



Passover Community Cookbook

WASHU HILLEL

2021 / 5781



Chag Sameach!

Dear Friends,

While the spring semester and Passover season might look a little different again this year, we are excited to welcome in this special time with our Hillel community.

One of our favorite Jewish traditions is coming together over food - whether for Shabbat dinners, High Holiday meals, Passover Seders, or a quick lunch or snack with friends. Food is, and always has been, a powerful connector in Jewish communities around the world. While we might be separated by distance, we can still come together around food. We hope you enjoy this cookbook of beloved family recipes and traditions. Our hope is that you will make some of these recipes in your homes or apartments with friends and family so we can all share in this special holiday season together, no matter where we may be.

We wish you a meaningful & delicious Passover!

Love,

The WashU Hillel Staff

Jackie · Rabbi Jordan · Tony · Jamie · Avery · Abby · Allison · Missy

Passover Traditions

During Passover, the kosher dietary laws are expanded to include a prohibition against fermented grains including wheat, spelt, barley, oats & rye, which are collectively known as "chametz".

Ashkenazi Jews who keep kosher for Passover also traditionally avoid eating "kitniyot", a category of foods including rice, beans, corn, lentils, seeds & other legumes. While the Conservative movement's rabbinic authorities overturned this prohibition in 2015, many members of the Ashkenazi community still avoid kitniyot during Passover. Sephardic & Mizrahi Jews do not abstain from eating kitniyot - in fact, foods like rice & lentils have long been a staple at Sephardic Passover meals!

This cookbook includes a wide range of kosher for Passover recipes in an effort to celebrate all Jewish backgrounds & traditions. We hope this cookbook can be an inclusive & accessible resource for all members of the WashU Jewish community, regardless of differences in observance or traditions.

All recipes have also been marked with allergens for easy reference using the key below. Please note that while all recipes marked "gluten-free (or) can be prepared gluten-free" simply require using gluten-free matzo or matzo meal, not all recipes have been tested with substitutions.



GLUTEN FREE (OR)
CAN BE PREPARED GLUTEN FREE



VEGAN (OR)
CAN BE PREPARED VEGAN



CONTAINS
NUTS

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*Soups
&
Side Dishes*

WashU Hillel's Famous Matzo Ball Soup

INGREDIENTS:

Soup:

3 carrots (peeled & chopped)
3 celery stalks (chopped)
2 onions (chopped)
1 bulb garlic
2 bay leaves
1/4 bunch of thyme
1/4 bunch of dill (roughly chopped)
1 tbsp salt
1 tsp pepper
1 whole chicken
3 quarts water

Matzo Balls:

6 eggs
6 tbsp water
1/2 cup vegetable oil
3 tbsp salt
3/4 tsp pepper
3 tbsp dill (removed from stem)
1 1/2 cups matzo meal

INSTRUCTIONS:

Soup:

Put all ingredients in a large stockpot & boil for 1 hour. Skim off any fat or foam that rises to the surface.

Matzo Balls:

Combine eggs, water & oil in a large bowl.

Add salt, pepper, dill & matzo meal - mix to combine.

Chill in refrigerator.

Roll mixture into 1-inch balls.

Add matzo balls to soup pot & boil for 30 minutes.

If you've ever been to WashU Hillel on a Friday night, you know that this matzo ball soup is a staple at Shabbat dinner!

Penny's Quinoa Salad

PENNY ALPER, WASHU HILLEL BOARD OF DIRECTORS CHAIR

INGREDIENTS:

*1 cup quinoa
2 cups vegetable broth, chicken broth, or water
1/3 cup red bell pepper
1/3 cup orange bell pepper
1/3 cup yellow bell pepper
3 green onions
1/2 cucumber
1 cup crumbled feta cheese
1/2 cup pine nuts
1/2 cup balsamic vinaigrette*

**Omit or add vegetables depending on personal taste - chopped tomato, lightly cooked asparagus, dried cranberries, or sliced black olives also work well in this salad!*

**Add any protein you like for a heartier meal!*

"Not only is this salad a favorite among the WashU Hillel staff, it was also featured in the Saint Louis Post Dispatch!"

~Penny

INSTRUCTIONS:

Rinse & drain quinoa in cold water, then cook in 2 cups of broth or water, according to package instructions.

Bring broth & quinoa to a boil, then cover & simmer for 10-15 minutes. (When it's done the liquid will be absorbed, the quinoa will turn translucent & the germ ring around the outside will be visible).

While the quinoa is cooking, chop peppers & cucumber, and thinly slice green onions, (including some of the green tops).

Toast pine nuts in 375F oven until lightly browned - watch closely as it will only take about 3 minutes.

When quinoa is cooked, fluff with fork & let cool.

Toss vegetables with 1/4 cup of vinaigrette, then combine vegetables & quinoa. Add the rest of the vinaigrette, salt & pepper to taste.

Chill in the refrigerator.

Before serving add in feta cheese & pine nuts, (reserving a few nuts for the top), and toss lightly.

Recipe makes 4 side servings / 2 meal servings.

Nate's Crispy Potato Kugel

NATE TURK, CLASS OF 2019

INGREDIENTS:

*5-7 Russet potatoes
6 eggs
1 large yellow onion
10 tbsp olive oil
Sea salt
Ground black pepper
Chives for garnish (chopped)
Sour cream for dipping*

INSTRUCTIONS:

Grate potatoes & onion into a large bowl.

Over the sink, use your hands to squeeze as much water as possible from the potatoes & onions. Do not skip this step - this is what makes the kugel so crispy!

Transfer the dried onion/potato mixture to a dry bowl

Add eggs & 6 tbsp of oil to the potato/onion mixture & combine. Add plenty of salt & ground pepper.

Heat another 2 tbsp of oil over medium high heat in a cast iron, stainless steel skillet or baking dish

Pour mixture into pan/dish - do not pack!

Continue to cook on the stovetop for 10-12 minutes, rotating the skillet occasionally so the bottom gets equally crispy on all sides.

Drizzle the last 2 tbsp of oil on the top & bake at 425F for 45-50 minutes or until the top golden brown with crispy edges. The potatoes should be completely cooked through.

Serve with pepper, sea salt, chives & sour cream. This kugel tastes like a giant latke, so serve with whatever latke toppings you like!

Gabbi's Carrot Kugel

GABBI KAPLAN, CLASS OF 2022

INGREDIENTS:

*5 large carrots (grated)
1/2 cup oil
1/2 cup matzo meal
1/2 cup matzo farfel
1/2 cup sugar*

"This is a recipe my grandma makes for Passover every year! It's my favorite dish, so she always makes a lot of extra kugel for my family to take home!"

-Gabbi

INSTRUCTIONS:

Preheat oven to 350F.

In a bowl, grate 5 large carrots, then add oil, matzo meal, matzo farfel & sugar.

Stir to combine.

Beat eggs in separate bowl, then add to the other ingredients. Mix together until everything is well incorporated.

Pour mixture into a greased 8-inch square baking dish.

Bake for 40 minutes.

Recipe makes 5-6 servings.

Ben's Strawberry Hearts of Palm Salad

BEN LIEBERMAN, CLASS OF 2022

INGREDIENTS:

Salad:

1 lb lettuce
1 can hearts of palm (chopped)
8oz strawberries (cut into bite-sized pieces)
1/4 cup dried cranberries (optional, but recommended!)

Dressing:

1/4 cup sugar
1/4 cup red wine vinegar
1/4 cup honey
1/4 cup warm water
1/2 tsp black pepper
1/2 cup oil

Sugared Pecans:

2 cups pecans
1/2 cup sugar

INSTRUCTIONS:

Sugared pecans:

Heat pecans & sugar in a non-sticking fry pan over medium-high heat, stirring constantly until the sugar melts & coats the nuts.

Carefully pour mixture onto a baking sheet lined with parchment paper - be sure to break up any clumps of nuts.

Let cool.

Dressing:

Combine all dressing ingredients in a covered container & shake well.

Salad:

Place lettuce, hearts of palm, strawberries & dried cranberries in a large bowl. Dress & toss, then sprinkle with pecans.

Amir's Persian Rice with Potato Tahdig

AMIR TAL, TOUR GUIDE EXTRAORDINAIRE - WASHU HILLEL BIRTHRIGHT & CLIE

INGREDIENTS:

*2 cups Basmati rice
1 tbsp salt + plus extra for seasoning
(preferably kosher or sea salt - use less if using iodized salt)
Pinch saffron threads (ground or crushed)
3 tbsp boiling water
3 potatoes (peeled)
3 tbsp salted butter/margarine
1 tbsp oil (something neutral with a high smoking point, like grapeseed oil)
1/4 cup dried barberries, soaked in hot water (optional garnish)*

INSTRUCTIONS:

Rinse the rice in cold water 2-3 times, or until the water runs clear, then drain & set aside.

