

Passover Recipes From The Sifriyah



2013

Bookie's Chopped Chicken Liver

1. Put 4 large eggs in cold water in a saucepan. Bring to a boil and simmer for about 10 minutes. Cool rapidly in iced water and peel.
2. Heat 3 to 4 tablespoons vegetable oil in a 10 inch skillet. Sauté 3 medium onions and ¼ green diced pepper, over a high heat for about 5 minutes, until the onions start turning brown.
3. Add 1 pound chicken livers to the sautéed onions and green pepper and cook, tossing the livers occasionally until they are firm, about 5 minutes.
4. Chop together the livers, hard boiled eggs, sliced or quartered, and the sautéed onions and green peppers using an old-fashioned manual chopper or food processor until of even consistency, but not pureed. Season with salt and freshly ground pepper to taste.
5. If you want, add 1 tablespoon of chick fat to the mix.

10 to 12 serving as a pre-dinner nosh or as an appetizer on a leaf of lettuce.



Ruth Turner

Honey Mustard Chicken with Curry

Ingredients:

1 whole chicken cut into eighths
4 tablespoons of butter
½ cup honey
¼ cup Dijon mustard
1 teaspoon salt
1 teaspoon curry powder

Directions:

Melt butter over low heat. Add honey, mustard, salt and curry powder and mix well. Place chicken in baking dish. Pour sauce over chicken and roll chicken around in sauce so all pieces are coated. Bake skin side up at 375 degrees for one hour. Turn oven to 450 degrees for last ten minutes.

This recipe can be made without curry powder and it is still delicious.



Barbara Nimerofsky

MEAT BALLS IN SWEET AND SOUR SAUCE

INGREDIENTS:

1 POUND GROUND BEEF
1 EGG BEATEN
1/2 CUP MATZO MEAL
1/2 ONION, GRATED
3/4 TEASPOON SALT
3/4 TEASPOON PEPPER
1/2 TEASPOON OREGANO

SAUCE:

1 CUP JELLIED CRANBERRY SAUCE
3/4 CUP KETCHUP 1/4 CUP BROWN SUGAR
2 TEASPOONS LEMON JUICE

DIRECTIONS:

USE 3 QUART SAUCE PAN, YIELDS: 24 MEATBALLS

IN A LARGE BOWL COMBINE GROUND BEEF, EGG, MATZO MEAL, ONION AND SEASONINGS. FORM 1 INCH BALLS.

SAUCE: IN A 3 QUART SAUCEPAN, COMBINE CRANBERRY SAUCE, KETCHUP, BROWN SUGAR AND LEMON JUICE. COOK OVER LOW FLAME 25 - 30 MINUTES. STIR OFTEN.

ADD MEATBALLS AND SIMMER FOR 1 HOUR. SERVE HOT.

NOTE: THIS CAN BE USED FOR A MAIN COURSE BY MAKING THE MEATBALLS LARGER.



FROM: SPICE AND SPIRIT THE COMPLETE KOSHER JEWISH COOKBOOK.
WE SERVE THIS EVERY YEAR AND IT IS DELISH! – SHARON HOFFMAN

Cranberry Pecan Quinoa Salad

1 C quinoa
1C dried cranberries
1 yellow pepper diced
1 carrot grated
1 tomato diced
1 zucchini cubed
1/4 C pecans chopped
1/4 C balsamic vinegar
1 1/2 tablespoons olive oil
1 clove garlic, minced
1 tsp. sugar
1/2 tsp. salt
1/4 tsp. pepper

Serves 4-6

Combine quinoa with 2 Cups water in a medium saucepan and bring to a boil over high heat. Reduce heat to a simmer, cover, and continue cooking until all water is absorbed. In a medium bowl, combine cooked quinoa, dried cranberries, vegetables, pecans, and scallions until well mixed. In a small bowl, whisk the balsamic vinegar, olive oil, garlic, salt, pepper, and sugar until well blended. Pour over the quinoa mixture. Toss until well blended. Chill in the refrigerator for at least 30 minutes before serving.



Sheila Groskin

Matzo Cheese Kugel

- 5 Eggs
- 1 Cup Milk
- 1 LB cottage cheese
- 1/2 Cup raisins
- 1/4 Cup Sugar
- 3 Tablespoons melted butter
- 1 teaspoon cinnamon
- 1/2 teaspoon salt
- 6 Matzos, broken into large pieces

Preheat oven to 350*. In large bowl, beat eggs with milk until light and fluffy.

