

PASSOVER

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MATZO BALLS (KNEIDEL)

Sara Levenstein

1 c. matzo meal	1/2 tsp. salt
4 eggs	Dash pepper
4 half eggshells of water (approximately 8 T.)	

Beat eggs and add water. Add matzo meal, salt, and pepper to egg mixture. Mix by hand until well blended. Cover and put in refrigerator for 1/2 hour. Bring large pot of salted water to boil on high heat. Take 1 tablespoonful of mixture at a time and form into balls with wet hands. Put into water. Reduce heat to simmer, cover and cook for 35 minutes. Don't peek after putting balls in pot or you'll be able to play hard ball with them!! Can be made ahead and warmed in chicken soup.

FLUFFY FAT-FREE PASSOVER KNEIDEL

Eve Bern

3 eggs	Salt and pepper, to taste
Scant 3/4 c. matzo meal	1 tsp. onion salt

Separate eggs. Beat yolks very well. Beat whites until foamy. Add salt and continue to beat until very stiff, but not dry. Add yolks to beaten whites, folding very carefully. Mix onion, salt and pepper with matzo meal; add slowly to egg mixture, combining thoroughly. Let stand 10 minutes. Drop into boiling salted water, small balls of the dough. Cover pot and boil 35 minutes. Remove from water and drop into hot clear chicken soup.

MATZO BALLS

Charlotte Levinger

4 eggs	1 1/2 c. matzo meal
1/2 c. cold water	1/3 c. shortening

Mix ingredients and put into refrigerator overnight. Form into balls, drop into boiling soup or salted water. Cover and simmer for 1/2 hour. Makes about 23.

MUFFINS FOR PASSOVER (BOOBALAS)**Sharon Kalovsky**

2 c. matzo meal
 1 tsp. salt
 2 T. sugar

2 c. water
 1/2 c. peanut oil
 5 eggs

Combine matzo meal with salt and sugar. Boil oil and water. Add matzo meal mixture and mix well. Beat in eggs thoroughly, one at a time. Let stand 15 minutes. With oiled hands, shape into muffins and place on well-greased cookie sheet. Bake at 375° approximately 50 minutes or until golden brown. Yields 12.

PASSOVER ROLLS**Rae Goodstein**

1 c. matzo meal
 1/3 c. margarine
 1/2 c. water

1/4 tsp. salt
 1/4 tsp. sugar

Boil water and margarine until margarine is melted. After water comes to full boil remove from heat and immediately add matzo meal and mix well. Let stand a few minutes to cool slightly. Add eggs, one at a time, beating well after each addition.

Drop by heaping tablespoonfuls onto greased cookie sheet. Bake at 375° for 1 hour. Yields about 7 large rolls.

Rolls can be made into bagels by putting hole in center of roll before baking.

PASSOVER ROLLS**Jill Bernstein**

1/3 c. salad oil
 2/3 c. water
 1 T. sugar

1/4 tsp. salt
 1 c. matzo meal
 3 eggs

Bring oil, water, sugar and salt to boil. Stir in matzo meal. Remove from heat. Mix thoroughly. When cooled a little, stir in eggs one at a time. Refrigerate.

Wet hands and roll into balls of about 2 inches. Place on a greased baking sheet. Bake at 375° for 35 to 45 minutes. Yield: 6 rolls.

PASSOVER ROLLS**Eve Bern**

1 c. water	1 tsp. salt
1/2 c. oil	2 c. matzo meal
2 tsp. sugar	4 eggs

Bring water and oil to a boil. Have ready the matzo meal, salt and sugar. Lower heat to simmer, add the dry ingredients and mix well. Blend mixture until it leaves sides of pan. Remove from heat and add eggs, one at a time, beating thoroughly after each egg is added. Let stand about 5 or 10 minutes. Shape into rolls or balls or drop on a well-greased cookie sheet. Bake at 375° for about 1 hour or until golden brown. Yields about 12 rolls, depending on size.

