

familytable

NISSAN 5780

The Approachable Pesach

*Recipes and tips for
first-timers,
fiftieth timers,
and everyone
in between*

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Sarah Faygie Berkowitz

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חג כשר ושמח

from my table / *chanie nayman*

My mind has been split in a million directions that I don't have to list, because anyone with kids at home knows it as well as I do. In fact, it's one of the thoughts that keeps passing through my head — we are literally all in the same boat.

I'm divided between these three primary groups of thought: revving up the energy to teach my littles about Pesach, working on and off throughout the day (and into the night), and sliding in reminders that what's going on around us is not only crazy but is also a serious call for change in some way. In addition, screaming throughout all of this is my "in-control" meter, hovering at zero.

Case in point: Yesterday we knew our readers, and the familiar rhythm and breakdown of a successful supplement that's proven itself over many years. We understood all the different demographics and tried to service all of you in some way throughout this section (tablescapes for some, What's Cooking for others). We've conversed with enough of you, in the street, on the phone, via e-mail; we've been friends for ages. But today, we have a new group to converse with — those of you who are unexpectedly making Pesach for the first time this year, and haven't really been with us on this journey for years and years.

First off, welcome! We're here for all of it. The extra features in this supplement will be helpful to the first-timers and will give the rest of you a thorough review of our favorites, along with some great new up-to-date recipe options. Did we change any content to match with the times? Yes, we absolutely did. We added and subtracted to help you in the most practical way possible.

I expect a lot more e-mails this year, asking for oldies and helping the newbies. Despite the fact that my work hours each day are on shaky grounds with the kids home and my new responsibility of preparing them for Pesach, I am here for all of you.

Wishing you an uplifting Pesach, and may we all greet Mashiach this year!

Chanie
CHANIE NAYMAN

Food Editor, Family Table

Editor in Chief, Kosher.com





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FOOD EDITOR CHANIE NAYMAN
PRODUCTION ESTI VAGO, HADAS STERN
COPY EDITOR CHAYA BAILA LIEBER
PROOFREADER SHANA HALPERT
GRAPHIC DESIGN DEVORAH COHEN, CHAYA PEREL NOJOWITZ
FOOD AND PROP STYLING RENEE MULLER
PHOTOGRAPHY MOSHE WULLIGER, HUDI GREENBERGER,
MIRIAM PASCAL

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MYKOSHER.COM Recipe Contest

My **KOSHER**.com

Last month, Kosher.com ran a recipe contest that got over 880 submissions. We were so impressed by the incredible talent we saw in the submissions. In order to choose a winner, a panel of our staff and other judges tasted the top recipes and ranked them (without knowing the names of the recipe creators). We are thrilled to share the winners with you.

Estelle Chait's incredibly delicious and unique mix of Hawaiian and Moroccan flavors blew everyone away. Esther Mendelovich's Thai Meatballs were unfussy and full of Asian-fusion flavor, a great spin on the classic meatballs+sauce. Anna Mann's Turkey Farro Salad was a complete meal-in-a-bowl that made everyone want to go back for second helpings.

We are so grateful to everyone who took the time and effort to share your recipes with us. We wish you all could have been winners! Check back on kosher.com as we plan to share more of the amazing submissions we received.

Leah Gottheim, VP of Kosher.com



Pulled Chicken Adobo

on Sweet Moroccan Couscous & Almond Praline

Estelle Chait

I grew up on the island of Kauai. At 18, I moved halfway across the world to Israel, where I began a religious life. This dish is my story- in food form!

Chicken Adobo is a popular dish served in Hawaii, of Filipino origin. The chicken is marinated in salt(soy sauce), and vinegar, which makes it extra tender and in the olden days, helped food to last longer in the hot climates.

Couscous in turn, is a Middle Eastern tradition. To compliment the saltiness of the adobo, the couscous is seasoned with sweet plump raisins and cinnamon. We will top it off with crunchy almond praline, spiked with chili, and garnish with scallions and cilantro.

This dish celebrates my life... It brings together cuisines to create something special, something that you can experience, because that is what food is all about! A way to tell our stories and bring us together.

To assemble dish:

Pile couscous onto a serving dish. Top with Pulled Chicken Adobo. Sprinkle the almond praline, and garnish with sliced scallions and chopped cilantro. Enjoy!

Serving option:

I presented this dish in a laffa wrap. Arrange laffa in a bowl shape and tie with string. Pile the sweet couscous inside and top with chicken.

INGREDIENTS

Pulled Chicken Adobo:

½ kilo- 1 kilo chicken thighs and breasts	½ Tbs oil
¾ cup soy sauce	3 Tbs brown sugar
½ cup white vinegar	3 bay leaves
¼ cup white wine	¼ tsp black pepper
¾ cup garlic cloves, crushed	Sliced scallions and cilantro, chopped, for garnish

Sweet Moroccan Couscous:

1 lb (350 grams) prepared couscous	½ tsp ground dried ginger
Spice Mix:	pinch ground cloves
½ cup dark raisins	1 Tbs brown sugar
¼ cup dried cranberries	1 ½ Tbs oil
½ tsp cinnamon	¼ tsp black pepper
	¼ tsp salt

Almond Praline:

¼ cup sugar	pinch of dried chili flakes
1 Tbs water	1 cup whole almonds

DIRECTIONS

Pulled Chicken Adobo:

1. Place soy sauce, white vinegar, white wine, and crushed garlic into a large ziplock bag. Add in the chicken. Marinate chicken for one hour, or overnight (the longer the better!).
2. In a large pot, heat ½ Tbs oil. Remove chicken from marinade (place the marinade aside), and gently place the chicken pieces skin side down into the oil. Cook until the skin is golden and crisp. Carefully pour out the excess oil, and pour the saved marinade over the chicken. Add brown sugar, bay leaves, and pepper.
3. Bring to a boil, lower heat, cover the pot with a lid, and let it simmer for 20-30 minutes, until the chicken is cooked through and tender. (Note: at this point you can simply serve the chicken adobo over white rice! Garnish with scallions.)
4. Let chicken cool and with two forks, shred the meat of the chicken and discard the bones. Set aside.

Sweet Moroccan Couscous:

1. Prepare the couscous according to package instructions. Preheat oven to 320 F (160 C).
2. Combine the ingredients for the spice mix together and add to the cooked couscous. Spread the couscous onto a baking sheet. Place a sheet of parchment paper on top of the couscous and cover the baking sheet with foil.
3. Bake in the oven for 45 minutes. Set aside.

Note: This sweet couscous is a lovely side dish. Serve alongside spareribs, spring chicken, or as a vegetarian option.

Almond Praline:

1. In a small pot, dissolve sugar in the water. Cook for about 4 minutes until the sugar caramelizes (when it becomes syrupy and darkens to a caramel color). Add the chili and almonds and stir until all the almonds are glazed.
2. Lightly grease a piece of parchment paper. Carefully spread the mix onto the parchment and let cool.
3. Roughly chop the almonds.

Note: These almonds are a delicious snack (leave them whole), and are great to top salads or yogurt (just leave out the chili!)



Tired of the same old meatballs in tomato sauce? Want to surprise your guests? Then you've gotta try my incredible Asian Turkey Meatballs with Crispy Water Chestnuts in a Ginger Sauce. Not a turkey fan? Neither am I, but these meatballs are beyond amazing. So much flavor and texture packed into every bite.

