

ONETABLE 

PASSOVER



Photo by Jake Cohen

## Passover Recipes

On Passover, whether you reach for dates or apples, chraime or gefilte fish, rice or matzah balls, we want to help you feel confident in the kitchen and give you a taste for the many ways Jews around the world celebrate through food. We've collected some recipes from our community and partners to cook up for your Seder + Passover Shabbat!



# Apple Charoset

*Serves 12*

## **What you'll need:**

- 3 large tart apples (Granny Smith work great!) peeled, cored, and chopped
- 3/4 cup chopped walnuts
- 1/2 tsp powdered cinnamon
- 1 tbsp honey (if you like it sweeter)
- 3 tbsp sweet red wine – this is the perfect time to break out the Manischewitz!

## **Directions:**

Mix together all the ingredients. Add more wine by the tablespoon to adjust towards towards more mortar/paste texture. Best if made a day ahead and kept in the refrigerator!

# Iraqi Charoset

*Recipe from The Seasonal Jewish Kitchen © 2015 by Amelia Saltsman | Serves 12*

## **What you'll need:**

- 3/4 cup pecans, toasted
- 3/4 cup silan (date syrup)

## **Directions:**

Chop the nuts into about 1/4-inch (6-millimeter) pieces, chopping some almost to “dust.” Put the silan in a small bowl and stir in the nuts and dust. You should have a thick honey-like spread. It can be made 1 day ahead and stored, covered, at room temperature.

# Matzo Ball Soup a la Mexicana

Recipe by Fany Gerson, *The New York Times*

## What you'll need for the chicken broth:

2 chickens (2 1/2 to 3 pounds each), or 1 chicken (4 to 5 pounds), plus 8 whole chicken wings  
4 large carrots, peeled and cut into chunks  
3 celery stalks, cut into chunks  
1 1/2 medium white onions, peeled and quartered  
1 to 2 Serrano peppers, sliced lengthwise  
1 leek, split lengthwise and cut into chunks  
1 large garlic clove, peeled  
8 sprigs cilantro  
8 sprigs flat-leaf parsley  
2 bay leaves  
About 6 black peppercorns  
Kosher salt, to taste

## What you'll need for the matzah balls:

1 1/4 cups matzo meal  
2 1/2 tsp kosher salt  
1/2 tsp baking powder  
1/2 tsp baking soda  
1/4 tsp black pepper  
5 large eggs, 3 of them separated  
1/3 cup grated white onion, squeezed in a dish towel to remove excess liquid  
1/4 cup rendered chicken or duck fat, or use vegetable oil  
3 tbsp finely minced herbs, such as dill, flatleaf parsley or chives, or a combination

## What you'll need for serving:

1 small white onion, peeled and finely chopped  
2 Serrano peppers (or 1 jalapeño pepper), seeded and finely chopped  
1 cup chopped cilantro leaves and tender stems  
1 to 2 avocados, diced  
3 to 4 limes, cut into wedges  
1 sprig fresh epazote

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photo by Daniel Krieger

# Matzo Ball Soup a la Mexicana

*continued*

1. Prepare the broth: Place all the ingredients except the salt in a large soup pot and fill with cold water to cover by 1 inch. Bring to a boil over high heat, then reduce the heat to medium-low. Skim off any foam, add salt and simmer, partially covered, until the chickens have fully cooked, about 45 to 50 minutes.
2. Carefully remove one of the chickens from the broth and transfer to a bowl. When cool enough to handle, shred chicken and reserve meat, ladling a small amount of broth over it to keep it from drying out, then cover and set aside. Discard the skin and return the bones to the pot. Continue cooking the broth at a high simmer for about 2 hours, adding more water if needed to replenish. Turn off the heat and let cool. Strain and discard vegetables and bones, reserving the second chicken for another preparation (such as shredding it to use in enchiladas).
3. About an hour before the broth is done, make the matzo balls: In a large bowl, combine the matzo meal, salt, baking powder, baking soda and black pepper. In a medium bowl, whisk the 2 whole eggs with the 3 yolks, the grated onion, the chicken fat and the minced herbs. In another medium bowl, beat the 3 egg whites by hand or with an electric hand mixer until stiff peaks form. Stir the egg-yolk mixture into the dry ingredients, then add one-third of the beaten egg whites and mix until incorporated. Gently fold in the remaining whites until no streaks remain. Press a sheet of plastic wrap directly onto the surface of the batter and refrigerate until firm, 20 to 30 minutes.
4. Line a baking sheet with plastic wrap. Fill a small bowl with water and set aside. Scoop mounds of the matzo batter (about 1 tablespoon each) onto the baking sheet. Using the water to keep your hands moist, as needed, roll each scoop of batter into a ball, handling as gently as possible.
5. Return the chicken broth to a simmer and season with salt, if needed. Add the matzo balls as gently as possible and cook over moderate heat, turning them a few times, until they are plump and cooked through, about 25 to 30 minutes. Stir the shredded chicken into the soup and cook just until the meat is warmed through, about 2 minutes.
6. Serve soup with onions, chiles, cilantro, epazote, avocado and lime wedges on the side, so everyone can garnish as they like.

