
*"Why is this night different
from all others?"*



PASSOVER SEDER RECIPES

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Suggested Menu Items

Appetizer, if desired:

Relish tray (olives, pickles, sliced carrots, and other veggies)

First course:

- Matzah ball soup or tossed salad (no croutons, bacon or cheese)
- No rolls and butter

Main course:

- Meat - roasted chicken, or any recipe not using dairy or bread products, beef brisket or roast beef (lamb is not typically served since the destruction of the temple).
- Vegetables - Any vegetable such as broccoli, carrots, or green beans (no cream sauces or bacon bits!)
- Any potato dish (such as oven browned new potatoes – no butter or sour cream) or rice pilaf

Beverages:

Coffee or tea (non-dairy creamer); ice water and/or ice tea and/or lemonade or punch

Dessert:

Chocolate Torte, Raspberry Meringue Kisses, Coconut Macaroons. Sponge or honey cake are all traditional desserts of Passover, but any dessert is acceptable that doesn't use butter, cream, yeast, baking powder or baking soda. Strawberry shortcake is also nice (use Cool whip, no whipped cream, and angel food cake without leavening).

REMEMBER: You can make any substitutions you would like as long as no dairy products or yeast are used for an authentic experience!

Passover Recipes

(Be creative and have fun!)

Haroset

(one of the seder elements)

1 cup chopped apples
grape juice
1-3 tsp. sugar or honey, to taste

1/2 cup chopped walnuts
1 tsp cinnamon

Core, peel, and dice apples very fine (or chop in food processor). Add cinnamon, chopped walnuts and a little honey to sweeten. Add just enough grape juice to moisten the mixture. Finished product should resemble mortar. Place in small dishes at each table so available to all sitting at that table. Approximately 12 servings.



Matzah Ball Soup

(Matzah ball mix may be purchased in most larger grocery stores; just follow directions on the package; if they are unavailable you may try the recipe for homemade matzah balls below)

2 T. chicken fat (or Crisco type fat)	1/2 cup matzah meal
2 eggs, beaten	1 tsp. salt
2 T. water	

Mix together matzah meal, salt, eggs, water, and lard. Refrigerate 20 minutes. Roll mixture into balls. Balls should be about the size of a walnut. Drop balls into boiling salt water. Cook, covered, 30 minutes. (Don't peek or they'll sink and harden!)

May be prepared ahead and refrigerated. About one half hour before serving the soup, drop balls into boiling chicken broth (chopped veggies may be added for more flavor) to heat. Plan one large or two small balls per serving. (Note: they do expand when placed in broth.)

Carrot Tzimmes

6 carrots, sliced and cooked	1/2 cup brown sugar
1 cup chicken broth	pinches of salt and pepper
2 T. flour (may substitute matzah meal for Passover)	2 T. margarine

Melt margarine in frying pan. Stir in flour and slowly add broth. Stir until thickened slightly. Add sugar, salt, and pepper. Gently fold in cooked carrots. Keep warm until serving time.

Honey Glazed Carrots

(16 servings)

4 pounds baby carrots	1/4 cup brown sugar
1 stick margarine	1/2 cup raisins
1/2 cup honey	3 tsp. cinnamon

Boil carrots with 1 tsp. salt and cook about 6 minutes. Drain. Melt the margarine in a pan. Add the cooked carrots. Add the honey, sugar, raisins and cinnamon. Cook for approximately 10 minutes. Serve warm.

Plum Chicken

(4-6 servings)

3 lbs. chicken, cut into pieces	1 clove garlic (crushed)
1/2 tsp. lemon juice	1 (8 oz.) can crushed pineapple, in its own juice
1 onion, sliced thin	2/3 cup plum preserves
1/2 tsp. Dijon mustard	

In large frying pan or Dutch oven sauté onion and garlic in small amount of oil until soft; remove and set aside. Add chicken pieces to pan and cook over medium heat until tender and golden brown. Add sautéed onion and garlic along with remaining ingredients; bring to a boil. Cook over low heat until chicken is cooked, about 10 minutes.