INGREDIENTS

2 lbs dark meat ground turkey
(can sub dark meat chicken)
2 Tbs canola oil
1 large onion diced
8 cloves garlic minced
1 Tbs Gochujang (or Sambal or any
chili paste you choose)

2 Tbs brown sugar
1 c cilantro
1/2 c bread crumbs
12 oz water chestnuts
(sliced into 1/4 in pieces)

Ginger sauce:

2 tsp sesame oil
1 Tbs fresh ginger- grated
3 cloves garlic- chopped
3/4 c soy sauce
1/2 c honey
1 1/4 oz can crushed pineapple

3/4 c orange juice
1 Tbs ground ginger
2 Tbs cornstarch
2 Tbs water
Cilantro and scallions for garnish

DIRECTIONS

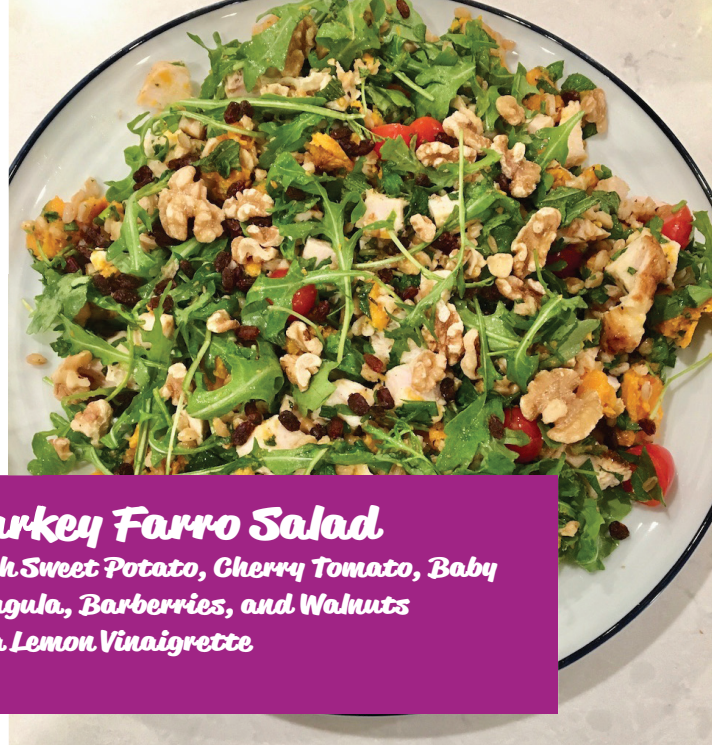
For the meatballs:

1. Saute onion until translucent
2. Add garlic and continue to cook
3. When garlic is soft and fragrant add brown sugar and Gochujang.
4. As soon as brown sugar and chili paste melt turn off flame
5. With a food processor or immersion blender blend onion mixture.
Add cilantro and blend some more. Add to turkey.
6. Add breadcrumbs and water chestnuts.
7. Roll to form mini balls (wet hands as mixture is sticky)
8. Place on cookie sheet. Bake at 350 for 15 minutes.

Ginger sauce:

1. In a medium saucepan combine all ingredients besides corn starch and water.
2. Bring to a boil and simmer for 5 minutes.
2. With an immersion blender blend to break up any large chunks of ginger and garlic.
3. Mix corn starch with water to form a slurry
4. Pour cornstarch mixture into sauce.
5. Bring back to a boil and remove from heat.
6. Garnish with cilantro and scallions .

Serve meatballs directly in the sauce or keep it on the side as a dipping sauce.



Turkey Farro Salad

with Sweet Potato, Cherry Tomato, Baby Arugula, Barberries, and Walnuts in a Lemon Vinaigrette

This recipe is a delicious entree salad that would be perfect to pack for a workday lunch or served cold for shabbos lunch. There are a couple of different components for the salad that have to be made, but they aren't difficult and can be made in advance. The brining of the turkey really makes a huge difference-the turkey will be moist and very flavorful unlike the usual bland roasted turkey breast.

INGREDIENTS

For the salad:

1 1/2 lbs. brined roasted turkey breast,
cut into bite size pieces
2 large sweet potatoes, baked and
diced in a 1 inch cube
3 tbsp. Barberries (available from
sadaf.com or a Persian/Middle
eastern store). If you can't find
barberries substitute cranberries
1 cup cherry or grape tomatoes-halved
1/2 cup chopped toasted walnuts
2 cups baby arugula
2 cups cooked farro

For the turkey breast:

1 boneless turkey breast about 3-1/2 lbs
3/4 cup kosher salt
1/2 cup sugar
1 tsp black peppercorns

For the vinaigrette:

1/4 extra virgin olive oil
1/4 cup lemon juice
1 tsp. kosher salt (Diamond Crystal)
1/2 tsp. pepper

For the farro:

1 cup farro (1 cup raw farro yields 2
cups cooked farro)
2 garlic cloves -crushed
1/2 tsp dried chili flakes
4 cups water
1 bay leaf
2 tsp kosher salt

DIRECTIONS

Sweet Potato

Poke a couple of holes in each potato, and bake 2 large sweet potatoes on a pan lined with foil in a preheated oven heated to 400 degrees Fahrenheit for 1 hour. Let cool, peel then dice in a 1 inch cube.

Brined Roasted Turkey Breast:

1 boneless turkey breast about 3-1/2 lbs
3/4 cup kosher salt
1/2 cup sugar
1 tsp black peppercorns

Place salt, sugar, peppercorns, in a large pot with 4 cups of water. Heat over medium heat bring to a boil and then let simmer about 10-15 minutes. When the salt and sugar have dissolved, remove from the heat and add 8 cups cold water. Let brine cool to room temperature. Submerge the turkey breast in the brine for about 2 hours in the refrigerator. Note-most brines have you submerge the meat overnight in the brining liquid but with kosher meat this is overkill as kosher meat is already salted. A couple of hours is all you need. Take out turkey from brine and dry it off well. Place in preheated 425 degrees Fahrenheit oven for 25-28 min when a meat thermometer states the temperature is between 155-160 degrees Fahrenheit. The turkey will continue to cook a bit out of the oven. Let cool for 15-20 minutes before cutting in bite size pieces. Please note that you will have about half of the turkey leftover--please feel free to use it for some delicious turkey sandwiches.

For the Vinaigrette:

Whisk together all ingredients for vinaigrette- set aside.

For the Farro:

For the Farro: (I toast the farro before I cook it because it has so much more flavor- but feel free to skip toasting the farro and cook according to package directions if you are in a hurry.)

Put 2 tbsp. extra virgin olive oil in a large frying pan and heat over medium heat. Add crushed garlic and chile flakes and cook until garlic turns brown about 1-2 minutes. Add farro and cook for 3-5 minutes stirring continuously -you will know when it's done when it smells fragrant. Add water, bay leaf and kosher salt and bring to a boil, then simmer until farro is tender between 15-30 minutes.

Taste it-it should be somewhat soft with a nutty bite. Drain farro in a wire mesh strainer. *Yield-2 cups.*

Salad Assembly

While farro is warm (if it is cold microwave it for about 90 seconds to warm it up) add vinaigrette to it and let it sit for 15 minutes. The idea is that the farro should absorb the warm vinaigrette. Then add in: diced turkey, sweet potatoes, barberries, cherry tomatoes, toasted walnuts and 2 cups baby arugula. Toss together well in a bowl and serve on a platter.

