

Passover/Pesach Recipes



BALTIMORE-ASHKELON PARTNERSHIP
KESHER PROGRAM
2020-2022



ROZ'S BRISKET

SUBMITTED BY: Gail Goldner Green, Michael's wife

GAIL SAYS: This recipe is from my mom, Roz Goldner. This was/is the go-to brisket recipe in our family for every holiday. My mother made it, her daughters make it, and now her granddaughters. I am sure every family has their brisket recipe- making and eating this one always brings back the best memories.

INGREDIENTS:

- 1 bottle chili sauce
- 1 pkg. Onion soup mix
- sm. bottle 7-up or 2 cups
- 3-4 cut up carrots
- 5-6 lb. first cut brisket (ask the butcher how much you need for however many people you are having)

INSTRUCTIONS:

1. Preheat the oven to 350 degrees.
2. Place brisket in a roasting pan, fat side down and cook, uncovered, for one hour.
3. Drain the fat from the pan.
4. Combine all ingredients and pour over brisket - fat side up.
5. Cover the top of the roaster tightly with foil.
6. Bake at 350° for as long as it takes for the meat to be fork tender. It can take several hours
7. Baste the meat periodically- Remove meat from the gravy and let cool.
8. Let gravy cool separately.
9. Wrap meat whole and refrigerate.
10. Refrigerate gravy in a separate container.

A few hours before serving:

11. Skin off a layer of fat from gravy.
12. Blend the gravy so that the carrots mash- it will take on an orange color.
13. If there is not enough gravy, add water.
14. Slice brisket cold and slice against the grain.
15. Pour gravy over top. Do not drown the brisket or it will get too soft.
16. Heat to serve. Heat extra gravy and serve on the side.

TOASTED MATZAH FARFEL

SUBMITTED BY: Robin Neumann

ROBIN SAYS: This very simple recipe has been in my family for over 50 years. My grandmother, Anna Betty Silverman, and then my mother, Elaine Blitzstein, always made this farfel for the seders for people to put into their soup. The challenge was still having the farfel by the soup course! My mother used to hide it in the microwave until it was time to eat the farfel!

INGREDIENTS

- 2 cups matzo farfel
- 2 eggs, beaten
- 1/4 teaspoon salt

INSTRUCTIONS

1. Combine the matzo farfel with the egg and salt.
2. Spread in a thin layer on a greased baking pan.
3. Bake at 350 degrees for 20-25 minutes or until lightly browned.
4. Break into small pieces, like the size of popcorn.
5. Serve with your favorite soup.



VEGETABLE RICE

SUBMITTED BY: Liz Nahoom

LIZ SAYS: This recipe has been passed down through the generations. It is a dish eaten on the afternoon of Erev Pesach in the Tripolitan community.

INGREDIENTS

- 2 large chopped onions
- 2 carrots cut into cubes
- 2 medium potatoes cut into cubes
- 1/2 cauliflower - cut into florets
- 1/4 white cabbage cut into strips
- 4-5 stalks and leaves of celery chopped
- 2.5 cups of green beans (can be frozen)
- 2 cups of green peas (optional)
- 3 cups of raw rice
- 1/4 cup oil
- 2 Tablespoons tomato paste
- 2 Tablespoons hot / sweet paprika
- Salt and black pepper to taste
- 1.5 liters of water (approximately) - check that there is enough water throughout the cooking (depending on the amount of vegetables and rice and add if necessary)
- A bunch of chopped coriander
- A cup of chopped dill (optional, but delicious for those who like it)

INSTRUCTIONS

1. Fry the chopped onion, add the paprika and the tomato paste, add a liter and a half of water. Add all the chopped vegetables to the sauce and bring to a boil.
2. Add salt and pepper when it boils, then add the rice.
3. Cook on a low flame for about 40 minutes.
4. Add the chopped coriander (and dill) a few minutes before the end.
5. B'Teavon!



PASSOVER MATZOH SOUFFLE

SUBMITTED BY: Debbie Lubliner on behalf of Jamie Lubliner because Jamie doesn't cook very much during Pesach.

DEBBIE AND JAMIE SAY: Debbie's mom gave this recipe to us. It is a delicious and easy recipe for breakfast during Pesach.

