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And now the festive meal . . .

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The following Passover recipes all serve eight or more. Many vegetarian recipes are included to lighten the three heavy meals.

A VARIATION ON ASHKENAZI CHAROSET – *Pareve*

2 large MacIntosh apples

1 large red delicious apple

1/2 C walnuts, chopped

1/2 C pecans, chopped

2 T Concord grape wine

2 T extra heavy Malaga wine

1-1/2 t cinnamon

1 t ginger or to taste

Peel and grate apples into a bowl with a box grater or grater blade of the processor. Add remaining ingredients and mix well. Chill in a glass jar. Makes 4 C.

MOROCCAN (SEPHARDI) CHAROSET – *Pareve*

1/2 C pistachio nuts, unsalted

1/2 C almonds

25 pitted dates, chopped

1/2 C golden raisins

2 apples, peeled, cored and diced

1 orange, peeled and diced

1 banana, sliced

3/4 C sweet red wine

1/2 C pomegranate juice

3 T cider vinegar

1 T black pepper

1/2 T cayenne or to taste

Combine nuts and fruits. Chop by hand or process to desired consistency. Add wine, pomegranate juice and vinegar to make a paste; blend in peppers. Chill in a glass jar. Makes 5 C.

BAKED RED SNAPPER IN GINGER SAUCE – *Pareve*

1/4 lb ginger root, peeled, sliced thin and julienned

1/2 C fresh lemon juice

6 garlic cloves, sliced thin

3 T vegetable oil

8 skinned red snapper fillets, about 6 oz.

2 T unsalted pareve margarine

Salt and pepper to taste

In a bowl, combine ginger root and lemon juice; let mixture stand 10 minutes. In a heavy skillet, cook garlic in oil on moderate heat, stirring, until pale golden. Add to ginger root mixture.

Preheat oven to 400° F. Arrange snapper fillets on a shallow baking pan lined with foil. Spoon sauce over the fillets; dot the fillets with the margarine and season with salt and pepper. Bake 12-15 minutes. Serve warm or room temperature with beet, onion and horseradish sauce (recipe below).

BEET, RED ONION and HORSERADISH SAUCE – *Pareve*

1 C beets from a prepared jar

1/4 C olive oil

1-2 T balsamic vinegar

1 t kosher salt and pepper to taste

1/2 T sugar

1/4 C grated horseradish

2 T mayonnaise

1/2 C red onion, chopped

Chop beets into a coarse dice; drain and set aside. Whisk olive oil, vinegar, salt, pepper and sugar together in a bowl. Add horseradish, mayonnaise, onions and beets. Chill until serving time. Makes 2 C.

SPRING VEGETABLE SOUP – *Pareve*

1 T vegetable oil

1 large sweet white onion, chopped

1 C celery, thinly sliced

2 lb carrots, sliced

1 C turnip, peeled and sliced

1 baking potato, peeled and diced

12 C water or pareve vegetable or chicken-flavored bouillon

1 t dried thyme, crumbled

Salt and pepper to taste

Juice of half a lime

2 tomatoes, seeded and diced

3 C cabbage, shredded

Long strands of chives

Heat oil in a large stockpot on medium heat, and sauté onion until transparent. Add celery, carrots, turnip and potato; sauté 5 minutes. Add water or bouillon, bring to a simmer, cover and cook 20 minutes or until vegetables are fork tender. Cool slightly.

With a slotted spoon, remove half the vegetables (in batches, if needed) to a blender or processor, and process to a purée. Return to the pot. Add thyme and season to taste with salt, pepper and lime juice. Add tomatoes and cabbage. Simmer until cabbage wilts, about 15 minutes. Adjust seasoning and garnish with long chive strands. Serve hot with mini matzah balls if desired.

ASPARAGUS with MATZAH and LEMON JUICE – *Pareve*

2 lb asparagus

20 fresh chive strands

4 oz unsalted pareve margarine

2 garlic cloves, minced

3 T flat-leaf parsley, minced

3-4 T matzah meal

1 C pareve chicken bouillon or water

Salt and pepper to taste

Juice of half a lemon

Snap off tough ends of asparagus, and peel bottom of spears with a vegetable peeler. Divide asparagus into even bundles; tie with kitchen string. Bring salted water to a boil in a large deep pot, submerge the asparagus and cook in batches for 7 or 8 minutes. Immediately immerse the asparagus in ice water to stop cooking action and retain color. When chilled, dry in a kitchen towel.