Beef Brisket

(8-10 servings)

3-5 lbs. Beef Brisket (plain, not corned beef)
3 T. Liquid Smoke
1/2 tsp. each meat tenderizer, salt,
pepper, celery salt, garlic salt, onion salt, paprika

1 tsp. Worcestershire sauce
Barbecue sauce
Brown sugar

Brush meat with liquid smoke (usually found at the grocery store near the Worcestershire sauce) and Worcestershire sauce. Mix all dry seasonings in a small bowl, and sprinkle over both side of meat. Let marinade in glass pan or tupperware overnight (or at least 3 hours). Wrap in heavy duty (or doubled regular) foil and place in 9X13 pan. Bake at 300 for 3 hours, roll back foil and continue baking another 2 hours. Don't pour off juice. Set aside to cool. When cool, remove from pan, slice thin and return to pan with juices. Refrigerate (up to a couple of days or freeze for up to a month). About 1 hour before serving, skim off hardened fat from juices, top with a little barbecue sauce and sprinkle with brown sugar. Reheat at 300 for 45 minutes to 1 hour, uncover for last 20 minutes. This sounds like a lot of work, but all of the work is done ahead of time, and it always turns out tender.

Chicken with Fruit Sauce

(6 servings; low-fat and sugar free)

6 boneless chicken breast halves (with skin on)
1/2 T. ginger
2 (16 oz.) cans sliced or halved peaches in juice
2 T. soy sauce

1 (6 oz.) can frozen orange juice concentrate
1 T. cornstarch mixed with 1/2 cup cold water
3 T. all-fruit orange marmalade
3 T. raisins

Place chicken in a baking pan that has been sprayed with cooking spray. Bake at 400 for 30 minutes. While chicken is cooking, drain juice from peaches into a saucepan; set peaches aside. Add orange juice, marmalade, ginger and soy sauce to juice in pan. Heat until boiling; stir in cornstarch mixture and stir until thickened, about 2 minutes. Add reserved peaches and raisins. Remove chicken from baking pan; remove skin, if desired. Drain drippings from pan. Return chicken to pan and pour sauce over all. Return to oven for 15 minutes more.

Baked Orange Chicken

(4-6 servings)

3 lbs. chicken (in parts)
1/4 tsp. tarragon
2 tsp. paprika
1/4 cup water
1/4 tsp. pepper
1/2 tsp. fresh-grated lemon peel

1/4 tsp. thyme
1/2 tsp. fresh-grated orange peel
2 tsp. salt
1/4 cup freshly squeezed lemon juice
1 tsp. garlic powder (to taste)
1/2 cup freshly squeezed orange juice

Season chicken with seasonings. Place in shallow baking dish, skin side down. Combine rest of ingredients, and pour over chicken. Bake uncovered at 375 degrees for about 40 minutes. Turn the chicken and continue baking about 35 minutes more. Baste with pan juices once or twice. (For large groups - double amount of chicken to one recipe seasonings and juices.)



Mandarin Orange Salad

(12-15servings)

DRESSING:

2 cups olive oil (or vegetable oil)
1 cup sugar
1 cup red wine vinegar

4 tsp. salt
1/4 tsp. pepper
1/3 cup dried parsley
8 drops Tabasco sauce

GLAZED PECANS OR ALMONDS: ½ cup pecans (or sliced almonds) glazed in 3 T. sugar

In heavy pan, constantly stir (to prevent burning) sugar and pecans until sugar melts and coats nuts. Remove to wax paper to cool.

SALAD:

Wash and tear into bite size pieces, 3 heads of red leaf lettuce (Romaine is ok, but not as tender). Add ½ cup diced celery; 1 small red onion, cut in thin rings; and 1 or 2 cans, drained, Mandarin oranges. Just before serving, add glazed nuts and toss gently with dressing.

Flourless Chocolate Cake

2 cups (12-oz. pkg.) Semi-Sweet Chocolate Morsels*	1/2 cup Baking Cocoa
1 cup (2 sticks) margarine, cut into pieces	1/3 cup granulated sugar
1/4 cup water	8 large eggs
1/2 teaspoon Instant Coffee Granules	Powdered sugar
	Sweetened non-dairy whipped cream (optional)

*For a Kosher experience: find dairy-free chocolate morsels

PREHEAT oven to 325° F. Grease bottom of 9-inch springform pan. Line bottom with parchment or wax paper. Grease paper.

