

ORT Atlanta's 2017 Women's Seder Recipes

Passover Mock Oatmeal Cookies

4 eggs
1 cup plain sugar
½ cup brown sugar
1 & ½ sticks butter (or 2/3 cup oil)
1 tsp vanilla
2 cups matzo meal
2 cups matzo farfel
¼ tsp salt
1 tsp cinnamon
1 cup raisins
1 cup nuts

Beat together eggs, sugar, butter, and vanilla.
Mix dry ingredients together and add.
Drop from teaspoon onto greased cookie sheets.
Bake in preheated 350 degree oven for 20 minutes.

Fried Leek and Potato Patties

6 large leeks, dark green ends removed, remainder sliced into 2 inch pieces
1 large boiling potato
2 garlic cloves, crushed
½ cup matzo meal
1 tsp salt
1 tsp pepper
2 large eggs, lightly beaten

In a large pot, boil the leeks for 1 hour until they are soft. Remove from the heat and drain in a colander.

In a small saucepan, boil the potato for 10 minutes, Drain and mash.

In a mixing bowl, combine the leeks and mashed potato and garlic. Fold in the matzo meal and season with salt and pepper. Add the eggs and mix.

Heat the oil in a large skillet over medium high heat. Form the leek mixture into patties the size of small hamburgers.

Fry the patties in batches, turning once until golden on both sides. Drain the patties on paper towels and serve hot.

Matzo Pizza

Heat the oven to 350 degrees F.

Prepare a pan with foil; break the matzah in half or quarters.

Put the pieces on the tray and spread tomato sauce on them.

Sprinkle any type of cheese on the matzah (mozzarella, cheddar, etc.).

Put in the oven for 10 minutes.

Passover Cupcake Blintzes – makes 12

1 lb creamed cottage cheese

2 oz melted butter

$\frac{3}{4}$ cup sugar

$\frac{1}{4}$ cup cake meal

4 eggs beaten 1

tsp vanilla

Mix the cottage cheese, butter, sugar and cake meal together. Add eggs and vanilla and mix. You can add blueberries if desired. Spray muffin tin or 8 in square pan with grease and cook at 350 degrees, 40 minutes minimum.

Strawberry Salad

1 package baby mix salad

1 package strawberries

1 package goat or feta cheese

Handful of walnut or pecans

Kens Steakhouse light raspberry dressing

Passover Chocolate Chip Cocoa Meringues

$\frac{1}{2}$ cup white sugar

$\frac{1}{4}$ cup unsweetened cocoa powder

1 pinch salt

3 egg whites

$\frac{1}{4}$ cup mini chocolate chips (optional)

Line baking sheets with parchment paper; in a large bowl whisk 3 egg whites until soft peaks while slowly adding white sugar and cocoa.

Brussels Sprouts

Rinse and dry the brussels sprouts.

Cut off the ends and half them; quarter them depending on their size.

Put oil in a pan, add 5 pinches of cinnamon sugar and spread it around the pan with the oil.

On high heat, add the brussels sprouts to the pan with oil and cinnamon sugar.

Add 1 tsp of salt and a pinch of pepper.

Gently stir the brussels sprouts until golden/cooked to preference.

Add salt and pepper (and rosemary) as needed.

Roasted Eggplant and Red Pepper Salad (yields about 8 servings)

2 large eggplants

¼ cup olive oil

1 tsp salt

Fresh lemon juice (from 2 lemons)

3 red peppers

2 garlic cloves, finely chopped

½ tsp cumin

¼ tsp freshly ground black pepper, or to taste

Leaves from ¼ bunch of cilantro, coarsely chopped.

Preheat the oven to 420 degrees F. Cut the eggplant into ½ inch cubes and mix well with the olive oil and salt. Spread the cubes out evenly on a baking sheet and roast for 20 minutes. Stir and roast 15 minutes more, or until tender. Transfer to a bowl and dress immediately with the lemon juice.

While the eggplant is roasting, roast the peppers (leaving them whole) on a separate baking sheet, turning every 10 minutes to char the peel on all sides. Remove the peppers when blackened and let them cool. When cool enough to handle, peel them, discard the stems, seeds, and ribs, and cut the flesh into cubes the same size as the eggplant.

Add the peppers to the eggplant, and stir in the garlic, cumin, and black pepper.

Taste, and if needed, adjust seasoning. Add cilantro and mix gently. If possible, let the flavors mingle for several hours, preferably overnight in the refrigerator. If you prepare the salad further ahead, add the cilantro just before serving so it retains its fresh finish. Best served room temperature.

Teriyaki Salmon

Preheat oven to 350 degrees F.