INGREDIENTS:

- 8 eggs
- 2- 8 ounce cream cheese blocks
- 1 pint sour cream
- 1 pint cottage cheese
- 1 cup sugar
- 2 teaspoons vanilla
- 6 pieces of matzah

INSTRUCTIONS:

1. Beat eggs until light and fluffy.
2. Add the next five ingredients and mix until smooth.
3. Run matzah under hot water to soften.
4. Place one layer of matzah on the bottom of a greased 9 x 13 pan.
5. Top with 1/3 of the mixture.
6. Repeat two more times ending with the mixture on top.

7. Bake at 350° for 15 minutes or until set. Serve warm.



STOVETOP TZIMMES

SUBMITTED BY: Lisa Shapiro

INGREDIENTS:

- 1 1/2 pounds of orange yams, peeled and cut into 1-2 inch pieces (2 potatoes)
- 1 1/2 pounds of white sweet potatoes, peeled and cut into 1-2 inch pieces (2 potatoes)
- 1 pound of carrots peeled and cut into 1-inch rounds (8 carrots)
- 6 oz dried apples (1 1/2 cups)
- 6 oz dried cranberries (1 1/4 cups)
- 2 cups orange juice
- 1/2 cup honey
- 1/2 cup brown sugar
- 2 tsp cinnamon
- 1 tsp salt
- 1/2 tsp black pepper
- 1 1/2 cups chicken broth (you may substitute "no chicken" broth)
- 12 oz pitted prunes (3 cups)

INSTRUCTIONS:

1. Place cut yams, sweet potatoes, and carrots on the bottom of a large heavy pot.
 - a. Pour dried apples and cranberries on top.
2. In a medium bowl, whisk together orange juice, honey, brown sugar, cinnamon, salt, and black pepper.

3. Pour the mixture over the fruits and vegetables in the pot.
4. Add chicken broth or "no chicken" broth to the pot, covering the vegetables halfway.
5. Heat pot over medium high until it begins to simmer. Stir the ingredients once gently.
6. Reduce heat to a gentle but constant simmer. Cover the pot.
7. After 45 minutes, open the pot and gently stir again.
8. Place pitted prunes on top of the simmering ingredients and cover the pot.
9. Continue to cook on lowest heat for another 15 minutes, until potato pieces are tender, and prunes have warmed and softened.
10. Don't cook too long, or the prunes will dissolve-- it will make a nice sauce for the tzimmes, but it won't look so pretty on the table.

TABBOULEH SALAD

SUBMITTED BY: Stacy Schwartz

STACY SAYS: My sister gave me this recipe, which has fresh spring flavors.

INGREDIENTS

- Vegetables: Equal Parts of diced cucumber, tomato, cucumber, red onion, and parsley
- Smaller amount of chopped mint
- 2 cups of quinoa
- For Dressing:
 - 1/2 cup Extra virgin olive oil
 - 3/4 cup rice wine vinegar
 - 3 Tablespoons sugar
 - 1 Tablespoon lemon juice

INSTRUCTIONS

1. Dice all vegetables
2. Cook 2 cups quinoa
3. Mix olive oil, rice wine vinegar, sugar, and lemon juice
4. Toss quinoa, vegetables and dressing together.



YEMINITE SOUP

SUBMITTED BY: Victor and Mayrav Chayon

VICTOR SAYS: This recipe was carried down from my wife's great grandmother. This Yeminite soup symbolizes Friday Shabbat dinner at the Chayon house. This soup means family, togetherness and noisy Shabbat dinners. It's also our "go-to" soup when someone has a cold or a bad mood - as it's filled with love. This magic soup fixes everything!

INGREDIENTS:

- 4 chicken quarters cut in two
- 5 potatoes peeled and halved
- 5 carrots peeled and halved
- 1 onion
- 4 tablespoons Hawaii soup blend (incl. mixed spices: cumin, turmeric, coriander, black pepper, and cardamom)
- 1 tablespoon paprika
- 1 tablespoon black pepper
- 2-3 tablespoon chicken soup powder
- Salt (as needed)

INSTRUCTIONS:

1. Clean and place chicken parts in big soup pot
2. Fill with tap water 4/5 to the top
3. Bring to a boil and skim any fat from the top of the soup
4. Lower flame to simmer
5. Add vegetables and spices
6. Simmer for another 2 - 3 hours on low flame (taste and adjust salt & pepper as needed)
7. Serve with soup nuts or matzah balls or yeminite sauce (chilbeh)
8. B'Teavon!!!

To enhance the soup, serve with **חמץ**(broken matzoh)

Victor says: The best Passover dish ever - resembles the MANA eaten in the Sinai Desert by the Israelis escaping from Egypt.