Cut potatoes into 1/4-inch thick rounds & soak in a large bowl of water.

Combine ground saffron & boiling water in a small bowl, then set aside to steep.

Bring a large pot of water to boil & add 1 tbsp of salt. Stir to dissolve salt, then add rice & cook for about 5 minutes. Test the texture of the rice between your fingers - the grains should be soft on the edges but still firm in the middle (not fully cooked through). Drain & rinse with cool water to stop the cooking process, then drain rice completely & set aside.

Drain your potatoes & rinse off any residual starch. Shake off excess water, then pat dry & set aside.

Heat oil & 1 tbsp of butter/margarine in a large non-stick pan over medium heat. When the butter melts, add 1 tbsp of the saffron water. Add the dry potatoes to the pan in a single flat layer & season with a little salt.

Layer the partially cooked rice on top, pressing down on the rice gently to pack it down.

Pour 1 tbsp of saffron water over the rice.

Poke shallow holes into the rice & push in pats of butter, then smooth the top of the rice again.

Continued...

Amir's Persian Rice with Potato Tahdig Cont.

INSTRUCTIONS CONTINUED:

Place a clean kitchen towel or paper towel on top of the pan, cover with a lid & wrap the excess towel around the lid. Be careful not to catch your towel on fire - especially if you are using a gas stove!

Cook the rice on medium heat for 5 minutes, then reduce heat to medium-low for about 20 minutes. Check the doneness of the potatoes & make sure they are not burning, then continue cooking for another 10 minutes or as needed. The dish is done when the potatoes are cooked through & crispy, and the rice at the top is also cooked through.

Take the pan off the heat, remove the lid & let cool briefly, then cover the pan with a large plate or serving platter & carefully invert to serve.

If using barberries, soak in water & drain, then combine the remaining 1 tbsp of saffron water. Garnish with the saffron/barberry mixture.

Serve immediately. This dish is best fresh - leftover potatoes will become soggy, but the leftover rice will still be good the next day.

Recipes makes 6 servings.

"When we celebrated Passover with my Persian grandparents it was heaven on earth - 15 cousins playing together, having a sleepover & praying together. My grandmother used to cook on the paraffin stove & you could smell the food once you entered the street. We knew that there are few facts in the world: the sun will rise in the next day, the earth is not flat & there will be Persian rice waiting for you.

When we had family Seder we celebrated a Persian tradition when we get to the Dayenu: out of nowhere, from 0 to 100 there is total chaos - there is literally a food fight! The only rules: you can throw only green onions & you must stop when the song ends!"

-Amir

Arielle's Peasant Soup

ARIELLE SMITH, CLASS OF 2022

INGREDIENTS:

*1 lb boiled red potatoes (cubed)
1 large white onion (chopped)
8 hard boiled eggs
Salt water to taste
Matzo farfel*

"As explained by my Grandma Carol, this recipe comes from my Great Great Grandma Ruth who immigrated to the US from Poland in 1915. It's called Peasant Soup because it has the ingredients that most poor Jewish families in Poland would consistently have at the time with their limited resources."

~Arielle

INSTRUCTIONS:

Hardboiled Eggs:

Cover eggs with one inch of water in a pot.

Cover the pot, bring to a boil, then turn off the heat. Leave the pot covered & on the warm stove for 15 minutes.

Strain & let eggs sit in ice water bath to cool.

Peel & refrigerate.

Potatoes:

Peel & cube potatoes.

Boil until soft, then strain & refrigerate.

Soup:

Dissolve salt in a pitcher of hot water to taste.

Let salt water cool in the refrigerator.

Plate all ingredients separately once cooled & serve family style so everyone can customize their bowls of Peasant Soup!

**Note: this soup is served cold.*

Recipe makes about 8 servings.



Penny's Mock Chopped Liver

PENNY ALPER, WASHU HILLEL BOARD OF DIRECTORS CHAIR

INGREDIENTS:

*3/4 cup walnuts
1 large onion (chopped)
2 tsp oil
1 - 15 ounce can of sweet peas, drained
2 hard boiled eggs (optional)
Salt
Pepper
Garlic*

INSTRUCTIONS:

Brown onion in 2tsp of oil.

Pulse walnuts, peas & onions in food processor, pausing to scrape down the sides, until nearly smooth, but not puréed.

Chop eggs separately & stir into the processed mixture if desired.

Season with salt, pepper & garlic to taste.

Meredith's Carrot Souffle

MEREDITH LEVIN, CLASS OF 2022

INGREDIENTS:

Soufflé:

5 - 14.5 oz cans of sliced carrots
3 eggs + 4 egg whites (or 6 whole eggs)
2/3 cup sugar
4 tbsp Passover cake meal
2 tsp vanilla
6 tbsp butter or margarine
Dash of cinnamon

Topping:

1 cup pecans
6 tbsp brown sugar
4 tbsp butter or margarine

INSTRUCTIONS:

Preheat oven to 350F.

Put all soufflé ingredients into a food processor & blend until smooth.

Pour mixture into a greased 9x13 inch baking dish.

In a small bowl, combine pecans, sugar & butter or margarine, then sprinkle over carrot mixture.

Bake for 45 minutes.

Makes 12 servings.

*"Our family friend Marcia Solomon Beckerman (BA '90!) makes this souffle every year. My family usually goes over to her house for the holidays to celebrate the Seder together!"
~Meredith*

Rabbi Jordan's Potato Kugel Cups

RABBI JORDAN GERSON, WASHU HILLEL RABBI

INGREDIENTS:

*1 1/2 cups extra virgin olive oil
3 eggs
2 tsp kosher salt
1/2 tsp freshly ground black pepper
6 large potatoes
1 large onion (quartered)*

INSTRUCTIONS:

Grease custard cups or 4-6 oz dessert dishes with olive oil & set tray in 425F oven to heat up the oil.

Peel potatoes & place them in a large bowl of cold water to prevent browning.

Beat eggs in a small bowl - add salt & pepper, mix well, and set aside.

Pour 3/4 cup of olive oil into a small saucepan & heat over medium-low flame.

Cut potatoes lengthwise into halves or quarters so they fit into food processor feed tube. Process potatoes & onions using the blade that creates thin, shoestring-like strips.

Transfer potatoes & onions to a large bowl, add egg mixture & heated oil from stovetop - mix very well. Be sure to remove any large pieces of potatoes or onions that weren't processed properly.

Remove heated cups from the oven & spoon potato mixture evenly into hot, oiled cups.

Bake at 425F for 1 hour. If the sides are still pale, cook for 20 minutes longer or until the tops look crunchy & sides are golden brown.

**This recipe can also be used to make potato kugel pie! Instead of using custard cups, follow the same instructions, but bake mixture in 9-inch round glass baking dish for 1 hour 20 minutes (or to desired crunchiness).*

"Passover is more than just a religious observance. It's more than prayer books and services. To me, Passover and this time of the year mean community and family, and when you get Jewish community and family you also get food. I love cooking for my family, I love amplifying our religious observances and celebrations with good food, the conversations that accompany the meal, and the memories that are built around the table. I want to wish you all a Happy Passover, and a meaningful holiday season filled with health and blessings."

~Rabbi Jordan

Rebecca's Zucchini Soup

REBECCA GREENSTEIN, CLASS OF 2021

INGREDIENTS:

*12 zucchinis
2 bunches green onions
2 tbsp oil
2 tsp white vinegar
2 tsp dill
10 cups vegetable or chicken broth*

INSTRUCTIONS:

Sauté the onions in oil in a pot on the stove until fragrant.

Chop up the zucchini into half-inch slices, then add to the pot with broth.

Bring to a boil for 30 minutes or until the zucchini is soft.

Add the white vinegar & dill to the pot.

Use an immersion blender to blend all of the ingredients together into a smooth soup. Add more liquid if the soup is too thick.

Makes 12 servings.

This soup keeps well in the fridge for 3-4 days or can be frozen for up to 4 months.

"One of my favorite Passover traditions is decorating the table for Seder with my siblings. We have bags of toy animals that we've collected over the years & scatter all over the table to represent the plagues. I loved decorating the table with these animals & putting toy frogs on people's chairs before they arrived at our house for Seder."

