

# PASSOVER RECIPES

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## MY FAMILY'S FAVORITE MATZAH BALLS

*A family recipe from Robyn Cimbol, Director of Development...*

### *Ingredients:*

- 2 tablespoons melted fat/margarine
- 2 eggs, beaten slightly
- 1 cup matzah meal
- 1 teaspoon salt
- 2 tablespoons seltzer

### *Instructions:*

1. Mix fat and eggs.
2. Add matzah meal and salt; blend well.
3. Add seltzer.
4. Cover bowl and place in the refrigerator for 20 minutes.
5. Meanwhile...Bring 2½ quarts of salted water to a brisk boil. Wet your hands and make eight matzah balls. (Wet hands keep the substance from sticking!) Carefully drop the matzah balls into the pot of boiling water, cover and cook for 30 to 40 minutes.
6. Remove the matzah balls from the water and add to the soup. When ready to serve, simmer the soup for five minutes. (NOTE: Do NOT cook the matzah balls in the soup until you are ready to serve; they will absorb all of your soup.)

## CHAROSET

*From Estelle Hendrickson, assistant to our rabbis...*

Many Sephardic recipes come from different countries. Therefore, each recipe will vary in ingredients, methods of preparation and even the pronunciation of the name. The following recipes are from my family, who originally went from Spain to Salonika, Greece, probably during the Inquisition.

### *Ingredients:*

- 1 cup of pitted dates
- 1 cup of raisins
- 1 medium apples, peeled and cut into chunks
- 8-ounce jar of honey
- 8 ounces of water
- Juice of 1 navel orange
- Grated orange peel



*Instructions:*

1. Add equal amounts of the raisins and dates at a time to a food processor and pulse.
2. Add the apple, making sure to leave some chunks.
3. Add orange peel and pulse again, adding the orange juice to moisten the mixture. It should look like a smooth, not sticky, paste with bits of apple showing.
4. Use a thick-bottomed sauce pan in which to cook the above mixture on a very low flame; add the honey and half of the water; stir well. Keep checking the liquid and stir so that the mixture doesn't stick to the bottom of the pot. If it becomes too thick, add the rest of the water a little at a time and stir. Cooking time should be about an hour.
5. When the mixture is done cooking, it should look like a spread. Great on a matzah!

## **BRISKET**

*From Roberta Greenberg, assistant to our rabbis...*

*Ingredients:*

- 1 4- to 5-pound brisket (or larger)
- 4 onions
- 2 large cans jellied cranberry sauce
- Seasonings

*Instructions:*

1. First, heavily season the meat with kosher salt, pepper and garlic powder. Cover and leave in the refrigerator for three days.
2. Preheat oven to 500 degrees F. Sear meat 20 minutes on each side.
3. Remove meat from oven and let oven cool down to 350 degrees F.
4. Cut onions in quarters and place under and around the meat. Slice cranberry sauce and cover entire top of meat with cranberry slices. Cover tightly with heavy foil and cook for three hours.
5. Remove meat from oven and let cool. When meat is cooled completely, remove from the gravy and slice against the grain. Return meat to gravy and serve the next day.

## PASSOVER SPINACH FRITTATA

*From our Temple librarian, Elizabeth F. Stabler...*

### *Ingredients:*

2 large bunches of fresh spinach, washed thoroughly and allowed to dry  
2 matzot  
1 tablespoon butter  
1 small bunch fresh dill  
½ small bunch parsley (optional)  
4 to 6 ounces of cheese, such as a sharp yogurt cheese or Swiss cheese  
8 ounces of feta cheese  
2 tablespoons grated parmesan cheese  
5 eggs  
½ teaspoon salt and pepper to taste  
½ cup matzah meal