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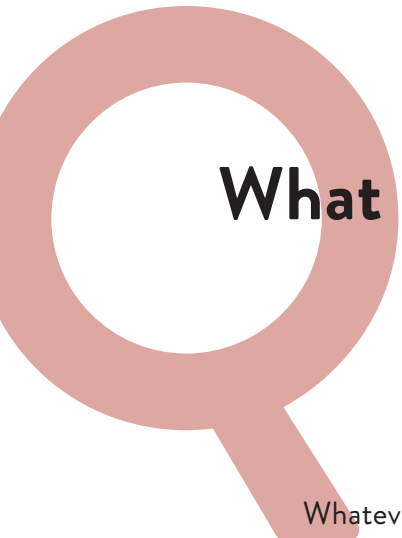
SALADS



DESSERTS



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What do you wish someone told you before you made Pesach for the first time?

Whatever amount you think you need, buy one more! You think you need one oil? Buy two! Somehow the groceries get depleted lightning fast. Also, disposable pots are a lifesaver — one little burner and a few of those disposable pots were all I needed to make chicken soup, braised meats, or even fish for small meals.
—Rivki Rabinowitz

I've never seen my mother stressed out about making Pesach, so some of her attitude rubbed off on me. It's eight days; we don't need thirty cakes and ten batches of cookies. Also, I really limit side dishes. I make apple kugel and zucchini-mushroom kugel in muffin tins so I can reheat what I need, and the rest is either fresh salads or roasted vegetables.
—Michal Frischman

I follow my mother's path of being very organized with lots of lists, and to look for fun and creative Pesach utensils. We had some really memorable Pesach dishes when I was growing up, and it was always nostalgic to see them come out of their boxes. Do whatever you can to make the Pesach prep process fun and enjoyable for you and your family, so you'll create traditions and memories!
—Sarah Faygie Berkowitz

Stay organized and focused. Pesach is a privilege and not a burden. Don't make it into one by doing unnecessary work!
—Brynie Greisman

Allow an extra cushion of time for *kashering* the kitchen. You think you're going to be done when everything is cleaned,

but you still have to cover everything, *kasher* the sinks, *kasher* any silver or pots you want to use, and bring in the Pesach dishes. Cleaning the bedrooms can be done in a more perfunctory way. And leave the car to your husband and kids.
—Barbara Bensoussan

I wish someone would've told me how expensive Pesach can be — especially the first time. Don't go crazy the first year: buy a set of good meat pots, one or two dairy pots, and a frying pan. If you're into pareve, buy a pareve pot for potatoes and eggs. If you plan to bake, buy a mixer. It doesn't have to be a KitchenAid — it's only used once a year, after all. Wait to buy dishes and silverware, it's easier to just use nice plastic.
—Nina Feiner



ILLUSTRATION BY LEA KRON

Pesach is just seven (or eight) days long. The limited pantry actually makes cooking easier because it forces us to go back to the basics. Make delicious, simple recipes that highlight the ingredients for what they are without masking them in sauces and processed ingredients. Think roasted veggies, broiled fish, grilled chicken and meats, soup, salads, fruit, nuts, and chocolate! My number-one tip is to look for recipes in your own repertoire that you know your family likes — and that just happen to be kosher for Pesach all year long!

—Danielle Renov

A food processor may seem like a splurge, but if you can possibly swing it — get one! You will use it all Yom Tov. Think potato kugel, zucchini kugel, carrot kugel, sorbets, and did I mention potato kugel?

If you don't want to spend your entire Yom Tov at the sink, you may want to make the choice I did — and not purchase a set of china for Pesach. There are beautiful paper goods out there that will enable you to spend more time with your family and less time cleaning.

And double everything you can. No one will complain if they have lemon ices on the first day and the last day.

—Bassi Gruen

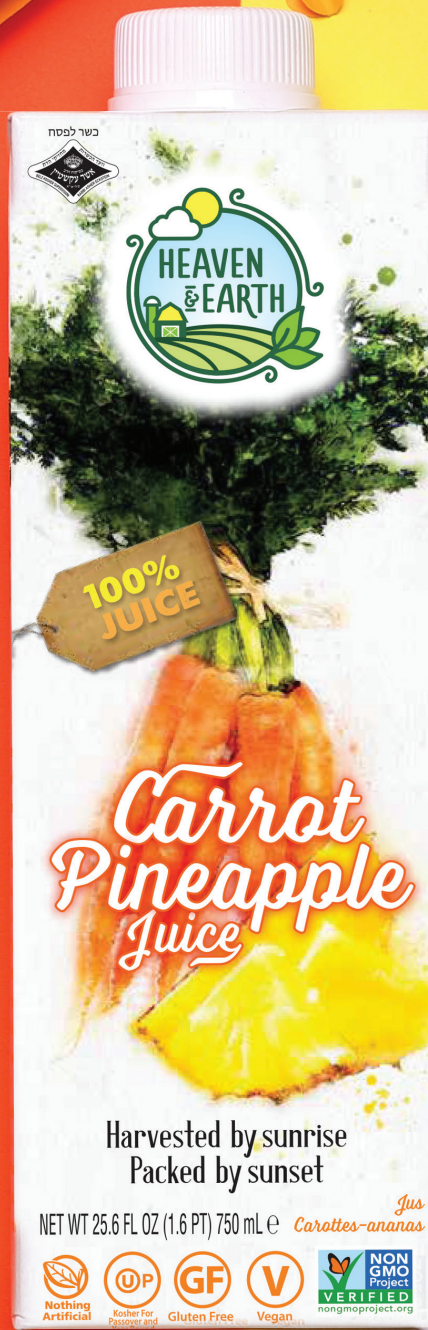
The most helpful thing I received before my first Pesach was an all-inclusive shopping list from my aunt. She also gave me a fabulous Erev Pesach checklist for the Seder. I am indebted to her to this day.

—Rivky Kleiman



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For us taters, it's all in a day's work. From dawn to dusk we ply our trade, chiseling and carving for that crispy bite and creamy interior. Sound texture and expert seasoning are fundamental for the flawless fry, which is why we'll do anything to make the cut.

*So let the chips fall where they may.
And may the best jam win.*

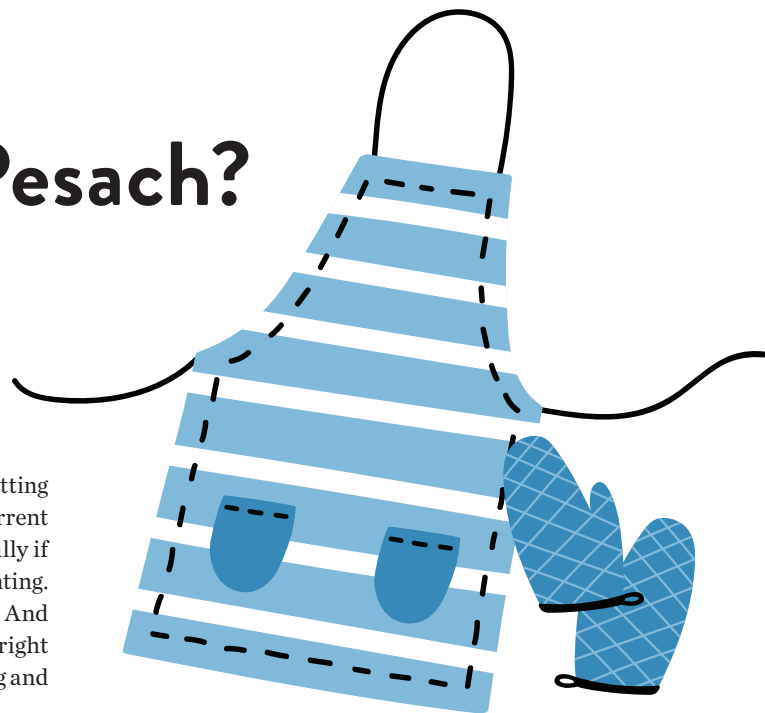


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First Time Making Pesach?

