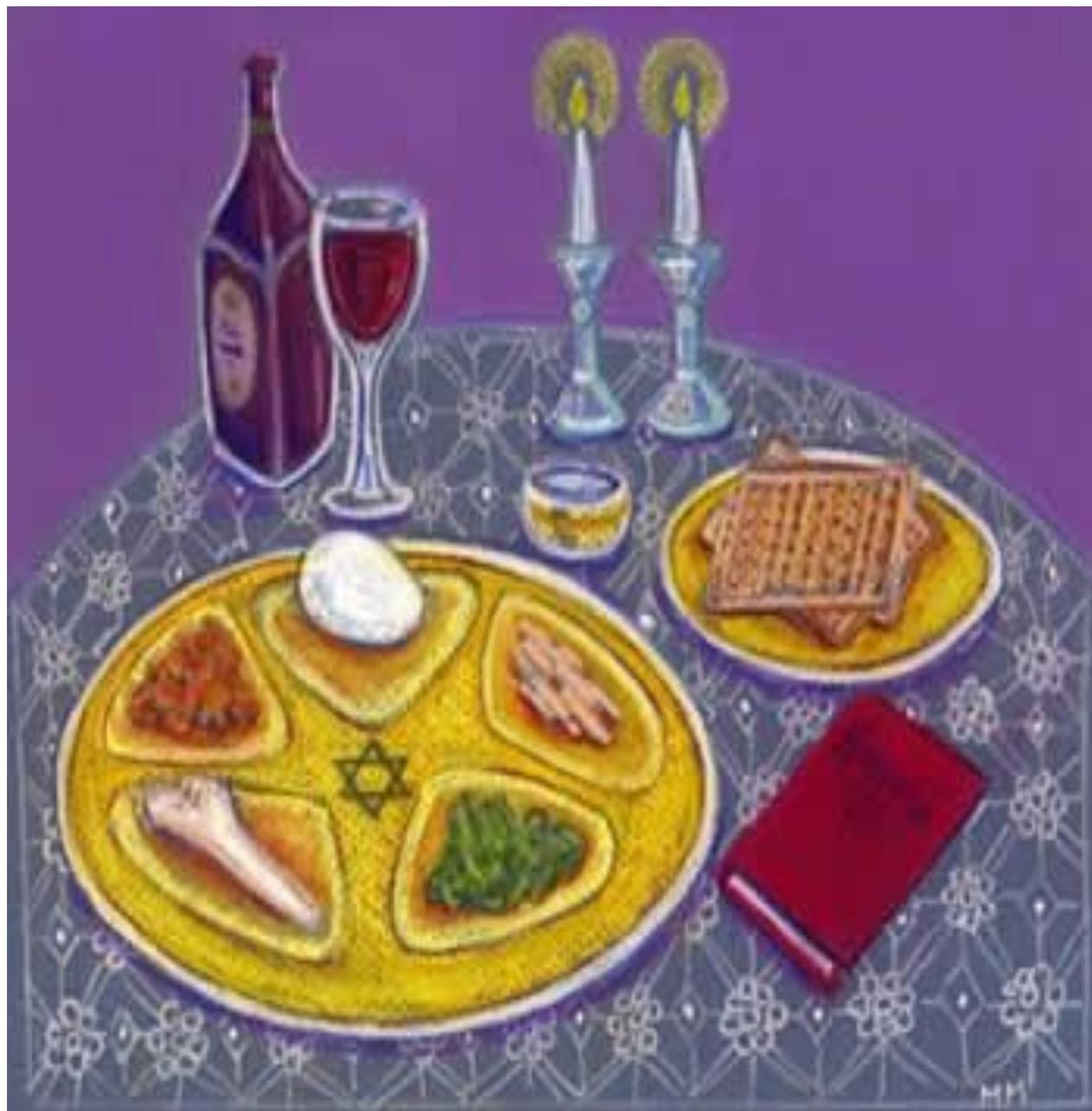


## Passover Recipes From The Sifriyah



2016

# **BEETS IN HONEY SAUCE**

**Sweet and tangy - ideal for company**



**Place 2 cups diced or sliced cooked beets in a bowl; set aside while making the sauce**

**Combine 1 tablespoon potato starch with 1/2 teaspoon salt in a small saucepan**

**Stir in 1 tablespoon water or beet juice**

**Add 2 tablespoons vinegar, 1/4 cup honey and 1/2 tablespoon fat**

**Cook slowly over low heat, stirring constantly until thickened**

**Add the sauce to the beets**

**Let stand for at least 10 minutes to allow the flavors to meld**

**Reheat**

**Serves 4**

**Contributed by Ruth Turner**

## Chilled Mango Strawberry Soup



- 4 mangos, peeled and pitted
- 1 cup fresh strawberries, washed and stems removed
- 2 cups liquid non-dairy creamer
- ½ cup white wine
- 1 teaspoon pure vanilla extract
- Mint leaves, for garnish (optional)

In a blender, place mangos, strawberries, creamer, wine and vanilla; blend until smooth and creamy, about 1 to 2 minutes. Chill for 2 hours before serving. Ladle into bowls and garnish with mint leaves if desired.

*Contributed by Barbara Nimerofsky*

## Balsamic Glazed Salmon Fillets



- 1/3 cup balsamic vinegar
  - 6 (5 ounce) salmon fillets
  - 4 cloves garlic, minced
  - 1 tablespoon white wine
  - 1 tablespoon honey
  - 4 teaspoons Dijon mustard
  - salt and pepper to taste
  - 1 tablespoon chopped fresh oregano
1. Preheat oven to 400 degrees F (200 degrees C). Line a baking sheet with aluminum foil, and spray with non-stick cooking spray.
  2. Coat a small saucepan with non-stick cooking spray. Over medium heat, cook and stir garlic until soft, about 3 minutes. Mix in white wine, honey, balsamic vinegar, mustard, and salt and pepper. Simmer, uncovered, for about 3 minutes, or until slightly thickened.
  3. Arrange salmon fillets on foil-lined baking sheet. Brush fillets with balsamic glaze, and sprinkle with oregano.