### *Instructions:*

1. Heat oven to 375 degrees F.
2. Butter 10-inch round pan or 6-inch by 9-inch rectangular pan; spread or dot excess butter in bottom of pan.
3. Beat up one egg.
4. Break up matzot into quarters and dip into bean egg; then layer the coated matzot on the bottom of the pan. Pour excess egg over the matzot.
5. Finely chop the dill and parsley (optional). Chop the spinach.  
(NOTE: The greens can be chopped by hand or in a food processor; be careful not to liquify them.)
6. Grate the Swiss or yogurt cheese, using large holes of the grater.
7. Lightly beat four eggs in a large bowl.
8. Add grated cheese to bowl and crumble in the feta cheese.  
Add matzah meal, salt and pepper. Mix in the spinach and herbs until completely mixed.
9. Pour mixture into pan and smooth the top. Sprinkle parmesan cheese over top.
10. Turn oven down to 350 degrees F and bake for 40 minutes, or until slightly puffed and quite firm.  
Serves four as a main course and up to 10 as a side dish.  
Delicious cold, sliced thinly to reveal the streaks of cheese among the spinach and herbs.

## POTATO KUGEL

*From Rachel Brumberg, Assistant Director of Lifelong Learning...*

This kugel is pretty easy and standard but a key part of the seder meal in my family. My cousin and I always would bring the tray to the table and serve us first to ensure that we got corner pieces; we still do in fact.

### *Ingredients:*

8 to 10 potatoes, grated  
3 eggs  
2 tablespoons matzah meal  
3 large onions, grated  
Salt, pepper to taste  
3 tablespoons oil

### *Instructions:*

1. Grease pan.
2. Mix ingredients together.
3. Drizzle oil on top.
4. Bake at 350 degrees F for slightly more than an hour, until golden on top; time will vary depending on the size of the pan.

## LOTTIE'S SWEET MATZAH KUGEL

*From Robyn Cimbol, Director of Development...*

### *Ingredients:*

6 matzot  
6 eggs  
1 cup sugar  
½ teaspoon salt  
½ teaspoon cinnamon  
1 cup raisins  
3 teaspoons margarine  
Grated rind of 1 lemon  
Dried apple slices or dried apricot halves

### *Instructions:*

1. Soak matzot; when soft, squeeze out water.
2. Separate eggs.
3. Beat egg whites until stiff and place in the refrigerator.

4. Beat egg yolks.
5. Add sugar, salt, cinnamon and grated lemon rind. Beat until light and frothy.
6. Add matzot and raisins. Mix well.
7. Fold in egg whites.
8. Turn half of this mixture into greased 9-inch by 14-inch greased baking dish.
9. Lay dried fruit on top. Cover with the balance of the mixture.
10. Dot the top with margarine. Bake in oven at 350 degrees F for 40 minutes.

## **SWEET MATZAH MUFFINS**

*From Norma Balass, assistant to the Director of Development...*

This is my sister's recipe, and they are delicious.  
You can freeze them and warm them whenever you're ready to eat them.

### *Ingredients:*

- 1 1-pound box of matzah
- 3 whole eggs or 4 egg whites
- 2 cut up apples (peeled and cored)
- Walnuts
- Raisins, cranraisins or chopped apricots
- Cinnamon
- 1 tablespoon oil
- 3 tablespoons sugar

### *Instructions:*

1. Crumble the box of matzah; put in a sieve and run water over it; squeeze dry.
2. Mix well all ingredients.
3. Spoon batter into well-greased muffin pans.
4. Bake in oven at 350 degrees F for 45 minutes or until the knife put through the muffin comes out dry and clean.

## 12-EGG CAKE

*From Temple President Marcia Waxman...*

This recipe was given to me by Rayminnie Friedman (of blessed memory). Rayminnie was a devoted member of Emanu-El and a past president of the Women's Auxiliary. She was a wonderful cook, and this is the best sponge cake I've ever tasted, which is probably attributable to the fact that Rayminnie was a chemist.