Add soy sauce, teriyaki sauce, sesame oil and sesame seeds to a bowl.

Mix salmon pieces in the sauce in the bowl.

Prepare a pan with foil.

Place the salmon on the tray.

Put in the oven for 15 minutes.

Charoset Green Salad

2 heads of lettuce bibb or romaine

2 green apples, slices or chopped

½ lb. seedless red grapes – halved

½ lb. pecans, toasted

If served deconstructed serve lettuce leaves intact, place sliced apples, pecans and grapes on top OR tear lettuce leaves, and mix chopped apples. Grapes and pecans in a large bowl. Toss with green goddess dressing (below).

Green Goddess Dressing

1 garlic clove

1 avocado

¼ cup olive oil

¼ cup water

¾ cup basil

¼ cup parsley

¼ cup chives

Lemon juice, salt and pepper to taste

Mix all ingredients in blender until smooth.

Chocolate Passover Candy

12 oz. semi sweet chocolate

¼ cup olive oil

1 cup farfel

1 cup raisins

1 cup walnuts (optional)

Melt chocolate, stir in olive oil. Blend in farfel, raisins and walnuts. Drop spoonfuls onto cookie sheets and refrigerate till solid.

Passover Chocolate Biscotti

Bittersweet chocolate 60-80% - 4 oz, broken into pieces

1 cup sugar

½ cup vegetable oil

2 large eggs

3 tbsp vanilla sugar

½ cup unsweetened cocoa

1 tbsp potato starch

1 & ½ cups almonds

¼ tsp salt

1 cup semi-sweet chocolate chips

Sweet Apple Matzah Kugel (recipe is for a large glass dish or 2 smaller ones)

5 egg matzah, 4 regular matzah

2 cups golden light raisins

18 eggs

2 navel oranges, juice and rind

12 granny smith apples

1 tsp salt

¾ tsp cinnamon

1 & ½ cup sugar

¾ cup butter

Beat eggs then add salt, cinnamon and sugar, and beat together.

Peel and chop apples; crumble matzah and wet with orange juice and melted butter.

Mix orange zest and all ingredients together and place in a greased casserole dish.

Sprinkle some cinnamon mixed with sugar on top and baked at 350 degrees F for 45 minutes; serve warm or at room temperature.

Coconut Flan

Preheat oven to 350 degrees F. Lightly grease a 9 in pie pan with Coconut Oil (or butter).

$\frac{3}{4}$ cup sugar
 $\frac{3}{4}$ cup organic coconut flakes
2 tbsp organic coconut flour
3 eggs (beaten)
 $\frac{1}{2}$ stick butter (melted)
1 cup whole milk (or goat milk)
1 tsp vanilla

Mix all ingredients and blend well; pour into pan.
Bake 30-40 minute or until golden brown and custard is firm.
(After Passover, can be used for filling Coconut Custard Pie).

Tzimmes - serves 6

1 pound carrots, sliced
1 pound yams, thinly sliced
Water
3 tbsp potato starch
Salt and pepper to taste
2 tbsp margarine
1 cup honey
 $\frac{1}{2}$ cup raisins

In 2-quart saucepan, combine carrots and yams with salted water to cover; cook for 25 minutes. Drain, reserving $\frac{1}{2}$ cup cooking liquid.

Gradually add potato starch to reserved liquid, blending until smooth. Season with salt and pepper.

Preheat oven to 350 degrees F.

Melt margarine in 13x9x2 inch baking dish. Add carrots and yams and toss thoroughly to coat.

Add honey to potato starch mixture; pour over carrots and yams. Stir in raisins.

Bake for 1 hour and 30 minutes.

Serve hot.

Veggie Fruit Kugel – serves 6-8 (12 muffins)

1 cup grated raw apple
1 cup grated raw sweet potato
1 cup grated raw carrot
1 cup matzah meal
½ cup parve margarine
1 tsp salt
1 tsp baking soda
1 tsp cinnamon
1 tsp nutmeg
½ cup sugar (optional, can use a ¼ cup of sugar and add a little lemon juice)

Preheat oven to 325 degrees F. Grease 10” casserole or muffin tins. Mix all ingredients together well.
Pour into baking dish and cover with foil – bake for 45 minutes (muffins for 30 min).
Raise oven to 350 degrees F, remove foil, bake an additional 15 minutes and eat hot as a vegetable with meat.