BRITISH FRIED GEFILTE FISH**Lori Cherkasky****FISH MIXTURE:**

1 1/2 lbs. skinless cod fillets	Oil, for frying
1/2 lb. skinless haddock or hake	1 T. vegetable oil
1 onion	1 tsp. salt
2 large eggs, beaten	1 1/2 tsp. sugar
1 to 2 T. ground almonds, optional	1/8 tsp. pepper
	4 to 6 T. matzo meal

COATING (optional):

1/2 c. matzo meal	Salt, pepper, to taste
1 T. cake meal or flour	

In food processor or grinder, grind fish pieces and onion together. Mix together eggs, 1 tablespoonful oil, salt, sugar, and pepper. Mix together with ground fish. Add enough matzo meal so fish mixture can be easily handled and is not sticky. Form into plump patties (1/4 to 1/3 cup for each).

If coating is desired, put into plastic bag and shake to coat each patty. Shake gently. Fry in heated oil 1/8 to 1/4-inch deep in large skillet over medium heat until brown on both sides. Drain and refrigerate. Serve with horseradish if desired.

PASSOVER GRILLED CHEESE**Sara Levenstein**

1/4 c. milk	2 T. butter
1 square egg matzo, halved	2 slices American cheese

Soak egg matzo in milk. Melt butter in frypan. Place the 2 pieces of cheese on 1/2 of the matzo and cover with other half. Fry on low flame. When cheese starts to melt, turn to other side until brown. Great lunch for kids!

CHICKEN-FARFEL CASSEROLE**Sara Levenstein**

1/2 c. celery, sliced	Pinch salt
2 c. carrots, sliced	Dash white pepper
3 T. margarine, melted	1 c. chicken or turkey, cooked
1 medium onion, diced	and diced
1 can clear chicken soup	1/4 c. matzo farfel
1 c. liquid, from cooked carrots and celery	

Cook carrots and celery and reserve 1 cup liquid. Saute' onion in margarine until tender. Add chicken soup, vegetable liquid and seasonings. Arrange chicken, vegetables and matzo farfel in alternate layers in 2-quart casserole, moistening each layer with some of the soup-onion mixture. Bake at 350°. Serves 3 or 4.

FRIED MATZOS**Ed Neuman**

6 matzos	Peanut oil or butter
Boiling water	4 eggs
	Salt, pepper

Break up matzos and soften in bowl by adding boiling water. Drain well. Fry in peanut oil or butter. Beat eggs and add to matzos. Fry mixture. Serve with applesauce, sour cream and/or jelly.

SPINACH-MATZO PIE**Jeanette Rifkin**

6 (10 oz.) pkgs. frozen	1 medium onion, chopped
chopped spinach	2 tsp. salt
1/2 c. margarine	2 tsp. ground nutmeg
2 tsp. sugar	12 eggs
1 tsp. pepper	2 eggs
2 matzo crackers	

In large saucepan cook spinach without water until thawed. Drain spinach, pressing out excess liquid. Return spinach to saucepan. Stir in onion, margarine, and seasonings. Cook 4-5 minutes. Cool slightly. Turn into large mixer bowl. Beat the 12 eggs, one at a time into spinach mixture. Turn into 12 x 7 1/2 x 2 inch baking dish. Beat the remaining 2 eggs. Dip whole matzo crackers, one at a time, in beaten egg. Overlap matzos in center of spinach mixture. Bake in 350° oven 50 minutes or until filling is set.

Serves 15.

The spinach and egg portion can be halved; use same size baking dish, but bake for 40 minutes.

PASSOVER PIZZA**Susan Kaiden****CRUST:**

4 c. farfel	Salt and pepper, to taste
2 1/2 c. scalded milk	5 eggs

TOPPING:

2 cans tomato sauce or 1 jar	Mozzarella or Muenster cheese,
Mrs. Adler's cooking sauce	shredded

Mix all crust ingredients together. Stir until farfel is well saturated. Press mixture into well-greased jelly roll pan. Bake at 350° until set, about 15-20 minutes. Cover crust with tomato sauce. Top with cheese. Return to oven and bake for 10 minutes. Then top brown until all cheese has melted. Can be topped with vegetables before baking, if desired.

