
TASTE OF PASSOVER

2019 **Recipe Book** 5779



Favorite Recipes from the Kitchen at
Weinberg Community for Senior Living



Lemony Passover Cheesecake

Serves 6 to 8

Ingredients: Cheesecake

1 cup crushed mandelbrot* (kosher for passover)

OR

1 package (8 ounce size) almond biscotti, crushed (kosher for pass-over)

1 cup finely chopped pecans

¼ cup sugar

⅓ cup butter or margarine, melted

2 packages (8 ounce size) cream cheese, softened

3 large eggs

1 can (14 ounce size) sweetened condensed milk (kosher for pass-over)

2 teaspoons grated lemon rind

¼ cup fresh lemon juice

1 container (8 ounce size) sour cream

Ingredients: Garnishes

sour cream

lemon slices

lemon rind strips

Directions

1. Stir together first 4 ingredients. Press mixture in bottom and 2 inches up sides of a lightly greased 9-inch springform pan.
2. Beat cheese at medium speed with an electric mixer, 3 minutes or until light and fluffy. Add eggs, 1 at a time, beating just until blended.
3. Gradually add milk, rind and juice, beating until blended. Pour into prepared crust.
4. Bake at 300 degrees for 1 hour or until almost set. Turn off oven, and let cake stand in oven 30 minutes.
5. Remove cake to a wire rack. Spread evenly with sour cream, and let cool completely. Cover and chill 8 hours. Garnish, if desired.

* Mandelbrot is a crisp, cookie-like almond bread.

Passover Peach Kugel

Serves 10 to 12

Ingredients

½ pound Matzah Farfel	½ cup white sugar
4 eggs	16 oz canned Peaches (mostly drained)
¼ pound margarine, softened	Cinnamon Sugar
1 teaspoon Vanilla	

Directions

1. Pre-heat oven to 350 degrees.
2. Soak farfel in hot water and drain well. Beat the eggs. Add to farfel.
3. Add softened margarine, sugar, vanilla and a small amount of peach liquid. Pour half the batter into a greased 9 x 13 pan. Set aside 6 sliced peaches and dice the rest.
4. Layer the diced peaches on top of the batter. Pour the rest of the batter on top. Top with the 6 sliced peaches. Sprinkle generously with cinnamon sugar. Bake 45 minutes or until set.

Variation

For a variation on fruit-flavored kugel, replace the peaches with the following:

- ½ cup chopped walnuts
- 2 large apples pared and chopped
(Grated is fine)
- ½ cup raisins optional

Apple-Carrot Stir-Fry

Serves 4

Ingredients

1 tbsp cooking oil	1 tbsp sugar
2 medium carrots, thinly sliced (1 cup)	¼ tsp salt
1 medium onion, cut into wedges and halved crosswise	2 tbsp water
3 medium cooking apples, peeled, cored and sliced (3 cups)	1/8 tsp ground nutmeg

Directions

1. Pour cooking oil into a wok or large skillet (add more oil as necessary during cooking)
2. Preheat over medium-high heat
3. Stir-fry carrots in hot oil for 2 minutes
4. Add onion; stir-fry carrots for 2 to 3 minutes or until crisp-tender
5. Remove vegetables from wok
6. Add apples to the hot wok; stir-fry for 2 minutes
7. Sprinkle with sugar and salt
8. Carefully add water
9. Cover and cook over medium heat for 3 minutes or until apples are just tender
10. Return cooked vegetables to the wok
11. Cook and stir until heated through
12. Sprinkle with nutmeg if desired
13. Serve immediately

Sweet and Sour Meatballs

Makes 24

Ingredients: Meatballs

2 lbs ground beef	2 oz water
½ cup ground celery	black pepper to taste
¾ cup ground onions	½ tsp garlic powder
5 oz matzah meal	½ tsp onion powder
2 beaten eggs	dash of paprika

Ingredients: Sauce

6 cup tomato sauce	2 cup grated celery
10 oz cider-vinegar	1 oz oil
7 oz brown sugar	½ cup water

Directions: Meatballs

1. Preheat oven to 425 degrees
2. Combine beef, matzah meal, eggs, vegetables, water and seasonings
3. Fill a 2 oz. scoop with mixture, then shape into balls
4. Place on baking pan, sprinkle with paprika
5. Brown at 425 degrees
6. Transfer meatballs to roasting pans
7. Bake at 350 degrees

Directions: Sauce

1. Sauté celery in oil and add remaining ingredients
2. Cook at medium heat for 30 minutes, then pour sauce over meatballs