INGREDIENTS: Yemenite Soup, matzoh and chopped green chili.

INSTRUCTIONS:

1. Break the matzoth into small pieces 1"x1"
2. Warm the soup.
3. Add the all the ingredients together
4. Wait for the matzoh to soften.
5. Stir and mix.
6. Enjoy!

CHIMICHURRI SAUCE

SUBMITTED BY: Stacy Schwartz

STACY SAYS: A Baltimore friend gave me this recipe, and my family loves the sauce over everything, especially meat.

INGREDIENTS:

- 2 cups chopped parsley
- 1/2 cup chopped cilantro
- 3 cloves garlic
- 1tsp dry oregano
- 1tsp salt
- 1/4 tsp pepper
- 1/4 crushed red pepper flakes, optional if you like it hot
- 2 tbs red wine vinegar
- 1/2-1 cup olive oil, adjust as needed

INSTRUCTIONS:

1. Mix the herbs together in a mini chopper or food processor.
2. Then, add the spices.
3. Next, add the oil and vinegar, slowly.

4. Add more olive oil until you have the consistency that you most prefer.



POTATO PIE WITH HARD BOILED EGGS

SUBMITTED BY: Israeli Chef Ruth Karavani

Chef Karavani taught members of the Baltimore-Ashkelon Partnership how to cook this festive dish during the virtual Let's Talk program.

INGREDIENTS

- 5 potatoes
- 5 eggs
- 200 grams (7 oz) grated yellow cheese
- 150 grams (5.30 oz) mushrooms
- 25 grams (0.88 oz) butter
- 1 TBS corn flour
- 1 cup milk
- 1 egg
- Salt, pepper, ground nutmeg

INSTRUCTIONS

1. Heat oven to 160 degrees Celsius (320 F)
2. Put potatoes and eggs in a pot of cold water. Cook on medium heat until the potatoes are soft.
3. Slice the eggs and potatoes
4. In a baking dish, put the potatoes with the eggs on top, sprinkle with the grated cheese. Cover with mushrooms and another layer of cheese.
5. To make the béchamel - melt butter in a small pan, add corn flour, stirring until the mixture thickens, and then mix in the milk. Let the mixture cool.
6. Beat the egg and stir it into the mixture. Add spices.
7. Pour the béchamel sauce over the pie.
8. Bake the pie for 20 minutes, or until the cheese has melted.

PESACH GRANOLA

SUBMITTED BY: Julie Hettleman

JULIE SAYS: This recipe is from the kitchen of my friend Jill Bers. The granola was always in abundance during Passover when I'd be hanging out at Jill's house. It's easy to make and a delicious snack to nosh on.

INGREDIENTS:

- 2 1/2 cups farfel
- 1 cup sliced almonds
- 1/2 cup shredded coconut
- 1/4 butter or margarine
- 1/4 cup brown sugar
- 1/2 cup honey
- 1/2 tsp salt
- optional dried fruit such as raisins or cranberries

INSTRUCTIONS:

1. Mix together the farfel, sliced almonds, and coconut
2. Spread onto a cookie sheet and bake for about 15-20 minutes stirring every 10 minutes
3. In a saucepan, melt together butter/margarine, brown sugar, honey, and salt
4. Remove from heat
5. Pour liquid over baked ingredients.
6. Bake at 350 for another 15-20 minutes; continuing to stir every 10 minutes
7. Optional, while warm stir in dried fruit such as raisins or cranberries



AMAZING MOCHA ROULADE

SUBMITTED BY: YIFAT OFRI

YIFAT SAYS: I got this recipe from the Chef, Karin Goren. This is my son, Ido's favorite cake. It is the regular cake on Passover because it is easy to prepare and very impressive. And delicious....

INGREDIENTS:

Cake ingredients:

- 5 eggs at room temperature
- 100 grams of sugar
- 2 bags of vanilla sugar
- 40 grams of cocoa
- 20 grams of corn flour

For mocha whipped cream:

- 1 sweet cream
- 2 teaspoons of Miracle coffee powder (or another espresso powder)
- 50 grams of sugar

For ganache coating:

- 120 ml sweet cream
- 120 grams of dark chocolate

INSTRUCTIONS

1. Preheat oven to 170 degrees Celsius
2. Line an oven pan with parchment paper, grease the paper and sprinkle a little cocoa on top
3. In a mixer, beat the egg whites on medium speed for a minute. Gradually add the sugar and vanilla sugar until a glossy, creamy foam is obtained.
4. Reduce the mixer speed
5. Add egg yolks and whisk to combine, sift over the cocoa and cornflour and whisk slowly to combine.
6. Flatten the mixture in an ovenproof dish and bake for 15 minutes.
7. On the work surface, prepare new baking paper and sprinkle with cocoa.
8. When the cake is ready, turn it over on the baking paper and peel off the old paper. Cover with a kitchen towel and leave to cool.

