

Hillel



Ohio University

Passover Recipe Supplement 2020/5780

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Recipe Adaptations from:

ReformJudaism.org
TheSpruceEats.com
ToriAvey.com
SmittenKitchen.com

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How to Make Matzah

Sometimes it can be difficult to feel connected to an event that happened so long ago, but sometimes we also have ways of recreating that event. To get a sense of how quickly the Israelites had to flee Egypt, so quickly, we are told, that they did not even have time for their bread to rise, here is the recipe for Matzah, that we are eating tonight:

- 4 1/2 cups sifted all-purpose flour, plus more for rolling
- 1 teaspoon Diamond Crystal kosher salt, plus more for sprinkling
- 2 tablespoons mild olive oil (or, if you're not keeping kosher for passover, you can substitute canola oil)
- 3/4 cup plus up to 1/4 cup warm water

Mix the ingredients and roll out the dough into eight large pieces. Bake in an oven preheated to 500 degrees for about a minute on one side and then turn and bake for thirty more seconds on one side. In order for this to be considered matzah, the entire process from the time the flour touches the water **must take less than 18 minutes**.

Our Rabbis teach us that this is all the time that the Israelites had to prepare their bread before fleeing Egypt.

--Jason Cook

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Charoset:

Ashkenazi Charoset

- 3 red apples
- 1/4 cup grape juice
- 1/2 cup honey
- 1 cup raisins
- Cinnamon
- (Optional) 1/2 cup walnuts

Chop apples and mix together with all other ingredients or put all ingredients in a food processor and use the chop setting.

Sephardic Charoset

- Apples
- Pitted Dates
- Raisins
- Other dried fruit, like currants
- Grape juice
- Honey (optional)
- Almonds (optional)

Put all ingredients in a food processor and pulse.

Yemenite Charoset

- Chopped dates
- Chopped green apple
- Matzah meal
- Sesame seeds
- Ground ginger powder
- Cinnamon
- Cayenne pepper

Put all ingredients in a food processor and pulse.

More creative and exciting charoset recipes can be found here:

<https://reformjudaism.org/jewish-holidays/passover/taste-test-22-nut-free-charoset-recipes>

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Main Dishes

Bubbie's Brisket

Ingredients

- 6lbs Brisket - Trimmed
- 1 package Onion Soup Mix (Lipton/Goodmans/etc)
- 1 tsp granulated garlic
- 1/2 cup chicken schmaltz
 - If you do not have schmaltz you can use olive oil

Directions

Mix together your fat (schmaltz or oil) with the soup mix and garlic and massage the mixture into your brisket.

Place seasoned meat into a slow cooker and cook on low for 18 hours.

If you don't have a slow cooker or you want to braise the brisket

Preheat oven to 350

Sear the brisket in very hot oil

Place brisket in roasting pan with 1 cup beef stock and 2 cups red wine

Cover the pan and roast for 3.5 hours

Lemon Garlic Chicken

Ingredients

- 4lbs boneless skinless chicken (thighs or breasts or both)
- The juice of 2 lemons
- The zest of 1 whole lemon
- 1/4 cup of olive oil
- 4 tablespoons whole grain mustard
- 4-6 cloves of garlic diced finely
- 2 tsps dried oregano
- 1 tsp dried thyme
- Salt and pepper to taste

Directions

Put everything into a bowl and massage the seasoning into the chicken

Put chicken onto a foil or parchment lined sheet pan

Roast at 375°F for 30-35 minutes

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Kugels

Traditional Potato Kugel

Ingredients

- 8 medium potatoes
- 2 onions
- 6 large eggs
- 1/2 cup vegetable oil
- 1/4 cup matzo meal
- 1 heaping tablespoon salt
- 1/2 to 1 teaspoon pepper
- 1 teaspoon garlic
- 1 teaspoon paprika

Directions

- Heat the oven to 400°F and oil a 13in x 9in baking dish.
- Using a box grater or food processor fitted with a shredding disc, coarsely grate the potatoes and onions.
- Let stand for 3 to 5 minutes, then place in a colander or clean tea towel and squeeze out any excess liquid.
- In a large bowl, beat together the eggs, oil, matzo meal, and spices. Set aside.
- Add the grated potatoes and onions to the egg mixture. Mix with a large spoon just until smooth.
- Pour the kugel batter into the prepared baking dish and smooth the top with a spatula.
- Bake the kugel, uncovered, for 1 hour, or until golden brown on top. When the kugel is done, a knife inserted in the center should come out clean (like a cake).
- Cool slightly before serving.