The beginner's guide to stocking your kitchen for Pesach.



So. Plans fell through? Pesach program canceled, sister-in-law getting cold feet, mother-in-law wants to skip guests in light of the current situation? We get it: making Pesach for the first time, especially if you only just realized you need to be making Pesach for the first time, is daunting.

Here's a list of everything you need to get yourself ready for the Seder. And here's a note: online shopping is ultra-convenient (always, but especially right now), but consider that *frum*-owned small businesses may really be hurting and could use your patronage.

Kitchenware

FLEISHIGS:

- ☐ cutting board, plastic, for raw meat and poultry
- ☐ cutting board, wooden, for vegetables
- ☐ knives
- ☐ peeler
- ☐ can opener
- ☐ corkscrew
- ☐ wooden spoon
- ☐ spatula
- ☐ whisk
- ☐ ladle
- ☐ large soup pot (7+ quarts)
- ☐ medium pot (5 quarts)
- ☐ 2-3 frying pans in various sizes

MILCHIGS:

- ☐ nonstick pan for eggs
- ☐ spatula

Small Appliances

- ☐ food processor
- ☐ mixer (hand mixers sometimes burn out from beating egg whites)

Grocery

CLEANING/KASHERING SUPPLIES:

- ☐ aluminum foil
- ☐ parchment paper
- ☐ shelf liners
- ☐ sponges

SEDER NIGHT:

- ☐ matzah (1.5-2 lb per adult)
- ☐ wine and grape juice
- ☐ eggs (don't forget to hard-boil and roast one if it's your minhag)
- ☐ apples (for *charoses*)
- ☐ walnuts (for *charoses*)
- ☐ chicken wing (for *zeroa*)
- ☐ romaine lettuce (for *chazeres*)
- ☐ horseradish root
- ☐ potatoes/celery (for *karpas*)

BASIC PANTRY GOODS:

- ☐ oil (a neutral oil like safflower or walnut as well as olive oil)
- ☐ almond butter
- ☐ almond flour
- ☐ potato starch
- ☐ other flour substitutes, if desired
- ☐ matzah meal, if applicable

- ☐ baking powder
- ☐ baking soda
- ☐ salt
- ☐ pepper
- ☐ other spices, if applicable
- ☐ coffee/tea
- ☐ sugar
- ☐ brown sugar
- ☐ honey
- ☐ tuna
- ☐ mayonnaise

DAIRY:

- ☐ milk
- ☐ yogurt/leben

Disposables

- ☐ hot cups
- ☐ cutlery
- ☐ napkins
- ☐ foil pans
- ☐ plates, cups (nice disposable if you haven't invested in Pesach dishes yet)
- ☐ 2-lb, 1-lb, and ½-lb containers for storage and food prep



The Ultimate Pesach DIY Spice Guide

If salt, meat, and potatoes is all you need for Pesach, turn the page. This is not the article for you. Your life is great, your Pesach is delicious, and you don't really need new ways to jazz things up (caramelized onions do the job x 1000).

And if you're in the camp of lucky people who use store-bought spices on Pesach, feel free to clip this helpful primer and share it with someone in your life who has less convenient minhagim. We all need friends like you.

But, if you're looking for a hands-off way to inject some creativity and flavor into your meals, or you love the ability to create every component of your meal from the scratchiest of scratch, keep reading. It turns out that you can find flavor everywhere, and use unlikely sources to enhance your Yom Tov meals from beginning to end.

Personally, I love having these dried spices on hand because they're right there and ready for you to use the minute you have your protein/vegetables ready to go. They might require a few extra steps upfront, but the subsequent cooking process will go a lot faster.

Chicken Soup Mix

This is by far my favorite of all of the things I tried, simply because I had zero expectations, and it turned out to be so easy. Make chicken soup the way

you like it. Ladle off a cup or two onto a baking sheet (not more, because it will take longer to dry out the liquid if it's in a thick layer). Set the oven to 170°F (75°C) and leave the baking sheet inside for 7–8 hours. Remove from oven, place in food processor, and pulse. Place your chicken soup powder into a container and store in the fridge.

Turmeric

As I type this, my fingers are still yellow from peeling the turmeric, so use gloves for that step. It's so bright in color, I'm excited to cook with this. Peel a few turmeric roots and slice them thinly. Place on a parchment-lined baking sheet in a 170°F (75°C) oven for 5–6 hours. (If you do it for longer, nothing will happen other than a few of the slices may get browner than you'd like.) Blend and enjoy!

Ginger

This one might be a close second favorite after the chicken soup mix. The final result was so bright and strong, even though it spent a few hours in the oven. I would possibly even consider doing this all year round! Peel a ginger root, slice it thinly, and place it on a parchment-lined baking sheet in a 170°F (75°C) oven for 6–7 hours. Blend it, and use a pinch or two in everything you make!

The only real equipment you'll need for this is an oven with the ability to go to 170°F (75°C), a baking sheet and parchment paper, and an implement to blend or grind your spices, like a food processor, blender, or a spice grinder.

Other things I tried:

- Onions
- Garlic
- Chive
- Paprika from red peppers (I've actually been making this for a few years already and I love having it on hand.)
- Chili powder (Use a really hot red pepper for this so it has an impact.)
- Celery



Onion Soup Mix

Place 6 large thinly sliced onions, 1 strip of flanken, and 1 marrow bone into a Crock-Pot. No need to add oil. Don't add water until the onions are really starting to caramelize. This takes a few hours, and it will certainly go a lot faster in a saucepan, but I loved that I could set it and forget it.

After your onions reach a deep brown color, add water to cover and any spices you like. I added white wine, salt, and pepper. If you use garlic and thyme, add them as well.

When the soup is coming together, ladle two cups' worth onto a lined baking sheet. Set your oven to 170°F (75°C) and let it dry out for a minimum of 10 hours. When it's done, place in a food processor and return to the fridge until you're ready to use.

Mine came out somewhat wet due to all the fat in the meat. This is fine and it might even be easier to rub into all those chicken and potatoes I'll be using this on!

Now that you know the basics, try it for any flavor enhancers you want, and drop us a line at recipes@mishpacha.com to tell us which ones you love!

Tip

The thinner you slice a vegetable, the less time it needs in the oven, and the better the color of the final result.

Tomayto, Tomahito Perfecto, Perfetto



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almond-coated salmon

BRYNIE GREISMAN

One of the reasons I love this recipe, aside from the awesome taste, ease of preparation, and the irresistible aroma that fills the house, is that it's equally good served hot or room temperature, so you don't have the concern of heating fish and meat dishes together. We served it at my niece's sheva brachos in New York, and everyone wanted doubles. Serve as an appetizer or main dish. Thanks to my sister-in-law Rochel for this idea.