-Rebecca



Tony's Roasted Beet Salad

TONY WESTBROOK, WASHU HILLEL ASSISTANT DIRECTOR

INGREDIENTS:

*6 medium beets or 4 large beets
2 large oranges
1 pomegranate
3 lemons
1 bunch fresh mint (chopped)
1 bunch fresh parsley (chopped)
1 bunch fresh chives (chopped)
1 tsp cardamom
1 tsp cumin
1 tsp kosher salt
1 tsp freshly cracked black pepper
Zest of 1 orange
3 tbsp Greek yogurt or tahina
1/2 cup olive oil*

INSTRUCTIONS:

Cut any stems or roots off the beets & cut in half lengthwise. Toss with a little olive oil, sprinkle with seasoning blend, then put on a roasting pan & cover tightly with aluminum foil. Roast at 400F for 45-60 minutes (until a paring knife goes easily into the beets). Set aside & let cool.

When beets have cooled, rub the skin off with your fingers or peel with a paring knife. Cut into bite-size cubes & set aside.

Deseed pomegranate.

In a small bowl, combine chopped mint, parsley & chives - most of this mixture will go in the dressing, but be sure to leave some for garnish!

Continued...

Tony's Roasted Beet Salad Cont...

INSTRUCTIONS CONTINUED:

In a large serving bowl, combine cubed beets, chopped herbs, pomegranate seeds, orange zest, & lemon dressing. Add seasoning blend to taste.

Garnish with remaining herbs.

**If preparing salad ahead of time, cover at this point & store in the refrigerator.*

Drizzle with yogurt or tahina before serving.

Recipe makes 7-8 servings.

Lemon Dressing:

In a small bowl, combine juice of 3 lemons, olive oil, salt & pepper, then gently stir in most of the herb mixture (leave some for garnishing).

Tahina:

If using tahina instead of yogurt - combine 1 tbsp raw tahina & 4 tbsp of water in a separate bowl until well incorporated.

Preston's Carrot Kugel

PRESTON TASOFF, CLASS OF 2020

INGREDIENTS:

16 oz carrots (cut & boiled or microwaved w/water)
3 eggs (large or extra-large)
3/4 cup sugar (or a little more if you want it to be sweeter)
1 cup Passover cake flour or rice flour
1 1/2 sticks unsalted butter or margarine
1/4 cup unsweetened almond milk
1/4 cup brown sugar (firmly packed)
Sprinkle of cinnamon
2 cups matzo farfel (if GF – make sure these are GF too)
1/3 cup walnut pieces (optional)

"This recipe is really easy & is so yummy - it also freezes well if you want to make a double batch! If doubled, use a 9x15 inch glass baking dish or several small square dishes."

-Preston

INSTRUCTIONS:

Cook carrots & let cool.

Puree carrots in a blender or stand mixer.

Melt 1 stick butter & let cool.

In the mixer, combine pureed carrots, melted butter, sugar, flour, eggs, & milk until smooth and well blended.

Pour mixture into greased 9-inch square baking dish.

Topping:

In a large bowl, combine matzo farfel & nuts (if desired).

Heat 1/2 stick butter & brown sugar over low heat until melted & combined. Pour mixture over cornflakes & gently mix to coat.

Spread matzo farfel over carrot mixture & sprinkle cinnamon over topping.

Bake at 350F for 45-55 minutes (time may vary by oven - start checking at 45 minutes).



Main Dishes

Harris' Goat Cheese & Mushroom Egg Bake

HARRIS LICHTENSTEIN, CLASS OF 2022

INGREDIENTS:

*3 eggs
1 tbsp butter or margarine
1/2-3/4 cups mushrooms (thinly sliced)
1 scallion (thinly sliced)
2oz goat cheese (+ more for topping!)
1/2 tsp salt
1/2 tsp pepper to taste
1/4 tsp onion powder
1/4 tsp garlic powder
1 tbsp heavy cream or half & half (optional, but recommended)
Cooking spray or unsalted butter (for greasing the pan)*

INSTRUCTIONS:

Preheat oven to 375F.

Heat 1 tbsp butter in a pan over medium heat, then add the mushrooms & a pinch of salt. Cook the mushrooms until they have softened, lost some moisture & have gotten lightly browned, then remove from heat.

**If you decide to add other toppings, this is the step where you want to cook any harder or raw ingredients (e.g. onions, peppers, sausage, spinach, etc.)*

Combine eggs, salt, pepper, onion powder, garlic powder & cream in mixing bowl.

Add the mushrooms & scallions (or whatever toppings you've added!) to the egg mixture & stir to combine.

Crumble goat cheese into the egg mixture & gently stir to combine.

Continued...

Harris' Goat Cheese & Mushroom Egg Bake Cont...

INSTRUCTIONS CONTINUED:

Grease your baking dish.

Pour the entire egg mixture into your greased baking dish - it should fill up about 1/2 to 2/3 of the baking dish. Make sure not to overfill because the mixture will poof up a bit while cooking!

**Optional - cut thin strips of goat cheese & place them on the top of the mixture in the dish so they'll melt while cooking.*

Bake for 35-45 minutes - it's done when a knife poked into the middle of the dish comes out mostly clean, the top is golden brown & the eggs are set to your liking.

**For looser eggs, cook for slightly less time & add a bit more cream. For firmer eggs, cook the full 45 minutes or more.*

Let cool for 2 minutes, then remove from dish.

Serve with plain or lightly buttered matzo.

Recipe makes 1-2 servings.

This recipe keeps well in the fridge for 3-4 days in a tightly sealed container. Simply microwave to reheat!

"This is a recipe my father loved to make during Passover - because our household normally had bread during breakfast, he needed to both find a replacement for our usual fare & find something that would go well with matzo. This recipe is meant for a single-serving, small baking dish, but can easily be doubled, tripled, or quadrupled! There are endless ways to vary the flavorings, but I recommend having at least one vegetable, one cheese & one heartier option (like breakfast sausage or mushrooms)."

-Harris

Mike's Skirt Steak

MICHAEL KRAMER, CLASS OF 2018

INGREDIENTS:

*1 lb skirt steak
16oz bottle Coca-Cola
Sea salt
Pepper
Cilantro
1/2 bottle teriyaki sauce
1 tbsp honey*

INSTRUCTIONS:

Combine Coca-Cola, spices & honey in a large bowl or ziploc bag.

Add meat & marinate for at least 2 hours.

**This recipe can be made in a crock pot or in the oven!*

Crock pot:

Add steak to crock pot & pour in all of the marinade.

Cook for 4 hours on low.

Oven:

Add steak & all marinade to a baking dish, then cover with foil.

Cook at 300F for 2.5 hours or until desired level of rareness.

Penny's Roast Chicken

PENNY ALPER, WASHU HILLEL BOARD OF DIRECTORS CHAIR

INGREDIENTS:

*5-6 lb roasting chicken
Large bunch of fresh thyme
1 lemon (halved)
1 head of garlic (cut in half crosswise)
1 tbsp melted margarine or olive oil
1 Spanish onion (sliced)
Kosher salt
Freshly ground black pepper*

"This is an all time family favorite. It smells delicious when roasting, is easy to prepare and, in Ina Garten style, always comes out delicious! A comfort classic, and my go-to for Shabbat dinner & smaller holiday entertaining."

-Penny

INSTRUCTIONS:

Reheat oven to 425F.

Remove giblets, rinse chicken inside & out then pat chicken dry - be sure to remove any excess fat & feathers!

Place chicken in a roasting pan, then liberally salt & pepper the inside of chicken.

Stuff the cavity with the thyme bunch, both lemon halves & all of the garlic.

Brush the outside of chicken with oil or margarine, then sprinkle again with salt & pepper.

Tie legs together & tuck the wings under the body so they don't burn.

Roast the chicken for 1 1/2 hours, or until juices run clear.

Remove to platter, lightly cover with foil & let it rest for a few minutes before cutting.

Michelle's Garbage (Yes, Garbage!)

MICHELLE POLLOWITZ, CLASS OF 2021

INGREDIENTS:

*1 red bell pepper
1 green bell pepper
1 white onion
2-4 potatoes
4-6 eggs
Squirt of ketchup
Salt
Pepper
Butter or oil (for cooking)*

**You can get creative with this recipe & add anything you like. This recipe works well with any kind of veggie, cheese, hot sauce & even hot dogs!*

*"Garbage is a Passover staple first introduced by my grandmother in the 60's & now adopted by more families than just my own! Very customizable, so you can make it how you like! A very simple meal, but comforting, customizable & filling."
-Michelle*

INSTRUCTIONS:

Dice all vegetables to 1/2 - 1 inch pieces.

Cook the potatoes in a few tablespoons of oil or butter in a large skillet on medium heat for 10-15 minutes (or until desired level of crispiness), then season with salt & pepper.