PASSOVER LASAGNA**Susan Kaiden**

3 sheets matzah	8 oz. cottage cheese
2 eggs	8 slices American or Muenster
Salt and pepper	cheese
1 can tomato mushroom sauce	

Pour boiling water over matzah. Drain off extra water. Beat eggs with salt and pepper and pour over the matzah. In a casserole, alternate layers of sauce, matzah, cottage cheese and American cheese. Bake at 350° for 20 minutes.

PASSOVER STUFFING**Gail Laber**

3/4 c. vegetable shortening or chicken fat	1/4 tsp. pepper
3/4 c. minced onion	1 T. paprika
10 matzos, finely broken or 7 c. matzo farfel	1 1/2 cans chicken soup, undiluted - 2 cans if you desire moister dressing
1 c. diced celery	1 egg
1 c. diced fresh mushrooms	

Saute' onions, celery and mushrooms until tender, but not browned. Add matzo and toast lightly. Combine seasoning, egg, and soup. Add to matzo mixture. Enough for 10-12 pound bird.

POTATO KUGEL (PUDDING)**Jeanette Rifkin**

2 eggs	1/4 c. matzo meal
2 c. water	1 (6 oz.) pkg. potato pancake mix
1/4 c. peanut oil or chicken fat	

Beat eggs; add water and oil. Stir in matzo meal and potato pancake mix. Allow batter to thicken. Fill greased muffin pans and bake in 450° oven 40 to 50 minutes, until brown and crusty. Remove from pans. Serves 6-8.

FLUFFY POTATO PANCAKES (PASSOVER)**Jeanette Rifkin**

1 egg
 1 c. cold water
 3 oz. pkg. potato pancake mix

1/4 c. matzo meal
 2 T. oil or chicken fat

Beat egg and water. Add remaining ingredients. Allow to thicken 10 minutes. Form into balls the size of a walnut. Drop into large pot of rapidly boiling, salted water. Cover tightly, reduce heat and simmer 20 minutes. Drain and serve with roast beef or poultry. Makes 15-16.

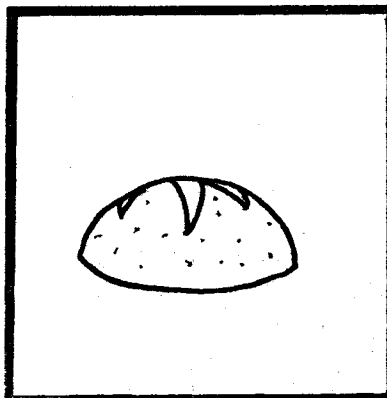
PASSOVER CARROT-APPLE PUDDING**Keren Prombaum**

Preheat oven to 375°.

3 eggs, separated
 3/4 c. slivered almonds,
 pecans or walnuts are okay
 1/2 c. raisins
 1/2 c. sugar
 1 tsp. cinnamon

1/2 c. margarine or oil
 1 large tart apple, pared and
 grated
 1 c. grated carrots
 1/2 c. matzo meal
 3 T. lemon juice

Set aside egg whites in mixing bowl. Melt margarine in large saucepan, mix in 1/2 cup nuts, egg yolks and all remaining ingredients. Beat egg whites until stiff. Fold into pudding mixture. Turn into greased 1-quart souffle' or baking dish. Sprinkle with remaining nuts. Bake for 40 minutes. Makes 4 to 6 servings.



FARFEL KUGEL**Rae Goodstein**

1 lb. box farfel
 4 apples, sliced thin
 4 to 5 eggs, well beaten

2 sticks margarine
 Dash cinnamon

This recipe is enough to divide between 2 8-inch pans. Soak farfel in cold water. Melt 6 tablespoonfuls margarine and spread over bottom of the two pans. Mix together farfel, eggs, 1 stick melted margarine and cinnamon. Place apple slices divided evenly on the bottom of the two pans. Put farfel mixture over apples. Dot remaining margarine over the farfel mixture. Bake for one hour at 350°.

