

STUFFED CABBAGE

1 lb. ground beef
 1/4 c. matzo meal
 1/2 c. cooked rice ^{used} / quinoa
 1 egg
 1/4 tsp. salt
 12 to 14 large cabbage leaves
 1 onion, diced
 1/4 c. lemon juice
 1/2 c. brown sugar
 1 can tomato and mushroom sauce
 1/2 c. water

1. Remove leaves from cabbage. Place in large pot and cover with boiling water.
2. Simmer 5 minutes; drain and cool.
3. Combine meat, matzo meal, rice, eggs, and salt.
4. Place a heaping tablespoonful of meat mixture in the center of each cabbage leaf and fold in sides to cover meat; roll.
5. Place rolls, open side down, in large pan. Combine onion, lemon juice, brown sugar, tomato and mushroom sauce, and water.
6. Pour over cabbage rolls.
7. Cover and simmer 1 1/2 hours, basting occasionally.

Esther Davis

APPLE KUGEL

3 matzot
 3 apples, grated
 3/4 c. raisins
 2 tsp. cinnamon
 6 eggs
 1/4 tsp. salt
 Dash of nutmeg
 Rind of 1 lemon
 3/4 c. brown sugar
 4 Tbsp. butter

Soak matzot 10 minutes till soft; drain well and squeeze. Beat eggs well. Add all other ingredients, except butter. Pour into well greased, 8 inch square pan; dot with butter. Bake at 350° for 45 minutes to 1 hour.

Gail Eisner

COTTAGE CHEESE MATZO FARFEL PUDDING

3 c. matzo farfel
 2 c. water
 2 c. finely chopped apples
 1 tsp. cinnamon
 1/2 tsp. salt
 1/2 c. sugar
 1 lb. lowfat cottage cheese
 3 egg whites
 Raisins, chopped dates
 (optional)

Mix the matzo farfel and water. Let set for a few minutes and drain well. Add the remaining ingredients to the matzo farfel and mix well. Bake in a well oiled, 8 inch square baking dish, covered, in a 350° oven for 30 minutes.

Ruth Checknoff

~ JUDY ROSENSTREICH ~

CRAIG CLAIBORNE'S

SALMON PATE'

NY TIMES PASSOVER COOKBOOK

Poach skinless salmon in
water and white wine to cover.
First drizzle olive oil on
uncooked fillet of salmon,
bring water to boil, add
bottle of wine or partial
bottle and 2 slices lemon.
Rolling boil 7-10 minutes.

2 cups cooked boneless, skinless
salmon

1/4 to 1/2 heavy cream

2 tablespoons lemon juice or
to taste

1 tablespoon ^{chopped} fresh dill

salt and white pepper to taste
matzoh

LOVELY SESAME SAUCE from the *MOOSEWOOD COOKBOOK*

- ¼ Cup butter
- ¼ Cup flour → for Passover, substitute Potato Starch
- ½ tsp salt
- ¼ Cup minced onion
- 1 clove crushed garlic
- ½ Cup tahini
- 12 ounces orange juice
- 1 Cup water
- 1 Tbsp tamari
- 1 tsp honey

- 1) Melt butter in a saucepan over low heat. Add onion, garlic, and salt. Cook slowly, maybe five minutes, until the onion is translucent. Whisk in flour. Cook, whisking five minutes.
- 2) Add tahini. Continue to cook over lowest heat and whisking often.
- 3) Add remaining ingredients. Simmer gently for five minutes.

SERVING OPTIONS

Good over baked eggplant, sautéed veggies, fish, grains.

YIELD: 4-5 servings



Flourless Fudge Cookies

Ultra-chewy, rich chocolate cookies with no added fat? And no gluten? Impossible! But it's true: these flourless chocolate cookies get their texture from egg whites, and their flavor from cocoa powder (which represents the only fat in the recipe). Plus they're easy to make: Just stir together a few simple ingredients, scoop onto a pan, and bake for 7 to 10 minutes. You won't believe the delicious result. Speaking of delicious, though — adding chocolate chips and/or chopped nuts to this basic recipe takes these cookies to a whole new level. If you can afford the calories, we highly recommend this addition.