**Alternatively, you could microwave or bake the potatoes to cook them & then crisp them in a skillet.*

Once potatoes are cooked to your liking, add the bell peppers & onions, then cook until soft & cooked through (about 5 minutes).

Finally, add the eggs over the vegetables & scramble everything together until the egg is cooked through.

Season with salt & pepper, old bay, or any other seasonings you like! Plate & enjoy!

Recipe makes 2-4 servings.

Store in an airtight container for 4-5 days. It's fantastic reheated as a breakfast!

Lori's Herb Braised Brisket

LORI SCHEINBEIN, WASHU HILLEL BOARD OF DIRECTORS

INGREDIENTS:

6 lbs first cut brisket (untrimmed)
Extra virgin olive oil
4 onions (diced)
5 carrots (peeled & sliced into 1-inch pieces)
5 celery stalks (peeled & sliced into 1-inch pieces)
10 sprigs thyme
2 sprigs rosemary
2 bay leaves
8 cloves garlic
1 quart low sodium beef or chicken broth
2 tsp kosher salt (you may need to use less salt if using a kosher salted brisket)
2 tsp black pepper
1 tbsp potato starch
Fresh chopped parsley (optional garnish)

INSTRUCTIONS:

Rinse brisket & pat dry. Rub both sides with black pepper & kosher salt.

Place brisket in roasting pan on stovetop. Heat over a medium flame & drizzle a few tablespoons of olive oil into the pan. Brown brisket on stovetop on both sides (about 4 minutes per side).

Remove brisket & drizzle a little more olive oil into the pan. Add diced onions, carrot & celery - sauté vegetables for a few minutes, scraping up the brown bits on the bottom of the pan with your spatula.

When onion is translucent & carrots are slightly caramelized, scoop vegetables out of the pan & set aside.

Pour beef broth into pan & scrape up any remaining brown bits as the broth heats.

When broth is hot, add half your vegetables back into the pan - spread evenly across the bottom. Place your brisket back into the pan, fatty side facing up.

Place garlic cloves on top of the meat, evenly spaced. Add the remaining veggies to the pan, spreading them on top of the brisket to cover. Spread herbs evenly over brisket & broth.

Continued...

Lori's Herb Braised Brisket Cont...

INSTRUCTIONS CONTINUED:

Pour more broth into the pan until it goes halfway up the sides of your brisket. Cover roasting pan tightly with a layer of parchment paper, followed by a layer of foil & place in the oven. (If your roasting pan has a lid, use that instead of the parchment/foil combination.)

Let brisket roast at 300F undisturbed for 5-7 hours (about 1 hour per pound of meat - leaner and grass fed cuts of meat may take longer). Brisket will shrink as it cooks. The meat is ready when it's fork tender & very easy to slice.

Remove brisket from the pan & let it rest on a cutting board for 20-30 minutes before slicing.

Skim fat & strain drippings from the roasting pan into a saucepan & let cool. Set cooked vegetables aside.

Reheat remaining liquid on stovetop. Stir together the corn/potato starch & 1 1/2 tbsp cold water, then pour into the cooking liquid. Bring liquid to a low simmer until it thickens to make a gravy. Add starch/water mixture & simmer until desired consistency.

**Alternatively, you can blend the softened cooked vegetables (with herbs removed) into the gravy to thicken it using an immersion blender. Add salt & pepper to taste if needed.*

Cut fat cap off the brisket before serving. This savory brisket is the perfect compliment to sweet side dishes!

Recipe makes about 8 servings.

Tony's Karadsheh Pascal Lamb

TONY WESTBROOK, WASHU HILLEL ASSISTANT DIRECTOR

INGREDIENTS:

10 garlic cloves
1/4 cup extra virgin olive
1 cup lightly packed fresh parsley
2 tsp dry rosemary
1/2 tsp red pepper flakes
2 lamb racks
Kosher salt
Ground black pepper

INSTRUCTIONS:

Preheat oven to 450F.

Add garlic, olive oil, parsley, rosemary & red pepper flakes to the bowl of a small food processor fitted with a blade. Pulse until the mixture is well-combined & everything is finely chopped.

Season the lamb all over with kosher salt & pepper, then rub each rack of lamb all over with the marinade.

Let the lamb marinate for 20-30 minutes at room temperature (or up to 1 hour if you have the time!).

Arrange the lamb racks fat side up on a sheet pan.

Place the sheet pan on the top rack of the oven for 15 minutes, then carefully remove it from the oven & turn the rack of lamb on the other side. Return to the oven & cook for another 5-10 minutes (depending on how rare you like your rack of lamb).

Remove from the oven & tent with foil.

Let the lamb rest for about 10 minutes - the internal temperature will rise & the lamb will continue to cook a bit more as it sits).

Recipe makes about 6 servings.

Avery's Roasted Eggplant with Tahina

EVERY FRIEDMAN, WASHU HILLEL PROGRAM & ENGAGEMENT ASSOCIATE

INGREDIENTS:

Eggplant:

Eggplant

2-3 tbsp olive oil + more for garnish

Sprinkle of salt

Sprinkle of pepper

Pomegranate seeds (optional garnish)

Parley (optional garnish)

Sprinkle of za'atar (optional garnish)

Tahina:

1/4 cup raw tahina

Water

Sprinkle of salt

Sprinkle of garlic powder

Sprinkle of paprika

**Lemon juice & chopped parsley are also often added to tahina - prepare according to personal preference.*

INSTRUCTIONS:

Tahina:

In a small bowl, slowly add water to raw tahina & mix until desired consistency - tahina should be the consistency of a dressing, but add more/less water according to personal preference.

Add salt, garlic powder & paprika to taste.

**Refrigerate any leftover tahina in a tightly sealed container.*

Eggplant:

Slice eggplants in half length-wise & score with a knife.

Brush cut-side liberally with olive oil, then sprinkle with salt & pepper.

Place eggplants cut-side up on a lined baking sheet and roast at 400F for 45 minutes.

Before serving, drizzle with olive oil & tahina, then garnish with pomegranate & parsley or za'atar & parsley if desired.

"I lived in Israel for 4 years, during which time I picked up a lot of recipes! This is one of my favorites that I learned from friends & I make it all year round - especially when I'm feeling homesick. It's so easy & absolutely delicious! It also goes great with matzo!"

-Avery

Julie's Pomegranate Glazed Salmon

JULIE COLE, CLASS OF 2017

INGREDIENTS:

*1 lb salmon
1/2 cup pomegranate juice
2 tbsp honey
2 tbsp brown sugar
2 tsp Dijon mustard (optional)
1 tsp corn starch
Small pinch of salt*

INSTRUCTIONS:

Whisk together all ingredients (other than the salmon) in a saucepan over medium heat for 3-5 minutes (until thickened and glossy).

Set glaze aside to cool.

Set oven to broil - if your oven has the option, use medium broil.

Place salmon on greased baking tray.

Sprinkle with salt & pepper, and brush glaze on top & sides of each piece

Broil for 6-10 minutes (or until cooked to your liking).

Brush remaining glaze on top of salmon.



Rebecca's Honey Mustard Chicken

REBECCA GREENSTEIN, CLASS OF 2021

INGREDIENTS:

1 broiled chicken (broken down into small pieces)
1/2 stick margarine
1/2 cup honey
1/4 cup brown mustard
1 tsp salt
1 tsp curry powder

INSTRUCTIONS:

Melt margarine in a large bowl.

Mix in the honey, brown mustard, salt & curry powder.

Roll the chicken in the mixture making sure to coat all sides.

Place chicken in a greased baking dish & pour remaining sauce mixture on top.

Bake at 375F for 1 hour.

Makes 3-4 servings.



Jacob & Zach's Prune & Apricot Chicken

JACOB GROSS, CLASS OF 2020 & ZACH GROSS, CLASS OF 2024

INGREDIENTS:

Prunes
Apricots
Slivered almonds (optional)
12 or 16 oz can of orange juice concentrate
1 envelope of onion soup mix
6-8 pieces of chicken breasts or thighs (either on the bone or boneless)

INSTRUCTIONS:

Defrost frozen orange juice concentrate overnight in the refrigerator.

Layer the prunes and apricots in a greased baking dish.

Layer chicken on top of the prunes & apricots.

In a separate bowl, combine the defrosted orange juice concentrate & onion soup mix.

Pour orange juice & onion soup mixture over the chicken.

Sprinkle slivered almonds over chicken.

Cover dish with foil & bake at 350F for 40-60 minutes (or until internal temperature of the chicken reaches 165 F).