# West African Brisket

Recipe by Michael Twitty, shared by Be'chol Lashon

## What you'll need:

1 tsp of ground ginger	3 onions, peeled and diced
1 tbsp of sweet paprika	3 bell peppers-green, red and yellow, seeded and diced
1 tsp of coarse black pepper	1 small hot chili or more to taste
1 tsp of cinnamon	10 oz can of diced tomatoes
1 tsp of chili powder	1-2 tbsp of brown sugar
1 tsp of cayenne pepper	1 tbsp of prepared horseradish (chrain/red preferred)
1 tbsp of kosher salt	2 cups of chicken, beef or vegetable stock
5 lbs Brisket or 5-7 lbs of Flanken	2 bay leaves
4 garlic cloves, peeled and minced	1 sprig of fresh thyme or a tsp of dried thyme
1 large piece of ginger, peeled and minced	2 large red onions, cut into rings
4 tbsp of extra virgin olive oil	

## Directions:

1. Combine the spices and salt. Save about two teaspoons for the vegetables. Rub in the minced garlic and ginger, then sprinkle with the remainder of the spice mixture. Heat three tablespoons of olive oil in a large Dutch oven or pot. Sear the beef all around, or about 3-5 minutes on each side to an even brown. Remove from the Dutch oven and set aside.
2. Add the onion, bell pepper and hot chili to the oil in the pan. Season with the remaining seasoning. Saute until the onion is translucent and add the tomatoes and mix together and cook for about five minutes.
3. Add the sugar and stock, horseradish, bay leaves and thyme. Transfer to a bowl and set aside.
4. Place the onion rings at the bottom of the pan and sprinkled with the remaining tablespoon of olive oil. Place the brisket on top of them. Cover with the vegetables and stock.
5. Cover tightly and bake in the preheated oven for 3.5 hours until the brisket is fork tender.
6. Remove the brisket. If you wish to serve hot from the oven, allow 15-30 minutes to rest and absorb liquid, then remove and carve against the grain. If you are planning on serving it later in the day or the next day, cool and refrigerate. Once the brisket is chilled, you can remove excess fat and slice—always against the grain. You can then use the sauce to cover in a pan or pot and heat gently for a half an hour or more until heated through.

# Eggplant Involtini with Pistachios and Currants

Recipe by Sarit Wishnevski, [herringandpotatoes.com](http://herringandpotatoes.com)

## What you'll need:

2 cups of tomato sauce (either store bought or make your own)	8 oz part skim ricotta cheese
1-2 medium sized eggplants	1 egg
2 tbsp olive oil	2 tbsp dried currants (optional, you can leave them off and the dish will still be delicious)
Kosher salt	½ cup grated Parmesan cheese, divided
2 cloves garlic	¾ cup basil leaves, thinly sliced
1/4 cup matzo meal	Mozzarella to top (optional)
3 tbsp pistachios, toasted	
1 tsp lemon zest	

## Directions:

1. If you're making your sauce, set it aside and let it cool while you prepare the involtini.
2. Set broiler to high.
3. Slice your eggplant lengthwise to about ¼ inch thickness. Try to get 8 -10 slices.
4. Sprinkle with kosher salt and let sit for 10 minutes. Place on an aluminum foil-lined pan and brush olive oil on both sides. Place in broiler and cook 5 minutes on each side but make sure the eggplant doesn't burn or get too browned. After the eggplant is cooked, set aside and let cool.
5. Place garlic in food processor and process until it's in small pieces. Add matzo meal and toasted pistachios to the garlic and run the machine till you have coarse and well-blended crumbs. Then add the zest, ricotta, and egg and process until smooth.
6. Transfer the mixture to a bowl and stir in the currants (if you're using), basil, and ¼ cup of Parmesan cheese. Salt and pepper to taste.
7. Preheat oven to 375° F
8. Take a pie or baking dish and pour 1½ cups of sauce into the bottom of the dish.
9. Take a slice of eggplant and spread 2 heaping tablespoons of the cheese mixture over one side of the eggplant. Roll up the eggplant and place, seam side down, into the sauce. Repeat for remaining eggplant.
10. When finished rolling up your involtini, pour the remaining sauce on top and sprinkle ¼ cup of Parmesan cheese and (if you're using) some mozzarella slices. Bake 20-30 minutes until cheese is lightly browned and sauce is bubbling. Serve hot!



# Coconut Halva Macaroons

*Recipe by Jake Cohen, wakeandjake.com*

## **What you'll need:**

One 14-ounce bag sweetened shredded coconut  
One 14-ounce can sweetened condensed milk  
2 tablespoons coconut flour or matzo meal  
3/4 teaspoon kosher salt, divided  
1/4 teaspoon ground cinnamon  
1/4 teaspoon ground cardamom  
2 eggs, separated  
1/2 cup halva crumbles

## **Directions:**

1. Preheat the oven to 325° and line 2 sheet pans with parchment paper.
2. In a large bowl, mix the coconut, condensed milk, coconut flour, 1/2 teaspoon of the salt, the cinnamon, cardamom and the egg yolks until smooth.
3. In a separate medium bowl, using an electric hand mixer, beat the egg whites with the remaining 1/4 teaspoon of salt to stiff peaks. Fold into the coconut mixture, followed by the halva.
4. Scoop 2 tablespoons mounds of the mixture on the sheet pans, 2-inches apart. Bake for 15 minutes, then remove from the oven.
5. With a small bowl of water, dip a 3-inch ring cutter in the water, then one at a time, roll around the edges to bring in the melted halva into a tighter mound.
6. Return to the oven and continue to bake until golden brown, another 15 to 20 minutes more. Remove from the oven and repeat rolling with the ring cutter to make a perfectly round macaroons. Let cool completely, then serve.

