also be used or mixed with the lemon)

Using an electric beater:

Beat egg whites (to very stiff peaks) in a large stainless pot or bowl and refrigerate until needed.

Beat egg yolks and sugar until pale and creamy.

Alternate flour and wine: with beater, on lower speed, dust on some cake flour and splash on a little wine, blend with beater and scrape sides with a spatula. Repeat until both are used up. Increase speed of beaters and beat until fluffy and fully blended. It becomes a thick batter.

Add lemon rind and nuts and blend in well.

Using a slotted vegetable spoon, GENTLY fold the heavy mixture into the egg whites, *one spoon at a time*, until well blended.

Bake in a two-piece tube-tin in a pre-heated 325 degree oven for 1 hour and ten to fifteen minutes. Test with a toothpick after about 65 minutes if top is high & golden brown. Cake should pop back after light touch to top and toothpick should be dry. The time depends a lot upon the oven.

Cool completely: UPSIDE DOWN ON A KETCHUP OR SIMILAR BOTTLE!!



Doreen Baker