

NORTH FORK REFORM SYNAGOGUE

PASSOVER RECIPES

2016

Thank you to the members and friends of the North Fork Reform Synagogue who submitted the recipes! Each person who sent in a recipe said the same thing:

Enjoy!

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Appetizers/Hors D'oeuvres

Margo's Salmon Gefilte Fish Recipe

I adapted and Americanized my mother's Polish Carp Gefilte Fish Recipe so that my American non-Jewish husband and other mixed couple friends could really enjoy the Passover dinner and not just pretend that they do.

Make your favorite broth. It can be a fish broth, but it does not have to be. I make a vegetable broth with onions, garlic, ginger, carrots, parsnips, celery root, fennel, bay leaf and other herbs (whatever you have on hand). You can also add some white wine. After you make the broth, strain it. You can also mash some vegetables and add them in for a thicker texture.

To make a Salmon Gefilte Fish, you can either just use salmon or half salmon and half halibut or any other white fish. For one pound of fish, you will need 1 egg, 2 cloves of garlic, ¼ cup of matzo meal (you can skip it), one onion, one carrot, (or any other vegetable you want to put in the fish ball). I also add a few teaspoons of lemon. Use the food processor to chop the fish first (I like it coarsely chopped), and then chop the rest of the ingredients. Fold all the chopped ingredients together. Let it stand for a half-hour. Then make the balls out of the fish mixture and poach them in the broth for about 20 minutes (or less if you skipped adding matzo meal.)

You can serve it hot or cold. I serve it cold with horseradish, yogurt and dill sauce.

This serves four, but can be doubled or tripled as necessary.

Margo Lowry

Matzo Scallion Pancakes

1/2 cup thinly sliced scallions (white and pale green parts only) plus 1/2 cup finely chopped scallion greens
3/4 cup plus 2 teaspoons olive oil
5 large eggs
1 1/2 cups plus 1 Tbsp. water
1 1/2 cups matzo meal
1 teasp salt
1/4 teasp black pepper

Cook sliced scallions in 2 teasp oil in a small heavy saucepan over moderate heat, stirring occasionally, until pale golden, 2 or 3 minutes. Remove from heat and stir in scallion greens.

Whisk eggs in a bowl until combined well, then whisk in water. Stir in matzo meal, salt, pepper, and scallion mixture until combined well.

Heat 1/2 cup of oil in 12-inch non-stick skillet over moderate heat until hot. Working in batches of 4, drop 3 tblsp. of mixture for each pancake, or less for smaller ones, into hot oil and spread with back of spoon to form 3 inch rounds. Cook until undersides are golden. Turn over with slotted spatula and cook for another minute or two until golden. Transfer to a large rack set on a paper-towel-lined baking sheet. Add some of remaining oil as needed between batches.

Pancakes can be made 4 hours ahead and chilled, covered. Reheat on baking sheet in 350 degree oven for approx 10 minutes.

Makes 30 pancakes...can be used as an hors d'oeuvre with red caviar on top.

Ellen Love

Foolproof Matzo Balls

2 eggs
2T. melted butter
1/2 c. matzo meal
1/4 c. seltzer
1/2 t. salt
freshly ground pepper to taste
fresh parsley snipped to taste

- Beat eggs with whisk.
- Add remaining ingredients and mix with fork.
- Store in fridge at least 2 hours
- Form matzo balls and cook 15 minutes in boiling, salted water.

I prefer not to boil them in my home made chicken soup as I don't want to waste any soup boiling away.

When the matzo balls are cooked I transfer them to the hot soup and simmer in the soup.

This recipe came from a newspaper and it's the one my mom used. We love it and I make them year round, not just for Passover.

Miriam Lastoria

Grandma Ruth's Passover Prune Blintzes

Crepes

4 eggs, well beaten
Salt
6 Tbs. Potato starch
4 Tbs. matzoh cake meal
1 cup water plus a little more
8" fry pan

Pour beaten eggs in a medium bowl; add some salt. Stir in potato starch and matzoh cake meal. Mixture will be very thin. You may have to strain mixture if lumpy. Pour a small amount of oil in fry pan, to just coat bottom of pan. Pour egg mixture into pan, to just cover bottom of pan, a very thin coating (probably less than a 1/4 cup.) Turn pan around as you would a crepe. Cook briefly. Turn onto wax paper. You are only cooking one side.