SERVES 10

- 10 salmon fillets
- 1 full tsp kosher salt, or to taste
- 3 cloves garlic, crushed
- 1 Tbsp olive oil
- ½ cup honey, divided
- ¼ cup finely chopped fresh parsley

1. Preheat oven to 425°F (220°C). Prepare a baking sheet lined with parchment paper and spray with cooking spray.
2. Place salmon fillets in the pan, making sure that they don't touch each other (this is so the sides get crispy as well). Mix together the salt, garlic, and olive oil in a small bowl. Smear all over each fillet. Drizzle a little honey over each fillet. Sprinkle generously with ground almonds. Alternately, you can put the almonds on a shallow dish and roll the salmon fillets in them.
3. Drizzle the remainder of the honey over the almond coating. Place tray in oven and bake for 20–25 minutes or until done. (Twenty minutes is really sufficient. For very crispy fish, bake for 25 minutes.)

Note

If you're doubling the recipe and using two baking sheets, switch the sheets halfway through baking.

Tip

If you have a Pesachdig microwave, you can warm the honey slightly to make it easier to drizzle.



*Pacifica
Riesling 2017*



liver skewers with forest berry glaze

CHAVI FELDMAN

While I was testing this recipe, my one and only brother popped in to visit. I was more than happy to allow him to taste a recipe in progress and get some constructive criticism. Not only did he ask for doubles, but he even told me to make sure to mention him in my intro in the magazine! So, Mechel, this one's for you!

SERVES 8

- 3 large sweet potatoes, cut into 1-inch (2-cm) cubes
- 8 oz (225 g) white pearl onions
- 8 oz (225 g) baby bella mushrooms, washed and cleaned
- oil, for drizzling
- salt and pepper, for seasoning
- 1 lb (450 g) cooked chicken livers, broiled within 72 hours
- 8 oz (225 g) spring mix lettuce or shredded lettuce of your choice (I used Verdini)
- 1½–2 cups pomegranate arils
- 3 Tbsp chopped fresh parsley

FOREST BERRY GLAZE

- 8 large shallots, sliced
- 2 Tbsp oil
- 1 11.6-oz (330-g) jar raspberry jam (I used Tuscanini Forest Fruit Spread)
- 3 Tbsp sweet red wine
- 1 tsp lemon juice
- ¼ tsp salt
- ⅓ tsp black pepper

DRESSING

- ¾ cup reserved glaze
- 2 tsp lemon juice
- 3 Tbsp orange juice
- ¼ cup oil
- 2 Tbsp water

1. Preheat oven to 425°F (220°C).
2. Spray one large and two small baking pans with cooking spray. Place sweet potato cubes in the large pan, and the mushrooms and onions in the two additional pans. (Do not combine the onions and mushrooms, as the juices from the mushrooms will prevent the onions from roasting properly.) Drizzle each of the vegetables with some oil and sprinkle with salt, tossing to coat. Make sure the vegetables are not overcrowded and are spread apart to ensure proper roasting.
3. Roast vegetables on the middle rack of your oven for 30 minutes, tossing once or twice during baking. The sweet potatoes may need an additional 10 minutes of baking time. Remove from oven when potato edges are browning.
4. While the vegetables are roasting, prepare the glaze: In a medium saucepan, sauté shallots in oil until soft and golden, about 15–20 minutes. Add jam, wine, lemon juice, salt, and pepper and mix well. Cook over low heat for 10–15 minutes, until heated through, stirring to prevent burning. When done, reserve ¾ cup for dressing.
5. To assemble the skewers, thread liver and vegetables in an alternating pattern onto 8 wooden or metal skewers. (Reserve the extra sweet potatoes for the salad.) Sprinkle each one with salt and pepper. Place skewers onto a baking pan (you can reuse the one from the sweet potatoes) and drizzle generously with the berry glaze. Place in a 425°F (220°C) oven and bake for 10–15 minutes, until heated through.
6. To prepare the salad dressing, add lemon juice, orange juice, oil, and water to the reserved glaze. Blend with an immersion blender until smooth and creamy.
7. To serve: Divide greens among 8 dinner plates. Sprinkle with pomegranate arils and the extra roasted sweet potato cubes. Drizzle with salad dressing and top with a hot liver skewer. Serve immediately. (Skewers may also be served at room temperature.)



*Elvi Rioja
Crianza 2016*



turkey vegetable soup

CHAIA FRISHMAN

My kids won't try new foods so easily. But they're extra cautious when they see me trying a new recipe. Not because they are afraid they won't like it, but because they worry I made it for a photo shoot!

But they had nothing to fear and everything to gain as they polished this simple but rich-tasting soup that's a twist on your regular fare. It may very well become your new Friday night go-to.

SERVES 12–16

- 3 Tbsp oil
- 2 cups chopped onions
- 2 cups chopped leeks
- 6 cups water
- 1 quart vegetable or chicken broth
- 1 large whole onion
- 3 lbs (1½ kg) dark meat turkey (I used two drumsticks and one thigh)
- ½–1 Tbsp kosher salt (depending on how salty your broth is)
- ¼–½ tsp black pepper
- 2 medium celery roots, peeled and chopped small
- 4 carrots, chopped small
- 4 zucchini, chopped small

1. Heat oil in a large pot. Add chopped onions and sauté for 3 minutes. Add leeks and sauté another 3 minutes until a drop caramelized.
2. Add water, broth, whole onion, and turkey. Bring to a boil.
3. Let the soup continue cooking on a soft rolling boil for an hour and a half, skimming the top to ensure it stays clear. (You can skip this step if you don't care if the soup is cloudy; it still tastes great.) Add salt and pepper. Add chopped celery root and cook for 10 minutes. Add carrots and cook for another 15 minutes. Add zucchini and cook for 5–8 minutes, or until done. (I undercook them a drop so they don't get mushy when I want to serve the soup.)
4. Remove onion and discard. I remove the turkey and shred it and return it to the soup, but you can also just remove it and feed it to your kids, who are probably complaining that there's nothing to eat!

Prep Ahead

I wouldn't recommend freezing this soup, as the vegetables will get waterlogged, but you can make it in advance, freeze it without the vegetables, and add some fresh vegetables before you serve it.



cream of summer squash soup

RORIE WEISBERG

*If you're looking for a hearty soup filled with nothing but nutrients, this soup will hit the spot.
Delicious, nutritious, and elegant, a perfect appetizer for a Yom Tov meal.*

SERVES 8

- 2 Tbsp olive oil
- 1 large fennel bulb, chopped (or 1 small sweet onion)
- 4 stalks celery, chopped
- 2–3 tsp pink or sea salt, or to taste
- 2 cloves garlic, minced
- 1 medium or 2 small turnips, diced
- 6 medium or 5 large yellow zucchini squash, unpeeled, cut in chunks
- 2 cups water
- ½ tsp black pepper
- 1 large carrot, very finely diced

1. In a large pot over medium heat, heat oil. Add fennel and celery. Season with salt and sauté, stirring every few minutes, until the vegetables begin to sweat. Add minced garlic and sauté until fragrant, about 2 minutes.
2. Add the turnip and zucchini chunks and water. Cover and bring to a boil. Lower heat and simmer for an hour.
3. Remove from heat and purée with a hand blender until you have a very creamy blended texture. Add more salt and the black pepper and adjust to taste. If the soup is too thick, you can add water to thin it to the desired texture.
4. Add the raw diced carrots to the soup while it's still very hot. Allow them to sit for about 20 minutes until they're cooked but not mushy. Enjoy!