Recipe makes 6-8 servings.

Susan & Daryl's Homemade Lox

SUSAN MILLER, CLASS OF 1976

INGREDIENTS:

*2-4 lb salmon filet
8 tbsp Diamond Crystal salt (there are conversions online for Morton's and other kosher salt)
2 tbsp sugar
1 tbsp liquid smoke (hickory)*

INSTRUCTIONS:

Dry the filet with a paper towel & place it on a sheet of wax paper a bit longer than the filet. Be careful to remove any bones.

Mix the cure together. The liquid smoke should make the cure beige and a bit damp. Mix thoroughly.

Apply half the cure, rubbing it all over the filet & massaging it in a bit. Then flip the filet over onto a clean sheet of wax paper & peel off the first sheet. Since the side with no cure is now on top, repeat with the rest of the cure. Put the wax paper back on.

Fold the wax paper over to wrap the fish & put it in a large Ziploc bag. The filet will be too long for the bag, so fold the fish over & seal the bag. Squeeze as much air out as possible & refrigerate, using weights on top of the salmon - cans make great weights!

Flip the fish over every other day. After seven days, there should be a pool of liquid in the bag. Take the bag out, peel off the wax paper & rinse the cure thoroughly off the fish. You can optionally soak the fish in the bag for a couple of hours to take out some more salt.

Pat dry & slice into paper-thin slices using a long, thin, flexible knife for best results.

Bud & Lynn's Chicken with Plum Sauce

BUD WITTELS, WASHU HILLEL BOARD OF DIRECTORS & IMMEDIATE PAST CHAIR
LYNN WITTELS, ST LOUIS JCC PRESIDENT & CEO

INGREDIENTS:

*4-6 chicken breasts (bone-in)
1 onion (chopped)
1/2 stick margarine/butter
1 large can purple plums (pitted)
1-6 oz can frozen lemonade
1/3 cup chili sauce
1 tsp Worcestershire sauce
1/4 cup soy sauce
1 tsp dry ginger
2 tsp mustard*

INSTRUCTIONS:

Sear chicken breasts on the grill & bake at 350F for 30 minutes.

Meanwhile, sauté onion in margarine/butter.

Puree plums (pitted) & juice, then add to the onions.

Blend in lemonade, chili sauce, Worcestershire sauce, soy sauce, ginger & mustard.

Simmer sauce for 15 minutes, then pour over chicken.

**The plum sauce keeps well in the freezer so you can make extra & store it for later!*

Jackie's Mina

JACKIE ULIN LEVEY, WASHU HILLEL DIRECTOR & CEO

INGREDIENTS:

Charoset:

4 carrots (peeled & grated)
1/2 apple (peeled & grated)
1/2 cup walnuts
1 cup cilantro (chopped)
2 tbsp fresh horseradish
2 tbsp raisins
1 tbsp white vinegar
Kosher salt

Mina:

1 tbsp canola oil + more for brushing
1 lb ground beef
1/2 onion (diced)
5 garlic cloves (minced)
1 1/2 tsp kosher salt
1 tsp finely ground coffee
1/2 tsp ground cardamom
4-6 sheets matzo
1 egg (beaten)

INSTRUCTIONS:

Charoset:

Combine all ingredients in a bowl, then stir to combine & set aside.

Mina:

Preheat oven to 400F.

Heat 1 tbsp oil in a large skillet over medium-high heat. Add ground beef, breaking it up with spoon & stirring until it starts to brown (about 5 minutes).

Add onion, garlic & salt. Continue stirring & cook for 5-8 minutes (until softened, but not browned).

Add cardamom & coffee, then stir to combine.

Continued...

Jackie's Mina Cout.

INSTRUCTIONS CONTINUED:

Soak matzo in warm water for 1 minute (or until pliable).

Brush the bottom of a 10-inch cast iron skillet or baking dish with oil.

Line the bottom of the baking dish with matzo - break up the pieces as needed to completely cover the bottom & sides.

Pour beef mixture into the dish, then cover with more matzo - be sure to press the edges together to seal.

Beat an egg & brush over top, then bake for 30 minutes (or until golden brown & crisp).

Let stand for 5 minutes, then invert onto a serving platter.

Slice into wedges & top with charoset to serve

"Mina" means pie in Ladino (a Judeo-Spanish language historically spoken by Sephardic Jews). It's a common Passover recipe throughout the Sephardic world & is similar to a traditional pastry, which can be made with any filling. You can make a great vegetarian alternative filled with ingredients like eggplant, cheese, potatoes or spinach, but it's always topped with charoset!

My husband, Jim & I were thrilled to participate in a recent, virtual pre-Passover cooking demonstration with James Beard Award-winning Israeli chef & restaurateur, Michael Solomonov (known for his Philadelphia restaurant, Zahav). This recipe appears in his cookbook "Zahav". It's delicious & fun to make - I highly recommend!"

-Jackie

Julie's Chicken with Balsamic Fig Sauce

JULIE COLE, CLASS OF 2017

INGREDIENTS:

*1 lb chicken breasts (sliced thin)
2 shallots (minced)
1 tbsp rosemary (chopped)
4 tbsp fig jam
1/4 cup balsamic vinegar
1/3 cup chicken stock*

INSTRUCTIONS:

Pat chicken dry with paper towels, then season both sides with salt & pepper.

Drizzle olive oil in a large skillet & heat on medium-high. Cook chicken until golden brown on each side & 165F internally (about 4 minutes per side).

Remove chicken from the pan & set aside.

Drizzle more olive oil into pan - do not clean pan between steps! Add chopped shallots & rosemary - cook until translucent.

Add fig jam & vinegar. Stir for 30-60 seconds.

Add chicken stock a little at a time until desired consistency is reached - you may need a little extra stock if the sauce is too thick.

Let sauce reduce over medium heat for a few minutes, until it thickens & becomes glossy.

Season with salt & pepper to taste.

Pour over chicken & enjoy!

Rabbi Jordan's Sweet & Sour Brisket

RABBI JORDAN GERSON, WASHU HILLEL RABBI

INGREDIENTS:

*4 lbs beef brisket
1 cup beef or chicken broth
1 cup ketchup
1/2 cup apple cider vinegar (or white vinegar)
2 onions (sliced)
2 cloves garlic, minced
3/4 cup brown sugar
1 tbsp salt*

INSTRUCTIONS:

Heat brisket in a large skillet or dutch oven over medium-high heat. Cook until browned on all sides.

Stir in water, ketchup, vinegar, onions, garlic, brown sugar & salt.

Bring to a boil, then cover & reduce heat to medium-low.

Continue simmering until tender, turning brisket occasionally - total cooking time can take 2 1/2 - 3 1/2 hours.

Remove brisket & let cool before slicing the meat against the grain.

Place brisket slices in a 9x13 inch baking pan or large platter & pour gravy on top.

Cover & refrigerate overnight.

Remove any excess fat, reheat & serve.

Rebecca's Chicken Paprikash with Rice

REBECCA DANIEL, CLASS OF 2022

INGREDIENTS:

*1 tbsp olive oil
1 medium onion (chopped)
1 celery stalk (chopped)
1 green or red pepper (chopped)
1 tbsp paprika
6 boneless chicken thighs (2 lbs)
1 1/4 cups uncooked long grain white rice
4 cups chicken broth
Kosher salt
Freshly ground black pepper
Fresh flat leaf parsley for garnish (chopped)*

INSTRUCTIONS:

Heat oil in a large heavy saucepan and saute onion, celery & peppers on medium-high heat. Cook until onions are translucent.

Add paprika.

Add chicken & saute for 10 minutes.

Add rice & chicken broth. Cook until rice is done - about 20 minutes. Keep an eye on the rice as it simmers to ensure it doesn't get dry - rice can also be prepared separately if desired.

Add salt & pepper to taste.

Garnish with parsley.



*Desserts
&
Baked Goods*



Hannah's Flourless Chocolate Cake

HANNAH SHANES, CLASS OF 2021

INGREDIENTS:

*16oz semisweet or bittersweet chocolate
1/2 cup butter or margarine
5 eggs
1 tbsp vanilla
1/4 cup sugar
Cocoa powder (to sprinkle)
Powdered sugar (to garnish)*

INSTRUCTIONS:

Preheat oven to 250F (yes, you read that right - 250F!)

Grease 10-inch springform pan & sprinkle with cocoa.

Melt chocolate with butter or margarine.

Separate eggs.

Beat yolks with vanilla, then add warm chocolate to yolks.

In a large bowl, beat egg whites with sugar until peaks form - be sure to add in the sugar slowly.

Fold egg white mixture into chocolate batter in three batches.

