



2014  
MJC BY  
Sababah  
Passover  
Recipes





# MANDEL BREAD

## INGREDIENTS

3 eggs	1/4 cup matzo meal
3/4 cup vegetable oil (canola) or margarine for baking	2 tbsp potato starch
3/4 cup + 1/4 cup sugar to sprinkle on later	chocolate chips
2 tbsp lemon or orange juice	
1/2 tsp lemon zest or orange zest. Orange tastes better with the chocolate.	<b>Kosher Key:</b> Best to use - Pareve, Kosher for Passover ingredients
1 tsp cinnamon	
1/2 tsp salt	<u>Nuts Optional</u>
1 cup matzo cake meal	1 cup slivered almonds OR 3/4 cup chopped nuts

## DIRECTIONS:

In a mixing bowl, whisk together oil/margarine and 3/4 cup sugar.

Beat in the eggs till well mixed. One at a time.

Whisk in lemon juice, lemon zest, cinnamon and salt.

Use a large spoon to stir in the matzo cake meal, matzo meal, and potato starch till a wet, sticky dough forms (the consistency should be half dough, half batter).

Stir in the chopped nuts and chocolate chips.

You can cover the batter with plastic wrap and let it rest in the refrigerator for at least 1 hour, up to 48 hours if not ready to bake.

When ready to bake, preheat your oven to 350 degrees F and grease a baking sheet, or line it with parchment paper for easier cleanup. Lightly grease your hands with canola oil or water. Use the dough to form 2 long, thick rows or rectangles on the baking sheet. Each row should be between 3 1/2 - 4 inches wide. Make sure you leave at least 2 inches between the rows, as they will expand during baking. Sprinkle with sugar and cinnamon before baking.

Bake mandel bread for 30 minutes. Take mandel bread out of the oven. Place the rows on a cutting board and let them cool for 10 minutes. Handle the rows carefully, they are delicate and prone to crumbling.

Slice the rows into 1/2 inch wide biscotti-sized slices while still warm.

Keep an eye on the texture and don't over-bake, or the mandel bread or it will dry out.

Store in an airtight container. Mandel bread will last several days because most of the moisture is baked out of it.



# TRADITIONAL MATZO BALLS

## INGREDIENTS

For Soft Matzo Balls:	For firm matzo balls, use the soft matzo balls plus:
1 cup Matzo meal	4 tablespoons water or broth
4 large eggs	omit baking powder
1 teaspoon kosher salt	
4 tablespoons of oil or 4 tablespoons of schmaltz(fat)	Optional Ingredients: add all, some or none
2 teaspoons baking powder	1 teaspoon onion powder 1 teaspoon dill weed
	1 teaspoon garlic powder 1 teaspoon pepper
Yields 18-24 matzo balls	1 teaspoon dried parsley

## DIRECTIONS:

Follow these instructions carefully.

Measure and mix dry ingredients into a bowl.

Individually break the eggs into a clear glass, discarding any with blood spots, and then pour into a second bowl.

Add oil or schmaltz (and water or broth for firm matzo balls) to the eggs and stir gently with a fork until the yolks are broken and the oil just mixed.

Pour egg mixture into the dry mixture and gently mix with the fork.

**DO NOT OVER MIX.**

Treat it like a muffin mixture; if you over mix they will be tough.

Place in the fridge for 1 hour.

Bring a large pot of water to a rolling boil on the stove.

After matzo ball mix has set, gently remove teaspoons full of the batter and roll into 1-2" balls and drop into the water.

When all the balls are in the water leave it to boil until all the balls float to the top, then lower the temperature to a rolling simmer for 40 minutes and your matzo balls will be ready.

**DO NOT STIR AT ANY TIME.**

The matzo balls may be removed from the water with a slotted spoon and served in soup, with a stew, as a side dish with gravy or placed on a cookie sheet and frozen covered for a later use.