Passover Apricot Squares

1 cup margarine or butter
1 cup sugar
2 large egg yolks
2 tsp vanilla
Lemon peel zest
¼ tsp salt
2 cups matzo cake meal
1 12oz apricot preserves
¾ cup chopped walnuts

Preheat oven to 325 degrees F. Grease 13x9x2 glass baking pan. Beat margarine and sugar on medium speed until light and fluffy, about 2 min.
Add egg yolks and continue beating till well done.
Add lemon peel, vanilla and salt. Mix on medium low adding cake meal until combined.
Press 2/3 of mix in pan, bake on center rack for 20 minutes.
Remove from oven, and spread preserves.

Praline Strips

3-4 whole matzos
1 cup or 2 sticks unsalted butter or margarine
1 cup dark brown sugar
12 ounces chocolate chips or chopped chocolate bars
1 cup finely chopped pecans or chopped almonds

Preheat oven to 325 degrees F. Cover a large cookie sheet with aluminum foil. Grease the foil with butter or margarine. Lay the matzos in a single layer, breaking as needed to fill the sheet completely. Set aside.

In a large saucepan, melt the butter or margarine over medium low heat. Add the brown sugar; boil for 5 minutes stirring constantly. Watch carefully to make sure it doesn't boil over.

Pour the brown sugar mixture over the matzos, spreading evenly. Bake for 8-10 minutes. Turn the oven off; remove the pan and sprinkle the chocolate over the matzos. Place it back in the oven for another 8 minutes.

Remove from the oven and spread the chocolate in an even layer. Sprinkle with the chopped pecans or almonds. Refrigerate for 1 hour; break into pieces; can be stored in an airtight container in the refrigerator.

Spinach and Boursin (Garlic & Herb) Has Brown Nests – makes 24 nests

1 pkg (20 ounces) shredded hash browns
5 tbs extra virgin olive oil
1 tsp salt
¼ tsp lemon pepper (optional)
2 cups frozen spinach, thawed (2 pkgs)
1 tbs chopped sun-dried tomato packed in oil
1 pinch salt
1 pinch garlic powder
6 tbs Boursin (Garlic & Herb) Cheese
4 tbs whole milk
2 eggs

Preheat oven to 400 degrees F. In a medium bowl, mix shredded hash browns with 4 tablespoons of olive oil, salt and lemon pepper. Mix well, making sure the potatoes are coated with oil.

Spray or oil 2 non-stick 12 cup-muffin tins with cooking spray. Carefully arrange hash browns evenly in each muffin cup, pressing the sides and forming a small well in the center.

Bake for 25 minutes, until they start to crisp and brown. Set aside.

In the meantime, squeeze water out of the spinach and sauté in remaining 1 tbs of olive oil, until most of the liquid has evaporated, about 6-8 minutes. Add sun dried tomatoes, a pinch of salt and a pinch of garlic powder.

Cook at medium heat for an additional 2 minutes. Set aside.

In a small bowl, combine Boursin cheese and milk and mix well until smooth and creamy.

In a medium size bowl, beat the eggs with a pinch of salt. Add boursin cheese, spinach-sun dried tomato mixture and mix well.

Fill the potato cups with the egg/spinach mixture and bake at 400 degrees F for 15 minutes. Let cool slightly before un-molding.

Un-mold carefully using a butter knife around the sides of the nests set on serving platter.

Passover Chocolate Espresso Cookies

2 1/4 teaspoons vanilla extract
1 cup chocolate chips
1 cup walnuts, finely ground (pre-packaged finely ground gives the best)
3/4 cup sugar
2 1/4 teaspoons espresso powder or instant coffee powder
1/2 cup unsalted pareve margarine
2 eggs
8 oz bittersweet or semisweet chocolate
1/4 teaspoon salt
6 Tablespoons cake meal
1/4 teaspoon baking powder

Preheat oven to 350 F. Mix together cake meal, baking powder, and salt. In a separate bowl melt bittersweet chocolate and margarine. In a third bowl, using an electric mixer, beat eggs, sugar, espresso powder, and vanilla until very thick and pale, about 3 minutes. Stir the egg mixture into the warm chocolate. Mix in dry ingredients, chocolate chips, and ground walnuts.

Let the batter sit for at least ten minutes, up to an hour. (This is very important. The batter stiffens as it sits and makes much better cookies the longer it sits. It does not need to be refrigerated.) Then drop rounded tablespoons of batter onto nonstick baking sheets. Bake for 12 minutes, and allow to cool for five minutes before removing.

Meringue Cookies

3 egg whites – beat stiff
3/4 cup sugar & 1 tsp vanilla – add to egg whites and beat stiff
Add (by hand) 6 ounces chocolate chips
Drop mixture by teaspoonfulls onto a greased and flowered cookie sheet.
Bake at 300 degrees F for 30 minutes.
(Recipe can be doubled)