



HAPPY PASSOVER



Passover Recipes Lovingly Shared by Or Ami Villagers

APRIL 2022-2023

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YOU SAY...AND I SAY...

CHAROSES

CHAROSET

HAROSET

HAROSSES



YEMINITE CHAROSET

Submitted by Nancy Cole

2 cups almonds-slivered
1/2 cup apricots -dried
8 each figs, dried and quartered (can add dates as well)
2 tsp. coriander
2 tsp. lime rind (or lemon)
1 TBS honey (I used more)
3 TBS sweet wine - calls for white but I used red
2 TBS toasted sesame seeds

Process almonds and apricots coarsely in a food processor. Transfer to a small bowl.
Process figs to fine consistency (I added a few dates). Stir into almond-apricot mixture - may need to use your hands. Add coriander, rind, and honey and enough wine to bind ingredients
Refrigerate for 1 hour (overnight works just fine if you want to prep the day before)
Roll into balls, 1 inch in diameter, roll in the sesame seeds. Can shape into individual pyramids then press sesame seeds into sides (if you have absolutely nothing else to do for Pesach!)
Makes about 24 balls.

Sephardic Charoset Truffles (Patty Bourdon)

Submitted by Jill Citron

Ingredients:

- 1 ½ c. pitted dates
- 1 ½ c dried apricots
- ½ c. golden raisins
- ¾ c. shelled pistachios
- 2 TBS honey
- ¼ c. sugar
- 1 tsp. cinnamon

Place dates, apricots, raisins, pistachios & honey in the food processor. Pulse about 2 minutes until smooth but with texture. Beware: gets sticky

Stop & mix a few times if it collects in a ball in processor. In a bowl mix w/sugar & cinnamon. Can roll into balls to become truffles.

HAROSET

Submitted by Terry Abrams

This recipe is slightly sweet and slightly tart. The consistency can be altered to your preference. We also use it as a condiment for other things, including as a toast or ice cream topping! Feel free to double or triple the recipe for a larger crowd.

- 1/4 cup raisins
- 1/4 cup dates, chopped
- 4 TBS red wine
- 2 green apples, peeled, and chopped (about 3 cups)
- 1/2 cup walnuts, chopped (about 4 ounces)
- 1 tsp ground cinnamon
- 1-2 TBS sugar

In a small bowl, soak raisins and dates in red wine for several hours or overnight. (I soak them overnight).

In food processor with metal blade or in mixing bowl, combine all ingredients together. The consistency may be as coarse or fine as you prefer.

I also “fudge” the amounts for our family’s taste. Feel free to experiment! Keeps in a sealed container (refrigerated) for a long time.

Mock Chopped “Liver”

Submitted by Rabbi Beth Lieberman

Ingredients

3 TBS Oil
½ lb. Mushrooms, chopped
1 Cup Walnuts, chopped
1 TBS Water
Pepper & Salt to taste

Sauté mushrooms & onions for 8 minutes.

Pour into blender or food processor, adding walnuts, seasonings and water.

Blend until smooth.

Refrigerate this for several hours and serve chilled.



Sephardic Spinach Pie for Passover

Submitted by Starr Barnbaum

6 Matzos

1 box Chopped Spinach

1 pkg Crumbled Feta Cheese (rinse in warm water and drain)

2 Eggs

Soak matzos in warm water for 5 minutes. Place on towel to drain. Grease shallow 7 x 9 baking pan. Carefully lay wet matzos in pan.

Mix defrosted spinach with cheese and eggs. Spread this on top of matzo, then top filling with more wet matzo.

Cover pan with aluminum foil and bake at 400 degrees for approximately 35 - 40 minutes.

Apple Matzoh Kugel

Submitted by Nancy Dembo

8 Matzoh broken up and soaked in water
6 Eggs, beaten
1/2 tsp Salt
2/3 cup Sugar
1/4 cup Butter, melted
4 Apples, pared and chopped
2 tsp Cinnamon
1/2 cup Walnuts, chopped
1 cup Raisins

Drain soaked matzoh. Beat eggs, salt, sugar, melted butter and cinnamon. Add matzoh mixture. Stir in nuts, apples and raisins.