Spinach Soufflé

Serves 6 to 8

Ingredients

¾ cup margarine	¾ cup onions
½ cup + 1 oz potato starch	2 tsp nutmeg
2 cups Coffee Rich®	9 egg yolks
3 ½ lb spinach	9 egg whites

Directions

1. Preheat oven to 350 degrees
2. Melt margarine
3. Add potato starch and Coffee Rich®
4. Blend over low heat until smooth; stir constantly, remove from heat
5. Add spinach, onions, nutmeg and egg yolks then mix
6. Beat egg white until stiff
7. Fold into spinach mixture
8. Pour into ungreased 9 inch pan and bake 40 minutes

Boneless Tarragon Chicken Breast

Serves 4 to 6

Ingredients

¼ cup olive oil	1 cup chopped onions
4–6 chicken breasts	3 1/3 cup chicken broth
freshly ground pepper	¼ cup fresh chopped tarragon
kosher salt	1 tsp potato starch if needed
½ cup matzah meal	1 cup white wine
4 cloves chopped garlic	

Directions: Chicken

1. Preheat oven to 350 degrees
2. Heat oil in skillet over high heat
3. Season chicken with salt and pepper and dust lightly with matzah meal
4. Cook chicken until brown on both sides
5. Remove chicken and place in baking dish

Directions: Sauce

6. Over medium heat add onions, garlic, salt and pepper to taste
7. Scrape any brown bits that cling to skillet
8. Stir frequently until softened about 5 minutes
9. Add white wine and let reduce about 5 minutes on high heat
10. Add chicken broth, lower heat and simmer until thickened
11. Add tarragon
12. Thicken sauce with potato starch if necessary
13. Pour mixture over chicken and place covered baking dish in oven for 30–40 minutes

Flourless Chocolate Cake

Yields 1 cake

Ingredients

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|-----------------------------|-------------------|
| 1 ½ lb semi-sweet chocolate | 16 eggs separated |
| 5 oz unsalted margarine | 1 1/3 cup sugar |
| ½ cup strong coffee | |

Directions

1. Preheat oven to 350 degrees
2. Melt chocolate, margarine and coffee over low heat until mixed
3. Remove from heat and cool slightly
4. Beat egg yolks until the pale yellow
5. Add 1/3 cup chocolate mixture to the yolks
6. Add the yolks to the remaining chocolate mixture
Blend thoroughly
7. At high speed in large mixing bowl slightly beat egg whites
8. Gradually add sugar while continuing to beat
9. Beat until stiff peaks form
10. Fold the egg whites 1/3 at a time into the chocolate mixture
Continue folding gently until no white remains
11. Pour into greased and floured 10 inch round pan
12. Bake for an hour and 15 minutes
13. Note: Cake will rise in oven and sink when cooled

Roasted Vegetables

Serves 6 to 8

Ingredients

1 green pepper cut to 1 ¼” strips	2 carrots crinkle cut
1 red pepper cut to 1 ¼” strips	¼ tsp garlic powder
1 yellow squash crinkle cut to ¼” thick	½ tsp oregano
1 medium onion cut in 1” pieces	¼ tsp pepper
	2 tbsp olive oil

Directions

1. Cut vegetables to appropriate sizes
2. Coat bottom of pan with oil and preheat skillet to hottest setting
3. Place carrots in fry pan and stir fry for 5 minutes
4. Add onions, red and green peppers and brown for 5 minutes
5. Add squash and spices into mixture and fry for 5 minutes
6. Remove immediately from skillet and serve

Ratatouille Stuffed Mushrooms

Makes 12 to 16

Ingredients

2 tbsp olive oil	1 large onion
3 cloves garlic, minced	2 cups mushrooms; hallow out
2 tsp dried parsley	1 green bell pepper, finely chopped
Salt to taste	2 large tomatoes, finely chopped
2 zucchini, finely chopped	

Directions

1. Preheat oven to 350 degrees
2. Coat bottom and sides of a cookie sheet with 1 tablespoon olive oil
3. Heat remaining 1 tablespoon olive oil in a medium skillet over medium heat
4. Cook and stir garlic until lightly browned
5. Mix in parsley
6. Add remainder of vegetables except mushrooms
7. Hallow out mushrooms to stuff
8. Stuff ratatouille in mushrooms
9. Bake in preheated oven for 45 minutes or until mushroom is soft

Matzah Toffee

Serves 6 to 8

Ingredients

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|-------------------------|-----------------------------------|
| 1 cup margarine | 1 12 oz bag semi-sweet choc chips |
| 1 cup light brown sugar | 1 ¼ cup chopped pecans |
| 3 ½ sheets of matzah | |