Prep Ahead

This soup freezes perfectly!



eggplant in a garlic verde dressing

ESTEE KAFRA

Garlic, parsley, and olive oil — three simple ingredients, but a powerful kitchen weapon! I finish vegetable side dishes, fish, and even chicken with a dab of it, and it's divine. Here's our favorite dip/side dish using my new kitchen staple.

SERVES 12–16

- 3 eggplants, cubed
- 1 red pepper, cut into quarters
- 1 yellow pepper, cut into quarters
- light olive oil, to coat
- salt and pepper, to taste

GARLIC VERDE DRESSING

- $\frac{1}{2}$ cup light olive oil
- 1 large bunch fresh parsley
- 6 cloves garlic, minced

1. Preheat oven to 400°F (200°C). Line a baking sheet with parchment paper and set aside.
2. Toss eggplant cubes and pepper strips with oil to coat. Place on a lined baking sheet and roast for 20–25 minutes, stirring once.
3. Meanwhile, place dressing ingredients in a food processor and blend until smooth.
4. Cut the peppers into very small squares. Toss the eggplant and peppers with the dressing. Serve warm or at room temperature.

Prep Ahead

You can make this dish up to two days in advance.





creamy avocado salad + dip

CHANIE NAYMAN

I was shocked at how this dressing stayed bright green in the fridge for over a week! Matzah, salt, and avocado is always a great shidduch, and the salad is not too shabby either!

SERVES 6-8

SALAD

- 1 small golden beet, divided
- 1 beet, cut into small matchsticks, divided
- 1 sweet potato, finely cubed
- 1 red onion, finely chopped
- olive oil, for drizzling
- salt, for sprinkling
- spinach leaves, or lettuce of your choice
- toasted slivered almonds

AVOCADO DIP + DRESSING

- 3 avocados, cubed
- 1 shallot, chopped
- 3 Tbsp fresh lime juice, divided
- ¼ cup mayonnaise
- 1 tsp salt
- ¼ tsp pepper
- ¼ cup coarsely chopped fresh basil (optional)
- 1 Tbsp dry white wine
- 1 Tbsp honey or sugar

1. For the dip: Blend avocado, shallot, 1 Tbsp lime juice, mayonnaise, salt, and pepper with the fresh basil if using. Set aside about half to use as a dip. Blend the rest with the remaining 2 Tbsp lime juice, wine, and honey to use as a salad dressing.
2. To prepare the salad: Preheat oven to 425°F (220°C). Arrange the sweet potato cubes, half the beet sticks, and the chopped onion in a single layer on a baking sheet. Drizzle with olive oil, and sprinkle with salt. Roast for 30 minutes.
3. To serve: Plate spinach leaves and add roasted veggies. Sprinkle the raw beets on top and drizzle with dressing. Top with toasted almonds.

grilled chicken caesar salad

RIVKY KLEIMAN

Here is a classic salad that can be enjoyed all year long!

SERVES 8

- 1 lb (½ kg) chicken cutlets (4 pieces)
- 1 12-oz (340 g) bag shredded lettuce of your choice
- ½ red onion, sliced
- 1 cup grape tomatoes, halved

HERB MARINADE

- 2 Tbsp olive oil
- juice of 1 lemon (2 Tbsp)
- 3 cloves garlic, crushed
- ½ tsp oregano (see note)
- ½ tsp basil (see note)

CAESAR DRESSING

- ¾ cup mayonnaise
- 2 cloves garlic, crushed
- 3 Tbsp sugar
- 2 Tbsp vinegar
- 1½ Tbsp water

1. Combine marinade ingredients in a ziplock bag. Add the chicken cutlets and marinate for 15 minutes.
2. Preheat a grill pan over medium-high heat. Spray with cooking spray.
3. Sear each cutlet for 3–4 minutes per side. Remove from pan and set aside to cool.
4. In a medium-sized measuring cup, whisk together all dressing ingredients until smooth.
5. Cut the chicken into cubes. Arrange lettuce on plates. Add red onion and grape tomatoes. Top with grilled chicken cubes and drizzle with dressing.

Note

If you don't use basil and oregano on Pesach, you can substitute with salt and pepper.

Prep Ahead

Make the dressing up to a week in advance. Prepare the herb marinade a week in advance as well. You can marinate the chicken in it 24 hours in advance.



*Psagot Rosé
2019*



crispy turkey and onion jam

MICHAL FRISCHMAN

There are only so many meals of chicken and beef I can handle before I get tired of it all. Turkey is a great way to keep things interesting, and boneless, skinless dark turkey cutlets are a great prep-ahead cut. They can withstand a reheat or two!

SERVES 6

- 1½ lbs (680 g) boneless, skinless turkey thighs, cut into strips
- 1 cup potato starch
- ½ cup almond flour
- 2 Tbsp onion salt (see recipe on p. 34)
- 3 eggs
- 1 Tbsp oil

ONION JAM

- 4 medium-large onions
- 1 Tbsp oil
- 2 tsp salt
- 1 Tbsp sugar
- 2 Tbsp balsamic vinegar

1. To prepare the onion jam: Slice the onions in half and then into thin slices lengthwise. (They should be strips, not half-moons.) Heat oil in a medium pot over medium-low heat. Add the onions and salt to the pot and cover. Cook, stirring every 5 minutes, until the onions are completely sweated and very tender but have almost no color, about 20 minutes. Uncover the pot and raise the heat to medium. Cook until the onions are medium golden brown. Add the sugar and vinegar and cook another 3–4 minutes. Set aside.
2. To prepare the turkey: Preheat oven to 400°F (200°C) and cover a baking sheet with parchment paper that's been sprayed with cooking spray or lightly wiped with oil.
3. Prepare two shallow bowls or pie plates for dredging. Combine almond flour, potato starch, and onion salt in one bowl and whisk the eggs in the other.
4. Dredge the turkey strips in the starch, then in the egg, and then in the starch again. Transfer to the baking sheet. Drizzle evenly with oil.
5. Bake for 30 minutes or until cooked through and the crust is crispy. Cover with warm onion jam and serve.

Prep Ahead

Make the onion jam up to three days in advance. You can make the potato starch mixture a week in advance.



Chateau Gazin
Rocquencourt
Blanc 2018



spatchcock onion-salt chicken

MICHAL FRISCHMAN

The seasoning I use in my house most after salt is Trader Joe's onion salt spice. Something about the blend of alliums works incredibly on fish, chicken, veggies, and meat, and I use it daily. So I really had no choice but to create my own Pesach version! Once you have the mix on hand, this recipe and the other recipes in this set take no time to prep.

SERVES 4

- 1 whole roasting chicken
- 3 Tbsp onion salt, recipe below
- 1½ Tbsp olive oil

HOMEMADE ONION SALT

If you use store-bought spices on Pesach, this is super-easy. If you don't, everything on this list can be made at home — just follow Chanie's ultimate spice primer on how.