Pour into 9 x 13 pan. Bake at 350 degrees for 45 minutes. Makes about 12 servings.

LEEK GRATIN

Submitted by Jill Citron

The matzah are used to line the pan for the leek and the cream.

1 large leek	1 cup heavy cream
¼ cup (1/2 stick) butter	5 eggs
½ tsp salt	2 matzah
½ tsp ground pepper	1 cup grated cheddar cheese
¼ tsp nutmeg'	

Discard the dark green leaves of the leek and cut the leek open lengthwise (this will allow for better rinsing). Cut the leek into thin rings and sauté in the butter for 15 minutes. Add the salt, pepper and nutmeg. Mix the eggs with the cream. Break the matzah, soak in one cup of warm water for 5 minutes. Squeeze dry. Mix the matzah with a third of the cream and egg mixture and a pinch of salt.

Grease a 10 inch pan and line the bottom with the matzah mixture. Mix the leek with the remaining egg and cream mixture. Add the cheese and spread over the matzah in the pan. Bake at 350 degrees for one hour or until the mixture sets and is golden brown.

Matzah Kugel

Submitted by Sharon Goldberg

Ingredients

- 10 Pieces of Matzah
- 8 Eggs
- 1 Cup of Sugar
- 3 Large Apples (peeled and chopped)
- 1 Stick of Butter
- 1 Cup of White Raisins
- 1 Large Cup of Pineapple (drained)

Soak matzahs in hot water (shake water out in a strainer).

Add all ingredients and mix together and place in a greased 9 x 13 pan. Add cinnamon and sugar on top.

Spray margarine (or butter) on top. Bake at 350 degrees for 1 hour

Matzoh Fruit Kugel

Submitted by Terry Abrams

Golden matzoh kugel is a huge hit with our family. It's fruity with a dash of sweetness, and it's pretty to look at when dotted with current jelly.

5 matzohs

6 large eggs

2 unpeeled red apples, shredded

1 small unpeeled pear, shredded

8-ounce can crushed pineapple, drained

3/4 cup golden raisins

3 tablespoons sugar

Grated rind of 1 lemon

1 tablespoon lemon juice

1 teaspoon ground cinnamon

2 teaspoons vanilla extract

3 tablespoons rendered chicken fat or margarine/butter

2 tablespoons sugar mixed with 1/2 teaspoon ground cinnamon

2 tablespoons currant jelly *(continued on next page)*

Break matzohs into a bowl and cover with water. Soak 2 minutes and drain.

In a large bowl, mix eggs until fluffy. Stir in apple, pear, pineapple, raisins, sugar, lemon rind and juice, cinnamon, and vanilla. When well mixed, stir in matzohs.

Preheat oven to 325 degrees. Place fat in a 9-by-13-inch casserole and heat in oven until melted. Swirl pan, coating it well with the fat. Pour excess fat into matzoh fruit mixture. Pour mixture into casserole, spreading evenly. In a small bowl mix sugar and cinnamon for topping. Sprinkle over top and dot with current jelly.

*May be refrigerated overnight.

Before serving, bring to room temperature. Bake at 325 degrees for 45 minutes or until top is golden and kugel is solid. Cut into squares. Serves 10-12 ENJOY!!!!!!

Passover Broccoli Soufflé

Submitted by Diane Wertheim

20 oz. frozen chopped broccoli
6 eggs separated (at room temperature)
1 onion, chopped
½ cup mayonnaise
1 zucchini, coarsely grated
4 TBS matzoh meal
Salt and pepper to taste

Cook broccoli and drain thoroughly, squeezing dry. Place broccoli in blender or food processor along with egg yolks, onion, mayonnaise, zucchini, matzoh meal and salt and pepper to taste.

Blend until smooth. Beat egg whites separately. Fold into vegetable mixture.