Directions

1. Preheat oven to 350 degrees
2. Line cookie sheet with tin foil-dull side up and grease lightly
3. Arrange matzah on foil
4. Boil butter and sugar for 5 minutes
5. Pour over matzah and bake in oven for 5 minutes
6. Remove and pour chips over toffee
7. Let stand for 5 minutes
8. Spread evenly over toffee
9. Freeze for 1 hour
10. Break into chunks and place in plastic bag in fridge

Mini Coconut Meringues

Makes 12 to 16

Ingredients

8 egg whites	1 tbsp and
2 cups superfine sugar	1 tsp vanilla extract
24 oz coconut	

Directions

1. Preheat oven to 300 degrees
2. Line a baking sheet with parchment paper
3. In large bowl, beat egg whites until stiff, but not dry
4. Gradually beat in sugar until a little of the mixture between your thumb and forefinger feels smooth, but not gritty
5. Stir in vanilla
6. Fold in coconut
7. Spoon small portions onto baking tray and bake 35 minutes or until dry but not brown
8. Turn off oven and leave meringues to cool inside

Passover Popovers

Makes 12

Ingredients

3 cups water	3 cups matzah cake meal
1 tsp salt	1 tbsp sugar
1 cup olive oil	12 large eggs

Directions

1. Preheat oven to 400 degrees
2. Grease two 12 cup muffin pans
3. Sift cake meal, salt and sugar together
4. Put oil and water in pot and when boiled, remove from heat
5. Add sifted ingredients to hot oil and water
Dough should not be lumpy
6. Turn dough into a large ungreased mixing bowl and let cool at room temperature until only slightly warm to the touch (approximately ½ hour)
7. Beat all 12 eggs with mixer until light and fluffy
8. When dough is ready, gradually add in egg mixture
Beating the eggs in by hand (not machine) is the best way to do this
9. Fill greased muffin tins ¾ full
Cut with a knife through center to remove air bubbles
10. Bake at 400 degrees for 50 minutes
11. Don't open oven door until done

Passover Potato Kugelettes

Makes 12 kugelette

Ingredients

2 cups shredded potatoes (drained)	1 tbsp chicken soup base
½ cup grated onion	½ tsp salt
5 eggs well beaten	½ tsp onion powder
¼ tsp pepper	½ cup matzah meal

Directions

1. Preheat oven to 400 degrees
2. Mix all ingredients together by hand
3. Coat muffin tin with oil and matzah meal for easy removal of kugelettes
4. Fill tin almost to the rim
5. Bake 30–35 minutes or until golden brown

Potato Kugel

Ingredients

3 eggs	1 ½ tsp salt
3 cup grated drained potatoes	1/8 tsp pepper
1/3 cup potato flour	3 tsp grated onion
½ tsp baking powder	4 tbsp melted butter

Directions

1. Preheat oven to 350 degrees
2. Beat the eggs until thick
3. Stir in remaining ingredients and turn into a greased glass baking dish
4. Bake for 1 hour

Zehava's Mandelbrot

Ingredients

2 cup sugar	¾ cup potato starch
2 sticks margarine	½ tsp salt
1 tsp orange extract (optional)	1 package semi sweet chocolate bits
2 tsp vanilla extract	cinnamon sugar
6 eggs	chocolate sprinkles
2 ¾ cup cake meal	

Directions

1. Cream sugar and margarine well and add orange (optional) and vanilla extract
2. Add eggs one at a time
3. Sift together cake meal, potato starch and salt together and fold into the eggs
4. Add semi sweet chocolate bits
5. Shape into 3 loaves on cookie sheet that are covered with aluminum foil and Pam®
6. Top with cinnamon sugar and chocolate sprinkles
7. Bake for 35 to 40 minutes
8. Slice and rebake for 5 minutes more

Lemon Ice Torte (or any flavor Sorbet)

Ingredients

3 cup blanched slivered almonds or 12 oz	1/3 cup strawberry or raspberry preserves
1/2 cup sugar	3 pints sorbet of your choice flavor
5 tbsp margarine melted	1–20 oz frozen pkg rhubarb
1/2 tsp cinnamon	20 oz pkg of frozen strawberries

Directions: Crust

1. Combine almonds and sugar in food process and chop finely
2. Combine margarine and cinnamon and add to almonds
3. Transfer to a 9 inch springform pan
4. Use plastic wrap to aid in pressing 2 inches up the sides and bottom of pan
5. Freeze for 15 minutes and then bake at 350 for 20 minutes
6. Cool completely
7. Melt strawberry preserves and pour into the bottom of cooled crust
8. Cool completely
9. Soften sorbet and spread in pan and put in freezer until firm
10. Serve with Strawberry Rhubarb sauce or Raspberry sauce