- 1 0.2-oz (5.6 g) container dried chives (½ cup by volume)
- 1 2.3-oz (56 g) container minced onion (½ cup by volume)
- 1 3-oz (85-g) container granulated onion powder (½ cup by volume)
- ½ 3.5-oz (100-g) container minced garlic (¼ cup by volume)
- ¼ cup salt

1. Combine onion salt seasonings and store in an airtight container.
2. Place your chicken on your workspace with the legs down on the board and the neck facing you. Take a sharp pair of butcher's knives and cut along the spine, using the neck as a guide for thickness. It should be fairly easy to cut. Cut both sides of the spine until the spine is fully detached. Reserve the spine for chicken broth or stock.
3. With the skin side up, flatten the chicken on your work station, using the palm of your hand to break the breastbone (the bone between the two chicken breasts). If you don't hear or feel it crack, flip the chicken over and cut the breastbone with your shears. Lay the chicken on a parchment-covered baking sheet, pat dry, and allow to rest in the fridge for one hour, or up to 8 hours.
4. Preheat oven to 425°F (220°C).
5. Remove chicken from fridge and pat dry again. Take 3 Tbsp of onion salt and mix it with 1½ Tbsp of olive oil until you have the texture of wet sand. Liberally rub the mixture all over the chicken — under the wings, all around the legs, etc. — making sure all exposed skin and meat is covered. Bake for 45 minutes, then allow it to rest for 5 minutes. Serve.

Prep Ahead

1. Make the onion salt.
2. Clean the chicken, season it, and place it in the freezer.



Herzog Lineage
Momentus



overnight vegetable kishke stuffed chicken capons

CHAVI FELDMAN

I know what you're thinking: Chicken overnight? It must be so dry! Well, surprise! Even though this dish bakes for eight hours, it really stays moist and juicy. It's oh-so-flavorful, and you can follow the alternative below if you prefer not to do the overnight method.

SERVES 5

- 5 dark chicken capons
- oil, for smearing
- garlic powder and paprika, for seasoning

FILLING

- oil, for sautéing
- 1 extra-large onion, peeled and diced
- ½ cup chopped leek, white and pale green parts only
- 1 medium sweet potato, peeled and sliced
- 1 large carrot, peeled and sliced
- ½ cup ground almonds
- 2 Tbsp potato starch
- ¼ tsp salt

1. To make the filling: In a medium-sized frying pan, sauté onion and leek until browned.
2. Meanwhile, place sweet potato and carrot slices in a small pot. Add water to cover. Bring to a boil and cook until vegetables are soft. Drain and mash with a fork. Mix with the sautéed onions and leeks, almonds, potato starch, and salt until combined.
3. Preheat oven to 200°F (90°C).
4. Clean and rinse chicken capons; pat dry. Divide the filling evenly among the capons, closing tightly and placing seam-side down into a deep 9x6-inch (23x15-cm) baking pan. (Try to pack capons together end to end in the pan to minimize filling leakage.)
5. Smear capons with oil and sprinkle generously with garlic powder and paprika. Cover tightly and bake for 8 hours. Alternatively, you can bake them at 350°F (175°C) for 2½ hours. You can also freeze the capons raw and then place the pan directly in the oven at 200°F (90°C) for 8–9 hours.

Note

This recipe can easily be doubled.



*Flam Blanc
2017*



lamb ribs with pistachio parsley pesto

MICHAL FRISCHMAN

*We're restaurant goes (this can't be a shock), and lamb is a favorite to order when I'm out.
I love making a version at home that's easy to make but tastes legit!*

SERVES 4

- 2 lbs (1 kg) lamb riblets (my butcher calls them baby back ribs)
- 1 Tbsp onion salt (see recipe on p. 34)
- 1 Tbsp paprika
- drizzle of maple syrup
- 1 Tbsp tomato paste
- 1 cup chicken broth



Bakol
Maple Syrup

PISTACHIO PARSLEY PESTO

- $\frac{3}{4}$ cup unsalted, shelled pistachios
- juice of $\frac{1}{2}$ a large lime (or lemon)
- 1 bunch fresh parsley
- 1 tsp salt, or to taste
- $\frac{3}{4}$ cup extra-virgin olive oil

1. To make the lamb: Preheat oven to 300°F (150°C).
2. Place the lamb riblets in a 9x13-inch (20x30-cm) baking pan. Combine onion salt, paprika, maple syrup, and tomato paste in a small bowl and smear all over the lamb. Pour broth into the pan and cover tightly. Bake for 2½ hours.
3. To make the pesto: Preheat oven to 350°F (175°C). Roast pistachios for 10 minutes, or until fragrant. Cool.
4. Pulse pistachios in the bowl of a food processor until finely ground. Add lime juice, parsley, and salt and process until finely ground. Pour in olive oil in a thin stream until the mixture comes together and the consistency is spoonable but not liquidy. Serve over or alongside lamb.

Tip

If you like your food with a kick, add a jalapeño to the pesto mixture with the lime juice and parsley.

Note

Lamb riblets are very fatty. Find a cut with as much meat as you can for the best yield. If you want something leaner, this spice mix and pesto combo would work great on lamb chops too.

Prep Ahead

The pesto can be made up to two days in advance.



Covenant Israel
Syrah 2016



fork-tender brisket

CHANIE NAYMAN

My mother has been making second-cut brisket with loads of onions for years. I firmly believe that with this and salad, I am good to go for a week. The most important components of this recipe are onions, salt, and a well-marbled brisket! The rest is just to add some additional layers of flavor to an already good thing. So if you have no patience for all the dehydrated spices below, you can really omit them.

SERVES 6–8

- 1 3-lb (1½ kg) brisket
- 1 Tbsp oil
- 6 large yellow onions, cut into wedges
- 1 beet
- generous amount salt and pepper

SPICE BLEND

- 1 heaping Tbsp paprika
- 2 Tbsp brown sugar
- 3–4 stalks celery
- 3 Tbsp tomato paste
- 1 Tbsp dehydrated garlic powder

1. Combine ingredients for the spice blend in a small bowl. Season the brisket well with the spice blend and salt and pepper.
2. Place three-quarters of the onions on the bottom of a large Dutch oven or stock pot. Lay the seasoned brisket on top of the onions and the remaining onions on top of it. Add a beet to the pan.
3. Place over low heat and let it cook for 3–4 hours, turning periodically.
4. Alternatively, preheat oven to 275–300°F (135–150°C), depending on your oven (a weak 275°F should be brought up a few degrees). Place all of the above ingredients into a 9x13-inch (20x30-cm) baking pan covered tightly with foil and bake for 4–5 hours.

Note

There is no liquid in this recipe. It is not a mistake!

Prep Ahead

This can be made a week or two in advance and frozen in the gravy until ready to serve.



*Netofa Latour
Red 2017*



steak and cabbage

CHANIE NAYMAN

When I plan a menu, I always try to include things that are colorful by nature. Bright fresh-roasted vegetables topped with steak can technically be on rotate for eight days straight in my book!

