

HAPPY



PASSOVER!

Favorite Recipes from
TAS Sisterhood 2024

Breakfast Patties
Submitted By: Sandy Robinson

5 Matzah squares
1 cup feta cheese
1 cup mozzarella cheese
1 cup cottage cheese
2 slices of muenster cheese
4 large eggs
Dash of salt
1 cup milk

Mix all in one bowl and form into small patties. Cook in a pan with butter until golden brown. Add toppings to your liking. My favorite-powdered sugar and syrup.

Passover Lasagna
Submitted By: Lori Garelik

1 pint cottage cheese (you could probably use ricotta as well)
8 oz. mozzarella cheese (shredded or cubed)
5-6 matzo squares
2-3 Tbs chopped parsley
1 large jar marinara sauce
6 mushrooms, sliced - optional
½ green bell pepper, sliced into thin strips - optional
½ red bell pepper, sliced into thin strips - optional
1 tsp oregano

Mix cottage cheese with mozzarella cheese, parsley and oregano. Coat bottom of lasagna pan with some sauce. Arrange one layer of matzo, cheese mixture and veggies. Pour some sauce over the first layer. Repeat each layer until the cheese and/or veggie mixture is used up. Make the last layer matzo, mozzarella and sauce to cover. Cover pan with foil. Bake at 350 degrees for approximately 45 minutes.

"S'more Matzoh"

Submitted By: Phyllis Bigelson

Melt marshmallow flavor melting chocolate in microwave (follow directions on melting chocolate package). If using regular melting chocolate, also melt mini marshmallows. Pour over top of matzoh and spread evenly. Sprinkle crushed nuts on top (optional). Put in refrigerator for 5 minutes on parchment paper. Take out and turn over and do same with back of matzoh. When hardened, break into pieces. Eat and enjoy. EASY and YUMMY!

Buttercrunch Matzoh Candy

Submitted By: Lori Garelik

4-6 Matzohs

½ cup of unsalted margarine or butter

1 cup brown sugar

8 oz. chocolate chips

Preheat oven to 450 degrees. Use a baking sheet with sides and line with aluminum foil. Spray with Pam. Line bottom of pan with matzoh, covering entire pan. You can break the matzoh to fit in the pan. In a pan over medium heat, melt butter and brown sugar. Boil mixture and cook an additional three minutes. Pour over matzoh spread around with a spoon and bake about four minutes (watch carefully so it does not burn). Take it out of the oven and sprinkle with chocolate chips and return to the oven for one minute. Now that the chocolate chips are soft, spread the chocolate evenly. Cool completely in the refrigerator and break into 2x2 pieces.

Chocolate, Pecan, Farfel Passover Candy

Submitted By: Robyn Blachman

Chocolate Chips

Pecans-crushed into small bits (I put in baggie and smash with wooden rolling pin)

Matzah Farfel (or break your own matzah)

There are really no measurements just depends how many you want to make.

1 large bag of chocolate chips, 1 bag of pecans and one can or box of farfel can make about 300 pieces depending on size of dropped chocolate.

Melt 1/3 bag of chips in microwave-stir until smooth. Add crushed pecans and farfel to melted chocolate, mix so pecans and farfel are coated. Drop (I use a medium melon baller) onto wax paper and harden in refrigerator. Candy can be frozen.

Repeat

Of course, if you want less chocolate per candy add more farfel and pecans so they are not completely coated.

Almond Flour Cake
Fast to make and moist, not too sweet
Submitted By: Judy Stehr

Prep Time 20 minutes

Cook Time 25 minutes

Rest time 15 - 30 minutes

Servings 8 slices, Calories 233kcal

Ingredients

- ½ tablespoon butter for pan or cooking spray, or silicone baking mat.
- 4 large eggs at room temp
- ½ cup honey real or sugar-free syrup*
- 1 tablespoon vanilla extract
- 1½ cups blanched finely ground almond flour (6 oz)**
- 1/4 teaspoon kosher salt
- ½ teaspoon baking soda

Instructions

1. Preheat your oven to 350 degrees F. Generously grease an 8-inch nonstick cake pan with soft butter or margarine or use parchment cut to fit the pan.
2. In a large bowl, lightly whisk the eggs. After, one by one, gradually whisk in the honey, vanilla, almond flour, kosher salt and baking soda.
3. Pour batter into the prepared pan.
4. Bake until fragrant and set and a toothpick inserted in center comes out clean, 22-25 minutes. If using ¾ baking sheet, bake 10 to 12 minutes, turning half way. Cake will be dry if overbaked!
5. Cool the cake, in the pan on a cooling rack, for 10 minutes. Then invert it onto the cooling rack and cool for 20 more minutes before peeling off the parchment slicing and serving.
6. Serve with favorite topping: Strawberries, canned peaches, ice cream, etc.