(see next page)

Prepare the whipped cream:

9. Put all the whipped cream ingredients in the mixer bowl and beat until a stable whipped cream is obtained.
10. When the roll has cooled - spread the whipped cream on the cake and roll it into the roll with the help of the baking paper.
11. Place on a rectangular serving tray.
12. Put in the freezer for half an hour.

In the meantime, prepare the ganache:

13. In the microwave, heat sweet cream and chocolate. Predators for a smooth sauce. Pour over the cake.
14. Store in the refrigerator



Passover Cheesecake

SUBMITTED BY: Debbie Lubliner

DEBBIE SAYS: My Aunt Meryl gave me this recipe. She was not a very good cook, but we all LOVED this cheesecake she made for the seders.

INGREDIENTS:

Crust: 1-10 ounce can macaroons 2 tablespoons melted butter	Cheesecake: 3- 8-ounce cream cheese blocks softened 1 cup sugar 2 large eggs 1 cup sour cream 1 tablespoon vanilla 1 cup semi-sweet chocolate chips	Topping: (I usually serve plain without the topping) 3 ounces milk chocolate in small pieces 1/2 cup heavy whip cream
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INSTRUCTIONS:

For crust: 1. Pulse macaroons until crumbly. Mix in butter. 2. Press into 9-inch springform pan.	For cheesecake: 1. Beat cream cheese until fluffy. 2. Add sugar and eggs. Beat until smooth. 3. Beat in sour cream and vanilla. 4. Fold in chocolate chips. 5. Pour in pan. 6. Bake 350° for one hour on center rack. Turn off oven and leave in the oven for an additional hour. 7. Cool completely.	Topping: 1. Put chocolate pieces in a medium bowl. 2. Heat cream until simmering. 3. Pour cream over chocolate, stirring until smooth. 4. Spread over top of the cheesecake. 5. Chill at least 4 hours or more.
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Easy Chocolate Cake

SUBMITTED BY: Sherri Sweren

SHERRI SAYS: This recipe is really quick and easy to make.

INGREDIENTS

- 2 Manischewitz chocolate cake mixes
- 1 package instant chocolate pudding
- 4 eggs
- 1/2 Cup oil
- 1 Cup water

INSTRUCTIONS

1. Preheat oven to 350 degrees
2. Mix all ingredients together and beat until smooth.
3. Bake for 55 minutes to 1 hour in an oiled tube pan.
4. I sprinkle powdered sugar on cooled cake or you could use the icing mix from the cakes to glaze on top.



MATZAH BRITTLE

SUBMITTED BY: Randi Braman

RANDI SAYS: Dottie Denitto, a nurse in our primary care practice for many years, would make cracker brittle every December for the holidays. She told me it was based on a recipe for matzah brittle, but she uses Saltines instead. She is retired but still brings us all tins of "Dottie's Crack" every year. It is truly, dangerously addictive. My kids love making it and of course eating it. I keep it in the freezer until about 15 minutes prior to eating it.

INGREDIENTS

- 4 squares of matzah
- 1 cup salted butter
- 1 cup brown sugar
- 2 cups mini chocolate chips

INSTRUCTIONS

1. Preheat oven to 325 degrees F
2. Grease foil on cookie sheets
3. Bring butter and sugar to boil
4. Pour mixture and spread on matzah
5. Bake for 8 minutes
6. Sprinkle chips on matzah and bake for 1 more minute
7. Spread the melted chips into chocolate layer on matzah
8. Refrigerate for several hours or overnight, then freeze to store until ready to eat.
9. Yum!!!



FLOURLESS CHOCOLATE CAKE

SUBMITTED BY: Jennifer Ranen

JEN SAYS: My machatonista (son-in-law's mother), Robin Neumann, gave me this recipe. Our families have been celebrating holidays together for years. Everyone loves this flourless chocolate cake that is Passover friendly without the usual Passover ingredients. A family favorite!