- 2 1/4 cups confectioners' sugar
- 1/4 teaspoon salt
- 1 teaspoon espresso powder, optional but good
- 1 cup cocoa powder, natural or Dutch-process cocoa
- 3 large egg whites
- 2 teaspoons vanilla extract
- 2 cups chocolate chips, chopped nuts, and/or chopped dried fruit, optional

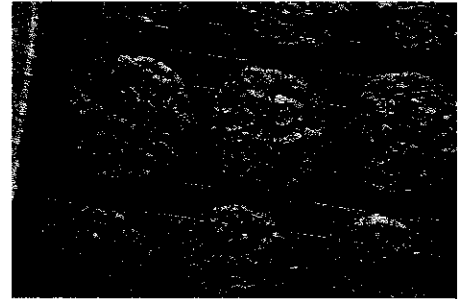
Directions

1. Lightly grease two baking sheets. Or line with parchment, and grease the parchment. *Yes, grease the parchment; these cookies are sticky, and need to be baked on a greased surface.*
2. Whisk together the egg whites and vanilla. In a separate bowl, whisk together the dry ingredients, except for the chips/nuts/fruit. Stir the wet and dry ingredients together. Scrape the bottom and sides of the bowl, and stir again until smooth. The sticky batter will be the consistency of a thick syrup. Add the chips and/or nuts, if you're using them.
3. Drop the syrupy batter onto the prepared baking sheets in 3" circles (for large cookies), or 1 3/4" to 2" circles (for smaller cookies); a tablespoon cookie scoop or teaspoon cookie scoop, respectively, work well here. Let the cookies rest on the baking sheets for 30 minutes, while you preheat your oven to 350°F.
4. Bake the cookies for 7 minutes (for smaller cookies), 8 to 9 minutes for the larger cookies; they should spread slightly, become somewhat shiny, and develop faintly crackly tops. Note: large cookies with added chips/nuts will need to bake for 10 minutes.
5. Remove the cookies from the oven, and allow them to cool right on the pan. When they're nearly cool, carefully loosen them from the pan with a spatula.

Tips from our bakers

- Yes, this batter is supposed to be syrupy and sticky. If it's not, add more egg white until it drips from a spatula in a thick ribbon.
- This recipe can be tricky to nail, especially the first time out. Please read our blog post, [Putting a Tricky Recipe to the Test](#), for some handy tips.
- The yield on this recipe can vary quite a bit, depending on size and add-ins. Without add-ins, you'll get 16 large (3 1/4") cookies or 32 smaller (2 1/2") cookies. With added chips/nuts — 2 dozen large cookies, or 4 dozen smaller cookies.

Marjie



AT A GLANCE

PREP

5 mins. to 7 mins.

BAKE

7 mins. to 10 mins.

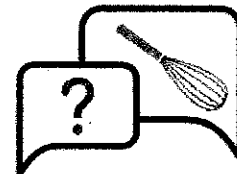
TOTAL

42 mins. to 47 mins.

YIELD

16 large cookies or 32 smaller cookies

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NO BAKE SEVEN LAYER MATZO CAKE

(CAROL RUBMAN)

3 ½ ounces semi-sweet chocolate

1 stick margarine

1 cup fine sugar (blend sugar in blender a few seconds to make "fine")

3 eggs, separated

7 whole matzo

sweet wine

chopped walnuts

Melt chocolate over warm water. Allow to cool.

Cream margarine with sugar 'til fluffy and sugar is dissolved.

Add yolks one at a time and beat well.

Beat egg whites 'til stiff.

Fold chocolate into yolk mixture and then fold in egg whites.

Dip each matzo one at a time in wine, but don't soak too much

Place a matzo on a flat plate and cover with 2 tablespoons of chocolate filling and continue layering 'til 7th matzo is on top.

Cover top and sides with rest of chocolate filling.

Sprinkle with chopped walnuts.

Cover with plastic wrap (put toothpicks on top to keep wrap from touching chocolate)

Put into refrig. for 24 hours. Cut into small squares.

Spinach & Herb Pie *from Judy Alexander*

INGREDIENTS

- 3 cup spinach leaves, chopped
- 2 cup flat leaf parsley, chopped
- 3/4 cup dill, chopped
- 6 scallions, white and green parts, chopped
- 1 tablespoon vegetable oil
- 1/2 cup matzoh meal
- 4 large eggs
- 1 teaspoon salt
- 1/2 teaspoon freshly ground black pepper

PREPARATION

1. Preheat oven to 350°
2. Add all of the ingredients to a large bowl and mix well to combine.
3. Grease or spray the sides and bottom of a 8x11 pyrex dish. Add the greens to the pyrex and bake for 35 minutes or until the greens pull away from the sides of the dish.
4. Serve warm or room temperature.