Grease a 9 by 13 inch pan. Bake at 350 degrees until browned, about 1 hour.

Note: Spinach may be substituted for the broccoli.

PASSOVER MAC AND CHEESE

Submitted by Nancy Cole

3 Cups Matzo Farfel or broken Matzo
8 oz Cheddar Cheese, grated
6 TBS Butter
3 Eggs, beaten
2 cups Milk
¼ tsp Salt
½ tsp Pepper
1 ½ cups Sour Cream

Mix all the ingredients together.

Place in 2 quart covered casserole dish. Bake at 350 degrees for 30 minutes.

Uncover and bake another 15 minutes.

PASSOVER DAIRY LASAGNA

Submitted by the Cotler Family

2 Eggs
1 lb Cottage Cheese
¼ tsp Garlic Powder
4-5 Matzos
Milk
26 oz jar Classico Spicy Sauce
¾ lb Grated Mozzarella Cheese
Salt and Pepper to taste

Optional: Mushrooms, Peppers, Onions

In bowl, beat eggs. Add cottage cheese, salt, pepper and garlic powder. Mix well.

Wet whole matzos in milk until moistened, not soggy. Put a little sauce in a 9 x 13 baking dish. Spread evenly.

Start layering matzo, cottage cheese mixture, sauce and grated cheese, etc.

Bake at 350 degrees for 45 – 50 minutes. Let stand at least 10 minutes before serving. ENJOY!

PASSOVER MATZOH LASAGNA

Submitted by Ellen Weisman

Serves 4

Ingredients

- 1 large egg - omit if you cannot eat eggs, but it helps bind the ricotta together
- 1 cup Ricotta (half of a 15 oz container)
- 3 TBS grated Pecorino or Parmesan cheese (optional)
- 1 - 1¼ cups Marinara sauce, divided. Can add more if you like
- 3 sheets Matzoh
- 1 ⅓ cup shredded Mozzarella cheese (or don't add in between layers and only add ⅔ cup on top)

Variations:

- Add ½ pound browned turkey sausage and/or beef/turkey/chicken to the sauce
- Add cooked (either sauteed or roasted) veggies in between each layer, such as sauteed spinach or kale, roasted eggplant, zucchini, bell pepper or mushrooms.

(Continued)

1. Preheat oven to 350 degrees
2. Fill a baking dish with about an inch of room temperature or tepid water.
This will be for soaking the matzoh.
3. In a small bowl, beat the egg and add TBS Pecorino and the Ricotta.
Combine well.
4. Spread ½ cup of sauce on the bottom of an 8 x 8 baking dish.
5. Soak 1 sheet of matzoh in the water for about 45 seconds, just to soften.
You don't want it to fall apart or become much. Place the soaked sheet of matzoh in the baking dish.
6. Spread ½ the Ricotta mixture on top of the matzoh. Spread ¼ cup sauce on top of the Ricotta and sprinkle with ⅓ cup Mozzarella cheese.
7. Soak the second sheet of matzoh for 45 seconds and place in the baking dish.
Repeat with remaining Ricotta, ¼ cup sauce and 1/3 cup Mozzarella.
8. Soak the last piece of matzoh for 45 seconds and place in the baking dish.
Spread with ¼ cup sauce (or more) and top with 2/3 cup shredded cheese and 1 TBS of grated Pecorino or Parmesan, if desired.
9. Cover baking dish with aluminum foil and bake for 30 minutes. Uncover and bake until cheese is golden and lasagna is bubbling, about 10 more minutes.
If sides are bubbling, but you want the cheese more golden quickly, stick it under the broiler for 10 – 30 seconds.

Notes:

To double this, use a 9 x 13 inch baking dish.

Sunny's Matzo Farfel Kugel

Submitted by Holly Hollander

(from Holly's friend's "adopted grandma", Sunny)

1 16oz box of matzo farfel
1 cup sugar
1/2 TBS cinnamon
1 tsp salt
6 eggs, beaten and room temperature
1 cup softened butter
1 tsp vanilla extract

Wet farfel in colander with water thoroughly and drain well.