PASSOVER APPLE MATZO KUGEL**Carol Ziff**

4 matzos
 3 eggs
 1/2 c. sugar
 1 tsp. cinnamon

2 large apples, grated, coarse
 1/2 tsp. salt
 1/4 c. melted margarine
 1/2 c. raisins

Break matzos and soak in hot water until soft. Do not squeeze. Drain. Beat eggs; add salt, sugar, margarine and cinnamon.

Add to matzo mixture. Stir in raisins and grated apples. Bake in shallow dish 9 x 10 inch round dish. Dot with margarine and extra raisins. Bake at 350° for 45 minutes or until lightly brown.

PASSOVER NOODLES**Gladys Neuman
Frieda Perl's recipe (great cook)**

12 eggs
 2 c. water

1 box potato starch
 Salt, pepper

Beat eggs. Add water. Gradually add potato starch. Batter will be thin. Coat frying pan with a little oil. Place batter in pan to barely cover bottom of pan (as in crepes or blintzes). Turn over. Remove from pan and roll up. Continue until all batter has been used. Then cut the roll-ups into strips.

PASSOVER BROWNIES**Lillian Brodsky**

4 eggs	2/3 c. oil
1 c. sugar	1/2 c. cake meal
1/2 c. matzo meal	1/2 c. orange juice
1/4 c. potato starch	1/2 c. nuts
4 T. cocoa	

Blend sugar and oil; add eggs and cocoa; mix well. Sift dry ingredients and add alternately with orange juice. Add nuts. Spread in lightly greased glass kugel pan. Bake 1/2 hour or more. Cut into squares.

PASSOVER BROWNIES**Keren Prombaum**

Preheat oven to 350°.

1/2 c. cocoa	1/2 c. oil
4 eggs, separated	1 1/2 c. sugar
2/3 c. cake meal, sifted	

Beat egg whites and sugar until thick. Add egg yolks, Continue beating. Add cocoa, oil and cake meal. Beat real well. You can add nuts if you wish. Bake in greased 8 x 10 inch or square pan for one-half hour.

PASSOVER MOCHA NUT BARS**Lillian Brodsky**

3 eggs	1/2 c. cake meal
1 c. sugar	1 tsp. instant coffee
1/2 c. oil	1/4 tsp. salt
1/2 c. cocoa	1/2 c. chopped nuts

Beat eggs and sugar together. Blend oil and cocoa together and add to egg mixture. Add cake meal slowly; then coffee and salt. Pour batter into greased cookie sheet. Sprinkle nuts on top. Bake in 325° oven for 20-25 minutes. Cut into squares while still warm.

PASSOVER MANDEL BROT**Gladys Neuman**

2 c. sugar
 1/2 lb. butter
 6 eggs
 2 3/4 c. cake flour
 1/2 tsp. salt

3/4 c. potato starch
 1 c. nuts
 1/2 c. chocolate chips
 1 tsp. cinnamon and 2 tsp.
 sugar

Cream sugar and butter; add eggs one at a time and continue beating. Sift flour and potato starch and salt together several times. Fold in 3/4 of flour mixture. Add nuts and chocolate chips to remaining flour. Mix together thoroughly.

Form loaves 2 inches wide and 16 inches long on greased cookie sheet - 3 loaves on a pan. Bake at 350° for 45 minutes. If desired, sprinkle tops of loaves with cinnamon and sugar mixture.

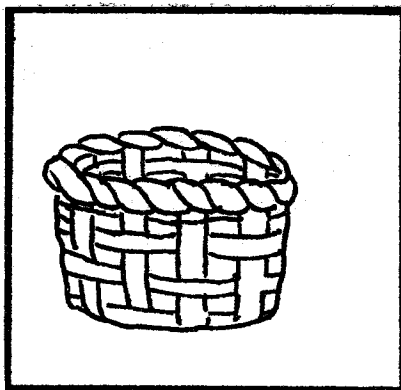
Slice while hot into 1/2-inch pieces. Return to oven and toast on both sides.

