

Passover Recipes From The Sifriyah



2014

GITTYS STRAWBERRY MANGO SALAD



1 bag of European lettuce mix
1 box of strawberries sliced
Mango peeled and cut into small pieces
Large handful of raisins (Jewish handful)
Slivered almonds for the top

DRESSING

1/2 cup of sugar (I use Splenda)
1/4 cup of oil
1/4 cup of white vinegar
1/4 cup of water

You can make dressing ahead of time but I would not refrigerate it gets stuck together.

Add dressing and toss all ingredients together
Just before you are ready to serve put almonds on top

Marilyn Bernstein

Maple - Mustard Salmon with Mango



Two tablespoons apple cider vinegar
One teaspoon Dijon mustard
Two tablespoons maple syrup
Freshly ground pepper to taste
10 oz. salmon fillet
One large mango

Mix the vinegar, mustard, maple syrup and pepper in a large bowl
Wash and dry salmon and place in the marinade turning to coat
Cook salmon in the oven at 350 degrees until done
Peel and cube mango
Heat the remaining marinade with the mango until it boils
When salmon is cooked, top with heated marinade and mango

Barbara Nimerofsky

Matzoh Apple Kugel



6 large eggs
1 cup sugar
Cinnamon to taste
1 tsp vanilla
1 tsp salt
3 cups matzo farfel
6 large apples, peeled and diced
1/4 lb. margarine, melted

1. Beat eggs till light & fluffy. Add sugar & beat the mixture.
2. Add melted margarine & beat some more.
3. Add cinnamon & vanilla.
4. Pour boiling water over farfel & drain.
5. Add farfel & apples to mixture. Mix well (not beat).
6. Pour into 9x13 greased pan. Bake 1 hour at 350 degrees.

Sheryl Ives

This is a Passover recipe used by members of the White House staff. This is a recipe from Kenneth Baer, Senior Advisor and Associate Director for Communications and Strategic Planning at the Office of Management and Budget. This was his grandmother's recipe, Esther Jacob.

Passover Spinach Pie



1 Box Matzoh
2 Packages frozen spinach
Large container whipped cream cheese
Large container sour cream
1 package Farmers Cheese
Salt & Pepper

Defrost spinach and squeeze out as much water as possible
Combine all ingredients except matzoh
Place matzo in bowl of water and get it slightly soft
Grease cookie sheet and make layer of matzoh on bottom
Spread out mixture and another layer matzoh on top
Put small amount of oil on top of matzoh
Bake at 375* for 1 hour

Lynn Zall

Potato Kugel Gratin (Martha Stewart Recipe)



Coarse salt and freshly ground pepper
1/2 cup extra-virgin olive oil, plus more for baking dish
3 1/2 pounds russet potatoes, peeled (about 6 large)
9 ounces shallots, thinly sliced (about 5)
3 tablespoons fresh thyme leaves, plus more for garnish
5 large eggs, room temperature
1 1/4 cups chicken broth
1 cup unsalted matzo meal
Flaky sea salt, such as Maldon, for serving

Preheat oven to 425 degrees with rack in upper third. Combine 4 teaspoons coarse salt and 1 teaspoon pepper in a small bowl.

Oil a 2 1/2-quart baking dish and sprinkle bottom with some salt-and-pepper mixture. Cut potatoes into 1/8-inch-thick slices with a handheld slicer or knife. Arrange slices vertically in baking dish; wedge in shallots and sprinkle thyme throughout. Brush with oil and season between potato slices with remaining salt-and-pepper mixture. Place baking dish on a rimmed baking sheet.

Whisk together eggs, broth, 1/4 teaspoon coarse salt, and 1/4 teaspoon pepper in a medium bowl. Add matzo meal and stir to combine. Pour mixture evenly over potatoes, tapping baking sheet on the counter to ensure mixture settles to bottom of baking dish. Cover with parchment, then with foil, and transfer to oven. Bake 45 minutes. Remove foil and parchment, rotate baking sheet, and continue baking until potatoes are tender when pierced with the tip of a paring knife, about 40 minutes more. Increase heat to broil and broil until golden brown, about 5 minutes. (Watch carefully to prevent overbrowning.) Garnish with thyme and sea salt. Let rest at least 15 minutes and up to 30 minutes.

Jane Simon

VEGETABLE ROAST



Slice 1 medium aubergine/eggplant and layer it in a colander or large plate, salting each layer, and leave them for 30 minutes or until the bitter juices have oozed out.

Rinse them well, pat them dry, and chop the slices into smaller pieces.

Fry 1 medium onion, chopped, and 2 cloves of garlic, chopped, in a little vegetable oil for a few minutes

Add 3 carrots, peeled and chopped; 3 small zucchini, chopped; 3 medium tomatoes, chopped, and aubergine.

Stir the vegetables together and cook them over low heat for about 20 minutes.

Add a little water if the mixture becomes too dry. Check to see that the carrot has softened.

Preheat oven to 350.

Puree the vegetables in a food processor or mash them by hand, but the mixture must be rough, rather than a smooth puree.

Add 4-6 T. matzo meal; season well with sea salt and freshly ground pepper and taste. Mix in 1 free-range egg beaten.

Spoon the mixture into a greased, ovenproof casserole dish and arrange 2-

3 parboiled potatoes, sliced, over the top of the mixture. Sprinkle with paprika over the top.

Bake in a preheated oven at 350 degrees for about 30-40 minutes until the topping is golden brown,

Cooking time: Approximately 1 hour.

Ruth Turner

Cheesy Baked Cauliflower



- 1 head of cauliflower
- 2 Tablespoons of butter
- 1/4 c ricotta cheese
- 1/2 cup shredded cheddar cheese
- Salt, pepper, garlic to taste
- 1/4 c sour cream (optional)

Preheat oven to 350

Wash and segment the cauliflower, steam for 25 minutes until VERY tender

Drain well and pat dry

Combine cauliflower, butter and ricotta cheese in a large mixing bowl and blend well.

Taste and add salt, sour cream (optional), pepper and garlic powder to taste.

Stir in 1/4 c cheddar cheese

Pour into baking dish and top with remaining cheddar cheese.

(I also split it into 4 ramekins and make individual ones. Not that it matters, I will eat 2 or 3 of them in a sitting)

Sharon Hoffman

Chocolate Almond Apricot Clusters

No Bake Treats



- 10 ounces good-quality dark chocolate (bittersweet or semi-sweet)
- 1 Tablespoon vegetable oil
- 2 Cups toasted almonds, sliced or slivered
- 1 ½ Cups dried apricots, cut up

Break the chocolate into chunks and place in a large, dry microwaveable bowl.

Microwave on medium, uncovered, for 2 minutes, then stir. Continue microwaving on medium for 1 to 2 minutes longer until the chocolate is just melted; stir well.

Cool slightly before stirring in oil, almonds and apricots.

Drop the mixture by teaspoonfuls onto baking sheets lined with parchment paper.

Refrigerate for 30-45 minutes or until firm.

Transfer clusters to an airtight container, separating the layers with parchment or waxed paper.

Makes 48 clusters

Note: The best way to cut the apricots is to use scissors. The clusters keep for 2-3 weeks in the refrigerator-if you hide them well! They also freeze well for up to 4 months.

Nutrition Info: 66 calories per piece, 6.7 grams carbohydrates, 1.2 grams fiber, 1 gram protein, 4.9 grams fat (1.5 grams saturated), 1 milligram sodium, 84 milligrams potassium, 12 milligrams calcium.

Sheila Groskin