INGREDIENTS

- 12 oz semi-sweet chocolate- chopped (or use chips)
- 3/4 cup unsalted butter (+ more to grease pan)
- 5 eggs
- 1 cup sugar
- 1 1/2 tsp vanilla
- Dash of salt
- 1/4 cup unsweetened cocoa powder (+ more to dust pan)

INSTRUCTIONS

1. Preheat the oven to 300 degrees and place the rack in the middle.
2. Grease a 9x9 or 9 inch round pan.
3. Line the pan with parchment paper, butter the paper, and lightly dust the bottom and sides with cocoa powder. Tap off the excess.
4. Melt the chopped chocolates and 3/4 cup of butter cut in 1 inch pieces. Melt on the stove or microwave, stirring often.
5. In a large mixing bowl, place eggs, sugar, vanilla and salt.
6. Beat on medium speed until pale yellow and double in size.
7. While mixing on low speed, gradually add melted chocolate and cocoa.
8. Mix until just evenly combined.
9. Pour the batter into the prepared pan
10. Bake 40 minutes or until a toothpick inserted in the center comes out with a few moist crumbs.
11. Cool the cake in the pan for 30 minutes and then run a thin knife around the edges and invert the cake on a rack to cool completely.

12. Enjoy!



CHOCOLATE NUT FUDGE LOG

SUBMITTED BY: Teri and Brian Litofsky

INGREDIENTS

- 4 sheets of plain matzo
- 6 oz semisweet Passover chocolate
- $\frac{1}{4}$ cup of sugar
- 1 Tablespoon of strong black coffee
- 1 tablespoon of Passover brandy, liquor or wine
- 1 cup of margarine, softened
- $\frac{3}{4}$ cups of chopped walnuts or almonds

GLAZE:

- 2 oz semi sweet chocolate
- 3 tablespoons of water

INSTRUCTIONS

1. Moisten matzo sheets under running water.
2. Drain well and crumble into a medium bowl.
3. In the top of a double boiler, melt chocolate with sugar and coffee, stirring constantly.
4. When thoroughly combined, stir in brandy.
5. Let the mixture cool slightly.
6. In another bowl, beat margarine until fluffy.
7. Add cooled melted chocolate in small portions, beating after each addition.
8. Stir in crumbled matza and nuts using a metal spoon.
9. Spoon out the mixture in a narrow band across a 12 inch length of wax paper.
10. Fold the paper around the mixture to shape it like a narrow salami.
11. Roll on the table under your palms to give a smooth, rounded appearance.
12. Secure the edges of paper.
13. Refrigerate at least 6 hours* (very important step)

14. When the log is firm, prepare the glaze by melting chocolate with water on the top part of the double boiler.
15. Pour over the top of the log.
16. Chill again.
17. To serve, cut chilled log crosswise into circles.

COCONUT CAKE- GLUTEN FREE

SUBMITTED BY: Israeli Chef Ruth Karavani

Chef Karavani taught members of the Baltimore-Ashkelon Partnership to cook this festive dessert Let's Talk program.

INGREDIENTS

- 6 medium eggs at room temperature
- 3/4 cup sugar (can use 1/2 cup)
- 1/2 cup oil
- 1/4 cup orange juice
- 1 cup almond flour
- 1 cup desiccated coconut
- 1 teaspoon baking powder

INSTRUCTIONS

1. Heat oven to 160 degrees Celsius (320 F)
2. Separate the egg white from the yolks. Make sure that no yolk gets mixed in with the white.
3. In a medium size mixing bowl, with a whisk mix together the egg yolks with 1/4 cup of sugar, the oil and orange juice, till you get a uniform consistency.
4. In another medium mixing bowl, mix the almond flour, coconut and baking powder together.
5. Put the egg whites into the bowl of your mixer, mix at high speed till you get a stiff mixture, gradually adding in the remaining 1/2 cup of sugar. Reduce the speed of the mixer to low, gradually adding the egg yolk mixture until it has all been incorporated with the beaten egg whites.
6. Gradually add the flour mixture to the mixer, until mixed in.
7. Turn off the mixer immediately, so that you don't lose the volume of the batter. Stir gently with a spatula to incorporate all the ingredients.
8. Scrape the mixture out into a greased baking tin. Gently smooth the top of the cake with a spatula, and put the cake into the preheated oven.

(For a richer cake, you can also add 100 grams (3.5 oz) grated bitter chocolate to the batter before pouring it into the baking tin)

Bake for 40 minutes, or until the cake is done. You can check this by inserting a wooden toothpick into the middle of the cake. If it comes out dry, the cake is ready.

Remove the cake from the oven and let it cool on a wire rack.