

Shalom Bayit

Sharing Our Passover Celebration

First of the three major festivals of Jews, Passover is a time to celebrate redemption and rebirth and to gather with family and friends. Central to this festival is the ritual meal - the Seder. So let's eat! Members of our TBR family share some of their favorite simple and delicious Passover Seder recipes. *Chag Same'ach Pesach !*

A Moroccan Charoset (Sephardic style)

2 Tbl. Golden raisins
1 tsp. cinnamon
¼ cup diced pitted dates
1 tsp. grated fresh ginger
2 Tbl. coarsely chopped blanched almonds
¼ cup sweet red Pesach wine
1 apple – cored and diced
(or dry red wine sweetened with sugar to taste)
1 pear (fresh or dried) – cored and diced
sugar or honey to taste – if needed

Combine all the ingredients in a food processor and process to the consistency desired. ((I like a chunky paste.) Yields about 2 ½ cups.

Submitted by Carrie Weiss

Charoset (Ashkenazi style)

5 – 6 unpeeled apples – Granny Smith, Braeburn, MacIntosh
½ cup honey
½ cup Manishevitz Concord Grape Wine
½ cup raisins
4-8 oz chopped walnuts
dash of nutmeg
¼ cup chopped almonds
cinnamon to taste

Chop apples in a food processor. Scrape into a large bowl. Add walnuts, almonds, and raisins. Stir in cinnamon, nutmeg and honey. Blend well. The end result should be a “mortar-like” consistency.

Submitted by Sharon Javer

Matzah Kugel

¼ lb melted margarine or butter
2 lbs. apples, peeled, chopped
8 matzahs
½ cup sugar
1 cup raisins
½ tsp. cinnamon

Break matzahs into pieces and soak in hot water. Drain and squeeze out all the water. Combine eggs, sugar and margarine. Add the remaining ingredients. Bake at 325° in a greased pan for 1 hour. Other fruits work well – 20 oz. crushed pineapple, peaches.

Submitted by Judy Ackerman

Carrot Pudding

4 1-pound cans sliced carrots, drained
½ stick margarine
8 eggs or eggbeaters
¾ cup sugar (brown and white)
4 tsp baking powder
2 Tbl. hot water
2 cups matzo meal

Mash carrots by hand or in a food processor. Beat carrots and eggs with mixer. Add rest of the ingredients and mix. Spray a 2 quart casserole with Pam or coat with vegetable oil. Bake at 350° for 1 hour.

Submitted by Devra Smiley

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Sharing Our Passover Celebration (con't)

Spinach Pie

1 large onion, chopped
4 egg whites, beaten
3 medium carrots
½ cup matzo meal
1 package frozen spinach
1 ½ tsp. salt
½ cup water
1/8 tsp. pepper

Coat a 9" pie pan with cooking spray. Preheat oven to 375 degrees. Cook onions, carrots and spinach in the ½ cup water till the spinach is defrosted. Drain, and let cool for 5 minutes. Move vegetable mixture to a medium bowl, stir in the beaten egg whites, matzo meal, salt and pepper. Pour mixture into the pie plate and bake for 45 minutes.

Submitted by Cathee Smithline

Passover Mandel Bread

3 beaten eggs
1 cup chopped nuts
1 cup sugar
¼ cup raisins
1 cup corn oil
4 oz. mini chocolate bits
1 ½ cups matzo cake meal
cinnamon/sugar mixture for topping

Beat eggs and sugar together. Add remaining ingredients except for topping. Blend. Refrigerate for 2 hours. Shape into 2 loaves. Place on greased cookie sheet. Sprinkle with cinnamon/sugar topping. Bake at 350° for 30 – 40 minutes. When done, cut on diagonal and return to turned off oven to crisp. Leave in oven until oven cools down. Enjoy!

Submitted by Marilyn Gellert

Pickled Pink Salmon

Marinade:

2 ½ cups white vinegar 3 cloves garlic, whole
1 ½ cups water 1 stalk celery, halved
6 Tbl sugar 1/8 tsp. white pepper
2 Tbl salt

Place ingredients in a saucepan and stir. Boil for five minutes. Cool to room temperature and remove garlic and celery. Reserve.

Salmon:

2 lbs. salmon, skin and bones removed
5 bay leaves 2 Tbl. Pickling spice
2 medium Vidalia onions, thinly sliced
Garnish: one seedless cucumber and 3 Tbsp minced dill

Freeze salmon for 48 hours. During defrosting, while fillets are still partially frozen but slightly flexible, cut into 1 x 3 inch pieces. Spread a layer of fillets on the bottom of a large glass bowl. Sprinkle with half the pickling spice, bay leaves, and onions. Repeat for a second layer. Pour marinade over the top. Cover and refrigerate for 4 days. Drain salmon and remove bay leaves and pickling spice. Serve cold on a platter surrounded by slices of cucumbers. Garnish with dill and cucumbers. Yield: 20 pieces.

Submitted by Grace Mendelson

No bake - Chocolate Fun Balls

16 oz choc chips

1 cup toasted chopped pecans
1 1/2 cups toasted matzo farfel
1 cup marshmallows

Melt the chocolate over a double boiler or however you like to melt chocolate. Pour the melted chocolate into a bowl. Add the farfel, pecans and marshmallows and mix well. The marshmallows should begin to melt a little. Put spoonfuls onto a baking sheet with wax paper or in candy cups and refrigerate. Once they are hard they can be frozen also.

Submitted by Laura Freeman