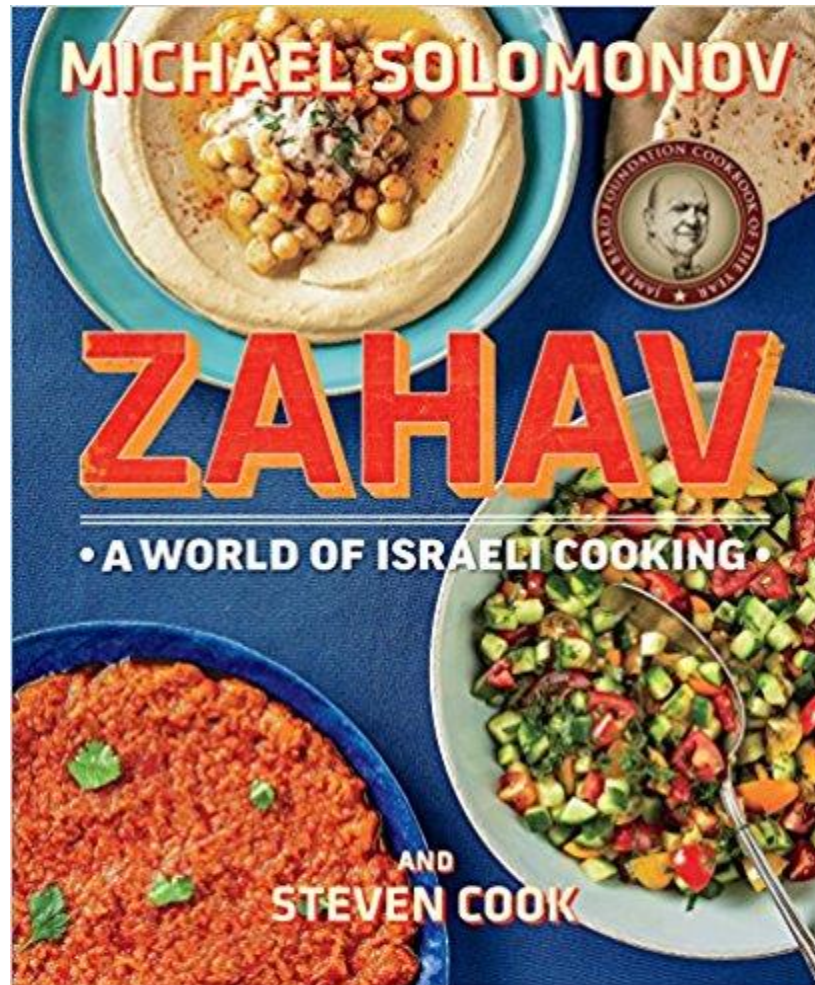


Passover Recipes From The Sifriyah



2018

This year's One Book, One Community selection is the cookbook, Zahav by Michael Solomonov. We chose many of the recipes from this wonderful cookbook. Zahav is a book both of Israeli recipes and the author's life. Michael Solomonov now owns a highly acclaimed restaurant in Philadelphia. He has almost single handedly helped to bring Israeli cuisine to the forefront of the culinary experience. He is the recipient of the 2017 outstanding chef award by the James Beard Foundation.



WATERMELON AND FETA SALAD

From the Cookbook Zahav

Arrange 1/2 small watermelon, rind removed and cut into 1-inch wedges, approximately 4 cups. Season with salt and place on a platter.

Combine 1/2 cup pitted oil-cured black olives, and 1/4 cup olive oil in a food processor and puree until smooth. Spoon the puree on the watermelon, then 1/2 cup crumbled feta, 1/4 cup toasted pistachios, chopped and 2 tablespoons chopped fresh mint. Drizzle on a bit more oil.



Contributed by Ruth Turner

Traditional Israeli Salad

From the Cookbook Zahav

3 cups chopped tomatoes
3 cups chopped cucumbers
¼ cup chopped fresh parsley
2 tablespoons olive oil
2 teaspoons lemon juice
1 teaspoon kosher salt

Combine all the ingredients in a large bowl. Toss well to combine and serve.