### *Ingredients:*

12 large eggs, separated  
1½ cups sugar  
Grated rind of one large lemon  
Grated rind of one medium orange  
¼ cup orange juice  
Pinch of salt  
1 cup matzah cake meal  
¼ cup potato starch  
½ cup finely ground walnuts

### *Instructions:*

1. Preheat oven to 325 degrees F.
2. Beat yolks with 1 cup sugar until they are thick, almost white and ribbon when a little of the batter is allowed to drop back from a spoon.
3. Stir in grated rinds and fruit juice.
4. Beat egg whites with a pinch of salt; as they begin to thicken, gradually beat in the remaining ½ cup of sugar. Whites should stand in stiff but glossy peaks. They are perfect when they slide easily in a mass if the bowl is tipped.
5. Sprinkle cake meal, potato starch and ground nuts over whites.
6. Add yolk mixture and fold all together gently but thoroughly with a rubber spatula; no egg white should be showing.
7. Pour into tube pan. (If using a spring form pan, line with damp brown paper.)
8. Bake for 1 to 1¼ hours or until a test in center comes out clean and top of cake springs back when pressed with a finger tip.
9. Cool upside down for two hours.

## WORLD'S BEST BROWNIES FOR PASSOVER

*From long-time Temple member Frances Hess...*

### *Ingredients:*

4 squares bitter (unsweetened chocolate)  
½ pound (2 sticks) unsalted butter  
4 eggs  
2 cups sugar  
½ cup matzah cake meal  
1 teaspoon vanilla  
12 ounces chocolate or mint chip or chocolate chunks

### *Instructions:*

1. Melt chocolate and butter together over hot water and cool to room temperature.
2. Beat eggs and sugar until lemon colored.
3. Fold in room-temperature chocolate-and-butter mixture into the egg-and-sugar mixture; mix thoroughly.
4. Fold in cake meal until just mixed.
5. Stir in vanilla and chocolate chips.
6. Bake in greased and floured 9-inch by 13-inch pan at 350 degrees F for 20 to 25 minutes, until top springs back. Do not overbake.
7. Cut into bars when cold.

## PASSOVER SPONGE CAKE

*From Helen Ehrlich Saltzman, grandmother of Rabbi Amy Ehrlich...*

### *Ingredients:*

9 eggs  
1¾ cup very fine sugar  
1 scant cup potato flour  
1 lemon, juice and rind

### *Instructions:*

1. Separate 7 eggs. Beat the white stiff enough to hold up in peaks but not dry.
2. Add two whole eggs to yolks and beat 10 minutes or more until light and fluffy.
3. Add sugar gradually, then lemon juice and rind. Beat thoroughly.  
(NOTE: A jigger of orange liqueur and the juice of a small orange can be added for extra moisture.)

4. Fold in potato flour, then beaten egg whites very carefully.
5. Spoon into ungreased, 10-inch tube pan. Bake at 350 degrees F for 40 to 50 minutes.
6. Of course, top with whipped cream and strawberries!

NOTE: For chocolate sponge cake, omit the orange and lemon flavoring; instead, add 10 ounces of chocolate syrup and 1 teaspoon vanilla or almond flavoring.

## **CARROT PUDDING**

*From Robyn Cimbol, Director of Development...*

### *Ingredients:*

- 2 cups matzah meal
- 2 teaspoons vanilla
- 1 teaspoon salt
- 2½ cups shredded raw carrots
- 1 cup fat/margarine
- 1½ cups brown sugar
- 1 tablespoon lemon juice
- 7 whole eggs
- 2 8-ounce cans crushed pineapple

### *Instructions:*

1. Shred carrots in a food processor.
2. Mix all ingredients together.
3. Pour into greased 9-inch by 14-inch pan.
4. Bake in oven at 350 degrees F for 50 minutes.

## **BIMUELOS (SPANISH FRIED DONUTS)**

*From Estelle Hendrickson, assistant to our rabbis...*

Various Latin countries also make bimuelos out of different ingredients. The following recipe is used for Passover and is served at breakfast or after dinner with a honey syrup. At other times of the year we may use four and yeast.