PASSOVER NUT COOKIES**Sarah Goldstein**

6 eggs
 1 c. sugar
 1 c. cake meal

1 c. chopped nuts
 1 tsp. lemon or orange
 1/2 tsp. salt

Beat eggs well; add sugar gradually. Add other ingredients and drop mixture by teaspoonfuls onto well-greased cookie sheet, allowing room to spread. Bake 15 minutes at 400°. Makes about 3 1/2 dozen cookies.



CHOCOLATE CHIP PUDDING COOKIES**Lori Cherkasky**

2 c. matzo meal*	1 pkg. (4 serving size)
1 tsp. baking soda	vanilla instant pudding
1 1/4 c. butter or margarine*	1 tsp. vanilla
1/4 c. sugar	2 eggs
3/4 c. light brown sugar, packed firmly	1 (12 oz.) pkg. chocolate chips
	1 c. chopped nuts, optional

Mix together matzo meal and baking soda. Cream butter, sugar and pudding mix. Add eggs. Gradually add matzo meal mixture until blended. Add chocolate chips and nuts. Bake at 375° for 8-10 minutes.

*To make during the year, substitute 2 1/4 cups flour for the matzo meal and use only 1 cup butter or margarine.

PASSOVER APPLE CAKE**Sara Levenstein****CAKE:**

3 eggs	3/4 c. cake meal
3/4 c. sugar	5 apples, peeled and sliced,
1/3 c. oil	(4 if large)

TOPPING:

1/3 c. chopped walnuts	2 tsp. cinnamon
1/3 c. sugar	

In a mediums-sized mixing bowl beat the eggs with the sugar and oil until the mixture is light. Add the cake meal and mix well. Pour half of the mixture into a lightly greased 8-inch or 9-inch square baking pan. Distribute half of the apples over the batter. Pour the remaining batter over the apples and cover with the remaining apples. Combine the topping ingredients in a small bowl; sprinkle over the apples. Bake in a preheated 350° oven for approximately 1 hour. Serves 8 or 9. Doesn't taste Pesachdik!

PASSOVER BANANA CAKE

Sara Levenstein

9 large eggs, separated	5/8 c. cake meal
3/4 tsp. salt	3/8 c. potato starch
1 1/2 c. sugar	Juice of 1 lemon or 1/2 orange
2 very ripe bananas, mashed	1 T. cold water
1/2 c. walnuts, chopped	

Beat egg whites with salt until soft peak is formed. Gradually add 3/4 cup sugar until stiff meringue is formed. In another bowl, beat the egg yolks with 3/4 cup sugar. Add bananas and nuts. Beat well, then add cake flour and potato starch, beating well. Add juice and water. Beat until well blended. Fold in meringue until well blended. Pour into 10-inch tube pan that has been lightly oiled and floured with cake meal. Preheat oven to 350°. Bake for 1 1/4 hours or until tests dry. Invert on side to cool for 20 minutes. Use sharp knife around rim of cake before removing.

PASSOVER BANANA CAKE

Lillian Brodsky

7 eggs, separated	1 c. sugar
1/4 tsp. salt	1 c. mashed ripe bananas
3/4 c. matzo cake flour	1/4 c. potato flour
1/2 to 1 c. coarsely chopped nuts, walnuts or mixed nuts	

Beat egg yolks with sugar until light and creamy. Combine salt, mashed bananas, cake flour and potato flour. Add to beaten egg yolk mixture. Beat egg whites, adding a pinch of salt for quicker action and fold into the batter. Fold in chopped nuts and lightly turn the cake mixture into a springform cake pan. Bake in 325° to 350° oven until done. When done invert until cold.

FROSTING (optional):

1 egg white, beaten slightly	7/8 c. sugar
Pinch salt	3 T. cold water

In top of double boiler combine frosting ingredients in order listed above. While water in lower pot is boiling beat ingredients in upper pot with a fork or rotary beater for 7 minutes or until it is thick enough to spread.

