

Passover Recipes From The Sifriyah



2017

Spring Berry Pistachio Salad with Maple Balsamic Vinaigrette



SALAD INGREDIENTS

- 10 oz baby spinach
- 2 cups strawberries, rinsed and sliced
- 1 pt blackberries, rinsed
- 1 pt raspberries, rinsed
- 1/2 cup unsalted pistachios, shelled and toasted

DRESSING INGREDIENTS

- 1/2 cup extra virgin olive oil
- 1/4 cup balsamic vinegar
- 1 1/2 tbsp. maple syrup
- 1 tsp whole grain Dijon mustard
- 1 tsp salt
- 1/4 tsp black pepper

Contributed by Barbara Nimerofsky

Brown Sugar Spiced Salmon



- **Ingredients**
- **½ cup dark brown sugar**
- **1 tablespoon chili powder**
- **1 teaspoon kosher salt**
- **1/2 teaspoon freshly ground black pepper**
- **Four 8-ounce salmon fillets**

Directions

Preheat the oven to 400 degrees F. Line a baking sheet with foil.

In a small bowl, mix together the brown sugar, chile powder, salt and pepper. Put the salmon on the baking sheet. Evenly distribute the sugar-spice mixture over the top of the fillets.

Bake for 10 to 15 minutes, depending on thickness and desired doneness.

Contributed by Barbara Nimerofsky

Cod in a Light Lime Sauce



Prep Time: 5 minutes

Cook Time: 20 minutes

Chill Time: none

Yield: 6 servings

- 6 cod fillets, about 3 pounds
- ¼ teaspoon salt
- ¼ teaspoon butcher's cut cracked black pepper
- 4 tablespoons olive oil
- 1 lime, halved

Preheat oven to 425° F. Spray a 9 x 13-inch pan with non-stick cooking spray. Rinse cod and pat dry. Place in prepared pan. Sprinkle with salt and pepper. Drizzle with olive oil. Squeeze juice of half a lime over fish. Cut remaining half into 4 thin slices. Place one slice over each piece of cod. Bake, uncovered, at 425° for 20 minutes. Place cod on a platter and serve immediately.

Contributed by Ruth Turner

Candied Carrots



Can be prepared well in advance of Passover and refrigerated. Reheat before serving.

Peel 16-24 baby carrots. In a small saucepan over medium heat, parboil the carrots in salted water to cover. Cook until barely tender. Do not overcook. Drain. In a large heavy skillet, melt 3 tablespoons of margarine; add 2 cups brown sugar and 1/2 teaspoon salt; cook over low heat until the sugar dissolves. Add the carrots. Continue to simmer over low heat, shaking the pan occasionally to coat each carrot with the glaze. Serves 8.

Contributed by Ruth Turner

Pineapple Farfel Pudding



1 1/2 sticks butter melted

3/4 cup sugar

8 eggs

2 3/4 cups farfel (wet & drain)

2 cans (20oz) drained crushed pineapple (save 1/2 of juice)

Mix first 3 ingredients together

Add farfel to egg mixture

Add pineapple & juice to mixture

Mix thoroughly, bake 350 for 45 minutes.

Contributed by Lynn Zall

APRICOT MATZO KUGEL



For the topping

2 Tbs. butter

2 cups matzo farfel

1/2 cup (packed) brown sugar

For the kugel

Butter or vegetable cooking spray for greasing the baking pan

1/2 cup raisins

2 cans (16 oz. each) apricot halves, drained, juice from 1 can reserved

3 cups matzo farfel

5 large eggs

2 cups sour cream

8 tbsp. (1 stick) butter, melted and cooled

1/2 cup granulated sugar

1 medium size apple, peeled and shredded

1. Prepare the topping: Melt the butter in a large skillet over medium heat. Add the farfel and the brown sugar and cook, stirring constantly until the farfel caramelizes (gets brown and crunchy), 3-5 minutes. Set it aside to cool.
2. Set oven to 350 degrees. Grease a 13x9 inch baking pan.
3. Combine the raisins and reserved apricot juice in a small bowl and set it aside.
4. Place the farfel in a large bowl, add cold water to cover, and soak a few seconds just until farfel is soft but not soggy. Drain the soaked farfel thoroughly, wipe the bowl dry, and return the farfel to the bowl. Set it aside.
5. Combine the eggs, sour cream, melted butter, and granulated sugar in a blender and blend until smooth. Add the egg mixture to the soaked farfel. Stir in the shredded apple, along with the raisins and their soaking liquid. 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.