# CHOCOLATE CARAMEL MATZO CRUNCH

## INGREDIENTS

4-5 pieces of matzo*	Optional toppings:
1 cup firmly packed dark brown sugar	sprinkles
1 cup (2 sticks) unsalted butter	marshmallows
1 cup semi-sweet chocolate chips	pecans
	light sprinkling of sea salt
	White chocolate chips
	toffee chips
Yields: about 30 pieces of candy	coconut

## DIRECTIONS:

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 butter 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, and 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.

\*When it's not Passover, you can use unsalted saltine crackers instead of matzo, but we prefer the flavor and texture of matzo.



# BABY MOSES TUNA BOATS

## INGREDIENTS

For Tuna Salad:	For the Boats:
6-7 ounces water packed tuna, drained	3 bell peppers (any color)
1/4 cup diced celery	6-7 cherry tomatoes, halved
1/2 teaspoon lemon juice	1 cucumber (use hothouse or English)
2-3 tablespoons fat free mayonnaise	6-inch wooden skewers
Optional add-ins: raisins or dried cranberries, chopped apple, diced cucumbers, celery or carrots	
Yields: 12-14 boats	

## DIRECTIONS:

In a small bowl, flake the tuna with a fork. Add the celery, lemon juice and mayonnaise along with any add-ins you'd like to use, and stir the mixture well. (Cover and chill the salad if you're making the recipe in advance.)

To create the pepper boats, core the peppers, scooping out the seeds, then slice off only the very the ends of the peppers, leaving most of the natural curve intact. Cut each pepper lengthwise to create 2-inch wide slices, and place these slices inside up on a platter. You should get about 6 to 7 "boats" out of each medium sized bell pepper.

To create the cucumber sails: cut about an inch off one of the cucumber's ends, then measure and cut two 3 1/2-inch sections of cucumber. Using a knife or mandolin slicer, cut 12 to 14 long, thin cucumber slices (about 1/8-inch thick). Push a skewer through the top and bottom of each slice to make sails (see photo).

To assemble, fill each bell pepper boat with tuna salad. Push the blunt end of each sail into one end of each pepper slice, topping the other end with a halved cherry tomato. Serve immediately.



# MATZARONI AND CHEESE

## INGREDIENTS

3 large eggs	1 teaspoon salt
3 1/2 cups matzo farfel or 6 matzo pieces crumbled	1/4 teaspoon pepper
1/2 lb cheddar cheese and extra shredded to sprinkle on top	1 pint sour cream
1 stick of butter or margarine (cut into 16 pieces)	
1 cup milk	
Yields: 6-8 servings	

## DIRECTIONS:

Preheat oven to 350 degrees. Grease 2 quarts casserole dish.

Empty farfel or matzo into casserole dish.

In a separate bowl, beat eggs well, mix in milk, sour cream, salt and pepper.

Grate cheese and mix into farfel. Pour egg mixture over farfel and cheese mixture along with 1/2 of the butter and fold until well coated.

Use remaining butter to top farfel mixture. If you desire, sprinkle with extra shredded Cheddar cheese. Cover and Bake for 30 minutes. Remove cover and bake an additional 10-15 minutes until set.

For variation: use half Cheddar and half Mozzarella (or any cheese your family prefers.)



# NUT FREE CHAROSET

## INGREDIENTS

1/4 cup chopped dates*	1 tablespoon pomegranate or red grape juice
1/4 cup chopped dried apricots*	2 tablespoons honey
1/4 cup raisins or dried cranberries*	1 granny smith apple, peeled, cored, and chopped
1/4 teaspoon cinnamon	1/2 navel orange, peeled and cut into small pieces
2 tablespoons fresh lemon juice	
	*a combination of any favorite dried fruits can be used
Yields: 1 1/2 cups	

## DIRECTIONS:

Combine dates, apricots, and raisins or any dried fruit combination.

Whisk together lemon juice and pomegranate or grape juice. Add honey and stir until completely dissolved. Add to dried fruit mixture. Sprinkle with cinnamon and toss.

Add apple pieces. Combine gently. Add orange pieces, stirring gently.

This recipe may be served as above or altered by putting all ingredients in a food processor for a minute or can be cooked down in double the juice.

Cover and chill for at least one hour before serving.

\* For best results, chop dates, apricots, and apples into raisin-sized pieces.