PASSOVER SPONGE CAKE**Eve Bern**

9 eggs	Juice of 1 orange
1 1/2 c. sugar	1/2 c. matzo cake flour
Grated rind of 1 lemon and 1 orange, optional	Scant c. potato starch

Separate whites and yolks of eggs. Beat yolks until thick and lemon colored. Add half of sugar gradually while beating, until thick. Add rinds and juice while beating thoroughly. Sift flour and potato starch together, fold into yolk mixture. Beat egg whites, adding a pinch of salt when frothy, and continue beating until almost stiff, then add remaining sugar gradually until peaks form, but not dry. Fold into yolk mixture. Bake in a 10-inch tube pan for 50 to 60 minutes at 325°. This makes a high light cake. Frost with Passover cake frosting.

PASSOVER CAKE FROSTING:

Place in mixing bowl:

1 c. very thinly sliced raw apples	1 egg white
1 c. sugar	1 1/2 T. lemon juice

Beat slowly at first, then at moderate speed until smooth and thick enough to hold shape. Very tasty on banana cake too.

PASSOVER CARROT CAKE**Eve Perlmutter**

5 eggs	Rind of 1 lemon and 1 T. lemon juice
1 c. sugar	7 T. matzo meal
1 c. ground walnuts	
1 c. grated raw carrots	

Separate eggs. Mix yolks with sugar until smooth and fluffy. Add carrots, walnuts, lemon rind and juice. Continue mixing at low speed, then add matzo meal. Fold in the white of the egg, beaten stiff and bake about 45 minutes to 1 hour in 6 x 9 inch pan at 300°. Line pan with paper before baking.

PASSOVER CARROT-NUT CAKE**Jeanette Rifkin**

6 egg yolks	1 c. sugar
1 c. ground walnuts	1 c. ground carrots
1 tsp. vanilla	3/4 c. matzo cake meal
6 egg whites	Powdered sugar

In small mixer bowl beat egg yolks until light (about 5 minutes); gradually add 1 cup sugar, beating until thick and lemon colored. Blend in walnuts, carrots and vanilla. Stir in matzo cake meal. Wash beaters thoroughly. In large mixer bowl beat egg whites to stiff peaks. Fold some of the egg whites into matzo mixture to lighten. Then fold matzo mixture into egg whites. Turn batter into ungreased 8 or 8 1/2 inch springform pan. Bake 350° for 40 to 50 minutes or until cake tests done. Remove from pan when cool. Sprinkle with powdered sugar.

PASSOVER CHOCOLATE NUT CAKE**Sara Levenstein**

10 eggs, separated	2 c. ground nuts
3/4 c. plus 2 T. sugar	6 oz. melted semi-sweet chocolate

Into egg yolks beat sugar until light and fluffy. Add nuts. Add melted chocolate. Beat egg whites until stiff. Gently fold into yolk mixture. Grease springform pan. Bake one hour at 350°.

CHERRY MOLD WITH MACAROONS**Eve Bern**

1 pkg. cherry-flavored Jello	1 egg white
1 c. boiling water	2 T. granulated sugar
1 c. canned applesauce	1 c. macaroons, broken into large pieces

Dissolve Jello in boiling water; add applesauce. Chill until spoonful of mixture mounds slightly. Beat egg white stiff; add sugar gradually, beating until very stiff. Fold into gelatin mixture with macaroon pieces and cherries. Pour into mold; chill until firm and unmold.

PASSOVER CANDY**Carol Belber**

Take 1 cup matzo farfel; beat 2 eggs into the farfel and mix well. Set aside for about 1/2 hour. Pour 1 pound jar of honey in pan and bring to a boil. Add matzo farfel to boiling honey and stir constantly. After it starts to get brown (takes awhile), lower heat and add about 1/2 pound walnuts that have been finely cut. Add ginger to taste. When mixture is brown and almost done, add a little more than 1/2 cup of sugar, stirring constantly. Then add 1/2 cup boiling water, keep mixing for a few minutes. Wet a board with cold water, spread mixture on it. Cut diamond shape when it hardens and place pieces on serving plate. (If I have more than one layer on a plate, I separate layers with wax paper.)