Contributed by Sheryl Ives

Matzo Farfel and Apple Kugel



5 tbsp. vegetable oil or canola oil
2 cups matzo farfel
4 eggs
1 tsp salt
1 tsp sugar or equivalent Sweet 'N Low
1/2 cup water
3 apples, peeled, cored and sliced
1 tsp lemon juice
1/4 cup ground walnuts

- 1. Preheat oven to 350 degrees. With some of the oil, lightly grease a 1 quart baking dish.**
- 2. Combine the farfel with 2 eggs. Place the mixture in a heavy skillet over low heat and toast the farfel. Stir constantly until the farfel is golden and the pieces are separate.**
- 3. Beat the 2 remaining eggs, sugar, salt and 3 tbsps. of the vegetable oil. Add the farfel and ½ cup of water.**
- 4. Line the bottom of the prepared dish with ½ the apple slices and sprinkle them with lemon juice. Add the farfel and the remaining apple slices. Pour over remaining oil and sprinkle with nuts. Bake for 25 to 35 minutes. Serves 6 to 8**

Contributed by Joyce Weinberg

Cranberry Pineapple Kugel



Makes 12 servings Parve Cranberry Base: Non-stick cooking spray

4 cups matzo farfel

1/3 cup sugar

1 teaspoon ground cinnamon

1 (16 ounce) can whole berry cranberry sauce

2/3 cup vegetable oil

1/4 cup orange juice

Pineapple topping: 4 large eggs, lightly beaten

1/2 cup sugar

1/2 cup vegetable oil

1/4 cup potato starch

1 (20-ounce) can crushed pineapple, drained.

Preheat oven to 350 degrees. Heavily spray a 10-inch springfoam pan with nonstick cooking spray. Place the farfel into a large strainer. Wet the farfel under running water and drain. In a large bowl, mix the farfel, sugar, cinnamon, cranberry sauce, oil, and orange juice. Use a wooden spoon to combine. Press into prepared pan. Prepare the pineapple topping in medium bowl, whisk the eggs and sugar. Add the oil, potato starch, and pineapple. Mix. Pour over the cranberry base. Bake uncovered for 50 minutes. Run a knife or spatula around the perimeter to loosen the kugel before unmolding.

Contributed by Jane Simon (I find this works easier in a 9 x 13 pan instead of a spring form.)

Paleo Coconut Macaroons



Ingredients

- 2 large egg whites
- ¼ cup honey
- ¼ teaspoon Celtic sea salt
- 2½ cups unsweetened coconut flakes

Instructions

1. Use a hand blender to whisk egg whites to stiff peaks
2. Whisk in honey and salt
3. Stir in coconut flakes
4. Place bowl in fridge to chill for ½ hour
5. Fill a 2 tablespoon scoop with batter
6. Using your hand, very firmly pack batter into scoop to level
7. Release batter onto a parchment paper lined baking sheet
8. Bake at 350°F for 10-12 minutes, until macaroons are golden brown
9. Cool 1 hour
10. Serve

Contributed by Marilyn Bernstein

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

The Absolute, Hands-Down, Best Passover Apple Cake



Ingredients:

Dough:

6 eggs

1 cup oil

2 cups sugar

2 teaspoons potato starch

2 cups matzah cake meal

pinch salt

Filling:

2 teaspoons cinnamon

3/4 cup sugar

Juice of 1 lemon

5 large Granny Smith and/or Braeburn apples, peeled and diced

Topping:

1/4 cup sugar

1 to 2 teaspoons cinnamon

Directions:

1. Grease a 9-inch springform pan. Place parchment paper on bottom. Preheat oven to 350 degrees.
2. Beat eggs with sugar until blended. Add oil and beat. Sift together potato starch, cake meal, and pinch salt. Add sifted items to egg mixture.
3. For the filling, mix together cinnamon, sugar, and lemon juice. Mix in the apples.
4. Put two cups of dough (1/2 of the amount prepared) into the springform pan.
5. Add the apple filling (minus the accumulated liquid).
6. Put in remaining two cups of dough. Sprinkle with sugar cinnamon topping.
7. Place springform on a cookie sheet since liquid may seep out.
8. Bake at 350 degrees for one hour.

Contributed by Sheila Groskin

Matzah Clusters



Combine 3 sheets crumbled matzah with 3 cups melted semisweet chocolate and one cup each dried cherries, slivered almonds and coconut.

Drop teaspoonfuls of mixture onto baking sheets, lined with waxed paper.

Refrigerate until firm.

Contributed by Ellen Weiner