Note: Bottom of cake will be smooth from the honey and golden brown.

Can be made 1 day ahead. Keep tightly covered in the baking pan over night.

Use Trader Joe's honey for a nice and mild flavor.

PASSOVER BROWNIES
Submitted By: Pat Beck

1 cup oil
1 cup sugar
3 eggs
1/2 cup matza cake meal
1/3 cup baking cocoa
1/2 cup chopped nuts

Beat eggs, beat in sugar and oil
Fold in cake meal, cocoa, and nuts
Pour into greased 8x8 square baking pan
Bake at 350 degrees for 25 minutes or until toothpick comes out clean

Cool before cutting. Dust with Powdered sugar before serving

Pistachio and Dried Fruit Charoset
Submitted By: Karen Jaye

Ingredients Makes about 3 cups
1 ½ cups unsalted natural pistachios
½ cup chopped pitted dates
½ cup chopped dried cranberries
½ cup chopped dried apricots
¼ cup sweet Passover wine
¼ cup pure pomegranate juice
1 tablespoon honey
1 ½ teaspoons fresh lemon juice
1 teaspoon finely grated orange peel
1 teaspoon ground cinnamon
¼ teaspoon freshly grated nutmeg
Fresh mint sprigs (for garnish)

Preparation

Stir pistachios in skillet over medium heat until lightly toasted and fragrant, 4 to 5 minutes. Set aside to cool

Mix dates, cranberries, apricots, wine, and juice in a bowl. Let stand 15 minutes, stirring occasionally. Mix in honey lemon juice, orange peel, and spices. Chop pistachios; mix into charoset. Can be made 1 day ahead.

Cover and chill. Garnish charoset with mint sprigs

California Charoset
Submitted By: Rachelle Katz

1 large avocado (about $\frac{3}{4}$ pound), peeled, diced and seed removed
Juice of $\frac{1}{2}$ lemon
 $\frac{1}{2}$ cup unpeeled almonds or substitute with pine nuts
 $\frac{1}{3}$ cup golden raisins
4 pitted dates, cut in half
2 pitted prunes, cut in half
2 dried figs, cut in half
Grated zest of 1 orange
 $\frac{1}{2}$ cup orange juice
2 tablespoons matzo meal

1. Toss avocado and lemon juice in bowl. Set aside.
2. Place almonds (or pine nuts), raisins, dates, prunes and figs in bowl of food processor or blender and coarsely chop. Add orange zest and avocado mixture and process 2 or 3 seconds more. Transfer mixture to glass bowl and gently add orange juice and matzo meal. Cover with plastic wrap and refrigerate 1 hour.

Charoset
Submitted By: Debbie Winters

My recipe for Charoset is simple but good:

3 apples
1 tsp cinnamon
 $\frac{1}{2}$ cup chopped nuts or more (I like almonds)
2 tbsp sweet red wine

Peel apples and slice in a bowl
Add nuts and cinnamon and chop until fine Add wine and mix

Serves 6-8

Charoet

Submitted By: Shirley Pascal

TURKISH

- 1/2c dried apricots
- 2c apples - peeled, cored and sliced
- 1/2c pitted dates
- 1c chopped walnuts
- juice of one lemon

Combine apricots, apples, dates and lemon juice in small saucepan with enough water to cover. Cook about 10-15 minutes until tender. Drain and mash with fork, blending thoroughly; mix in walnuts and roll into small balls (about 24).

CUBAN

- 5oz dried unsweetened mango, coarsely chopped
- 8oz dried unsweetened pineapple, coarsely chopped
- 1/2c slivered almonds, toasted
- 2c shredded coconut, toasted and separated

Soak mango in hot water for 1/2 hour; drain well
Place in food processor and add pineapple, almonds and one cup of the coconut - pulse until mixture starts to form a ball (there will still be chunks). Form into bite-sized balls and roll in remaining coconut; place on wax paper lined pan and refrigerate for about an hour until set.