### *Ingredients:*

- 2 cups matzah meal
- 3 cups of water to which is added a pinch of salt, 1 teaspoon sugar and
- 2 tablespoons canola or corn oil
- 8 eggs at room temperature and separated
- Oil for deep frying



*Instructions:*

1. Boil the water with the salt, sugar and oil as mentioned above.
2. Cool the water a bit.
3. Pour the matzah meal in a large mixing bowl and add the cooled water a little at a time. The dough will be stiff at first, and as you add the water, it will become easier to mix. Do not let the dough become too liquidy. Cover the bowl and let the mixture cool completely.
4. Separate the eggs; put the whites in another mixing bowl and beat until stiff.
5. When the matzah meal is cool, add the egg yolks one at a time and beat well after each until the mixture is well incorporated.
6. Fold in the stiffly beaten egg whites; do not over stir the mixture, should be the consistency of a thick pancake batter.
7. The frying oil should be very hot; use a deep fry pan.
8. Coat a tablespoon with nonstick cooking spray so the batter will drop off the spoon easily; or use two spoons, one for the batter and the other to help it off and into the oil. Flip the Bimuelos over in the oil until golden brown; drain on paper towels. (In our family, the tradition is to give the little bits of batter that collect in the oil to the children as you fry!)

*Honey Syrup:*

- 1 cup of honey
- ½ cup water

Cook honey and water over a low flame until the syrup comes to a boil and is thick, about 15 minutes. Add the lemon juice and cook another 15 minutes. Serve on the side.

## **CHOCOLATE DO-AHEAD TORTE**

*From long-time Temple member Frances Hess...*

*Ingredients:*

- 7 ounces sweet butter  
(1 stick=4 ounces)
- 7 ounces sugar  
(8 ounces=1 cup)
- 1 teaspoon orange liqueur
- 7 ounces melted semisweet chocolate
- 7 eggs, separated

*Instructions:*

1. Put the following ingredients in the bowl of an electric mixer: butter, sugar, melted chocolate (room temperature) and orange liqueur.
2. Beat together, adding one egg yolk at a time. Beat, using slow speed, at least 25 minutes (15 minutes if using a KitchenAid mixer).
3. Stop beating and fold in egg whites, which separately have been beaten stiff.
4. Put  $\frac{3}{4}$  of the mixture into a lightly buttered (bottom only) 9-inch spring form pan. Bake in an oven at 325 degrees F for about 30 minutes, or until a straw comes out clean. Cake will sink in the middle.
5. Remove the sides of the spring form pan. When cake is cold, spread remaining batter on top and sprinkle with grated chocolate (1 square).
6. Put in refrigerator uncovered until top is firm; then cover well. Keeps three or four days in refrigerator, or it can be frozen. Serves eight to 10 people.
7. For 12-inch spring form pan, changes all 7s to 11s and cook 35 to 40 minutes.

## **CHOCOLATE CHIP BARS**

*From Rachel Brumberg, Assistant Director of Lifelong Learning...*

*Ingredients:*

- 1 cup margarine
- 1 egg
- 1 teaspoon vanilla
- 1 cup sugar
- 1 cup matzah cake meal
- $\frac{1}{4}$  teaspoon salt
- 8 ounces of chocolate chips
- 1 cup nuts

*Instructions:*

1. Cream margarine, sugar, vanilla and salt.
2. Mix in eggs; beat well.
3. Add meal slowly and blend well.
4. Add nuts and chocolate chips.
5. Grease two square tins or one rectangular tins. Spread dough and bake 20 to 25 minutes at 350 degrees F.
6. Cut into bars before 100 percent cool.

## FORGOTTEN COOKIES

*From Robyn Cimbol, Director of Development...*

Great for Passover and a year-round favorite!

### *Ingredients:*

3 egg whites

Slightly more than 1 cup sugar

10 ounces of chocolate chips

5 drops of extract (I use vanilla, but you can substitute a liqueur such as Sabra, Kaluha or Amaretto.)

### *Instructions:*

1. Preheat oven to 375 degrees F.
2. Beat egg whites until stiff, adding sugar gradually.
3. Fold in chips and extract or liqueur.
4. Drop by teaspoonful onto cookie sheets covered with foil but ungreased.
5. Place in preheated oven. Turn off oven immediately.
6. Leave in oven overnight with the door closed.