*photo by Jake Cohen*



# Coconut Macaroons with Chocolate, Pistachio, and Orange Blossom

Recipe by *Diaspora Dinners* (@diasporadinner)

**This recipe takes the rich Passover classic and gives it a Middle Eastern twist. The orange blossom water creates an interesting flavor dimension, but be careful not to overdo it - less is more!**



**Makes about 15 to 20 macaroons | Total Time: About 35 minutes**

## Ingredients

Whites from 2 large eggs, beaten  
3/4 cup sweetened condensed milk  
A couple generous pinches of sea salt  
1/2 teaspoon vanilla  
14 ounce bag of sweetened coconut flakes  
Heaping half cup roasted and chopped pistachios  
1/2 cup semisweet chocolate chips  
1 teaspoon orange blossom water

## Directions:

1. Preheat the oven to 325°F. Crack two eggs, separating the whites from the yolks and adding them to the bowl of a stand mixer or a medium bowl. If using a stand mixer, use the whisk attachment, or use a whisk if mixing by hand. Whisk on medium speed until the whites have expanded a bit, turning foamy and white.
2. Add in the condensed milk, salt, and vanilla, stirring to combine. Next, add the coconut, stirring with a rubber spatula or wooden spoon until everything is well-combined and coated, about 1 minute.



# Coconut Macaroons with Chocolate, Pistachio, and Orange Blossom

*continued*

3. Portion the macaroons by taking a golfball-size portion and rolling it around between your palms into a uniform ball. Take care not to compress the ball too much - the goal is to make something that is uniform and will stick together, without becoming compressed and dense. It's a delicate balance. Place the macaroons on a parchment-lined baking sheet, keeping them at least an inch apart from one another. Place the baking sheet on the center oven rack and bake for about 14 to 17 minutes, rotating halfway through the bake. You'll know that they're done when there are brown spots appearing at the edges, with a dark ring around the bottom. The goal is to bake them until they are cooked enough to hold together, while remaining very moist at the center.

4. Once the macaroons are out of the oven, transfer them to a wire rack to cool. While you wait, chop the pistachios. Next, melt the chocolate. This step can be completed using a double boiler, or by simply using a microwave, which yields the same end result and is much easier. Place the chocolate chips in a microwave-safe bowl and cook for 30 seconds. Remove the bowl, stir, and cook for another 30 seconds.

5. Stir again, and the chocolate should be ready to use. Add about 1 or 2 drops of the orange blossom water to each of the macaroons. Next, drizzle a spoonful of the melted chocolate over the top of each macaroon, followed by a spoonful of the pistachios. Let them sit till the chocolate hardens a bit, about 1 hour. Serve the same day or place in a sealed container to maintain freshness. I don't know how long these can keep since I always eat them right away.



# Sweet Matzo Brei with Tahini and Date Syrup

Recipe by *Diaspora Dinners* (@diasporadinner)

**We love all matzo brei but especially this one as it's just a little sweet, a little savory, and a little rich. You can turn up the sweetness by going hard with the date syrup.**

**Serves 2**

**Total Time: About 10 minutes**

1 cup milk (milk alternative is fine!), divided  
Pinch of white sugar  
Generous pinch of sea salt  
3 sheets matzo  
3 large eggs  
1/3 cup tahini  
1/2 teaspoon vanilla  
Cinnamon to taste  
2 tablespoons butter (butter alternative is fine!)  
Date syrup to taste

**What you'll need for serving:**

Pour 3/4 cup of milk into a bowl, add the sugar and salt, stirring to combine. Next, begin breaking up the matzo into chunks about 1 1/2" inches or so. It doesn't matter if the size is inconsistent or if they're irregularly shaped. Once they're all broken up, stir the mixture a couple times to make sure the milk is soaking all of the matzo bits.

While it soaks, crack the eggs into a medium bowl and beat them until fully combined, about 30 seconds. Strain out as much of the milk as possible from the matzo bowl, then add the matzo to the egg mixture. Stir to coat with egg.

Next, make the sweet tahini sauce. Stir together the tahini, remaining 1/4 cup of milk, vanilla, and a bit of cinnamon (how much do you like cinnamon? If you love it, add a lot of it!), adding water as needed to make it into a thick sauce.

Place the butter in a nonstick pan and melt it over medium heat, coating the pan. Add the eggy matzo and cook, stirring frequently until it just begins to brown, about 3 minutes. Remove from heat, plate, garnish with tahini and date syrup, and serve immediately.