Pour into pan.

Bake for 1 hour.

Sprinkle with powdered sugar & serve with fruit!

"My family has made this cake for our Passover Seders for the last decade & every year we say we'll make it outside of Passover as well - it's that good! I believe it's better to save it for Passover though - it's one of the many reasons to look forward to the holiday! I love to cook with my mom & savta (grandmother).

Between the three of us, we'll normally throw a 40-person Seder & it's so much fun!"

-Hannah

Derek's Chocolate Mousse

DEREK BASHE, CLASS OF 2023

INGREDIENTS:

*4oz semi-sweet chocolate (broken into pieces)
2 tbsp water
2 eggs (separated)
1/8 tsp salt
1/3 cup sugar
3/4 cup whipping cream*

"My mom makes this every year during Passover & it is by far the most amazing chocolate mousse I've ever had. We aren't the most traditional family, but we love celebrating the Jewish holidays & it always brings us together!"

One of my favorite Passover traditions is Skyping (now Zooming) a family that our family has known since my parents were in college to do the Seder - or doing the Seder together! This is my favorite tradition, because to me the best part of the holidays is spending time with friends & family, especially people that I only get to see a couple times at most every year!"

-Derek

INSTRUCTIONS:

Melt broken chocolate with water in a heavy saucepan on low heat, stirring constantly.

Beat egg yolks until thick.

Stirring quickly, add yolks to chocolate, then remove from heat.

Beat egg whites with salt, gradually adding sugar & beating until stiff peaks form.

Fold egg whites into chocolate mixture.

Whip cream & fold into chocolate mixture.

Pour into small stemmed glasses or small bowls.

Chill for several hours or overnight.

This mousse is great topped with whipped cream, chopped hazelnuts or chocolate curls!

Recipe makes about 4-6 servings.

**Leftovers keep well in the fridge!*

Lauren's Apple Cake

LAUREN HIRSCHMANN, CLASS OF 2023

INGREDIENTS:

Cake Batter:

6 eggs
1 1/2 cups sugar
1 cup oil
3/4 cup potato starch
1 1/2 cups cake meal

Apple Mix:

1/2 cup sugar
7 apples (cut into thin slices)
3 tsp cinnamon
1/2 jar seedless strawberry jam

"My mom, my sister & I would make this Passover Apple Cake to bring to the family Seder every year! When we were younger, my sister & I found peeling & cutting the apples to be meticulous, so we did most of the eating instead of the baking. As we got older, we grew to love helping out with the baking! I always tease my mom because she likes the top layer of apples to be all neat & lined up perfectly - but what would Jewish cooking be without a little loving perfectionism! My sister lives off of these apple cake leftovers for a week after the Seder. This is a family favorite recipe for sure!"

-Lauren

INSTRUCTIONS:

Preheat oven to 350F.

Beat eggs & sugar together, then add oil.

In another bowl, mix potato starch & cake meal together, then add to wet ingredients.

Peel the apples, then cut into thin slices - you'll probably want to cut each slice again into halves or thirds.

In a separate bowl, mix together the sliced apples, sugar, cinnamon & strawberry jam.

Grease a 9x13 pan.

Create layers by pouring half of the cake batter into the greased pan, then half of the apple mixture. Repeat layers with remaining cake batter & apple mixture.

**This part is the most fun because you get to make it look nice & decorate in whatever pattern you'd like!*

Place pan on a baking sheet & bake for 1 hour.

Recipe makes 16-20 servings.

Heather's Chocolate Chip Cookies

HEATHER GROSSMAN, CLASS OF 2024

INGREDIENTS:

*2 cups Passover cake meal
2 cups matzo farfel
1 1/2 cups sugar
1 tsp cinnamon
1 cup canola oil
4 eggs (lightly beaten)
2 cups chocolate chips*

"One of my favorite Passover traditions is cooking with my mom every year. It's something that we both love to do & it's definitely a way for us to spend quality time together. This is a recipe that my family makes every year for Passover -- and they're always a hit!"

-Heather

INSTRUCTIONS:

Preheat oven to 350F.

Combine cake meal, matzo farfel, sugar, cinnamon, oil & eggs in a large bowl.

Mix in chocolate chips.

Wet hands & roll tbsp portions of the cookie dough into balls, then place on a parchment-lined baking sheet & flatten softly (otherwise the cookies will not flatten during baking).

Bake for 20 minutes until golden brown.

Transfer to cooling rack for 10 minutes & enjoy!

Recipe makes 4-5 dozen cookies.

Gabbi's Chocolate Chip Mandel Bread

GABBI KAPLAN, CLASS OF 2022

INGREDIENTS:

*2 cups sugar
2 sticks unsalted butter (room temperature)
6 eggs
2 3/4 cups matzo cake meal
1 tsp salt
3/4 cup potato starch
1 cup semi-sweet chocolate chips
1 cup semi-sweet chocolate chunks (or your favorite nuts)
1 tsp cinnamon (for topping)
2 tsp sugar (for topping)*

INSTRUCTIONS:

Pre-heat oven to 350F.

Using either a stand or hand mixer, cream the sugar & butter together in a large bowl, then beat in the eggs one at a time.

In a separate bowl, sift together the cake meal, salt & potato starch, then fold it into the egg mixture.

Stir in the chocolate chips & nuts.

Divide the dough in half & form into two loaves (approximately 2-3 inches high) on a baking sheet lined with parchment paper.

Combine cinnamon & sugar in a small bowl, then sprinkle evenly over the two loaves.

Bake for 45 minutes.

Allow to cool slightly, but slice with a serrated knife while still warm.

Store in an air-tight container.

Recipe makes 24 cookies.

Rebecca's Matzo Farfel Granola

REBECCA GREENSTEIN, CLASS OF 2021

INGREDIENTS:

*2 boxes matzo farfel
2 sticks butter or margarine
1 box (~1 lb) brown sugar
1 cup water
Almonds or cashews (or your favorite nuts!)
Raisins or dried cranberries
Dried apricot (chopped into bite size pieces)*

"One of my favorite Passover traditions is that whenever my dad leads the Seder, he always brings a list of fun facts that he inserts as trivia questions throughout the meal. These are either vaguely related to Passover or Judaism in general such as "who is the only Jewish character in Harry Potter?" My family loves this tradition because we always look forward to seeing what questions my dad comes up with every year!"

-Rebecca

INSTRUCTIONS:

Preheat oven to 350F.

Melt butter in a frying pan, then add the matzo farfel until browned - be careful not to let it burn!

Combine brown sugar & water in a large bowl.

Add browned matzo farfel to the brown sugar/water mixture & combine.

Add mixed nuts & combine.

Spread the mixture on a parchment paper lined baking sheet & bake for 20-25 minutes. Keep an eye on it so it doesn't burn while it dries out in the oven.

Chop up the dried apricot into small, bite-sized pieces.

Add in assorted raisins/cranberries & apricot after removing from the oven.

Recipe makes about 15 servings.

Keep in an airtight container.

Granola is great either as a snack on its own or with milk or yogurt in the morning for breakfast!

Hannah's Mocha Fudge Torte

HANNAH SINRICH, CLASS OF 2019

INGREDIENTS:

Cake:

*2/3 cups walnuts (toasted)
1/2 cup unsweetened cocoa powder
1 tbsp instant coffee
1 1/2 cups sugar (separated)
7 eggs
1/4 tsp salt
1/2 stick unsalted margarine (melted)*

Glaze:

*3oz semisweet or bittersweet chocolate (chopped)
1 1/2 tbsp water
3 tbsp unsalted margarine
2 tsp instant coffee*

Walnuts (optional garnish)

INSTRUCTIONS:

Cake:

Preheat oven to 350F.

Pulse walnuts in a food processor until finely ground (but not a paste!), then transfer to a large bowl.

Stir in cocoa powder, coffee granules & 3/4 cup sugar.

In a large bowl beat egg whites & salt together using an electric mixer until soft peaks form. Gradually add remaining 3/4 cups sugar & beat until stiff peaks form.

Gently stir 1/3 of meringue mixture into walnut mixture, then partially fold in remaining meringue.

Add margarine, then fold all ingredients together gently, but thoroughly.

Continued...

Hannah's Mocha Fudge Torte Cont.

INSTRUCTIONS CONTINUED:

Pour batter into greased 8x2 inch springform pan & bake on the middle rack for about 40 minutes.

Let cake cool in the pan completely on a rack - the cake will fall as it cools.

Run a knife around the edges & remove from pan.