Charoset
Submitted By: Shirley Pascal

EGYPTIAN

1lb raisins
1/2lb pitted dates
2c water
1/4c sugar
1/4c chopped walnuts or pecans

Place raisins and dates in enough water to cover; let stand for one hour. Add sugar and mix in blender or food processor. Transfer to saucepan and simmer over low heat until liquid is absorbed (about 20 minutes). Place in glass bowl and sprinkle with nuts when cool.

SYRIAN

3lbs large pitted dates
1 tsp cinnamon
1/2c sweet kosher wine
1c chopped walnuts
1-2 tbsp matzah meal as needed to bind

Place dates in a saucepan and add water to cover. Bring to a boil then lower heat and simmer until soft. Mix in food processor until desired consistency.

Charoset
Submitted By: Shirley Pascal

ROSEALIE'S SEPHARDIC

1/4c chopped dates
1/4c golden raisins
1/4c diced dried apricots
1/4c red wine
1/4c amaretto
1-2 apples, chopped
1/2c sliced almonds
1 tsp cinnamon
2 tbsp honey

Soak dates, raisins and apricots in wine for several hours or overnight. Add amaretto, apples, almonds, cinnamon and honey 2 hours before serving. Cover and refrigerate; toss before serving.

UGANDAN

4c roasted peanuts (or cashews or other nuts)
3 finely chopped apples
2 finely chopped bananas
1/2c honey
1/2c sweet kosher wine

Grind peanuts in blender or food processor; place in bowl and mix with remaining ingredients. Add more nuts if not thick enough.

Charoet
Submitted By: Shirley Pascal

INDIAN

2 ripe mangos, iced
1/4c dark raisins
1/4c pitted dates
1/4c slivered almonds
1/4c sugar
2tbsp red wine vinegar
pinch kosher salt

Pulse all ingredients in food processor or finely chop by hand. May be made 2-3 days in advance; refrigerate until serving time.

CALIFORNIA

1 large avocado, peeled and diced
juice of 1/2 lemon or lime
1/2c sliced almonds
1/3c raisins
4 pitted dates
2 figs
1 whole orange, peeled and sectioned (remove membrane)

Toss avocado and juice; set aside. Combine almonds, raisins, dates and figs until coarsely chopped then add orange segments and process briefly to combine. Add avocado and process for 2-3 seconds; transfer to glass bowl; cover with plastic wrap and refrigerate until serving time.

Charoset
Submitted By: Shirley Pascal

YEMENITE #1

1/2c pomegranate juice
1/4c sweet kosher wine
3/4c pitted and finely chopped dates
1/4c raisins
1/2c chopped almonds
1/2c walnuts
2tbsp toasted sesame seeds (optional)
1 finely chopped green apple
1/4 tsp each cinnamon, cloves, cardamom, ginger and
cumin

Heat juice and wine in a saucepan to simmer; remove from heat and add dates and raisins. Let sit for 5 minutes until soft; pour into large bowl and mix in remaining ingredients then chill before serving. May be made 2-3 days in advance but add apples at serving time.

YEMENITE #2

1c chopped pitted dates
1/2c chopped dried figs
1/3c sweet kosher wine
3 tbsp sesame seeds
1 tsp ground ginger
pinch ground coriander
pinch cayenne pepper
2 tbsp matzah meal

Combine dates, figs and wine in a large bowl then add remaining ingredients. Roll into small balls (12-15)

Charoet
Submitted By: Shirley Pascal

MOROCCAN

1lb dates, pitted and chopped (about 3c)
1-1/2c sweet kosher wine
1 tsp cinnamon
1/2 tsp cloves
1c coarsely chopped walnuts

Put dates in saucepan with wine and spices; simmer stirring occasionally until soft paste is achieved. Pulse in food processor for smoother texture; cool and stir in walnuts.

A Libyan version is flavored with 1/4 tsp each cloves, ginger and nutmeg instead.

GREEK

2c pitted dates
1/c raisins
1/2c sweet kosher wine
1c ground walnuts
1/2 tsp ginger

Places dates and raisins in bowl and blend with wine. Add walnuts and ginger and blend well. Shape into a pyramid for serving.

Charoet
Submitted By: Shirley Pascal

ASHKENAZIC

- 2 medium apples
- 1/2c chopped walnuts
- 1 tsp cinnamon
- 2 tsp sweet kosher wine
- 1 tbsp sugar or honey (to taste)

Peel, core and finely chop or grate apples. Mix with remaining ingredients and chill before serving.

