

Passover Recipes

Matzah Ball Chicken Soup (Courtesy of Aish.com)

What's Passover without chicken soup and matzah balls?

Some like their soup full of vegetables while others serve it clear. Some serve soup with lots of little matzah balls while others like one per bowl. Whichever way you enjoy it here is a delightful recipe that can accommodate every taste.



Ingredients

- 1 (4- to 5-lb.) chicken, cut into quarters or if you prefer use chicken carcasses at 1 per quart of water
- 2 to 3 celery ribs, chopped or a small celery root
- 1 onion, cut into quarters
- 2 cloves garlic
- 1 parsnip
- 1 turnip or parsley root
- 3 to 4 carrots
- 2 zucchini
- Sea salt, to taste
- White pepper, to taste

Directions

Bring chicken and 6 quarts cold water to a boil over medium-high heat. Remove foam with a slotted spoon as it rises to the top. Reduce heat, cover, and simmer 1 hour.

Add celery and next 6 ingredients. Cover and simmer 2 more hours, for a strong chicken flavor. Allow to cool. Skim fat. Remove chicken from bones, and return meat to soup. If using the carcass remove them from the pot and reserve for other dishes. Add matzah balls, and serve.

Matzah Balls

Prep: 30 minutes

Chill: 1 hour 20 minutes;

Cook: 20 minutes.

Yields 20 yummy matzah balls

The best matzah balls are made with the Passover matzah meal. Their texture is special while the color is somewhat darker than with regular matzah meal.

Ingredients:

4 large eggs, lightly beaten

1/2 C oil

1/2 C seltzer

1 tsp. salt

Freshly ground pepper

2 C matzah meal



Directions:

Combine first 5 ingredients in medium bowl. Add matzah meal, and mix thoroughly. Chill for 1 hour.

Wet hands, and shape matzah mixture into 1 1/4-inch balls. (They will double in size when cooked.) Chill matzah balls 20 minutes.



Bring a large pot of salted water to a boil. Add matzah balls gently to boiling water, reduce heat, and simmer 20 minutes. Matzah balls can also be cooked in the chicken soup for added flavor

Passover Recipes

Traditional Charoset (Courtesy of Epicurious)

Ingredients

3 medium Gala or Fuji apples, peeled, cored, and finely diced
1 1/2 C walnut halves, lightly toasted, cooled, and coarsely chopped
1/2 C sweet red wine such as Manischewitz Extra Heavy Malaga
1 1/2 tsp. ground cinnamon
1 Tbs. packed brown sugar. Honey may also be used.



Directions

In large bowl, stir together all ingredients.

Store, covered, at room temperature until ready to serve.

Notes

For the most even texture, we recommend dicing the apples by hand. However, to save time, they can be chopped in the food processor — just be careful not to overprocess.

Passover Recipes

Passover Lasagna (Courtesy of Arlene Berg MRT Cookbook)



Ingredients

6 matzot	½ C. Parmesan cheese
1 medium can tomato sauce	1 small onion grated or finely chopped
1 clove garlic crushed	8 oz. cottage cheese
1 Tbs. parsley chopped	1 egg beaten
1 tsp. dried oregano	8 oz. grated mozzarella cheese
1 tsp dried basil	½ lb. chopped, cooked spinach
½ tsp. pepper	
2 Tbs. vegetable oil	

Directions

Preheat oven to 350 degrees. Grease a 9 to 10 inch baking pan. In colander, pour boiling water over matzot; drain immediately on paper towels. In a bowl, combine tomato sauce, garlic, parsley, oregano, basil, pepper, oil and onion. In a separate bowl, combine cottage cheese, egg, mozzarella cheese and spinach. Spoon some sauce into the bottom of the pan. Place a layer of matzo on top of the sauce. Put a layer of cottage cheese mixture on the matzot, then a layer of sauce and Parmesan cheese. Put another layer of matzot, then cottage cheese mixture, then sauce, then Parmesan cheese. There should be about three layers ending with matzot, sauce and Parmesan and some mozzarella. Cover with non stick aluminum foil and bake 45 minutes. Let stand for 10 minutes before serving.

Note: You may need more matzot or cheese depending on the size of your pan or extra sauce to keep the matzot moist.

Passover Recipes

Rocky road Brownies (Courtesy of Aish.com)

Ingredients

1 C walnuts, chopped
4 oz. / 115 grams semi-sweet chocolate, chopped
2 sticks margarine = 1 cup
** if you cannot find Kosher for Passover sticks of margarine, use oil
1 & 1/2 C sugar
4 eggs
1 C matzoh cake meal
1/2 tsp. salt
1 C chocolate chips
2 C mini marshmallows



Toppings

1 C marshmallows
1/2 C chocolate chips
1/2 C walnuts, coarsely ground

Directions

Preheat the oven to 325°F / 160° C.

Prepare a 9x13 pan by lining it with baking parchment paper or spraying it well with baking oil spray.

Melt chocolate and margarine in a double boiler. Stir well. Stir in the sugar. Cool slightly. Whisk in eggs one at a time. Stir in the cake meal and salt and remove from heat. Stir in

the chocolate chips, marshmallows and walnuts. Pour this batter into the prepared baking pan and bake for 30 minutes or until set.

Remove the pan from the oven, and sprinkle the brownies with the additional marshmallows. Slide the tray back into the oven and bake 3-4 minutes more, until the marshmallows are puffed.

Remove the tray from the oven and melt the chocolate chips. Drizzle the melted chips all over the brownies and then sprinkle them, while the chocolate is still wet, with the nuts. Cut into squares and serve. Freezes well.

Passover Kid's Cooking

Passover Drop Cookies (Courtesy of Aish.com)

Ingredients

1-1/2 C matzah meal
1-1/2 C matzah farfel
1-1/2 C sugar
1C raisins
1 C walnuts
1 C chocolate chips
1 tsp. cinnamon
3 eggs
2/3 C vegetable oil



Directions

Preheat oven to 350 degrees F.
Mix together first seven ingredients.
Add eggs and oil and stir until well blended.
Drop by tablespoons onto greased cookie sheets.
Bake for 15 minutes.