Mock Chopped Liver

1 cup sliced mushrooms
1 cup chopped onions
2 tablespoons margarine
3 hard boiled eggs
¼ lb. shelled walnuts
1 tsp. salt
¼ tsp. white pepper

1. Fry the onions and the mushrooms in the margarine until the onion turns golden.
2. In a food processor, mix onion, mushrooms, hard-cooked eggs and walnuts.
3. Season with salt and pepper.
4. Refrigerate.

Betty Libson

Cucumber Tomato Avocado Salad

Prep time: 15 mins **Total time:** 15 mins

Our classic cucumber and tomato salad just got better with the addition of avocado, a lemon dressing and fresh cilantro.

Author: Natasha of NatashasKitchen.com

Skill Level: Easy

Cost To Make: Varies by season \$5-\$7

Serving: 4 (as a side salad)



Ingredients

- 1 lb Roma tomatoes
- 1 English cucumber
- ½ medium red onion, sliced
- 2 avocados, diced
- 2 Tbsp extra virgin olive oil or sunflower oil
- Juice of 1 medium lemon (about 2 Tbsp)
- ¼ cup (1/2 bunch) cilantro, chopped
- 1 tsp sea salt or ¾ tsp table salt
- ⅛ tsp black pepper

Instructions

1. Place chopped tomatoes, sliced cucumber, sliced red onion, diced avocado, and chopped cilantro into a large salad bowl.
2. Drizzle with 2 Tbsp olive oil and 2 Tbsp lemon juice. Toss gently to combine. Just before serving, toss with 1 tsp sea salt and ⅛ tsp black pepper.

Notes

*Note: if you aren't keen on cilantro, fresh dill is a good substitute

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Zucchini and Cheese Pie

Zucchini and cheese pie is a typical Sephardic dish of the *cuajado* variety. *Cuajado* is a Ladino (Judeo-Spanish) term for "coagulated or having curds" and refers to savory baked dishes made with cheeses combined with lots of eggs, a little flour or matzo-meal for binding and lots of grated fresh vegetables – spinach, eggplant, potatoes, leeks, or squash, (as in this recipe). The texture is like bread pudding: soft but not mushy, with the cheese forming a slightly hardened crust. *Cuajado* dishes are perfect for Passover because they are served slightly warm or at room temperature, which means they can be made ahead of time and kept in a warm oven or on the counter during the seder and served immediately after with little fuss. And as we say in Turkey, "*Afiyet olsun*" or "May it be pleasing to you!"

Prep time: 20 min

Cook time: 45 min

Yield: 12-16 servings

User Rating:

Rating: 3.0/4 (4 votes cast)

Ingredients

6 medium zucchini

2 eggs

1/4 cup matzah meal

1/2 cup cottage cheese

1/2 cup shredded mozzarella or gruyère cheese

1/2 cup grated kasseri or parmesan cheese, divided

2 Tablespoons fresh dill, chopped *I used oregano*

Salt and pepper

3 tablespoons vegetable oil

Oil to grease pan

Preparation

Preheat oven to 350 degrees. Peel zucchinis lengthwise and grate the pulp. Placing small amounts of grated zucchini in your hand, gradually squeeze out as much water as possible from squash before placing it in a large bowl. Add eggs, matzah meal, mozzarella and cottage cheeses, half the *kasseri*, dill, salt and pepper to taste. Mix ingredients well and divide equally into two greased 8 inch pie pans or one greased 9x13 inch oven-proof casserole dish. Sprinkle with remaining *kasseri* cheese. Drizzle oil on top and bake for 40-45 minutes or until brown. (Smaller baking dishes will require a few minutes longer, since the *Kalvasucho* will be thicker.)

Marilyn Edelbaum

distinct.

Chocolate Pots de Crème

(The easiest dessert in the world to make, and it looks like you labored for hours!)

1 cup GOOD quality chocolate chips... I recommend Ghiradelli's semi-sweet
¾ cup milk ← or coconut milk (like in tonight's version)
2 Tbsp sugar
2 tsp vanilla
1 egg
optional: a splash of kahlua, brandy, etc...

Special Equipment: Blender or Cuisinart

Bring ¾ cup milk to an almost-boil.

