

ANDRE BALOG'S CHICKEN WITH FRESH HERBS AND 40 CLOVES OF GARLIC meat

Andre Balog, who taught kosher cooking in New York City, adds a mixture of fresh green herbs to this traditional French recipe. He considers this a symbolic Passover dish, since the Jews wandered for forty years in the desert before reaching the Promised Land. The garlic flavor is mild because the cloves are cooked whole. Be careful not to slice or otherwise damage the cloves; that releases an enzyme that produces the intense garlic flavor.

4 heads garlic, yielding 40 cloves
2 tablespoons plus ½ cup olive oil
Salt and freshly ground pepper
½ teaspoon sugar
One 4-pound chicken
2 tablespoons chopped parsley
2 tablespoons chopped fresh chives
2 tablespoons chopped fresh basil
1 tablespoon chopped fresh thyme
1 tablespoon chopped cilantro
1 tablespoon chopped fresh chervil
½ bay leaf

1. Separate but do not peel the cloves of garlic.
2. Combine the 2 tablespoons olive oil, salt, pepper and sugar. Roll the garlic cloves in this mixture and set aside.
3. Preheat oven to 425°F.
4. Place the remaining ½ cup olive oil in a Dutch oven, reserving a little to sprinkle over the chicken. Place the chicken in the Dutch oven, then sprinkle olive oil, salt and pepper over the top. Place the garlic around the chicken.
5. Mix the parsley, chives, basil, thyme, cilantro, chervil and bay leaf. Sprinkle over the chicken.
6. Cover and bake for 1 hour. Remove the bay leaf and serve.

makes 6 servings

Judy Rosenstreich
from New York Times Passover Cookbook

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Judy Alexader, courtesy of JoyofKosher.com

MEDITERRANEAN BAKED SPINACH

Fresh baby spinach gets a Mediterranean twist when it's baked in a casserole with an egggy mixture of cream cheese and crumbled feta.

60 MIN DURATION; 50 MIN COOK TIME; 10 MIN PREP TIME

INGREDIENTS

- 1 lb. baby spinach leaves
- 6 cups boiling water
- 4 oz. (1/2 of 8-oz. pkg.) PHILADELPHIA Cream Cheese, softened
- 4 eggs
- 3/4 cup milk
- 1 cup feta cheese, crumbled and divided

PREPARATION

1. Heat oven to 350°F.
2. Place spinach in colander in sink. Pour boiling water over spinach; cool.
3. Meanwhile, mix cream cheese and eggs in large bowl until blended. Gradually stir in milk. Stir in 1/2 cup feta.
4. Squeeze excess moisture from spinach. Add spinach to cream cheese mixture; mix well. Spoon onto 9-inch square baking dish; top with remaining feta. Cover.
5. Bake 50 min. or until center is set, uncovering after 30 min.

Baked Salmon Croquettes - Jamie Geller

INGREDIENTS

1 pound salmon, cooked and flaked - I used canned
2 large carrots, peeled, diced and roasted until golden brown - I grated raw carrots and sautéed with the onions and garlic
1/2 cup ground matzoh meal (or grind your own matzoh)
1/4 cup chopped parsley or dill
2 tbsp mustard (use your favorite: grainy, spicy, honey, etc.)*
2 eggs
1/2 cup diced onion
2 garlic cloves, minced
Salt and pepper to taste
Olive oil for brushing baking sheet and croquettes
Red pepper flakes (optional)

PREPARATION

1. Preheat oven to 425 degrees and place baking sheet inside to pre-heat with the oven
2. Sauté onions and garlic over medium heat until translucent and cooked through
3. In a large bowl mix to combine salmon, roasted carrots, egg, matzoh meal, herbs, onion and garlic mixture, and mustard
4. Sprinkle with a pinch of salt and pepper
5. Remove baking sheet from oven and grease with olive oil
6. Form salmon mixture into small patties or croquette shapes and place on greased baking sheet
7. Brush croquettes with olive oil
8. Bake for 4-6 minutes or until a brown crust forms on one side, flip and cook another 2 minutes

For the Remoulade: - From Toast The Host

1/2 cup mayonnaise
1 tablespoon prepared horseradish
1 tablespoon Sriracha
1 tablespoon capers
1 tablespoon apple cider vinegar
1 tablespoon lemon juice
2 teaspoons dijon mustard
1 shallot, coarsely chopped

Mix ingredients in a small bowl

Mamouras or Matzo Tomato Lasagna

INGREDIENTS:

1/2 onion, diced
 Extra Virgin Olive Oil
 3 tomatoes sliced into thin rounds
 8-12 Manischewitz® Matzos
 2 1/2 cups shredded cheese
 (mix mozzarella & cheddar)
 or Haskeval - Greek cheese
 Fresh basil for garnish



TO PREPARE:

PREHEAT oven to 350°F.
 SAUTÉ the onions in a small skillet with a little olive oil until lightly browned.
 ADD the tomatoes and sauté until thoroughly combined with onions.
 REMOVE from heat and set aside.
 BRING a pot of water to a boil. Using a slotted spatula, place one matzo into boiling water for one minute or until soft.
 REMOVE, briefly drain and transfer into a greased 9 x 13 pan.
 REPEAT with second matzo and overlap matzos until bottom of pan is covered.
 DRIZZLE a little olive oil over matzo.
 LAYER some of the tomato and onion mixture over matzo, spreading evenly.
 SPRINKLE the cheese mixture over tomatoes.
 REPEAT process over again from the beginning until you have created matzo lasagna with 4-6 layers, ending with the cheese layer.
 PLACE in oven until cheese has melted, about 8-10 minutes.
 Let cool slightly before serving. Garnish with fresh basil.

Enjoy



THAI QUINOA

Laura Lurie + Pen-sever by Design

1 1/2 cups dry quinoa - rinse & cook
 In medium bowl - chop or use food
 processor for: 1 jalapeno pepper

6 fresh basil leaves
 Several sprigs of Cilantro leaves
 1/3 cup red onion
 In larger bowl
 Add quinoa
 Add 1 mango - cut in small pieces
 2 tbs olive oil, 1 1/2 tbs lime juice
 1 tsp fine sea salt - stir well