CHINESE

- 1/2lb dates (about 1-1/2c) finely chopped
- 4 finely chopped apples
- 1/2c pine nuts
- 3 tbsp soy sauce (substitute Bragg's Liquid Aminos or coconut aminos for Pesach)
- 4 tbsp honey
- juice of one orange

Heat all ingredients in a saucepan for about 5 minutes until soft and smooth. Chill before serving.

Haroseth Truffles
Submitted By: Anna Kocis

1 tablespoon pomegranate juice, more as needed
4 grams ground cinnamon (1 teaspoon)
186 grams pitted dates ($\frac{3}{4}$ cup), coarsely chopped
180 grams dried apricots ($\frac{1}{2}$ cup), coarsely chopped
38 grams dried cherries ($\frac{1}{4}$ cup)
33 grams raw sliced almonds ($\frac{1}{4}$ cup)
66 grams raw pistachios ($\frac{1}{2}$ cup)
76 grams unsweetened shredded coconut (1 cup)

Step 1

In a small bowl, combine the pomegranate juice and cinnamon.

Step 2

Combine the dates, apricots, cherries, almonds, and pistachios in the bowl of a food processor fitted with the blade attachment. Pulse together until mixture is coarsely combined. Add the cinnamon-juice mixture and process until the mixture forms a smooth, sticky paste. Add more juice, a teaspoon at a time, if the paste does not stick together.

Step 3

Spread the coconut flakes on a large plate or jelly roll pan. Roll the dough, 1 heaping tablespoon at a time into a ball; roll in the coconut to coat evenly. Store in an airtight container at room temperature.

Flourless Chocolate Cake
Submitted By: Mel Birken

1 pound semisweet or bittersweet chocolate, chopped
 $\frac{1}{2}$ cup margarine
1 Tbs hot water
4 eggs
1 Tbs potato starch

Preheat oven to 425 degrees. In a small pot combine chocolate, margarine, and hot water over a low heat.

Stir until chocolate is melted and mixture is smooth. Set aside.

In a large bowl, beat eggs on high until thick. Beat in potato starch and chocolate until well blended.

Spread evenly in a greased 8-in springform pan.

Bake 12-15 minutes.

Cake will be soft in center but will firm up as it cools. Let stand until cool, then refrigerate until ready to serve. Serve with fresh raspberries or raspberry sauce (Puree frozen raspberries with 1 teaspoon sugar). Serves 10-12

Hoffman Charoset
Submitted By; Dori Hoffman

This sweet charoset is mostly traditional, but my family loves it so much eating it only once per year is not enough. Thus, it has been added to our Thanksgiving meal. I use a food processor to cut the fruit and grind the nuts and then fold the ingredients together in a large bowl.

Ingredients:

2 large/3 medium Fuji apples

2 cups Deglet Noor dates

Check through them and remove any remaining pits or hard bits. Deglet Noor dates are the most common type sold in the US and is the type sold in the large round container at Costco.

1 cup walnuts

I start with halves and pieces because that is what Costco sells. Doesn't matter what size the walnuts start out as they are processed into a rough meal. If you start with whole walnuts you may want to use more.

1/4-1/3 cup honey

1/4 cup or so sweet red/purple wine (grape juice)

Manischewitz Concord Grape is good for this, but I wouldn't buy some just for the recipe. If you have something else on hand use that.

1 tablespoon cinnamon

If you do what I do you will wind up with a thick paste consistency that isn't wet/thin like applesauce, but still has discernible pieces that hold together without falling apart or falling off the matzah.

Use an apple corer or slice chunks of apple off the core, put pieces into the food processor set up with the bilevel cutting blades. Process until pieces are small but stop before you make applesauce. I usually use a spatula at some point mid-processing to push down the sides and move the apple bits on bottom around to aid uniformity. Once pieces are small and relatively even dump the apple bits into a large bowl.

Essentially do the same with the dates. Put the dates into the food processor, process until the dates are in small pieces and just beginning to form a sticky ball. Empty the processed dates into the same bowl as the apples.

Repeat with the walnuts. Process until the walnuts have the consistency of a course meal. Stop before you make walnut butter. Dump the walnut meal into the bowl with the apples and dates.

Add the honey, cinnamon, and wine (grape juice) to the bowl with the apples, dates, and walnuts. Stir/fold everything together until well mixed. Balance to taste. My goal is to have between a teaspoon and a tablespoon of excess liquid for the nuts and dates to absorb. I suggest making this the day before, it's even better after everything has a chance to share flavors and mellow a bit. It will taste good the day you make it and great the next day.