In a blender mix hot milk with sugar, vanilla, egg, and chocolate chips. Cover and blend on high for one whole entire minute. Then you can add a splash of kahlua or brandy if you'd like. Pour this mixture into 4-6 ramekins or small wine glasses. Chill in fridge for an hour or more. Serve sprinkled with cocoa, or powdered sugar, or fruit, or grated chocolate, or nothing at all. Enjoy!

distinct.

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Matzoh Buttercrunch

Matzoh Buttercrunch

4 to 6 unsalted matzoh boards or sheets

1 cup unsalted butter or unsalted Passover margarine

1 cup firmly packed brown sugar

3/4 cup chocolate chips or semi-sweet chocolate, coarsely chopped

Preheat oven to 375F. Line a cookie sheet completely with foil. Cover ~~bottom of pan with baking parchment - on top of foil.~~ This is very important as mixture becomes sticky during baking. Line bottom of pan evenly with matzoh boards, cutting extra pieces of matzoh, as required, to fit any spaces on the cookie sheet as evenly as possible.

Combine margarine or butter and brown sugar in a 3 quart, heavy-bottomed, saucepan. Cook over medium heat, stirring constantly, until mixture comes to a boil. Continue cooking 3 more minutes, stirring constantly. Remove from heat and pour over matzoh.

Place in oven and immediately reduce heat to 350F. Bake 15 minutes, ~~checking every few minutes to make sure mixture is not burning.~~ If it seems to be browning too quickly, remove from oven, lower heat to 325F and replace.

*Remove from oven and sprinkle matzoh boards immediately with chopped chocolate or chips. Let stand 5 minutes then spread melted chocolate over matzoh. ~~While still warm~~ cut into squares or odd shapes. ~~Chill in refrigerator until set~~

Put in fridge to cool, then...

No way!
I use the whole bag!
(I like Ghirardelli 60% chips - in the brown bag)

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Potato and Mushroom Pie

allrecipes

Recipe by: deniseskitchen



(4)

Saved by 135 cook(s)

Ready in **1 hour 10 min**

Picture by: deniseskitchen

Are you fed up with cold meat and salads or perhaps you are a vegetarian looking for a tasty supper or lunch dish for Passover? I have sautéed a mélange of mushrooms, surrounded it with some mashed potato and baked it; giving a new meaning to mash!

Ingredients

Serves: 6

1.35 kg (3 lb) potatoes – peeled and roughly chopped

750g mushrooms, - brown cap, oyster, shiitake, button – cleaned and sliced

10 spring onions- trimmed and chopped

2 tablespoons olive oil

3 eggs

200ml milk

pinch of nutmeg

2 tablespoons grated Parmesan - optional

salt and freshly ground black pepper

Preparation method

Prep: 20 min |Cook: 50 min

1. Pre-heat the oven to 200 C/ 400 F/ Gas mark 6.
2. Cook the potatoes in boiling water until very soft.
3. Drain and mash using a ricer or fork. Stir in 50ml milk, 1 egg, salt and pepper and mix well. Spoon the mixture around the sides of a 23 cm/ 9 inch flat pie dish.

4. Heat the olive oil in a large frying pan. Sauté all the mushrooms and spring onions until soft and all the mushroom liquid has been absorbed.
5. Spoon the mushroom mixture into the centre of the potatoes.
6. Mix the remaining milk (150ml), 2 eggs, nutmeg, and salt and pepper together. Pour this batter over the mushrooms. Sprinkle over the grated Parmesan cheese – if using.
7. Bake the pie in the pre-heated oven for 40 minutes or until the mushroom mixture has set in the centre. To serve, snip some chives over the top and serve immediately with a green salad.

Cook's tip

The range of fresh mushrooms in the supermarkets today is quite varied; try using oyster, brown cap, shiitake and button mushrooms for a good 'mushroom' flavour. When you start to fry the mushrooms they suddenly release a lot of liquid. For the best results continue to cook so that all the liquid is absorbed back into the mushrooms.

Note

This tasty pie is simple to prepare and can also be made in advance and reheated. Serve it with a green salad topped with toasted almonds. From my site, www.jewishcookery.com

Parmesan cheese

Parmesan cheese is not truly vegetarian, as it contains animal rennet. To make this dish 100% vegetarian, omit the cheese or find a suitable vegetarian substitute made without animal rennet. In supermarkets look for the 'parmesan style hard cheeses' which are suitable for vegetarians.

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