

## Passover Recipes

### HAWAIIAN CHAROSET

*Doesn't life in Hawaii sound carefree? That's how free people who just got out of Egypt are supposed to live!!! O.K., forget the modern midrash. Enjoy something a little different at your seder!*

1 c. Macadamia nuts (or ½ c macadamia Nuts + ½ c. almonds)	1-2 T. chopped candied ginger OR
2-3 T. sugar	1½ t. finely grated ginger root, OR
1 large apple	¾ t. ground ginger
1 ½ c. finely diced pineapple, preferable fresh	¾ t. cinnamon
2-3 T. sweet red wine	¼ c. finely diced dried papaya ( <i>optional</i> )
	1 banana
	matzah meal ( <i>if and as needed</i> )

1. Grind ½ c. macadamia nuts with 2 T. sugar in a food processor until fine.
2. Chop the remaining macadamia nuts (or almonds) into fine pieces.
3. Peel and core the apple.
4. Grate apple into a bowl.
5. Add the pineapple and 2 T. wine.
6. Stir in the ground nut mixture, ginger, cinnamon, papaya, and chopped nuts.
7. Peel and finely dice the banana and add to the bowl.
8. Taste and add more sugar or wine if desired. If a thicker texture is desired, add matzah meal.

### ISRAELI CHAROSET

O.K., I don't remember what the charoset was like when I have spent Passover in Israel. But this is how it should be!!!

3 bananas	½ to 1 orange rind
2 apples—peeled	1 t. cinnamon
10 dates or ½ c. chopped dates	½ c. sweet red wine or grape juice
1 c. chopped almonds	

1. Chop the bananas rather fine.
2. Chop the dates rather fine.
3. Put all ingredients in a food processor.

### DINNER MUFFINS

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*I never liked Passover Dinner rolls until I made these. There are two varieties, sweet and savory, and I usually make a batch of each. In order not to confuse I have listed ingredients at the various steps you'll need them, but look ahead to make sure you have everything. [NOTE: matzah cake meal is NOT matsah meal.] Then make, bake, and enjoy!*

¼ c. matzah cake meal  
¼ c. potato starch  
2 T. sugar

¼ t. salt  
3 large eggs  
½ c. vegetable oil

1. Preheat oven to 325 degrees F. Grease or place paper liners in a muffin pan.
2. In a 2-quart bowl, sift the matzah cake meal, potato starch, sugar, and salt together.
3. In a small bowl, beat the eggs and oil together. Add this to the dry ingredients.

Here is where you choose depending upon whether you are making sweet or savory muffins.

For sweet muffins:

4. Add and fold in ½ c. sugar + one or more of the following:

- 1 t. nutmeg, cinnamon, or ginger.
- ½ c. dried raisins, apricots, figs, dates, pears, chopped peaches, or cranberries.
- ¾ c. chopped pecans, almonds, walnuts, or hazelnuts

5. Stir lightly

For savory muffins:

4. Add and fold in one or more of the following:

- 1 t. minced garlic or onion
- 1 t. fresh chopped fresh basil, thyme, oregano, or rosemary.
- ¼ c. grated sharp cheese.

5. Stir lightly.

6. Spoon the batter into the prepared muffin pan, filling the cups about 2/3 full. Sprinkle muffin tops with topping, by choosing one of the following (for either sweet or savory muffins):

- 1 T. cinnamon sugar
- 1 T. grated chocolate
- 1 T chopped fresh herbs or ½ T. ground herbs
- 1 T. finely chopped nuts
- 1 T. paprika

7. Bake for 25-30 minutes or until the muffins are brown.

## POTATO-ALMOND LOAF

1 med. onion	1 c. sliced almonds
1 c. thinly sliced mushrooms	1 egg
4 T. margarine/butter	1 c. milk powder
4 medium potatoes	1 c. slivered almonds

1. Preheat oven to 375 degrees.
2. Slice onion thinly. Saute with mushrooms in margarine/butter until transparent.
3. Wash and grate potatoes.
4. Mix all ingredients thoroughly.
5. Turn into a sprayed/greased 9" x 5" loaf pan. Bake for one hour.

I usually serve this with the following sauce:

## MUSHROOM SAUCE

1. Heat a heavy-bottomed sauce pan and saute together:
  - 2 T. margarine/butter
  - 1 T. minced onion (or shallot)
  - 4 oz. thinly sliced mushrooms
2. Cook about 5 minutes, stirring occasionally.
3. Sprinkle with  $\frac{1}{4}$  c. (or more) potato flour/starch.
4. Stir well, then add 2 cups vegetable broth slowly while stirring.
5. Cook until sauce begins to bubble.

## APPLE MATZAH KUGEL

4 matzah sheets	1 t. cinnamon
3 eggs, well beaten	$\frac{1}{2}$ c. chopped walnuts
$\frac{1}{2}$ t. salt	2 large apples, pared and chopped
$\frac{1}{2}$ c. sugar	$\frac{1}{2}$ c. raisins
$\frac{1}{4}$ c. melted margarine/butter	

1. Preheat oven to 350 degrees.
2. Break matzah sheets into small pieces. Soak in water for 5 minutes. Drain but do not squeeze dry.
3. Beat eggs and mix with salt, sugar, melted margarine/butter and cinnamon.
4. Add to matzah mixture. Stir in chopped nuts, chopped apples, and raisins.
5. Pour mixture into lightly greased 8" x 8" baking pan.
6. Bake for 45 minutes or until lightly browned.