And now repeat the procedure until the batter is finished. You should get about 28 crepes. (Grandma Ruth was a master crepe maker...she would get 34 crepes out of this!)

Filling

Prepare the prune filling in advance, even a few days in advance.
One 1-lb. Box of Prunes
1/4 cup orange juice
3 dashes of cinnamon
sugar
chopped walnuts, if desired

Cook prunes in water and orange juice until soft. May need a little sugar to taste. Mash with a fork until mushy. Then add cinnamon and nuts if using. Set aside.

The Assembly

Take a crepe from wax paper. Place a heaping teaspoon of the prune filling in middle of the crepe. Fold over sides to make a neat package. Place on lightly greased cookie sheet. Sprinkle with cinnamon and sugar mixture. Bake in 325 degree oven for 20 minutes.

Note: I spent a lot of years assisting in the making of the blintzes with Grandma Ruth, so all the steps are instinctive. I hope the instructions are clear.

Bernice Feldman

Matzoh Brei 1

3 matzohs, broken into pieces and put in colander with warm water

3 eggs

1/2 cup milk

1 tsp. vanilla extract

Sweet butter for frying

Mix 3 eggs and 1/2 cup milk together. Add vanilla extract and matzohs. Allow to stand for 10 minutes.

Melt sweet butter in a frying pan until hot. Pour matzoh mixture into pan and allow to brown on both sides. Cut into four sections before turning for ease of turning (may add more butter if necessary.)

Serve with fresh mango, strawberries and other fruit. Use maple syrup or sugar.

Makes the perfect breakfast or brunch...or cold snack for work or school.

Serves 1—2.

Rabbi Ilene Haigh

Matzoh Brei 2

2 pieces of matzoh

2 large eggs

1 pinch salt

1 dash pepper

1/4 cup boiled water

1 tbsp. natural sugar

1 tbsp. butter

Crumble matzoh and soften with boiled water. Add salt and pepper. Heat butter in frying pan. Pour in mixture and cook until you can sled onto a plate. Flip and cook other side. Slide into plate and sprinkle with sugar.

Joni Friedman

Grandma Ruth's Passover Liver/Potato Latkes

3 lbs Russet potatoes, peeled and quartered
2 eggs, beaten
4 Tbs matzoh meal
1 lb. chopped liver
Salt and pepper
Oil for frying

Cook potatoes until soft. Drain in colander. Mash potatoes and add the eggs. Mix thoroughly. Then add matzoh meal, salt and pepper to taste. Take a full tablespoon of the potato mixture in your hand, and make an indentation in the middle for a small amount of the chopped liver. Press the liver into the pancake and cover the liver with more mashed potato if necessary. (Don't make the pancake too thick.) You may have to sprinkle a little more matzoh meal on the outside of the pancake to hold it together. It's all in the feel of the food: experience is the name of the game.

In the meantime, the oil in the fry pan should be nice and hot. There should be about an inch of oil Fry pancakes/latkes until golden brown.

Note: For a more healthy version, instead of frying, put 1/2 the mashed potatoes into a well-greased 8"x8" pan. Then spread the chopped liver over the potatoes, and top with the remainder of the potatoes. Spread more oil on the top of the potatoes, and sprinkle some paprika for color. Bake in a 350 degree oven until a very light brown. Then it's no longer latkes, but it is a kugel!

Bernice Feldman

Entrees

Klops/Ecumenical Meat Loaf

Two kinds of ground meat and hard-boiled eggs make this an unusual and elegant meat loaf.

¾ pound ground chuck
¾ pound ground veal
1 medium potato, peeled and grated (about 1/3 cup)
1 cup grated onions
2 raw eggs
4 cloves garlic, mashed through a press or minced
salt
freshly ground black pepper
2 hard-boiled eggs

Preheat the oven to 375 degrees.