Add it with all other ingredients into a bowl and mix well.

Pour into greased 9 x 13 inch baking dish.

Mix together extra cinnamon and sugar. Add on top.

Bake at 375 degrees for 45 min to 1 hour.

(I usually cut sugar to 3/4 cup and increase the cinnamon, and reserve some of it for the top, otherwise it's too sweet)



DESSERTS

Macaroons

Submitted by Nancy Cole

- 2-14 oz bags of sweetened, flaked coconuts
- 1-14 oz can sweetened condensed milk
- 2-TBS sour cream
- 1-TBS heavy cream
- 1 1/2 tsp vanilla extract
- 1-cup melted semi-sweet or white chocolate

Preheat oven to 325 degrees. Line baking sheet with parchment paper.

In a large bowl, mix together all ingredients until thoroughly combined.

Press dough into a soup spoon or small ice cream scoop and release onto the baking sheet.

Bake 20 minutes, remove from oven and cool.

Dip the macaroon in the melted chocolate and place on a tray lined with wax paper until chocolate hardens.

Matzah Roca

Submitted by Jill Citron

4 whole matzahs
1 cube of butter
1 C. brown sugar
16 oz. chocolate chips (semi-sweet, milk chocolate or a combination of both)

Lay matzah in a flat jelly roll pan 15 1/2x10 1/2 inches that has been greased well. (The matzah may be broken to fit the pan).

Melt the butter in saucepan. Add brown sugar & stir until bubbly.

Pour over matzah and spread lightly with a spatula.

Bake at 350 degrees for 15-20 minutes.

Sprinkle with chocolate chips. Turn oven off. Return pan to oven for 1-2 minutes. Remove from oven & spread with spatula.

Sprinkle with chopped nuts. Chill in refrigerator. Cut or break apart.

This is a delicious light crispy Passover dessert cookie.

Can be made a couple of days ahead & stored in an airtight container.

Peach Farfel

Submitted by Judy Friedman with thanks to Paula Shelby

1 Lb. farfel
3 cans (med.) sliced peaches
7 eggs beaten
2 cups peach juice from can
 $\frac{3}{4}$ lb. melted butter
1 tsp. vanilla
 $\frac{3}{4}$ cup sugar
dash salt

Soak farfel in hot water to soften, then drain. Add eggs and butter and mix together. Add sugar, peach juice, vanilla and salt. Grease a 3 qt. Pyrex dish and fill with half the mixture. Layer half of the sliced peaches. Add remaining mixture, then rest of peaches. Sprinkle with cinnamon and sugar.

Bake at 350 for one hour.

Note: You can add more peaches if you prefer. Do not fill up mixture in casserole too high or it will spill over during baking.

I usually use this amount for a 9 x 13 pan and a small pan as well.

Meringue Cookies

Submitted by Holly Hollander

(from the Wepawaug chapter of Hadassah Cookbook,
New Haven, CT)

2 egg whites
1/2 cup sugar
1/2 - 1 cup chocolate chips (can use nuts)

Beat egg whites until very stiff.

Add sugar gradually.

Fold in chips gently.

Drop mixture with spoon onto greased cookie sheet. Bake one hour at 250 degrees. Cool.

(I usually double or triple)

PASSOVER CHOCOLATE CHIP COOKIES

Submitted by Carin Nathanson

1 cup (2 sticks) Margarine
1 $\frac{3}{4}$ cups Sugar
4 eggs
 $\frac{1}{2}$ tsp salt
2 tsp vanilla extract
2 cups matzo cake meal
1 cup semi-sweet chocolate chips

Preheat oven to 350 degrees.

Cream together margarine and sugar. Add eggs and beat.
Add salt and vanilla. Mix well.

Add matzo cake meal followed by chocolate chips. Drop by teaspoonful onto ungreased cookie sheets: flatten.

Bake for 10 to 13 minutes until the edges are slightly brown.

Yield: 5 dozen cookies