PLACE morsels, margarine, water and coffee granules in medium, heavy-duty saucepan. Heat over medium-low heat, stirring frequently, until melted and smooth. Stir in cocoa and granulated sugar until smooth. Remove from heat.

BEAT eggs in large mixer bowl for 5 minutes or until the volume doubles. Fold 1/3 of beaten eggs into chocolate mixture. Fold in remaining beaten eggs 1/3 at a time until thoroughly incorporated. Scrape batter into prepared pan.

BAKE for 35 to 37 minutes or until cake has risen (center will still move and appear underbaked) and edges start to get firm and shiny. Cool completely in pan on wire rack (center will sink slightly). Cover cake; refrigerate for 4 hours or overnight. (Cake can be prepared up to 4 days in advance.)

TO SERVE: About 30 minutes before serving, remove side of pan by first running knife around edge of cake. Invert cake on sheet of parchment paper, peel off parchment pan liner and turn the cake right-side up on serving platter. Dust with powdered sugar. Serve with dollop of dairy free Cool Whip.



Coconut Macaroons

8 egg whites
2 tsp lemon juice and a little grated rind
2 2/3 cups sugar
2 tsp vanilla

4 T. matzah meal
pinch of salt
6 cups shredded coconut

Separate out yolks from eggs; beat whites well, adding sugar gradually; add remaining ingredients. Drop by tablespoons on cookie sheet, greased and sprinkled with matzah meal. Bake in 325 degree F. oven for about 15 minutes.

Raspberry Meringue Kisses

(makes around 9 dozen)

3 egg whites
1/8 tsp. salt
3 1/2 T. raspberry gelatin*

1 cup mini chocolate bits
3/4 cup sugar
1 tsp. vinegar

*For kosher experience: find kosher gelatin, and non-dairy chocolate bits

Beat egg whites and salt until foamy; add gelatin and sugar gradually. Beat until stiff peaks form and sugar is dissolved. Mix in vinegar; fold in chocolate bits. Drop from teaspoon onto ungreased cookie sheets covered with brown paper. Cookies will not spread so may be placed very close together. Bake at 250 degrees for 25 minutes. Turn oven off and leave cookies in oven 20 minutes longer.

Sponge Cake

3/4 cup potato starch
1/2 tsp. almond flavoring
1/4 cup fine matzah meal
1 tsp. fresh lemon rind

1 1/2 cups sugar
1 tsp. grated lemon rind
8 eggs
1/4 tsp. salt

Note: where matzah CAKE meal is available, use 1/2 cup matzah cake meal and 1/2 cup potato starch in place of above.

Preheat oven to 325 degrees. Sift together (at least twice) the potato starch and matzah meal. Set aside.

Beat egg whites with salt until foamy; slowly add 3/4 cup sugar, little by little; keep beating until whites are stiff but still shiny. Set aside.

Beat yolks until frothy; slowly add balance of sugar (3/4 cup), beating until very thick. Add lemon juice, lemon rind, and almond flavoring and mix. Gently fold egg whites into egg yolks. Slowly sift potato starch/matzah meal mixture over egg batter, folding gently as you sift. When blended, pour into an ungreased tube pan and bake 1 hour. Remove from oven; immediately turn pan upside down. Cool cake 1 hour before removing from pan. Makes a good cake for strawberry shortcake!



Chocolate Raspberry Mousse

(serves 8-10)

1/4 cup sugar
1/3 cup red raspberry syrup
4 oz. bittersweet chocolate (non-dairy)

2 egg whites
2 cups non-dairy whipped topping

Cook sugar and syrup in a small saucepan over very low heat until sugar is dissolved; do not let it turn brown. Let cool.

Melt the chocolate and add to the syrup. (If mixture seems too thick, add a tsp or two of boiling water or raspberry syrup.)

Beat egg whites until very stiff. Fold chocolate mixture into egg whites. Fold the whipped topping into the chocolate mixture. Chill well before serving.

Passover Cake

(serves 8-12)

11 eggs, separated
4 cups Hazelnuts, ground
2 cups sugar

4 T. matzah meal
1 rounded T. potato starch

Beat egg whites until stiff, set aside. In large mixing bowl, beat egg yolks, ground hazelnuts, sugar, matzah meal and potato starch. Gently fold in beaten egg whites. Slowly pour cake batter into well greased 10" springform pan that has also been sprinkled with matzah meal. Bake at 350 for 1 hour. Cool completely before removing from pan.