Blanch chives in boiling water one or two minutes. Plunge into ice water, drain and pat dry. Remove the string from asparagus bundles; replace by wrapping with two strands of chives. Arrange on a heat-proof platter. (Can be made one day ahead to this point, covered and chilled.)

Melt margarine in a pan. Add garlic and cook on low heat, stirring until soft. Add parsley leaves, matzah meal and enough broth to make a slightly thick sauce. Season with salt, pepper and lemon juice. Pour sauce over asparagus. Serve warm or at room temperature.

SAVORY MUSHROOM KUGEL – Pareve

6 C matzah farfel (or 10 sheets of matzah)

2-1/2 C pareve chicken bouillon

1 C hot water

1/3 C vegetable oil

3 C sweet white onions, chopped

3 cloves garlic, minced

2/3 C carrot, grated

1 t salt and freshly ground pepper to taste

1 t paprika

1 lb mushrooms, sliced

3 T flat-leaf parsley, minced

3 eggs + 3 egg whites

1 T pareve margarine

1 T vegetable oil

Preheat oven to 375° F. Spread matzah farfel or matzah in a single layer on a baking pan. Toast about 5 minutes until lightly browned. Crumble matzah into small pieces. Place toasted matzo or farfel in a large bowl; pour chicken broth and water over it. Let stand 10 minutes, stirring occasionally. Matzah should be very moist, but not soggy.

Heat oil in a large nonstick pan over medium heat. Cook onions 5 minutes until golden. Add garlic, carrot, salt, pepper, paprika and mushrooms. Cover and cook 5 minutes until onion is tender. Add vegetables and parsley to matzah mixture; combine well. Whisk eggs and whites in a bowl; stir into matzah mixture. Generously grease an 11" pie plate with margarine, and press matzah mixture into pan. Brush the top with oil. Loosely cover and bake 20 minutes. Uncover and bake 15 minutes more, until lightly browned. Rest 5 minutes before cutting into wedges.

SWEET POTATO and CARROT TSIMMES – *Pareve*

1/2 C carrot slices

2 lb sweet potatoes, peeled and cut into 2" pieces

3 T vegetable oil

1/2 C apricots, chopped

1/2 C brown sugar, packed

1/2 C golden raisins

3/4 t salt and freshly grated pepper to taste

1/2 C ginger ale

1/4 C cranberry or grape juice

2 T fresh orange juice

1 t lemon juice

Preheat oven to 350° F. Place carrots and potatoes in a deep 9 x 13" baking dish. Drizzle with oil and coat well. Sprinkle with apricots, sugar, raisins, salt and pepper; toss well. Combine liquids and pour over the vegetables. Cover with foil and bake about 45 minutes, stirring occasionally, until vegetables are very tender. Uncover and bake 15 minutes to thicken juices. Serve hot.

SUN-DRIED TOMATO -CRUSTED SCHNITZEL – *Meat*

2 lb boneless, skinless chicken breast halves

1 t kosher salt and black pepper to taste

3/4 C oil-packed sun-dried tomatoes, drained and chopped

4 large garlic cloves, peeled

2 C matzah meal

2 t paprika

1/2 C matzah cake meal

3 egg whites

2 T water

Vegetable oil to sauté breasts

Preheat oven to 375° F. Trim any fat from breasts, and pound heavy ends of breasts for even cooking, about 1/2" thick. Season with salt and pepper. Cut breast pieces into desired serving size.

Pulse tomatoes and garlic in processor to a small dice. Add matzah meal and paprika; pulse twice. Transfer to a piece of wax paper. Place matzah cake meal on another sheet of wax

paper. Blend eggs and water with a fork in a shallow dish. Dredge breasts on both sides in cake meal, coat in egg whites, and firmly press into the tomato/matzah meal mixture. Place on a parchment-lined baking sheet.

Heat oil in a heavy non-stick skillet over medium high heat. Sauté breasts in batches, 3 minutes per side, until golden brown. Return to baking sheet. Can now be frozen in single layers. Defrost and reheat in medium high oven 8 -10 minutes just before serving to cook thoroughly. Rest 5 minutes before serving. Serve with a savory farfel kugel. NOTE: Can substitute thinly sliced turkey breast.

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