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Leek and Pea Kugel

Ingredients

- 4–5 leeks, sliced and washed really well
- 1 large sweet onion, peeled and sliced
- 1 carrot, peeled and shredded
- 1 tablespoon olive oil
- 1/2 cup fresh chives, finely chopped
- 1/2 cup fresh flat-leaf parsley or cilantro, finely chopped
- 2 tablespoons potato starch
- 6 eggs, plus 6 egg yolks
- 1/2 cup chicken stock or vegetable stock
- 1 cup frozen peas
- 1 teaspoon granulated garlic
- Salt and freshly ground black pepper

Directions

- Preheat the oven to 350°F.
- In a large frying pan, gently sweat the leeks and onions in the olive oil until soft but not browned.
- When they are soft, add the chives, parsley, and carrot then stir in the potato starch and garlic – saute for 2–3 minutes and remove from heat
- Mix the eggs, egg yolks, and stock together in a mixing bowl
- Add frozen peas and then add the leek and onion mixture
- Season with salt and pepper to taste
- Pour everything into an oiled 2-quart decorative baking dish
- Bake in the oven for about 40 minutes until golden and set.

Notes:

This recipe is very forgiving and you can add lots of wonderful veggies like zucchini, eggplant, blanched asparagus, mushrooms. Leave out what you don't like and add in what you do. If you are making a vegetarian seder (or you don't keep kosher) this kugel is delicious with parmesan sprinkled on top.

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Desserts

Flourless Chocolate Cake (Nut Free)

Ingredients

- 8 ounces dark or bittersweet chocolate chips (or chopped chocolate)
- 2/3 cup sugar
- 1/2 cup neutral vegetable oil
- Optional: 1 tablespoon brewed coffee
- 1 teaspoon pure vanilla extract
- 1/2 teaspoon cinnamon
- 1/4 teaspoon sea salt (or fine Kosher salt)
- 4 large eggs
- 1/2 cup pure cocoa powder (unsweetened)

Directions

- Preheat oven to 350 F. Lightly oil an 8-inch springform pan and line the bottom with parchment paper.
- In the microwave, melt the chocolate in a microwave safe bowl stirring after each minute until melted. (usually 2- 3 minutes)
- In a large bowl, combine the chocolate and sugar, mixing well with a wire whisk. Whisk in the oil, coffee (if using), vanilla, cinnamon, and salt.
- Add the eggs one at a time, whisking after each addition.
- Sprinkle the cocoa powder evenly over the top of the batter, then whisk until it is fully incorporated.
- Pour the batter into the prepared pan, smoothing the top with a spatula.
- Bake in the preheated oven for 30 to 35 minutes or until the top of the cake is firm and has a thin, shiny crust and a tester inserted in the center comes out mostly clean.
- Remove from oven and place on rack to cool completely
- Run an offset spatula or knife around the perimeter of the cake to loosen it, then open the springform pan latch, and remove the ring from the pan bottom. Place a large plate on top of the cake, and holding both the plate and pan bottom, flip to invert the cake. Remove the pan bottom, peel off the parchment, and invert the cake back onto a cake plate or platter, so it is right side up.
- Serve with fresh berries

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Clementine Almond Torte

Ingredients:

- 5 clementines
- The juice of 1 lemon
- 6 eggs
- 1 cup plus 2 tablespoons (225 grams) sugar
- 2 1/3 cups (250 grams) almond flour
- 1 heaping teaspoon of KforP baking powder
- Optional: Powdered sugar for dusting, or for a glaze with the juice of 1/2 a lemon

Put the clementines in a pot with cold water to cover, bring to a boil, then reduce to low & simmer for 2 hours. Drain and, when cool, seed and put the entire fruit in a food processor, add the juice of 1/2 a lemon and puree until smooth. I use my food processor but an immersion blender works as well.

- Preheat the oven to 375°F (190°C).
- Line the bottom of an 8 or 9-inch (21 centimeter) springform pan with parchment paper and oil the sides (coconut oil works well)
- Beat the eggs until they double in volume. (Approx. 5 minutes)
- Add the sugar, almond flour, and baking powder & mix until well combined
- Add the clementine puree and mix together
- Pour the cake batter into the prepared pan and bake for 30 to 50 minutes until a skewer comes out clean; you might have to cover the cake with foil after about 20 to 30 minutes to stop the top from over-browning
- Remove from oven and place on rack to cool completely. Only after the cake has completely cooled should you remove it from the pan. If you remove it too soon it will stick.
- You can dust it with powdered sugar or make a glaze of powdered sugar and lemon juice.

Glaze:

- 3 tbsp powdered sugar
- Juice of 1/2 a lemon
- Whisk the juice and sugar together until sugar is completely dissolved. Refrigerate for 30 minutes and then pour over the cake.