**Note: Cake can be made up to 4 days in advance of glazing & kept tightly wrapped in the refrigerator or freezer. Be sure to bring to room temperature before glazing if made in advance.*

Glaze:

Combine chocolate, water, margarine, coffee & a pinch of salt in a small heavy saucepan over low heat until melted & smooth.

Set cake on a wire rack atop a large baking dish, then pour glaze over it, allowing the glaze to run over the sides.

Garnish torte with walnuts (if desired) & chill uncovered until set (about 30 minutes).

Note: glazed torte will keep for 1 day in the refrigerator (uncovered).

Serve at room temperature.

Jackie's Matzo Bark

JACKIE ULIN LEVEY, WASHU HILLEL DIRECTOR & CEO

INGREDIENTS:

4-6 whole matzos
2 sticks unsalted butter or margarine
1 cup light brown sugar (packed)
3/4 cup chocolate chips or bittersweet chocolate (chopped)
1/2-3/4 cup toasted slivered almonds (optional)
1/3 cup dried cranberries
1/2 cup white chocolate or chips (chopped)

"This decadent recipe by Margi Lenga Kahn, a cooking instructor at the Kitchen Conservatory & longtime food writer for the St. Louis Jewish Light, first appeared in an issue of the Light in April 2008. It's a Passover sweet treat I make for my family and friends each year. Enjoy... bet you can't eat just one piece!"

-Jackie

INSTRUCTIONS:

Preheat oven to 350F.

Line a cookie sheet (including sides) with foil, then cover foil with a sheet of parchment paper.

Place the matzo in a single layer in the pan, filling all gaps with broken pieces.

Heat butter & brown sugar in a deep pan, then boil for 2-4 minutes, stirring to combine.

Pour warm mixture over matzos & bake for 15 minutes.

Remove from the oven & immediately sprinkle evenly with bittersweet chocolate, then let sit for 5 minutes to melt. Once melted, spread chocolate evenly over the matzo to cover, then sprinkle almonds (optional) & cranberries - press down gently to adhere.

Place pan in refrigerator to cool completely.

Melt white chocolate & place in a small plastic bag. Snip a tiny corner of the bag & drizzle to decorate over almonds & cranberries.

Let cool in refrigerator until hardened, then break candy into large chunks & serve.

Store in an airtight container in the refrigerator for 3-5 days (if it lasts that long!)

Rebecca's Quinoa Almond Butter Cookies

REBECCA DANIEL, CLASS OF 2022

INGREDIENTS:

*1 cup quinoa flakes
1/4 cup quinoa flour
1/4 cup coconut flour
1/2 tsp baking soda
1/2 tsp cinnamon
1/4 tsp salt
1/3 cup almond butter
1/3 cup honey
1/3 cup brown sugar
1 egg
1/4 cup mashed banana (~1/2 banana)
1 tsp vanilla
1/2 cup chocolate chips*

INSTRUCTIONS:

Preheat the oven to 350F.

Combine the flakes, flours, baking soda, cinnamon & salt in a small bowl.

In a separate large bowl, mix the almond butter, honey, brown sugar, egg, banana & vanilla.

In several parts, pour the dry ingredients into the wet ingredients & mix.

Stir in the chocolate chips.

Spoon tablespoonful-sized scoops of dough onto a greased baking sheet.

Bake for 12-13 minutes for soft cookies (the tops should just start to brown).

Let cool for 1-2 minutes on the baking sheet, then transfer to wire racks to cool completely.

Zach's Apple Kugel

ZACH BERMAN, CLASS OF 2021

INGREDIENTS:

*4 large Granny Smith apples
1/2 cup light brown sugar
1/4 cup orange juice
6 pieces of matzo
8 eggs
1 cup warm water
1 tsp salt
1 tsp ground cinnamon
1 1/2 cups white sugar
1 1/2 sticks of butter (or sub 12oz of margarine +
4 additional tbsp for topping, cut into small
pieces)*

INSTRUCTIONS:

Preheat oven to 350 degrees.

Chop apples into small pieces.

Break matzo into 2 inch pieces & soak in 1 cup warm water - pay attention & don't let it get mushy! When matzo is done soaking, drain & set aside.

Toss chopped apples with brown sugar & orange juice, then set aside.

In a large bowl, whisk together eggs, then add salt, sugar, cinnamon & 1 stick of melted butter. Stir to combine.

Add softened matzo & apples to egg mixture.

Stir all ingredients together well & pour into a lightly greased 9x13 inch baking dish.

Cut the remaining 1/2 stick of butter into quarters & place on top of kugel (if using margarine, place 1 tbsp of margarine in 4 places on top of the kugel).

Bake for 1 hour. Cover with foil during cooking if the top starts to brown.

Recipe makes about 12 servings.

**This dish can be made 2 days ahead of time - simply cover & refrigerate. When you're ready to serve, bring to room temperature & reheat at 350F while still covered.*

Penny's Passover Rolls

PENNY ALPER, WASHU HILLEL BOARD OF DIRECTORS CHAIR

INGREDIENTS:

*1 cup water
1/3 cup oil
1 cup matzo meal
4 eggs
1 tbsp sugar
Dash of salt*

"These are great for dinner rolls or to make sandwiches. In our family, children like to have them sliced in half & toasted, then topped with butter & cinnamon/sugar for breakfast!"

~Penny

INSTRUCTIONS:

Preheat oven to 350F.

Combine water & oil in a sauce pan, bring to boil, then add salt & sugar.

Remove from heat, add matzo meal, then beat in eggs one at a time.

Drop evenly spaced onto parchment lined cookie sheet. Wet hands lightly & gently shape into ovals.

Bake for 30-35 minutes.

Ben's Chocolate Chip Cookies

BEN MILLER, CLASS OF 2024

INGREDIENTS:

*1 cup margarine
3/4 cup brown sugar
1/4 cup sugar
2 eggs
1 cup matzo cake meal
1/4 cup potato starch
1 pkg. vanilla pudding mix (instant or regular)
1 tsp baking soda
3/4 tsp salt
1 tsp vanilla
2 cups semi-sweet chocolate chips*

"Every year for Passover, my mom's parents come down from New York to join my family for the Seders. The morning after the first Seder, my grandmother always makes the entire family matzo brei, and (while I may be biased) it is definitely the best matzah brei that I've had. It helps get me in the Passover mindset, acknowledging that the holiday is more than just the Seders, but rather eight days of both remembrance & celebration."

-Ben

INSTRUCTIONS:

Preheat the oven to 350F.

Cream together margarine & sugars with an electric or stand mixer (if using a stand mixer, use paddle attachment).

Add the eggs one at a time & mix until combined.

Turn mixer to low speed & add in the matzo cake meal, potato starch, vanilla pudding, baking soda & salt. Mix until combined, then add in the vanilla & chocolate chips.

Scoop 1 1/2 tbsp portions of dough onto a parchment-lined baking sheet.

Bake for 10-12 minutes (until the edges are slightly brown) for a soft & chewy cookie or for 12-15 minutes for a crispy & crunchy cookie.

Recipe makes about 3 dozen cookies.

Avery's Applesauce

AVERY FRIEDMAN, WASHU HILLEL PROGRAM & ENGAGEMENT ASSOCIATE

INGREDIENTS:

7-10 apples (Fuji, Gala, Pink Lady & Honeycrisp)
1/3 - 1/2 cup apple cider (or apple juice)
1-2 cinnamon sticks (broken in half)
White or brown sugar (optional)
Ground cinnamon (optional)

"My mom figured this recipe out by trial & error, and she makes it all the time. You can use any kind of apples you like, but we've found that a combination of apples with varying degrees of sweetness is the best. It's the easiest recipe & it makes the entire house smell amazing. This applesauce will keep in a tightly sealed jar or container for a few weeks, but it rarely lasts a few days in my house!"

-Avery

INSTRUCTIONS:

Peel & core apples, then cut into quarters.

Put apples, cinnamon sticks & cider in a baking dish, then mix to coat apples in cider.

Cover dish with foil & bake at 350F for at least 4 hours. Gently stir mixture halfway through - the apples will start to fall apart as they bake.

Add sugar & cinnamon to taste. Stir/mush with a fork until you get the desired texture - this applesauce can be as chunky or smooth as you like.

Turn oven off, but leave dish for a few more hours, the rest of the day or even overnight - the longer it sits in the oven, the better it is!

**If there's more liquid in the dish than you'd like, strain it off & enjoy in a mug - it's delicious apple cider!*

Recipe makes 2-3 jars of applesauce.