Chocolate Macaroons

2/3 cup blanched almonds (3 oz.)
1 cup sugar
2 T. unsweetened cocoa

3/8 tsp. almond extract
1-2 egg whites

Line cookie sheet with parchment paper. Grind the almonds with the sugar and cocoa in a food processor until fine. Add the almond extract and pulse to combine. With the motor running, slowly add just enough of the egg white to form a thick sticky paste that barely holds its shape when dropped from a spoon.

Drop slightly rounded teaspoons of batter about 1-1/2 inches apart onto the sheets. Let stand at room temperature for 30 minutes before baking.

Position the racks in upper and lower third of the oven and preheat to 300. Bake macaroons for 20-25 minutes. They will puff and be slightly crisp and crackled on top; centers will still be moist but not completely gooey. Cool completely on a rack before peeling of the parchment paper. Macaroons may be stored, airtight, at room temperature for up to 3 days, or frozen for up to 2 months.



Chocolate Caramel Matzo Crunch

(makes about 30 pieces of candy)

This has been also been called "chocolate with an excuse," but we say untrue! Passover gives us a reason to make this candy-like dessert, but really there's no need to wait.

Matzo (or matzoh or matzah), the Jewish unleavened cracker-like bread, is the perfect crunchy and flaky base for a thin coating of buttery caramel and melted chocolate, along with whatever toppings your heart desires. In the picture above, we topped some with chopped pistachios, some with crystalized ginger, some got a swirl of peanut butter chips* and chocolate chips, while others only got a light sprinkling of sea salt.



Based on a recipe from Marcy Goldman, of Betterbaking.com, it's relatively easy. You have to watch the caramel so it doesn't burn, (and so it doesn't burn you!) but the recipe only has a few steps and can be put together in about 20 minutes + cooling time. There's no special equipment, and no watching thermometers.

3 to 4 pieces of matzo
1 cup firmly packed dark brown sugar
1 cup (2 sticks) margarine
1 cup chopped non-dairy semi-sweet chocolate chips
Toppings, as desired



Preheat the oven to 375 degrees Fahrenheit, and line a baking sheet with aluminum foil and/or parchment paper. Place the matzo in one layer on the baking sheet, breaking it when necessary to fill the pan completely. Set aside.

In a large sauce pan, melt the margarine and brown sugar over medium heat, stirring constantly. Once the mixture reaches a boil, continue to cook for an additional three minutes, still stirring, until thickened and just starting to pull away from the sides of the pan. Remove from heat and pour over the matzo, spreading an even layer with a heat-proof spatula.

Put the pan in the oven, then immediately turn the heat down to 350 degrees. Bake for 15 minutes, watching to make sure it doesn't burn. If it looks like it is starting to burn, turn heat down to 325. (While it is cooking, resist all urges to scrape the pan with extra pieces of matzo. You will burn yourself. Trust us.) After 15 minutes, the toffee should have bubbled up and turned a rich golden brown. Remove from the oven and immediately sprinkle the chocolate over the pan. Let sit for five minutes, then spread the now-melted chocolate evenly with a spatula.

You can leave it just as is, enjoying the simplicity. Or add your favorite toppings while the chocolate is still melted. Let cool completely, then break into smaller pieces and store in an airtight container. Rumor has it that this will last a week stored properly, but well, we've never had it last long enough to test out the theory.

During Passover, avoid toppings of peanuts, as many Ashkenazi Jews abstain from legumes during Passover.



Fallen Chocolate Souffle Torte

1/4 cup blanched almonds (1 oz.)	1/2 cup unsweetened cocoa
3 T. potato starch	2 egg yolks
1 cup sugar	1 T. brandy
1/2 cup boiling water	4 egg whites (room temperature)
3 ounces of bittersweet or semi-sweet chocolate, chopped fine (non-dairy)	

Optional Raspberry glaze:

1/4 cup red currant jelly or seedless raspberry jam
1 pint of raspberries

Position the rack in the lower third of the oven and preheat to 375. Place a round of parchment paper in the bottom of the pan and spray the sides with vegetable oilspray.

In a food processor or blender, grind the almonds with the flour until very fine. Set aside.

