

## PASSOVER RECIPES

### **FIG and COCONUT HAROSET**

*Here is an exotic change (or supplement) to the usual Ashkenazic haroset, which I find bland.*

½ lb. chopped dates	1 t. cinnamon
½ lb. dried figs, chopped	½ t. ground cloves
1 c. grated coconut	1 c. sweet wine
1 c. dried apricots, diced`	1 c. chopped pecans
1 c. plum preserves	

Cook all the ingredients except for the pecans, for about 30 minutes in a covered saucepan. Add small amounts of water, as needed.

Remove from the heat and add the nuts.

### **HAROSET BALLS**

*Here's a nifty—and even elegant—version of the traditional Ashkenazi haroset.*

3 c. raisins	½ apple, peeled, cored and quartered.
2 c. blanched almonds	½ t. cinnamon, or to taste

1. Coarsely grind the raisins and 1 ½ c. almonds in a food processor, using quick pulses so as not to overprocess.
2. Grate the apple into the raisins and almonds. Add the cinnamon. Mix well to combine.
3. With your hands, press the mixture into 1" balls. Using the remaining almonds, press one into each haroset ball. There will most likely be haroset left over.

Makes about 6 doz. Haroset balls.

## **ONION-YOGURT PIE**

*An easy, golden-brown pie with a great onion flavor—and, voila!, no crust!*

4 large onions	3 eggs
1 t. sugar	2 c. plain yogurt
¼ c. (= ½ stick) butter	3 T. onion soup or dip mix
2 T. potato starch	

1. Chop the onions and sauté with the sugar in the butter for 10 minutes or until golden-brown.
2. Add the soup mix and the potato starch and stir for 2 minutes.
3. Remove from heat. Add the eggs and the yogurt.
4. Grease a 10" pie plate and bake at 350 for about 40 minutes or until golden-brown.

## **ASPARAGUS-CHEESE CASSEROLE**

*This is good for a milchig meal (or a dish at a vegetarian seder).*

1 c. soup nut crumbs	1 ½ c. milk
1 stick (= ½ c.) butter/margarine	Salt and pepper to taste
4 oz. sharp cheese, grated	1 lb. fresh asparagus, steamed
2 T. butter/margarine	½ c. slivered almonds, or more, to taste
1 ½ T. potato starch	

1. Using a food processor or a pastry blender, mix the soup crumbs with 1 stick of butter.
2. Combine with grated cheese.
3. Melt 2 T. of butter in a saucepan. Blend in the potato starch with a wire whisk until smooth, then blend in the milk. Cook, stirring constantly, until thickened, 3-4 minutes. Season with salt and pepper.
4. Preheat oven to 350. Layer in an open casserole as follows:
  - a. ½ c. cheese mixture
  - b. asparagus
  - c. almonds
  - d. ½ c. sauce
5. End with a layer of nuts on top. You may wish to add extra!
6. Bake for 20 minutes.

Serves 8-10.

## **GLAZED SWEET POTATOES**

*I love sweet potatoes. This one's for the kid in all of us!*

6 medium sweet potatoes	½ t. nutmeg
1 c. sugar	4 T. butter/margarine
½ c. brown sugar	2 t. lemon juice
1 T. potato starch	1 t. vanilla extract

1. Preheat oven to 350. Grease a large baking dish.
2. Wash potatoes and place in a 3-qt. saucepan with 1 c. water, and bring to a boil. Cover, turn heat to simmer, and cook 25-30 minutes or until soft when pierced with the tip of a knife.
3. Drain. Remove skins and slice the potatoes lengthwise. Place in the baking dish.
4. Combine the sugars, potato starch, nutmeg, butter, lemon juice, and vanilla with ½ c. water in a small saucepan. Boil for 2 minutes, stirring constantly. Pour over the potatoes and bake for 45 minutes.

Serves 6.

## **BABANATZA (Passover Pudding)**

(Pareve; can be milk)

*This is a great dessert, or a sweet side dish. It does taste like Ashkenazic haroset, but better!*

6 whole matzoh squares	½ c. honey
1 c. raisins	¼ c. sugar
6 eggs	2 T. margarine, cut in pieces
1 c. walnuts, chopped	1 t. ground cinnamon
2 green apples: peeled, cored and diced	boiling water
¼ c. oil	

1. Preheat oven to 350. Prepare a deep 1 ½ qt. dish with Passover cooking spray, oil or margarine.
2. Break matzah squares into pieces in a large mixing bowl. Pour boiling water over them in order to soften them. Squeeze out excess water.
3. Mix raisins and eggs with the matzah.
4. Mix walnuts, apples, oil, honey and sugar separately. Add this mixture to the matzah mixture. Blend thoroughly.
5. Pour into the prepared dish. Dot with margarine pieces. Bake for 1 hour.

Serve warm or chill and serve with applesauce. Alternatively serve either way with the Sephardic charoset (above) as a topping. For milk meals, you can use butter, if desired, in place of the margarine.

## **MINIATURE CHEESECAKES**

*I love cheesecake, but I am not good at sharing it. However, a recipe—that I can share! Using the cupcake liners ensures that the portion sizes are very manageable. However, I cannot guarantee that your guests won't want more than one!*

3 packages (8 oz. each) cream cheese      1 ½ t. lemon juice  
1 c. sugar      5 eggs

### Topping

1 ½ c. sour cream      ¼ c. + 2 T. sugar  
½ t. vanilla

1. Preheat oven to 300. Place cupcake liners in miniature cupcake pans.
2. In a food processor, combine the cream cheese, sugar, and lemon juice until creamy (about 1 minute).
3. Add eggs one at a time through the feed tube, blending thoroughly after each one. Scrape the sides of the bowl as necessary. Process for 15 seconds after the last egg is added.
4. Fill cupcake cups 2/3 full. Bake for 35 minutes. Remove from oven and turn oven off.
5. Combine topping ingredients in food processor for 10 seconds. Spread 1 t. on each cheesecake. Return to turned-off oven for 10 minutes.
6. Refrigerate for several hours.

Makes around 18.