With your hands, combine all the ingredients except the hard-boiled eggs. Mix well. Using half of the meat, form a round or rectangular loaf in a small pan. Lay the hard-cooked eggs, top to bottom down the center of the loaf. Cover completely with the remaining meat, and bake for about 1 hour and 15 minutes. Remove from the pan and serve hot, or let cool, refrigerate, and serve cold.

Serves 4 to 6.

Ruth Eilenberg

BAKED FISH FOR PASSOVER – SEPHARDIC STYLE

Halibut or other white fish steaks cut ½” thick

1/3 cup matzoh meal

2 tsp paprika

1 Tbs kosher salt, fresh ground pepper

Sauce

2 ribs celery, sliced

2 carrots, peeled and sliced

2 med. onions chopped

1 green pepper chopped

2-3 ripe tomatoes chopped

2 small cans tomato sauce

¼ c vinegar

1 c water mixed with 1-2 tsp sugar

Salt and pepper to taste and chopped parsley and lemon wedges for garnish

Preheat oven to 375

Lightly oil a glass or enamel baking dish

1. Rinse fish steaks, pat dry and season w/ salt & pepper. Mix matzoh meal w/ paprika and dredge fish, then coat lightly w/oil and set aside.

2. Combine celery, carrots, onions and pepper and coat bottom of pan with ½ of this mixture. Place fish on top and cover with remaining vegetables. Top w/ chopped tomatoes and canned sauce. Combine vinegar, water/sugar, salt & pepper. Pour this around sides.

3. Bake for one hour or more spooning sauce over fish so it doesn't dry out.

4. Serve warm or room temp sprinkled with parsley and lemon wedges.

Can be prepared one day ahead and reheated for Seder.

Plan on one fish steak for each person.

Serves six.

Can be doubled for more people.

Linda Cohen Slezak

Oven-Roasted Honey Orange Chicken

Chicken

2 frying chickens, cut up

2 cups matzo meal (I use part whole wheat)

2 tsp salt

1/2 tsp pepper

1 Tblsp paprika

2 eggs or equivalent egg whites

Sauce

1/4 cup honey

1 cup hot water

1 cup orange juice.

Combine matzo meal with salt, pepper and paprika. Dip chicken in egg and then meal mixture. Place chicken, skin side up, in a well-greased large, shallow, uncovered baking pan without overlapping the pieces. Bake at 350 degrees about one hour or until golden brown and tender.

Lower oven temperature to 325 degrees. Pour **sauce** over chicken and bake for approximately 45 minutes until clear juices run from chicken when pierce. The chicken absorbs the sauce, so if you're going to reheat the chicken, prepare an extra batch of sauce for reheating.

For a more elegant service, add thinly sliced oranges for garnish.

Serves 6-8.

Ruth Eilenberg

Side Dishes

Spinach Kugel

2 packages frozen chopped spinach drained
1.5 cups matzoh farfel
5 large eggs
1 onion chopped
1/4 tsp salt
1/4 tsp pepper
1/2 cup butter or margarine
1/4 cup boiled water
Greased glass pan

Sauté onion in 2 tbsp butter until transparent
Melt remaining butter

If time allows, separate eggs and beat until whites are foamy and yolks are pale. Fold in salt, pepper and melted butter. Soften farfel with hot water and mix with thawed spinach. Fold in eggs. Pour into pan and bake in 350 oven for 20 minutes covered and 10 minutes covered.

Joni Friedman

Spinach Souffle

3 10-ounce packages frozen chopped spinach, thawed and drained
3 Tbl. matzoh meal or potato starch
3/4 cup liquid nondairy creamer
1 medium onion, chopped
2 Tbl. melted margarine
3/4 cup mayonnaise
3 eggs, beaten
3 Tbl. oil

Preheat oven to 350 degrees. Pour oil into a 9x13 inch pan, and heat it in the oven. In a large bowl, mix ingredients together and pour into the hot oiled pan. Bake 35-45 minutes.

Serves 8 – 10. Can be made with frozen chopped broccoli instead of spinach. Still delicious!