Contributed by Joyce Weinberg

Purple Cabbage Salad

Salad:

- 16 ounces shredded purple cabbage
- 1/3 cup chopped scallions
- 1/3 cup pine nuts
- 8 ounces shredded carrots
- 1 (11 ounce) can mandarin oranges, reserving juice
- 1-2 handfuls dried cranberries (can be sweetened kind)

Dressing:

- 4 Tsp brown sugar
- 1 tsp freshly ground pepper
- 1/4 tsp salt
- 4 Tsp red or white wine vinegar
- 1 Tsp reserved mandarin orange juice
- 1/2 cup vegetable oil
- 1 vegetable or pareve chicken flavor bouillon cube or 1 tsp dried consommé powder
- Garlic powder

Place the cabbage, scallions, pine nuts, carrots, oranges, and cranberries into a large zip'-lock bag. Set aside. In a jar or cruet, mix the brown sugar, pepper, salt, vinegar, reserved orange juice, oil, bouillon cube, and garlic powder. Close and shake until thoroughly mixed. (I think you would have to smash the cube, I usually use whatever powdered bouillon I have.) Pour over the salad. Refrigerate to let the flavors mix for at least 1 hour. You can prepare early in the day. (I've made this the day before.)



Contributed by Sheila Groskin

Potato Salad With Pickled Peppers

From the Cookbook Zahav

6 Yukon Gold Potatoes
6 tablespoons olive oil
2 garlic cloves thinly sliced
½ cup chopped fresh cilantro
½ cup shifka or other pickled peppers sliced into thin rings

Put potatoes in pot and cover with water by several inches. Bring to a boil. Cook until potatoes pierce easily with a paring knife, 15 to 20 minutes. Drain and let cool. Peel and mash coarsely with a fork. Transfer to a bowl.

Warm two tablespoons of the oil in a large skillet over medium heat. Add the garlic and cook, stirring for about three minutes. Pour oil and garlic over the mashed potatoes. Add remaining ¼ cup oil, the cilantro, pickled peppers and salt and mix to combine.

Serve at room temperature.



Contributed by Ellen Weiner

Honey Mustard Glazed Salmon Fillets

2 Tablespoons fresh lemon juice
2 Tablespoons Dijon mustard
2 Tablespoons Honey
1 Teaspoon finely grated Lemon Zest
4 (5 oz.) salmon fillets
Salt and ground black pepper
Cooking Spray

In an oiled shallow baking dish, combine lemon juice, Dijon, honey and lemon zest. Stir together. Season both sides of salmon fillets with salt and pepper. Place in baking dish and flip salmon to coat in the glaze. Preheat oven to 400 degrees. Bake for ten minutes or until fish is fork tender.



Contributed by Barbara Nimerofsky

Overnight Cheese Noodle Kugel

In this unusual noodle kugel, the noodles are not pre cooked

Butter for the pan

One box (8 oz.) kosher for Passover noodles

Three eggs

½ cup sugar

Two cups milk

One cup cottage cheese

¼ cup raisins

Cinnamon sugar

Butter a 9 by 9 inch baking pan. Arrange the raw noodles on the bottom of the pan. In a large mixing bowl, beat the eggs and sugar until light; add the milk; beat together. Stir in the cottage cheese and raisins. Pour the mixture over the noodles, cover and refrigerate overnight.

Before baking, sprinkle cinnamon sugar on the top. Bake for one hour and fifteen minutes in a 350 degree oven, the first half of the cooking time covered and the remainder of the time uncovered.



Contributed by Jane Simon

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



Contributed by Lynn Zall

Chocolate Almond Situation (gluten free)

From the Cookbook Zahav

Bake 25 minutes at 375 degrees. Place rack in middle of the oven

1 9 inch round or square cake pan

1 stick unsalted butter

1 cup sugar

big pinch of salt, 2 cups chopped dark chocolate (11 ounces), melted and slightly cooled

4 large eggs, lightly beaten

1/2 cup almond flour

1. Oil a 9 inch round or square cake pan. Line the bottom with parchment paper and oil the paper.
2. Combine butter, sugar and salt and beat on medium high until pale yellow and fluffy (2 minutes)
3. Add melted chocolate and mix until combined, mix on low. Add almond flour, mix on low, 10 seconds.
4. Place in oven on middle rack for 25 minutes.



Contributed by Sheryl Ives

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

Matzo Crunch

3-4 pieces matzo
1 cup butter
1 cup sugar
12 oz. bag semisweet chocolate chips
1 cup nuts (optional)

Line a cookie sheet with foil, then grease well with butter. (I use tin foil cookie sheets which can be thrown away). Line with one layer of matzo. In a small sauce pan, melt butter. Add sugar and simmer until combined, it will turn into a bubbly syrup. Pour syrup over matzo and spread evenly with rubber spatula. Bake at 350 degrees for 3 minutes.

Remove from oven and sprinkle chocolate chips evenly over top. Bake for 1 minute until the chocolate chips are melted. Spread chocolate evenly. Sprinkle with nuts.

Cool, then chill in refrigerator until hardened. Break into pieces.



Contributed by Lisa Lamster

