

Passover Recipes From The Sifriyah



2015

Fluffy Matzo Balls



Yield: about 12 large, soft matzo balls

Ingredients:

4 large eggs

2 Tablespoons chicken fat or vegetable oil

1/4 Cup seltzer, club soda or chicken broth

1 Cup matzo meal

Salt and freshly ground pepper to taste

Preparation:

1. Mix the eggs well with a fork. Add the chicken fat or oil, soda water or chicken broth, matzo meal, and salt and pepper and mix well. Cover and refrigerate for several hours.
2. Dip your hands in cold water and make the 12 balls slightly smaller than Ping-Pong balls.
3. Bring water to a boil in a large pot. Add salt and place the matzo balls in the water. Cover and simmer about 30 minutes until soft.

Tip: You can make the chicken soup and matzo balls ahead. After cooking the matzo balls place them in the warm soup and then freeze. The liquid keeps them fluffy. Defrost the soup, reheat, and serve. You can also make the matzo balls ahead another way. Prepare a cookie sheet with sides with waxed paper on the bottom. Spray the waxed paper with Pam. Put the drained and cooked matzo balls on the cookie sheet. Cover the matzo balls with another sheet of waxed paper and put the cookie sheet in the freezer. After they are frozen you can easily take them off the cookie sheet and put them into the soup or for use later, you can put the frozen matzo balls in a large baggy and put it right back into the freezer, still frozen.

Another Tip: If you like them more al dente, use large eggs and cook a shorter time.

Jewish Cooking in America by Joan Nathan 1998; Knopf
Freezing the matzo balls for later use; Sheila Groskin

Mustard Roasted Fish



Ingredients

4 (8-ounce) fish fillets such as red snapper
Kosher salt and freshly ground black pepper
8 ounces creme fraiche
3 tablespoons Dijon mustard
1 tablespoon whole-grain mustard
2 tablespoons minced shallots
2 teaspoons drained capers

Directions

Preheat the oven to 425 degrees F.

Line a sheet pan with parchment paper. (You can also use an ovenproof baking dish.) Place the fish fillets skin side down on the sheet pan. Sprinkle generously with salt and pepper.

Combine the creme fraiche, 2 mustards, shallots, capers, 1 teaspoon salt, and 1/2 teaspoon pepper in a small bowl. Spoon the sauce evenly over the fish fillets, making sure the fish is completely covered. Bake for 10 to 15 minutes, depending on the thickness of the fish, until it's barely done. (The fish will flake easily at the thickest part when it's done.) Be sure not to overcook it! Serve hot or at room temperature with the sauce from the pan spooned over the top.

2008, Barefoot Contessa Back to Basics
Barbara Nimerofsky

Vegetable Soufflé



Ingredients:

20 oz. frozen broccoli

3 Eggs

20 oz. frozen cauliflower

3 tablespoons mayonnaise

20 oz. frozen carrots

salt and pepper

Cook each vegetable separately and drain separately. Chop/grate each vegetable in food processor. Mix broccoli 1st. Add 1 egg, 1 tablespoon of mayonnaise, salt and pepper. After mixing together, pour into greased pan. (broccoli- bottom layer). Then do the same with the cauliflower. After mixing cauliflower with 1 egg, 1 tablespoon of mayonnaise, salt and pepper, pour the cauliflower and layer on top of the broccoli. Finally, mix the carrots with 1 egg, 1 tablespoon of mayonnaise, salt and pepper. Pour the carrots and layer on top of the cauliflower. Then put it in the oven at 350 degrees for 1 ½ hours.

Lisa Lamster

Craisin Matzo Kugel



Ingredients

1 package Manischewitz potato pancake mix (6 ounces)

4 eggs

1 egg matzo soaked and drained

1 cup matzo farfel

1 package (6 ounces) Ocean Spray or any brand craisins

Beat eggs until well blended. Add water and vegetable oil. Mix well. Add pinches of salt and onion powder if desired. Stir in matzo farfel, soaked matzo and potato pancake mix. Allow batter to thicken for three minutes. Spread in a well-greased cake or roaster pan. Bake in preheated oven at 375 degrees for one hour or until browned as desired. Before baking, you can add and drizzle craisins into kugel or add craisins when finished.