Kay Freeman

Mrs. Feinberg's Vegetable Kugel or Muffins
(wife of Rabbi Louis Feinberg in Cincinnati)

Serves 6-8 and makes a kugel or 24 muffins

1 cup grated raw apple
1 cup grated raw sweet potato
1 cup grated raw carrot
1 cup matzah meal
½ cup margarine, melted
1 tsp salt
1 tsp baking soda
1 tsp cinnamon
1 tsp nutmeg
½ cup sugar (optional)

Preheat oven to 325 degrees.

Mix all ingredients well.

Pour into baking dish; cover with foil; bake 45 minutes. Raise oven to 350, remove cover and bake additional 15 minutes. Slice and eat hot as a vegetable. (If using muffin tin bake 30 minutes.)

Note: a food processor makes this recipe effortless. Yes, baking soda, a pure product and not a leavening agent, can be used at Passover.

Sylvia Pafenyk

Martha's Apple Kugel Recipe for Passover

What You need:

- 4 large apples, Granny Smith or any tart apple, cut into medium dice or thin slices
- ½ cup light brown sugar
- ¼ cup orange juice
- 6 plain matzohs
- 8 eggs
- 1 teaspoon salt
- 1 teaspoon ground cinnamon
- 1 ½ cups sugar
- ½ cup (8 tablespoons) butter, melted
- 1 cup golden raisins
- 1 cup dried apricots, medium, chopped
- 4 tablespoons butter, cut into small pieces for casserole topping

What You Do:

1. Preheat the oven to 350 degrees.
2. Toss the apples with the brown sugar and orange juice, set aside in bowl.
3. Break the matzoh into 2-to 3-inch pieces and soak in 1 cup of warm water until soft but not mushy. Set aside.
4. While the matzoh soaks, beat the eggs with a wire whisk in a large bowl until blended. Add the salt, sugar, cinnamon, melted butter, raisins, and apricots.
5. Squeeze the liquid from the softened matzoh and add the matzoh to the egg mixture with the apples. Stir the kugel well and pour into a lightly greased 2 ½ quart casserole dish or a 10x14-inch pan. Dot the top of the kugel with 4 tablespoons of butter.
6. Bake the kugel for 1 hour. Cover the top with foil if the top begins to become too brown early in the baking. Remove the kugel from the oven and cool to room temperature.

Serves 8-12 as a side dish or dessert.

Martha Friedland
(Joyce Friedland's daughter-in-law)

DESSERTS

Matzoh Crunch

4-6 squares matzoh
2 sticks sweet butter (1/2 pound)
1 cup packed brown sugar
3/4 cup chocolate chips

Cover jelly roll pan with heavy duty foil. Line with parchment paper.

Cover pan with matzoh. Put butter and sugar in small pot and bring to boil. Boil for 3 minutes. Pour and spread mixture over matzoh in pan. Turn oven to 350 degrees and bake for 15 minutes. *Keep checking so as not to burn.*

Remove from oven and sprinkle chips over all. Let sit for 5 minutes to melt chips. Spread chips.

Cool, then freeze for 30 minutes. Break into pieces and store in tin.

Sent in by:

Miriam Lastoria and **Meryl Kramer** and **Linda Hill** and **Renee Navarrete**

Chocolate Raspberry Truffle Cake

6 oz. semi sweet chocolate (chopped)
3 squares of unsweetened chocolate (chopped)
2 sticks unsalted butter
3/4 cup sugar
1/2 cup heavy cream
1 T Vanilla
6 eggs

Preheat oven to 350

Grease 9 inch Round Spring Pan
Line with parchment paper and grease
Wrap the bottom of the pan with foil 1 inch up the side

Melt the chocolate, butter and sugar with cream until smooth
Cool

Stir vanilla in.

Mix eggs with a mixer and then beat the chocolate with the eggs and get the bubbles out

Pour into pan. Put pan into the a roasting pan with 3/4 inch water. Bake for 30 minutes (center is soft)

Cool and then remove from pan and cover with glaze.

Glaze:

6 squares of semi chocolate

1/2 stick of butter

Melt and pour on cake

Garnish with raspberries!!