  4. Bake in preheated oven for 10 to 14 minutes, or until flesh flakes easily with a fork. Brush fillets with remaining glaze, and season with salt and pepper. Use a spatula to transfer fillets to serving platter, leaving the skin behind on the foil.

*Contributed by Barbara Nimerofsky*

## Barefoot Contessa's Roasted Filet of Beef



- 1 whole filet of beef (4 to 5 pounds), trimmed and tied**
- 2 tablespoons unsalted margarine or butter at room temperature**
- 1 tablespoon kosher salt**
- 1 tablespoon coarsely ground black pepper**

**Preheat the oven to 500 degrees F.**

**Place the beef on a baking sheet and pat the outside dry with a paper towel. Spread the butter on with your hands. Sprinkle evenly with the salt and pepper. Roast in the oven for exactly 22 minutes for rare and 25 minutes for medium-rare.**

**Remove the beef from the oven, cover it tightly with aluminum foil, and allow it to rest at room temperature for 20 minutes. Remove the strings and slice the filet thickly.**

**Contributed by Library Committee**

**This recipe is easy and elegant. It is perfect for a holiday table.**

## Carrot Soufflé



- 2 pounds fresh carrots, sliced\***
- 6 large eggs**
- 1 cup sugar, divided**
- 1/3 cup matzo meal**
- 3/4 cup butter or margarine, melted and divided**
- 1/4 teaspoon salt**
- 1/8 teaspoon ground nutmeg**
- 2 teaspoons vanilla extract**
- 1 cup chopped walnuts**

**Cook carrot in water to cover in a large saucepan over medium-high heat 20 to 25 minutes or until very tender; drain well.**

**Process carrot and eggs in a blender or food processor until smooth, stopping to scrape down sides**

**Add 2/3 cup sugar, matzo meal, 1/2 cup butter, salt, nutmeg, and vanilla; process until smooth. Pour mixture into a lightly greased 13- x 9-inch baking dish.**

**Bake at 350° for 40 to 45 minutes or until set. Combine remaining 1/3 cup sugar, 1/4 cup butter, and walnuts. Top soufflé with mixture; bake 5 to 10 more minutes.**

