

Seder Dinner Recipes

Passover begins the Feast of Unleavened Bread, no leaven is eaten during the seven days which begin with the Passover meal. Before Passover begins the home is cleaned to remove all leaven so that as the family celebrates the Passover they can eat it without defilement. Regular flour, bread, and legumes are considered leavened, only matzo in its various forms is used in the meal.

Other items used during the Seder dinner, 2 tall candles, matzoh, fresh parsley, horseradish, salt water, grape juice.

Charoses

Serves 12 at 1 heaping tablespoon per person

1 cup grated apple, any variety

1/4 cup chopped walnuts (optional)

1/4 teaspoon cinnamon

1 teaspoon honey

1-2 tablespoon grape juice

Mix all ingredients.

Matzoh Bread

4 1/2 cups sifted all-purpose flour, plus more for rolling

1 teaspoon kosher salt, plus more for sprinkling

2 tablespoons mild olive oil (or, if you're not keeping kosher for Passover, you can substitute canola oil)

3/4 cup plus up to 1/2 cup warm water

1. Preheat the oven to 500°F (260°C). Ideally you would place a pizza stone on the bottom oven rack, but realistically a 10-by-15-inch baking sheet will work just dandy.

2. In a large bowl, mix together all the ingredients, using 3/4 cup water, until everything comes together to form a dough. If the dough seems dry, add a little more water, a few drops at a time. If you do not need the matzoh to be kosher for Passover, let the dough rest for 10 to 15 minutes. If you do need the matzoh to be kosher for Passover, proceed immediately to the next step so that you can attempt to finish everything in 18 minutes.

3. Divide the dough into 8 pieces. Flatten a piece slightly and pass it repeatedly through a pasta maker, reducing the thickness each time until you reach the minimum setting. Alternately, you can simply roll the dough as thinly as possible with a rolling pin on a lightly floured surface. Repeat with the remaining dough pieces.

4. Trim the rolled-out dough pieces into rectangles. (How many pieces of matzoh you get depends on how thinly you rolled the dough.) Use a fork to prick holes in the surface of

the dough. If salted matzoh are desired, brush or spray the dough surface lightly with water and sprinkle with salt to taste.

5. Carefully place some of the rectangles onto the pizza stone or baking sheet. They should fit snugly but should not touch. Bake until the surface of the matzoh is golden brown and bubbly, 30 to 90 seconds. Using tongs, carefully flip the matzoh pieces and continue to bake until the other side is golden browned and lightly blistered, 15 to 30 seconds. Keep careful and constant watch to keep the matzoh from burning; the exact baking time will vary from oven to oven and will get longer with subsequent batches. You want to let the matzoh get a few dots of light brown but don't let the matzoh turn completely brown or it will taste burnt. Let it cool before serving. (When our testers made this, they devoured it within hours—and sometimes minutes—of pulling it from the oven, but typically with this sort of baked good you can keep it in an airtight container or resealable plastic bag at room temperature for up to a couple days.)

Green Salad or Fresh Veggies

When serving salad use a dressing like Italian that is free of dairy.

Roasted Chicken, Beef or Turkey

1 large sliced onion

2 tablespoons margarine

1/2 cup diced celery

Chicken quarters, legs or breasts for each person

Rub each piece of chicken with a mixture of the following:

1 teaspoon paprika

1 teaspoon salt

1/4 teaspoon ground ginger

2 tablespoons matzo cake meal

1/15 teaspoon garlic powder

Place chicken on the vegetables and roast uncovered for 20 minutes at 400 degrees. Turn the chicken over and roast 20 minutes longer. Lower the heat to 350 degrees and add 3/4 cup water. Cover tightly and continue cooking until tender (approximately 1 1/4 hours).

Potato Kugel

This is a potato casserole

Prepare instant mashed potatoes as directed on box, substitute chicken broth for the milk and water. Place in a pre-greased baking dish, sprinkle some crushed matzo on top, dot with margarine and brown under the broiler.

Tzimmes

Mix a combination of frozen or canned carrots, canned yams, and dried fruit i.e. prunes, apricots, apples, raisins and canned pineapple. Don't drain the yam juice. Add orange juice, honey and cinnamon. Make sure there is enough liquid so that it just about covers everything. Cook on medium heat until it just about to a boil, turn heat down to a very low and simmer about another 30 minutes. Don't over stir so the veggies don't break up. You can adjust this to your number of servings needed and according to your taste preferences.

Dessert

Fresh strawberries with cool whip. Coconut macaroons are very tasty with the strawberries.