Renee Navarrete

FROZEN STRAWBERRY MERINGE TORTE

From: Jewish cooking in America by Joan Nathan

Crust

1 1/2 cups crushed almond or coconut

macaroons

2 T. unsalted butter or margarine, melted

1/2 cup finely chopped nuts

1/2 cup sugar

Sauce

10 ounce pkg frozen sliced strawberries

2 Tbl. orange marmalade

Filling

2 lg egg whites, room temp

1 cup sugar

2 cups sliced strawberries

1 Tbl. lemon juice

1 tsp. vanilla extract

1 Tbl. currant jelly

1 cup sliced strawberries

Crust: process the macaroons and the butter until coarsely ground in food processor. Add nuts and 1/2 cup of the sugar and process until mixture begins to hold together. Press into bottom of a 10 X 3 inch springform pan. Bake in preheated 350-degree oven for 7 to 10 minutes. Cool.

Filling: put egg whites, sugar, fresh strawberries, lemon juice and vanilla into bowl. Beat on low speed to blend, then increase to highest speed and beat until stiff peaks form. Pour into cooled crust. Cover and freeze a minimum of 6 hours. (It may be frozen for up to 3 weeks.) Serve the torte directly from the freezer as it will not become totally solid. (You may top with whipped cream and fresh strawberries.)

Sauce: Slightly defrost the strawberries. Puree in food processor adding marmalade. Mix in currant jelly. Remove to a bowl and stir in sliced strawberries. (Sauce may be refrigerated overnight.)

Serves 12.

Florence Gellman

Matzoh Pie Crust

2 matzohs
2 eggs, beaten
1/4 cup oil
1/2 tsp salt
2 Tbs sugar
1/4 cup matzoh meal, more if needed

Soak matzoh and pat really well. Add to all the ingredients (can use the food processor). When it holds together, press into a pie plate. Bake at 350 degrees for ten minutes until light brown. May need to prick the crust if it bubbles.

Fill the pie shell as you wish.

Dot Wolf

Passover Brownies

¾ cup unsalted butter or margarine, softened
¾ cup sugar
5 eggs, separated
6 ounces bittersweet chocolate
6 ounces finely ground almonds or almond flour
pinch of salt

Cream the butter and sugar together. Mix in the egg yolks.

Melt the chocolate over a double boiler. Cool and add to the butter mixture. Add the finely ground almonds or almond flour.

Beat the egg whites until stiff but not dry. Fold into the batter. Pour into a 9-inch square greased baking tin. Bake in a preheated 350-degree oven for 45 minutes. Cool and cut into squares.

Makes about 24 brownies.

Linda Hill

Chocolate Chip Mandelbrot

2/3 cup sugar
1/2 lb. margarine (2 sticks)
3 eggs
1/2 cup cake meal
1 cup chopped nuts
1/2 tsp vanilla
Chocolate chips
Grated rind of orange

Preheat the oven to 350 degrees. Cream margarine and sugar well. Add eggs one at a time; then add the rest of the ingredients. Make 2 or 3 long, thin loaves on greased cookie sheet (or aluminum foil-covered and greased cookie sheet). Bake 20 minutes. Remove from oven and lower heat to 200 degrees. Slice loaves on diagonal about 1/2" slices and return to oven until slightly browned, another 20-30 minutes.

Florence Gellman

Chocolate Chip Cookies

2 3/4 cups of walnut halves
3 cups confectioners sugar
1/2 cup plus 3 tbs. unsweetened Dutch process cocoa powder (I use Ghiradelli)
1/4 tsp. salt
4 large egg whites at room temp.
1 tbs. pure vanilla extract

1. Preheat oven to 350 degrees
2. Spread walnut halves on baking sheet and toast for about 9 minutes, until they are golden.
3. Let cool slightly, then chop coarsely.
4. Change oven to 320 degrees
5. Line two baking sheets with parchment paper.
6. In a large bowl, whisk (or combine in an electric mixer at low speed) the sugar with the cocoa powder and salt, followed by the chopped walnuts.
7. Change speed to medium, add egg whites and vanilla.
8. Beat just until batter is moistened. Be careful not to overbeat or it will stiffen.
9. Spoon batter into small mounds on parchment paper and bake 14 to 16 minutes, until tops are glossy and lightly cracked. Turn the pans from front to back halfway through baking.
10. Cool on parchment paper on cookie racks and then remove.