Directions: Sauce

1. Strawberry Rhubarb
2. Combine 1/2 c sugar and 1/2 c water in heavy pan
3. Simmer 5 minutes
4. Add remaining 1/2 c sugar and stir to dissolve
5. Add rhubarb cover and simmer about 8 minutes
6. Add frozen strawberries and bring to simmer and cool in refrigerator
7. Serve on the side

Grandma's Passover Pancakes

Makes 10-12 pancakes

Ingredients

½ cup matzah meal	¾ cup cold water
¾ tsp salt	3 eggs
1 tbsp sugar	

Directions

1. Combine matzah meal, salt, sugar
2. Separate eggs
3. Heat yolks slightly and combine with water
4. Add liquid to dry ingredients
5. Allow to stand 30 minutes
6. Beat egg whites until stiff
7. Fold into matzah meal mixture
8. Drop by tablespoon onto hot, well greased frying pan
9. Top with syrup, fruit or cinnamon and sugar

Hot Fruit

Ingredients

- | | |
|---|--|
| 2 cans sliced peaches, drained | 2 cans of almond or coconut macaroons |
| 2 cans pears, drained and sliced | |
| 2 cans pineapple chunks, drained | 1/2 cup slivered or sliced almonds |
| 1 bottle of maraschino cherries drained and stems removed | 1 stick of margarine or butter cut into pieces |
| | 1 cup rum |

Directions

1. Preheat oven to 350 degrees
2. Spray a 13 x 9 or casserole type dish
3. Set aside
4. Place macaroons in food processor and crush coarsely(may need to do this in 2 batches)
5. Spread 1/3 crumbs evenly over the bottom of the baking dish
6. Top with 1/2 of the fruit. You can also arranged the sliced fruit anyway you like and fill the holes in with the cherries and pineapple chunks
7. Repeat layers ending with macaroon crumbs
8. Scatter with sliced margarine and almonds and pour one cup rum over the top
9. Bake for one hour
10. Great for any of the Holidays and nice for Passover

Fudgies

Ingredients

4 eggs	½ tsp salt
2 cup sugar	6 tbsp cake flour
1 cup melted butter	1 cup cocoa

Directions

1. Preheat oven to 375 degrees
2. Beat eggs and add sugar gradually add butter and beat well
3. Sift dry ingredients and add to mixture
4. Pour into 9 x 13 greased pan and bake for 20–25 minutes

Matzah Stuffing

Ingredients

¾ cup chopped onion	¼ tsp pepper
1 cup chopped celery	1 tbsp paprika
10 matzahs broken	1 egg
1 tsp salt	2 cup chicken soup or broth

Directions

1. Saute onion and celery until tender
2. Add remaining ingredients and other seasonings and veggies of your choice
3. Fills a 10 lb bird

Orange Glazed Sweet Potatoes

Ingredients

8 medium sweet potatoes	1½ tbsp cornstarch
3 oranges peeled & thinly sliced	1¼ cups orange juice
¼ tsp salt	¼ cup dark rum
¼ tsp cayenne pepper	3 tbsp margarine
¾ cup sugar	

Directions

1. Bake potatoes, careful not to over bake
2. Peel & cut into ½ inch thick, round pieces
3. In a greased baking dish, layer potatoes & oranges, seasoning each layer with salt & cayenne
4. Combine remaining ingredients into a sauce pan and bring to a boil, then reduce to a simmer
5. Pour sauce over sliced potatoes & oranges
6. Cover & bake at 375° for 30-40 minutes
7. May be prepared up to 48 hours in advance

Festive Sweet Brisket

Ingredients

5–6 lbs brisket of beef, preferably first cut	2 bay leaves
1 large white onion, sliced	Several peppercorns
2 cloves garlic, slivered	8 pitted prunes
1 cup sweet red wine	8 dried apricots
1 cup non-fat beef stock or water	10–12 tiny carrots
	2 tablespoons brown sugar or honey

Directions

1. Cut slits into meat; insert garlic slivers
2. Place onions in roasting pan large enough to hold meat and fruits
3. Add red wine and place brisket on top; turn to coat with wine; marinate 30 minutes
4. Preheat oven to 350° F
5. Add beef stock, bay leaves and peppercorns to pan; cover and roast one hour, basting occasionally
6. Add prunes, apricots and carrots
7. Baste with pan juices; add more wine and beef stock as needed.
8. Return roaster to oven; cook one hour or longer until meat is fork tender
9. If brisket needs longer cooking time, remove vegetables and fruits when they are tender
10. It's best to remove brisket slightly undercooked, chill, skim fat and slice ahead
11. Discard bay leaves
12. Add brown sugar or honey to pan juices and spoon over sliced meat and serve surrounded with fruits and vegetables