Add remaining ingredients except matzo and mix well.

Arrange half the matzo pieces on bottom of greased 1 1/2 Qt. baking dish.

Spoon half the mixture over it. Repeat layers.

Bake 40 minutes or until set.

Serves 6



Lynn Zall

Mushroom Onion Matzo Kugel

3 cups matzo farfel
2 large onions chopped
1 lb. mushrooms chopped
4 eggs
1 tsp. pepper
2 tsp. oil
1 tsp. garlic powder
1 tsp. salt
1 tbsp. dill

Wet farfel in a colander with very hot water. Then press out water. Sauté onions and mushrooms in oil. Mix the rest of the ingredients with the onions and mushrooms. Place into a greased 9x13 pan. Bake for one hour at 350 until browned.



Marilyn Bernstein

Butternut Squash Bake

2 C. mashed cooked butternut squash (I used 20 oz.)

1/2 C softened butter

3/4 C sugar (I used half splenda, half sugar)

2 eggs

1 can evaporated milk (small can)

1 tsp. vanilla

1/4 C maple syrup

1. In mixing bowl, cream butter and sugar. Beat in eggs, milk, vanilla, & syrup. Stir in squash.

2. Pour into a greased 8x8 baking dish. Bake uncovered, 45-50 minutes at 350 degrees.



Sheryl Ives

Chocolate Chip Truffle Cake

Ingredients:

- 1 ¼ cups (2 ½ sticks) butter (no substitutions)
- ¾ cup cocoa
- 1 cup plus 1 tablespoon sugar, divided
- 1 tablespoon cake meal
- 2 teaspoons vanilla extract
- 4 eggs, separated
- 1 cup semi-sweet chocolate chips
- 3 ½ cups (8 oz. container) frozen whipped topping, thawed or ½ pint fresh whipping cream
- 2 teaspoons cocoa, sifted

Directions:

- Heat oven to 425 degrees F. Grease bottom of 9 inch spring form pan.
- Melt butter in medium microwave-safe bowl; add ¾ cup cocoa and 1 cup sugar, stirring until well blended. Cool 5 minutes.
- Stir in cake meal and vanilla; add egg yolks, beating well after each addition. In medium bowl, beat egg whites with remaining 1 tablespoon sugar until soft peaks form; gradually fold into chocolate mixture with chocolate chips. Spoon batter into prepared pan.
- Bake 15 to 18 minutes or just until edges are firm (1 inch circle in center will be soft). With spatula, loosen cake from side of pan. Cool completely on wire rack; remove side of pan.
- Cover; refrigerate at least 6 hours. Sift cocoa over whipped topping; stir until well blended. Garnish cake with chocolate topping. Cut cake while cold; garnish with additional chocolate chips. 10 servings.



Beth Dubiel

Philly Fanny Fertik's Sponge Cake

10 eggs

2 cups sugar

¼ tsp salt

1 cup Passover cake meal

¼ cup potato starch

Juice of one lemon or half
grated rind and half juice

¼ cup sweet wine (optional)

1 cup nuts (optional)

Do Not Separate the Eggs. Place whole eggs in a large bowl and beat for at least 20 minutes or until the bowl is almost full. Add sugar and salt; keep heating. Add cake meal and continue beating. Add juice and/or rind. (If you are adding wine and nuts, add them now. Reserve some of the nuts to sprinkle on the top.) Add potato starch and beat until well mixed. Pour into an ungreased 10-inch tube pan. Put into preheated 350 degree oven and bake 1 hour. Remove from oven and invert in over a metal funnel or bottle and let cool. – Rabbi Weinberg



I have made this cake for years. I send this recipe from our former Rabbi in homage to him.

Jane Simon

Pecan Pie Brittle

2 Cups Sugar

2 ½ cups broken pecans (or assorted nuts of your choosing)

6 tbsp. unsalted butter, cubed

1 tbsp. vanilla extract

¼ tsp. baking soda

1 tsp. kosher salt

Heat the sugar in a 4 qt. saucepan over medium-high flame. Swirl the pan often while cooking until it's a golden amber color and completely liquefied. Add pecans, butter and cook, until caramel is liquid again and butter is absorbed, about two minutes. Combine vanilla extract and baking soda in a bowl and then add to pan along with salt; stir to combine. Pour onto a baking sheet lined with foil or a silicone baking mat and spread into an even layer with a small rubber spatula. Let cool completely. Break into bite size pieces and store in airtight container between sheets of wax paper. Make one 12" by 16" sheet.



Jane Simon

