

Chag sameach!

WELCOME TO MY FIRST EVER RECIPE NEWSLETTER, AND ENJOY YOUR SEDER.



THE SEDER PLATE A GUIDE TO GETTING THE SEDER PLATE RIGHT.



A VEGETARIAN PASSOVER FIND SOME AWESOME RECIPES [HERE!](#)



DESSERT: IT'S IMPORTANT! [CHEESECAKE BROWNIES!](#)

MADI'S RECIPES

Passover



Do you know the significance of Passover? Do you know anything about it at all? Look it up; educate yourself; drink wine. Believe me, the drinking part is the best.

[Here](#) are the top 5 Kosher wines for your Seder!



Charoset

Charoset is a traditional, DELICIOUS part of the Passover Seder. Here's my recipe:

- 6-10 large apples, peeled and diced
- 1 bottle of organic grape juice OR your favorite red wine
- 2 cups walnuts, crushed
- a LOT of honey . . . like an entire honey bear worth
- 1 tablespoon cinnamon (or to taste)

Mix all ingredients together in a large bowl, and make sure to get the apples nice and soaked with the wine/grape juice. Chill for several hours or overnight.

We eat Charoset on Passover to call to mind the mortar the Jews used to build the brick and stone cities of Egypt during their time in slavery.



If you're looking for something REALLY unique and delicious, try this [Sephardic Charoset](#)

The Passover Seder is one of the deepest traditions of Judaism, and my favorite.



[Caramel Matzo Crunch](#)



[Cauliflower Horseradish Cakes](#)



[Asparagus Frittata with Horseradish Sour Cream](#)

Israeli Brisket

Brisket.

That's really all that needs to be said. This recipe is my own - something I created during one of my first Passovers as a Goya married to a Jewish man.

Enjoy this yummy dish.

1 beef brisket, 5-8 lbs, trimmed of fat
 2 bottles of Merlot (a heavy, rich wine)
 1 bottle of Ketchup
 3 onions, chopped
 1 bulb of garlic, minced
 2 shallots, minced
 carrots
 celery
 salt
 pepper
 paprika
 olive oil, 1/3 cup



One day before your seder (or party/meal/any day you want to eat this yumminess, because, let's face it, this stuff is *so* good):

1. Rub brisket with olive oil, salt, pepper, and paprika. Place in roasting dish for next day cooking.
2. Cover with onions, garlic, and shallots. Take a whiff. Mmmmmm . . .
3. Whisk ketchup with 1 bottle of wine and pour over the brisket.
4. Let sit, covered with plastic wrap, for 16-24 hours.

Day of seder:

1. Place carrots and celery in pan with meat, and cover with foil.
2. Cook brisket at 250 to 275-degrees depending on your oven. Let the meat roast in the oven for 6 hours, or until the brisket falls apart with your fork.
3. Open second bottle of wine.
4. Pour a glass of Merlot.
5. Drink.
6. Eat.



Kale and Potatoes au Gratin

(from <http://kosheronabudget.com>)

Ingredients:

- 1 lg bunch kale, washed,ribbed and torn or chopped roughly
- 1 small onion, thinly sliced, optional
- 2 cloves garlic sliced or pressed
- 2 T. olive oil
- 1 T. butter
- salt and pepper to taste
- 3 large potatoes peeled, sliced into 1/4"-thick rounds
- 3 T. butter, into pats
- 3/4 c. or more milk or cream (I've made it with milk and it's still good, but the cream is better)
- 1 c sharp white cheddar – grated (I have a hard time finding sharp white, so we substitute without a problem)

Instructions:

- Grease a 2 qt casserole . Preheat oven to 350.
- Sauté the onion and garlic in mixture of olive oil and butter. When onion is translucent, add the kale and sauté until wilted. Season with salt and pepper. Set aside. When cool, chop fine.
- Make a bottom layer of sliced potatoes, then top with pats of butter and season with salt and pepper. Sprinkle a generous handful of grated cheese over the potatoes.
- On top of the cheese, layer the chopped kale – use your hands and just spread it out over the potatoes. You can toss on some more shredded cheese for good measure, if you like.
- Repeat the potato layer, with more butter, salt and pepper on top. Then finish off the cheese and pour the milk or cream over the entire gratin. It should come up to the top layer of the potatoes, although not fully submerge them. If you don't have enough liquid, add some more (sometime I do half milk, half cream, if I'm feeling "healthy" – ha ha ha!)

- Bake for about 1.25 hours – checking to make sure that the milk or cream is absorbed and the gratin is “firm”. If the top is getting too brown, loosely cover with foil.

Matzoh Ball Soup

(from <http://andrewzimmern.com>)

Instructions

Active: 1 hr

Total Time: 2 hrs

Servings: 8 to 10

Make the Chicken Soup

In a large pot, bring the chicken stock to a simmer. Add the chicken and return the stock just to a simmer. Cover the chicken with a small plate to keep it submerged and cover the pot. Reduce the heat to maintain a very low simmer; simmer until the chicken is cooked through, about 1 1/2 hours. Remove the chicken and let cool slightly, then shred the meat; discard the skin and bones. Strain the soup into a heatproof bowl. Skim off the fat and return the soup to the pot.

Meanwhile, Make the Matzoh Balls

In a large bowl, combine the matzoh meal, salt, garlic, baking powder and baking soda. In a medium bowl, whisk the 2 whole eggs with the 3 yolks, schmaltz and onion. In a separate bowl, beat the 3 egg whites with an electric hand mixer until stiff peaks form. Stir the schmaltz mixture into the dry ingredients, then stir in one-third of the beaten egg whites until incorporated. Gently fold in the remaining whites until no streaks remain. Press a sheet of plastic wrap directly onto the surface of the batter and refrigerate for about 20 minutes or overnight, until firm.

Line a baking sheet with plastic wrap. In a small bowl, combine the vegetable oil with 1 tablespoon of water. Scoop 1-tablespoon-size mounds of the matzoh batter onto the baking sheet. Using the oil-and-water mixture to keep your hands moist, roll each scoop of batter into a ball, handling them as gently as possible.

Return the chicken soup to a simmer. Add the carrot, celery, onion, rutabaga, dill and parsley and season with a big pinch each of salt and pepper. Add the matzoh balls. Cover and cook over moderate heat, turning the matzoh balls a few times, until they are plump and cooked through, about 25 minutes. Stir the shredded chicken into the soup and cook just until the meat is warmed through, about 2 minutes. Remove the herb sprigs. Season the soup with salt and pepper and serve immediately.