Potato and Zucchini Casserole

Serves 12

Ingredients

3 lbs red skin potatoes, cooked & sliced	2 cloves garlic, minced
2 lbs zucchini, thinly sliced	Salt and pepper to taste
2 medium onions, chopped	6 tbsp olive oil

Directions

1. Preheat oven to 450 degrees
2. Salt zucchini and drain in colander for 10 minutes
3. Saute onions and garlic in 1 tablespoon olive oil until lightly brown
4. Rinse zucchini and pat dry
5. Add 1 tablespoon olive oil and zucchini to pan; saute until translucent
6. Remove to a 9-by-13-inch baking pan
7. Add potatoes to casserole
8. Toss with 2 tablespoons olive oil, salt and pepper
9. Bake about 40 minutes until potatoes are crisp; brush with more olive oil as needed

Apricot Matzah Farfel Kugel

Ingredients

8 oz dried apricots	1 tbsp lemon juice
1½ cups apple juice	½ cup golden raisins
½ cup sugar, divided	4 egg whites
1 lb matzah farfel	½ tsp cinnamon
½ tsp salt	2 tbsp vegetable oil

Directions

1. In small saucepan, combine apricots, apple juice and ¼ cup sugar; bring to simmer and cook until apricots are tender (about 10 minutes)
2. Remove ½ cup hot juice and pour over raisins to soften
3. Cool apricot mixture
4. Strain and reserve juice
5. Puree apricots and set aside
6. Meanwhile, pour 2 cups very hot water over farfel; allow water to absorb
7. Spoon into a large mixing bowl; add salt
8. Add apricot puree, 1/3 cup apricot liquid, lemon juice and raisins
9. Lightly beat egg whites until foamy with pinch of salt
10. Stir into farfel mixture. Taste. Add more apricot liquid if desired for flavor.
11. Preheat oven to 375 degrees
12. Generously oil 9-by-13-inch oven-proof pan
13. Spoon in farfel mixture
14. Mix remaining sugar with cinnamon; sprinkle over top
15. Cover with foil
16. Bake 45 minutes; uncover and bake 10 minutes to brown top
17. Cut into squares to serve

Chocolate Mousse Torte with Pecan Crust

Ingredients: Crust

2 cup finely chopped pecan	5 tbsp butter
5 tbsp + 1 tsp brown sugar	2 tsp dark rum

Ingredients: Mousse

8 oz semi sweet chocolate	2 ½ tsp vanilla
1 tsp instant coffee	1/8 tsp salt
½ cup boiling water	1 ½ cup heavy cream
8 eggs	Cool whip or pareve whipping cream
2/3 cup sugar	confectioners sugar

Directions: Crust

1. Preheat oven to 350 degrees
2. Grease a 9 inch pie plate and dust with matzah meal
3. Blend all crust ingredients and freeze for 1 hour

Directions: Mousse

4. Place chocolate in top of double boiler over hot, not boiling water
5. Dissolve the instant coffee in the ¼ cup boiling water and add to the chocolate
6. Cover and let stand over very low heat; stir with a wire whisk occasionally
7. When chocolate is almost melted, remove top of double boiler and whisk mixture until smooth
8. Beat egg yolks until thick
9. Gradually add sugar until mixture is thick and lemon colored
10. Gradually beat chocolate into yolk mixture
11. Add 1 tsp vanilla
12. In a separate bowl, beat the egg whites with salt until stiff but not dry

13. Stir one quarter of the whites into the chocolate mixture
14. Fold in the remaining whites gently
15. Fill the chilled crust pie plate with part of mousse mixture so that it is level with the edge of the pan
16. Bake 25 minutes at 350 degrees
17. Turn off the oven heat and leave in 5 minutes longer
18. Remove and cool for 2 hours on a wire rack
19. As it cools the cooked mousse sinks in the middle to form a pie shell; you can also push it down a bit
20. Cover and refrigerate the remaining uncooked mousse
21. When the shell has cooled, fill with chilled mousse
22. Chill at least 3 hours; can also be frozen if covered well
23. Decorate with extra whipped cream and chocolate shavings
24. Doubled recipe to fill a 10 or 12 inch pie pan

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