Original Recipe – 36th Anniversary Cookbook BHSS – Lisa Glick

Lynn Zall

Apricot Matzo Kugel



Ingredients

Topping

- 2 Tablespoons butter
- 2 cups matzo farfel
- ½ cup dark brown sugar

Kugel

- Butter or vegetable cooking spray for greasing the pan
- ¾ Cup raisins
- 2 cans (16 oz.) apricot halves, drained, juice from 1 can reserved
- 3 cups matzo farfel
- 5 large eggs
- 2 cups sour cream
- 1 stick butter, melted and cooled
- ½ cup sugar
- 1 medium size apple, peeled and shredded

1. Prepare the topping: Melt butter in a large skillet over medium heat. Add the farfel & the brown sugar and cook, stirring constantly, until the farfel gets brown & crunchy, 3-5 minutes. Set aside to cool.
2. Preheat the oven to 350 degrees. Grease a 13x9 inch baking pan.
3. Combine the raisins and the reserved apricot juice in a small bowl and set aside.
4. Place the farfel in a large bowl, add cold water to cover, and soak a few seconds just until the farfel is soft but not soggy. Drain the soaked farfel thoroughly, wipe the bowl and return the farfel to the bowl & set aside.
5. Combine the next 4 ingredients in a blender until smooth. Add this mixture to the soaked farfel. Stir in the shredded apple, raisins and the liquid in which they were soaking. Pour this mixture into the prepared baking dish. Arrange the apricot halves on top, round side up. Sprinkle the topping evenly over the apricots, and bake on the center oven rack until set, about 1 hour.
6. Cut into squares and serve hot.

Sheryl Ives

Potato Kugel



Ingredients

½ cup vegetable or canola oil
8 medium potatoes
2 medium onions quartered
1 tablespoon salt
1 teaspoon black pepper
2 ½ teaspoons sugar
6 large eggs beaten whisk

Preheat oven to 425 degrees. Place oil into large 9 by 13 inch baking pan and set aside. Fill large bowl with water and ice cubes. Peel potatoes and place in bowl of ice water to prevent browning. In food processor with metal blade, finely chop onions and then remove and place in a large bowl. Cut potatoes into chunks and process until almost smooth. Combine potatoes with onions. Add salt, pepper and sugar. Add eggs and stir until thoroughly combined. Place baking pan into oven. When oil sizzles, remove pan carefully and spoon some of oil into potato mixture (makes kugel fluffy). Mix well and pour potato mixture into oiled pan. Bake uncovered for one hour or until nicely browned.

Original Recipe – 36th Anniversary Cookbook BHSS – Barbara Burghardt

Ruth Turner

Matzo S'mores



Break up either plain or chocolate covered matzo on parchment paper
Place marshmallow plain or coconut, under the broiler
Smush between two pieces of matzo

Also, could be made with plain matzo, bar of chocolate and a marshmallow
Place in the microwave for 10 - 15 seconds

Sharon Hoffman

Unbelievable Brownies



INGREDIENTS

- 4 large eggs
 - 2 cups sugar
 - 1 cup vegetable oil
 - $\frac{1}{2}$ teaspoon fine sea salt
 - $\frac{3}{4}$ cup Dutch process cocoa powder
 - $\frac{1}{2}$ cup potato starch
 - $\frac{1}{2}$ cup matzo cake meal
 - $\frac{1}{2}$ cup semi-sweet chocolate chips
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DIRECTIONS

1. Preheat oven to 350f.
2. Spray 11x7 inch brownie pan w/ non-stick cooking spray.
3. In a bowl of an electric mixer, beat the eggs and sugar until smooth.
4. Add the oil and salt, mix.
5. Sprinkle in the cocoa powder and mix.
6. Add the potato starch and mix.
7. Scrape down the sides with a spatula stir in the chocolate chips.
8. Pour into prepared pan & bake 35-40 minutes.
9. Allow to cool before serving.

Passover By Design – Susie Fishbein
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