Combine the chopped chocolate, cocoa, and $\frac{3}{4}$ cup of the sugar in a large mixing bowl. Pour in the boiling water and whisk until mixture is smooth and chocolate is completely melted. Whisk in the egg yolks and brandy. Set aside.

Beat the egg whites in a medium mixing bowl on medium speed until soft peaks form. Gradually sprinkle in the remaining sugar and beat on high speed until stiff but not dry. Whisk the potato starch and almonds into the chocolate mixture to lighten it, Fold in the remaining egg whites. Scrape the batter into the pan and level the top if necessary.

Bake for 30-35 minutes, or until a toothpick or wooden skewer inserted into the center comes out with a few moist crumbs clinging to it. Cool in the pan on a wire rack. Torte will sink like a souffle.

Taking care not to break the edges of the torte, slide a knife between the torte and the pan and run it around the pan to release the cake completely. Invert cake onto a plate and remove pan and paper liner. Turn right side up on a cardboard circle or platter. Torte may be stored, covered, at room temperature for 1 day or frozen for up to 2 months.

Optional Raspberry Glaze: Simmer jelly or jam for 1-2 minutes. Brush evenly over the top and sides of torte. Arrange 1 pint of raspberries in concentric circles on top of the torte until it is completely covered.



Chocolate Torte

Epicurious | 1998 by Marcy Goldman - *A Treasury of Jewish Holiday Baking*

(Makes 14 to 18 servings)

This makes a rich but surprisingly light, torte. An absolute, worth-the-price-of-the-book winner. Mashed sweet potatoes make a great substitute for the traditional pureed chestnut paste. Chestnut puree is available kosher, but can be hard to find it "kosher for Passover." It may seem unusual, but we can assure you of two things — it tastes divine and it is easier than buying fresh-in-the-shell chestnuts, roasting, poaching, and grating them to get them ready for this cake.

TORTE

1/2 cup (1 stick) unsalted margarine

1/3 cup plus 2 tablespoons granulated sugar

6 large eggs, separated

1 1/2 cups cooked and mashed sweet potatoes (3 medium), fresh (well-drained canned may be used, but may not turn out as well.)

1 teaspoon rum extract

10 ounces non-dairy semi-sweet chocolate, melted and cooled (1 1/3 cup if using choc. chips)

1/4 teaspoon salt

CHOCOLATE GANACHE GLAZE

1/2 cup water

6 ounces non-dairy semi-sweet chocolate, coarsely chopped

PREPARATION

Preheat the oven to 350°F. Line a 9-inch springform pan with baking parchment paper. (This allows you to use one pan over for making multiple cakes.)

TORTE:

In a mixing bowl, cream the unsalted margarine with the 1/3 cup sugar. Blend in the egg yolks, then the mashed sweet potatoes, rum extract, and cooled chocolate. In another bowl, with clean beaters, whip the egg whites gently until they are a bit foamy. Then add in the salt and whip on a higher speed, slowly dusting in the two tablespoons of sugar to form stiff, glossy (but not dry) peaks.

Fold one third of the egg whites into the sweet potato/chocolate mixture and work them in well to loosen the batter. Then, gently fold in the remaining egg whites, blending well but taking care not to deflate the mixture. Spoon the batter into the prepared pan and bake for about 40 minutes. The cake rises and looks dry, and slightly cracked on top when done. The middle should be soft but firm. (An inserted toothpick should come out clean.) Cool in the pan for 20 minutes, then remove to a wire rack. At this point, the cake can be frozen for up to a month. Even if serving it the same day, chill the cake for an hour or two before finishing it with the ganache glaze.

CHOCOLATE GANACHE GLAZE:

In a microwave safe bowl (or double boiler) bring the water to a gentle boil and add the chopped chocolate all at once. Heat briefly to fully melt chocolate and stir briskly with a wire whisk until all the chocolate melts and you have a thick glaze or sauce-like topping. Refrigerate for an hour or so. (You can also make this ahead and refrigerate it for up to a week or two. Simply warm it to the right temperature for glazing the cake.) Invert the cake onto serving plate so that the smooth, flat bottom faces up. Do not be dismayed if this is not a high cake — it is a torte and is meant to be a little less than statuesque. Pour the glaze over the cake and, using a metal spatula, even out the glaze and spread it along the sides.