Sue Hanauer

Tishpishi—Passover Walnut Cake with Syrup

This is a famous Judeo-Spanish specialty of Turkey. It is a rich and luscious dessert. It is so good I usually make it more than once for Passover. It is best made at least a few hours before you are ready to serve, so that it has the time to imbibe the syrup.

For the cake:

5 eggs, lightly beaten
1 1/4 cups walnuts, chopped
3/4 cup ground almonds
1 cup sugar
juice and grated zest of one orange
2 tsp cinnamon

For the syrup:

2 1/4 cups sugar
2 cups water
1 Tbl lemon juice

Make the syrup first, so that it has time to chill. Boil the sugar and water with the lemon juice for 10-15 minutes. Let it cool; then put it in the refrigerator.

Mix all the cake ingredients thoroughly. Line the bottom of a 9 x 13 cake pan with foil or greaseproof paper. Brush the foil and sides of the tin with oil and pour the cake mixture in. Bake in a 350 degree oven for 1 hour, until browned. Turn the cake out upside down onto a deep serving dish as soon as it's out of the oven. Peel off the foil; cut into serving pieces and pour the cold syrup all over the hot cake. After about 1/2 an hour, turn the pieces over so that they can thoroughly soak up the syrup.

Makes about 15 two-inch square pieces.

Rona Smith

Passover Apple Cake

6 medium apples, peeled and thinly sliced (I use Granny Smith)
1/2 cup sugar
1 tsp. Cinnamon
6 eggs
1 1/4 cup sugar
1 tsp. Salt
3/4 cup potato starch
1 1/2 cups cake meal
3/4 cup oil
1/2 cup orange juice
1 jar cherry preserves
1/2 cup chopped walnuts
1/2 cup sugar

Sprinkle sliced apples with 1/2 cup sugar and cinnamon. Set aside.

Beat eggs till light. Add 1 1/4 cups sugar and salt. Sift potato starch and cake meal together. Add dry ingredients, alternately with oil and orange juice to egg mixture.

Pour 1/2 the batter into a 9x13x2 greased glass pan. Cover with apples. Dot with preserves. Cover with remaining batter. Sprinkle top with sugar and nuts.

Bake in a 325 degree oven for 1 hour.

Linda Hill

Aunt Muriel's Passover Sponge Cake

Preheat oven to 350 degrees.

3/4 cup cake meal

1/4 cup potato starch

1/2 tsp salt

10 eggs (9 separated, 1 whole with yolk) (Tip: separate eggs when cold; then let stand at room temperature about 1/2 hour before beating.)

1 1/2 cups sugar

Juice and rind of one lemon or 1/2 orange (or 1/2 and 1/2)

3/4 - 1 cup chopped walnuts (optional)

1. Beat egg whites till soft and fluffy.
2. Beat egg yolks and whole egg, sugar and salt until lemon-colored.
3. Add juice and rind of lemon/orange
4. Mix in dry ingredients and beat/mix well.
5. Add nuts.
6. Add few tablespoons of egg whites to yolk mixture to lighten mixture. Then
7. Pour yolk mixture into egg whites and blend well by hand.

Bake in tube pan at 350 for 50 minutes (or 375 for 10 minutes). Cool inverted over bottle before removing from pan.

Sharna Nicholson

Passover Flourless Chocolate Cake

1lb semisweet chocolate chips
7 large eggs
1 cup unsalted butter
1 cup sugar
¼ cup coffee liqueur
Powdered sugar
1 tsp vanilla extract

1. Preheat oven to 350 and butter 9" spring form pan, lining bottom of pan with parchment paper.
2. Stir chocolate, coffee liqueur, butter and vanilla in sauce pan over low heat until melted and smooth.
3. Cool to lukewarm.
4. Using mixer, beat eggs and sugar until thick and pale (about 6 minutes)
5. Fold egg mixture into chocolate in thirds.
6. Place pan on baking sheet.
7. Bake 55 minutes, or until tester comes out with moist crumbs.
8. Cool 5 minutes.
9. Press down edges of cake.
10. Cool completely in pan.
11. Sprinkle with powdered sugar.

Stephanie Zinger