

Ratatouille of Fresh Vegetables

Ingredients Needed:

1 large zucchini, sliced	½ cup onion, chopped
1 large yellow squash sliced	1 T oregano, minced
1 small eggplant, diced	2 T Basil, minced
6 Roma tomatoes, diced	Olive oil for sautéing
1 T Garlic, minced	

Warm olive oil in a large skillet or wok over medium-high heat. Begin by sautéing onion and garlic until softened. Add squashes and eggplant cooking until tender. Add tomatoes and fresh herbs and warm through. Season liberally with salt and pepper.

Incredible Farfel

Ingredients Needed:

2 large minced onions	1 t salt and t paprika
¼ cup oil	¼ t pepper
1 cup sliced mushrooms	1-cup chicken soup
½ cup diced celery	1-cup hot water
3 ½ cup matzo farfel	

Sauté onions, mushrooms and celery in oil in large skillet. Add farfel and stir until lightly brown. Combine seasonings, soup and water. Add slowly to skillet and cook over low heat, stirring until all liquid is absorbed. Makes 8 servings.

Fresh Fruit and Crème Brule

Ingredients Needed:

1 pineapple, peeled, cored and diced	½ cup light cream cheese
3 kiwi fruit, peeled and diced	½ cup light sour cream
1 pint strawberries, stems removed and halved	4 T firmly packed brown sugar, divided

Combine fruits in an ovenproof casserole dish. Blend cream cheese, sour cream, and 2 T of sugar until smooth. Spoon over fruits. This mixture will not cover completely. Sprinkle remaining 2 T of brown sugar on top of cream and broil under broiler until sugar melts. Serve immediately.

Chocolate Chip Cookies

Ingredients Needed:

1 ½ c brown sugar	½ c matzah meal
½ c white sugar	½ c matzah cake meal
1 tsp. Passover vanilla	1 c potato starch
1 c margarine	2 c chocolate chips
2 eggs	Parchment paper for baking
¼ tsp. salt	

Cream sugars together with margarine and vanilla. Mix in eggs. Stir in dry ingredients and chocolate chips. Chill dough for at least 2 hours. Line cookie sheets with parchment paper. Form dough into tiny balls about the size of a marble and place on cookie sheet, leaving room for cookies to spread. Bake in preheated oven over 10-12 minutes. Let cool 15-20 minutes before removing with spatula.

Passover Cheese Latkes

Ingredients Needed:

½ lb dry cottage cheese	½ t cinnamon
3 eggs	¼ c sour cream
2 T sugar	½ c matzo meal or cake meal
1 T melted butter or oil	¼ t salt
	butter and oil for frying

Steel Knife: Combine all ingredients in processor bowl and process until smooth and blended, about 20 to 25 seconds. Scrape down sides of bowl as necessary. Melt about 2 t butter and 2 t oil in a large skillet. When bubbling, drop cheese mixture from a large spoon into skillet. Brown on medium heat on both sides until golden. Repeat with remaining cheese mixture, adding more butter and oil to skillet as necessary. Serve hot with sour cream and berries, or with honey.

Yield: about 12 pancakes. May be frozen.

Eggplant Parmigiana with Matza Pasta

Ingredients Needed:

2 medium eggplants cut into ½” slices	4 c of your favorite marinara sauce
kosher salt for sprinkling on eggplants	1# matza pasta noodles, cooked according to pkg directions
4 c matza meal, seasoned with salt, pepper, dried Italian seasons	2 c mozzarella cheese
2-3 eggs, beaten	¼ Parmesan cheese
olive oil for pan-frying eggplant	

Sprinkle sliced eggplant with salt, and let stand in a strainer for about 30 minutes. This should remove any bitterness. Drip in beaten egg, and dredge in seasoned matza meal. Pan fry until browned on the outside and soft on the inside. Transfer fried eggplant pieces to casserole dish only slightly overlapping them. Pouring marinara sauce over the eggplant, and cover with cheeses. Bake covered for 25 minutes at 350 degrees, and uncovered for 10 minutes to let cheese brown. Serve over hot matza pasta.

Lemon Meringue Pie

Ingredients Needed:

2 lemons	2 tablespoons potato starch
½ c sugar	½ c cold water
grated rind of 1 lemon	4 egg whites
4 egg yolks	1 sponge cake sliced

Boil together juice of 2 lemons, ½ c sugar and 1 ½ c water. Beat 4 egg yolks with ½ c sugar. Add slowly to boiling mixture. Continue to cook over hot water. Add 2 T potato starch moistened with ½ cup cold water, stirring until smooth. Cook until thick and creamy. Remove from heat. Add grated rind of 1 lemon

Make meringue from 4 egg whites, beaten with ½ c sugar. Fold 3 tablespoons of meringue into lemon mixture. Line a pie plate with sponge cake slices, pour in lemon filling, top with rest of meringue. Bake at 325 for 8-10 minutes to brown meringue.

Pineapple Kugel

Ingredients Needed:

2 c farfel (softened in water and drained)	1 pt. sour cream (16 oz. – 2 c)
1 t salt	1 lg c crushed pineapple (with juice)
4 eggs	1 scant c sugar (3/4 c)
1 lb cottage cheese	cinnamon and sugar

Note: 1 box Farfel (1 lb = 6 c)

Mix all ingredients together and put into greased 9"x 13" pan. Sprinkle with cinnamon and sugar. Bake 350 degrees – 1 hour.

Buttercrunch Bars

Ingredients Needed:

2 sticks of margarine	10" x 15" jelly roll pan lined with foil (greased well – it sticks!)
1 c sugar	
1 12 oz pkg chocolate bits <i>nuts if desired</i>	matzoh

Line pan with matzoh – flat. Melt 2 sticks of margarine with 1 c sugar. Pour and spread over matzoh. Bake 350 degrees for 12 minutes. Sprinkle 12 oz pkg of chocolate bits and spread. (*Top with nuts if desired*). Refrigerate for 4 hours.

Apple or Blueberry Cake

Ingredients Needed:

1 c sugar	3 eggs – separated
½ t salt	1 lemon – juice and rind
1 c matzo meal	1 c blueberries – sugared or apples

Mix sugar, salt and matzo meal. Add yolks, oil, juice and rind of lemon. Fold in stiffly beaten egg whites. Pour ½ batter into well-greased 8" x 8" pan. cover with blueberries or apples. Add rest of batter. Bake 45 minutes – 375 degrees.