**\* 1 (2-pound) package sliced frozen carrots may be substituted for fresh carrots.**

**Contributed by Lisa Lamster**

# Noodle Kugel



**1/2 pound wide kosher for Passover egg noodles**

**1/2 stick butter, melted**

**1 pound cottage cheese**

**2 cups sour cream**

**1/2 cup sugar**

**6 eggs**

**1 teaspoon ground cinnamon**

**1/2 cup raisins**

**Preheat oven to 375 degrees F.**

**Boil the noodles in salted water for about 4 minutes Strain noodles from water In a large mixing bowl, combine noodles with remaining ingredients and pour into a greased, approximately 9-by-13-inch baking dish**

**Bake until custard is set and top is golden brown, about 30 to 45 minutes**

**Contributed by Lynn Zall**

## Apple-Topped Mashed Sweet Potatoes



**5 lbs. cooked sweet potatoes**

**1 Tbs. butter**

**2 medium fresh apples, golden delicious, peeled, cored and sliced ¼ inch thick**

**½ cup orange juice**

**½ tsp salt**

**½ tsp ground nutmeg**

**¼ tsp ground cinnamon, plus extra for sprinkling on final product**

**1/3 cup brown sugar**

**Cooking spray**

**Melt butter in a large nonstick skillet over medium high heat. Add apples and cook, gently turning occasionally, until golden and tender, about 7 minutes. Remove from heat and set aside.**

**Cut cooled potatoes in half and scrape out the potato into a large bowl. Discard skins. Add juice, salt, nutmeg, brown sugar, cinnamon; mash with a potato masher. Lightly coat a 1 ½ to 2 quart baking dish with cooking spray. Scrape potato mixture into a baking dish; arrange sautéed apples over the top. Bake until bubbly, around 30 minutes in a 350 degree oven. Sprinkle with ground cinnamon and enjoy!! Serves 10**

**Contributed by Sheryl Ives**

## Almond Thumbprint Passover Cookies



**¾ C sliced blanched almonds, toasted, cooled**

**2/3 C sugar**

**2/3 C matzo cake meal**

**¼ teaspoon salt**

**1 stick (1/2 C) unsalted butter, melted and cooled slightly**

**1 large egg, lightly beaten**

**½ teaspoon vanilla extract**

**¼ teaspoon almond extract**

**About 2 tablespoons fruit jam, such as raspberry, strawberry, or apricot**

**Pulse blanched almonds, sugar, matzo cake meal, and salt in a food processor until finely ground. (Be careful not to grind to a paste,) Transfer to a bowl and stir in butter, egg, and extracts until combined well. Chill dough, covered, until firm, about 30 min. While dough chills, put oven rack in middle position and preheat oven to 350 degrees. Drop level tablespoons of dough 1 inch apart onto 2 ungreased baking sheets. Roll dough into balls, then chill until slightly firm, about 10 minutes. Make a ½ inch wide (1/3 inch deep) indentation in center of each ball using your thumb, index finger, or the rounded end of a wooden spoon. Fill each indentation with ¼ teaspoon jam and bake, 1 sheet at a time, until tips are pale golden and undersides are golden, 10 to 12 minutes. Transfer cookies to a rack and cool completely.**

**Cook's note: Cookies keep in an airtight container at room temperature 3 days.**

**Contributed by Sheila Groskin**

## 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.**

**Contributed by Lisa Lamster**

## Brown – Edge Lemon Wafers



**Four eggs at room temperature**

**½ cup sugar**

**1 ¼ cups potato starch**

**1 ½ teaspoons grated lemon rind**

**¼ teaspoon salt**

**2/3 cup oil**

**Oil for the baking sheets**

**¼ cup cinnamon**

**½ to 1 teaspoon grated lemon rind for topping**

**In medium sized bowl of an electric mixer, beat the eggs and sugar at high speed for three minutes. Reduce the speed to low; add potato starch, lemon rind, salt and oil. Mix just until well blended.**

**Drop the dough by the teaspoonful onto lightly oiled cookie sheets. Combine cinnamon sugar with grated lemon rind in a small dish. Lightly sprinkle the cookie with the lemon-sugar mixture.**

**Bake in a preheated 350 degree oven until the edges are golden brown, about 10-15 minutes. Remove from baking sheets and place on wire racks to cool. Makes about 48 cookies**

**Contributed by Jane Simon**