Ryan's Pistachio Thumbprint Cookies

RYAN NORDHEIMER, CLASS OF 2021

INGREDIENTS:

*2 cups unsalted, shelled pistachios
(preferably blanched)
1/2 cup granulated sugar
1 large egg
Zest of half an orange
1/2 cup orange marmalade, apricot jam
or any other jam you prefer*

"These cookies are adapted from the Spanish almond cookie called almendrados, which are a little boring for Passover dessert in my opinion. Pistachios are my absolute favorite nut, so I thought it would be a good idea to give these classic cookies a little twist. In addition to subbing out almonds for pistachios, I also added orange zest in the dough & turned them into thumbprint cookies so you can customize them with your favorite jam! And the best part: they're bright green which is a perfect symbol for springtime! Check them out on my Instagram @compass.kitchen!"

-Ryan

INSTRUCTIONS:

Preheat oven to 350F.

Pulse pistachios in a food processor until finely ground.

Add sugar, egg & orange zest, then pulse until the dough comes together.

Scoop the dough into a small bowl, then cover & refrigerate for at least two hours.

Scoop tablespoons of dough & roll into a ball, then place 2 inches apart on the baking sheet lined with parchment paper. Pat each ball to flatten slightly, then use your thumb to make a deep, wide imprint in the dough - be careful not to pierce all the way through to the parchment paper.

Bake for ~10 minutes (cookies should pick up a little color, but still be soft to the touch).

Cool cookies on the baking sheet for 5 minutes.

Using a teaspoon or a piping bag, fill each well in the cookies with jam.

Let cool completely before enjoying.

Recipe makes 22-24 cookies.

Briana's Chocolate Toffee Matzo Crack

BRIANA GARIL, CLASS OF 2022

INGREDIENTS:

4-5 lightly salted matzos
1 cup (2 sticks) unsalted butter or margarine
1 cup dark brown sugar (firmly packed)
1 bag (12oz) semi-sweet chocolate chips
1 cup of nuts such as pecans or sliced almonds (optional)
1/2 teaspoon sea salt flakes or kosher salt

Combine butter & brown sugar in a medium saucepan. Cook over medium heat, stirring constantly with a whisk, until the mixture comes to a boil. (If it looks like it's separating, just keep stirring - it will come together.)

Once the mixture comes to a boil, continue cooking & stirring for another 3 minutes - until foamy & thickened. (Be extra careful -- the toffee will be very hot!)

Immediately pour the toffee over the matzos & spread into an even layer.

Bake for 8-10 minutes, or until the toffee topping is crackled & bubbling all over.

Remove the pan from the oven & immediately scatter the chocolate chips evenly over top.

Wait 3-5 minutes for the chips to soften, then use a spatula to spread the chocolate into an even layer.

Sprinkle with the nuts (if desired) & sea salt.

Let cool & break into pieces once it gets to room temperature

**Store in an air-tight container.*

INSTRUCTIONS:

Preheat the oven to 350°F

Line a rimmed baking sheet with heavy duty aluminum foil (make sure the foil goes up & over the edges!), then top with a sheet of parchment paper.

Cover the baking sheet with the matzos - cut & piece them together as necessary to fill the entire pan.



Penny's Meringue Cookies

PENNY ALPER, WASHU HILLEL BOARD OF DIRECTORS CHAIR

INGREDIENTS:

*3 egg whites
1 cup sugar
1/2 tsp vanilla (optional)
1/2 cup mini chocolate chips
1/2 cup pecans (chopped)*

INSTRUCTIONS:

Preheat oven to 300F.

Beat egg whites until foamy & add vanilla extract (if desired) until soft peaks form.

Sprinkle in sugar a little at a time, mixing until stiffer peaks form & mixture is shiny - be careful not to over-beat!

Fold in chocolate chips & nuts.

Drop by heaping teaspoons onto parchment lined cookie sheets.

Bake for 20 minutes for softer cookies or 25 minutes for crunchier cookies.

Store in an airtight container.

Max's Bumuelos

MAX HELFAND, CLASS OF 2020

INGREDIENTS:

*1 cup matzo meal
Pinch of salt
1.5 cups water
2 eggs
1/4 tsp cinnamon
1/4 tsp vanilla
Vegetable oil (enough to deep-fry)
Powdered sugar (garnish)*

INSTRUCTIONS:

Combine matzo meal, salt, water, eggs, cinnamon & vanilla in a large bowl.

Mix to combine.

Heat 1-2 inches of oil in frying pan.

Drop tablespoons of batter into the oil & fry over medium heat for 3-4 minutes on each side.

Drain on paper towel & serve with powdered sugar.

Recipe makes about 3 servings.

*"My grandfather used to make this for my mom when she was growing up & it's become a favorite Pesach staple in my family!"
~Max*

Jacob & Zach's Passover Granola

JACOB GROSS, CLASS OF 2020 & ZACH GROSS, CLASS OF 2024

INGREDIENTS:

*4 cups matzo farfel
1 cup slivered almonds (or any other kind of chopped nuts)
1 cup apple sauce (or a combo of canola oil & apple sauce)
1/2-3/4 cup honey or maple syrup (depending on how sweet you want it)
2 tsp vanilla or vanilla sugar
2 tbsp cinnamon
1/2-1 tsp ground cloves
1/2-1 tsp salt
1 cup raisins (or any other kind of dried fruit)*

"Our family has so many amazing Passover memories & traditions, so it's really hard to choose a favorite! One that comes to mind is our tradition for welcoming in Elijah - all of the kids at the Seder go outside & huddle together under a huge table cloth or blanket, then when everyone else starts singing Elyahu Hanavi, we come inside while we're still under the blanket & all take a sip of the wine from Elijah's cup."

~Jacob & Zach

INSTRUCTIONS:

Preheat your oven to 300F.

Mix matzo farfel & slivered almonds in a large mixing bowl.

Combine apple sauce, honey, vanilla, cinnamon, cloves & salt in a measuring cup, then microwave for one minute. Stir the mixture to combine well & pour over the farfel & almond mixture. Mix well to combine.

Divide mixture out onto two parchment paper lined baking sheets & spread into an even layer.

Bake for 30-60 minutes (until desired level of crispiness). Be sure to mix the granola around every 15 minutes & alternate baking sheets on the top & bottom oven racks so they cook evenly.

Let it cool for at least half an hour, then mix in the raisins or other dried fruit.

Recipes makes about 12-15 servings.

Granola goes well with milk or yogurt & is a great thing to have for breakfast or to snack on any time throughout the day.

Julie's Passover Trifle

JULIE COLE, CLASS OF 2017

INGREDIENTS:

8 eggs
3/4 cup matzo meal
1 1/2 tbsp orange juice
1 tbsp orange zest
1 1/2 cup sugar (separated)
1/4 cup potato starch
1 quart heavy whipping cream
1/4 cup powdered sugar
Mixed berries

INSTRUCTIONS:

Sponge Cake:

Preheat oven to 325F.

Line the bottom of a tube pan with parchment paper - do not grease the pan! (Note - if you don't have a tube pan, you can use a normal pan, but your cake may be a bit more dense).

Separate eggs, then whip yolks until light & fluffy. Gradually add 1 cup of sugar & orange zest until pale (~5-7 minutes).

Sift matzo meal & potato starch in a separate bowl, then set aside.

Whip egg whites until foamy, then add remaining 1/2 cup of sugar until you get stiff peaks (Tip: this is much easier with a stand mixer or hand mixer).

Fold matzo meal & potato starch into yolk mixture until combined. Next, fold 1/3 of egg whites into yolk mixture, then pour yolk mixture into remaining whites & fold gently.

Continued...

Julie's Passover Trifle Cont.

INSTRUCTIONS CONTINUED:

Spread batter evenly into greased pan & bake for 60-75 minutes (cake is done when you press gently & it springs back - it will be a toasty brown color).

Let cake cool in the pan for about an hour, then run a butter knife around the edges to loosen it & flip your cake over to remove from the pan.

Cut cake into small pieces.

Whipped Cream:

Add cream & powdered sugar into a large bowl, then whisk vigorously or use a stand or hand mixer until you get a thick whipped cream.

Assemble Trifle:

Spread a layer of whipped cream at the bottom of your trifle dish, followed by a layer of cake, then a layer of berries. Repeat this until you get to the top of your trifle dish!

Garnish with remaining berries & mint (if desired).

Tip: Use a glass bowl with tall sides so you can see the beautiful layers!

"I made this cake with my grandma for Passover 2015 & it is still one of my favorite cooking memories with her! Living in NYC now, I don't get too many opportunities to cook with her, but we still get to talk at least once a week on FaceTime!"

~Julie



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*For more information about WashU Hillel's Passover meals and programs visit:
www.washuhillel.org/Passover*