SERVES 6

- 2 Tbsp oil
- 1 onion, sliced
- 1 lb (30 g) fillet steak, thinly sliced
- 4 scallions, sliced in 1-inch (2-cm) pieces
- ½ cup shredded carrots
- 1 head white cabbage, cut into wide ribbons
- ½ head purple cabbage, cut into wide ribbons
- salt and pepper, to taste
- olive oil, for drizzling
- 3–4 cloves garlic, minced (omit if you don't use garlic on Pesach)

1. Preheat oven to 450°F (230°C).
2. Heat oil in a frying pan over medium-low heat. Add onions to pan and sauté until they develop a deep amber color. Remove from pan.
3. Raise the heat under the pan to high. Add the sliced steak to the pan and let it get a nice crust. Remove from pan and set aside. Add the scallions immediately so they wilt a drop from the heat of the steak.
4. Add more oil to the pan if necessary and sauté shredded carrots for 1–2 minutes.
5. Lay the cabbage out in a single layer on two baking sheets. Season with salt and pepper and drizzle with olive oil. If you're using minced garlic, sprinkle it over the cabbage. Place the baking sheets in the oven and roast for 10–15 minutes.
6. Remove cabbage from oven. Combine with steak, sautéed onions, and carrots just before serving.

Note

Do not reheat this covered for a Yom Tov meal. If you aren't serving it right away, bring to room temp before serving.

Prep Ahead

Clean and chop the cabbage in advance. This can stay fresh in the fridge for a day or two. The steak can be seasoned one day in advance.



*Chevalier de
Lascombes
Margaux 2017*



butternut squash home fries

MIRIAM PASCAL

This delicious side dish is a year-round specialty of my mother's. It's a fun change from all the potatoes and sweet potatoes you'll be eating on Pesach, and it's even great when prepped ahead!

SERVES 6

- 2 large butternut squashes, halved lengthwise
- oil, for drizzling
- ¼ cup oil
- 3 large onions, diced
- 1 tsp salt, plus more to taste
- ¼ tsp black pepper, plus more to taste
- 3 cloves garlic, minced (optional)
- 2 Tbsp sugar (optional)

1. Preheat oven to 350°F (175°C). Line a baking sheet with parchment paper.
2. Drizzle oil over the butternut squash and sprinkle with salt and pepper to taste. Place cut side down on the prepared baking sheet. Bake for about 60–80 minutes, until softened.
3. Meanwhile, heat oil in a large, deep frying pan over high heat. Add onions and 1 tsp salt. Cook, stirring often, for 2–3 minutes, until softened.
4. Reduce heat to low. Add ¼ tsp pepper, garlic, and sugar. Continue to cook, stirring occasionally, for at least 20 minutes, preferably longer, until the onions are golden in color.
5. Once butternut squash is done baking, remove from oven and let sit until cool enough to handle. Remove peel, then cut into chunks. Add to onions in frying pan.
6. Increase heat to high. Cook squash and onions together, stirring often, for about 5 minutes. Add more salt and pepper, to taste.

Plan Ahead

This is great a day or two after making it. You can serve room temperature or rewarm (loosely covered) prior to serving.



crispiest roasted potatoes ever

MIRIAM PASCAL

Coating these potatoes in a mixture of oil, spices, and potato starch ensures fabulous crispiness that you've got to feel and taste to believe!

SERVES 6

- 3 lbs (1½ kg) potatoes
- 1½ tsp salt
- 1 tsp onion powder
- 1 tsp garlic powder (optional)
- 1½ tsp paprika
- 3 Tbsp potato starch
- ½ cup oil

1. Boil potatoes in well-salted water for about 30 minutes, until fork tender. Drain and set aside to cool.
2. Meanwhile, preheat oven to 450°F (230°C). Line two baking sheets with parchment paper and set aside.
3. In a small bowl, stir together salt, spices, potato starch, and oil to make a smooth mixture. Set aside.
4. If using baby potatoes, halve them. If using larger potatoes, cut them into large cubes. Place in a large bowl and toss with oil and spice mixture.
5. Place potatoes, cut side down, on prepared baking sheets. Bake for 35–40 minutes, until browned and crispy. For maximum crispiness, do not overcrowd the trays.

Plan Ahead

These potatoes are best fresh. If reheating, do so uncovered to retain crispness.



onion “lukshen” kugel

RIVKY KLEIMAN

I have a confession to make: When I returned home after a long Pesach photo shoot, I was tired and hungry and decided to have a slice of onion lukshen kugel for dinner. I licked my plate clean and went to sleep satisfied. When I woke up, I decided I had to make sure it was really as good as I remembered, so I had another slice for breakfast! It's possible it was even better than I remembered.

Try it... guaranteed you'll love it.

SERVES 10

- 1 spaghetti squash
- 3 large onions, diced
- ½ cup oil
- ½ cup brown sugar
- 6 eggs
- 1½ tsp salt
- ½ tsp black pepper
- ½ cup potato starch

1. Preheat oven to 375°F (190°C).
2. Slice squash in half and discard seeds. Place both squash halves face down in a 9x13-inch (20x30-cm) baking pan. Add half an inch of water to the pan. Cover with foil and bake for 40 minutes.
3. Remove from oven. Using a fork, see if you can scrape out the spaghetti-like stands into a large bowl. If it doesn't seem ready yet, return to the oven for 5 more minutes. (Do not overbake, or you'll end up with mush.) Allow squash to cool slightly.
4. Meanwhile, heat oil in a large frying pan over medium-high heat. Add diced onions and sauté for about 40 minutes, stirring every so often so they don't burn, until they're nice and golden. Remove from heat and cook slightly.
5. Lower oven heat to 350°F (175°C). Combine onions and spaghetti squash. Add sugar, eggs, salt, pepper, and potato starch. Stir until combined. Transfer mixture to a greased 9-inch (23-cm) round deep pan or a 9x13-inch (20x30-cm) pan. Bake for 45 minutes.
6. Serve warm or room temperature.





red-pepper broccoli stir-fry

RIVKY KLEIMAN

This is a recipe that my mother has been making since I was a child. I always loved the vibrant colors as well as the fabulous flavors. Thanks, Ema, for another keeper.

SERVES 6

- 24–36 oz (680 g–1 kg) broccoli florets, fresh or frozen
- 2 Tbsp olive oil
- 4 scallions, sliced on a bias
- 3 cloves garlic, crushed
- 1 red pepper, cut into 1-inch (2-cm) matchstick pieces
- zest of 1 lemon (optional)
- juice of 1 lemon
- 1 tsp salt
- ¼ tsp black pepper

1. Place the broccoli in a pot with water and steam for 3–5 minutes. Remove from heat and drain. Set aside.
2. Heat olive oil in a small frying pan. Add scallions, garlic, and pepper. Sauté for 3–5 minutes, until softened. Remove from heat and add in lemon juice, zest if using, salt, and pepper. Toss with the steamed broccoli. Serve warm or at room temperature.

zucchighanoush with kofta-spiced beef

CHANIE APFELBAUM

*One of my favorite appetizers for Shabbos or Yom Tov is hummus topped with spiced ground beef.
This is my Pesach spin, using roasted zucchini as a base, prepared like classic baba ghanoush.*

SERVES 6

ZUCCHIGHANOUSH

- 3 zucchini
- grapeseed oil, for brushing
- 1 clove garlic, crushed
- juice of ½ lemon
- salt and pepper, to taste

KOFTA-SPICED BEEF

- 2 Tbsp olive oil
- 1 small onion, diced small
- 2 cloves garlic, minced
- ½ tsp cumin
- ½ tsp allspice
- ¼ tsp cinnamon
- 1 lb (450 g) ground beef
- kosher salt and pepper, to taste
- ¼ cup toasted pistachios, chopped
- handful of fresh parsley, chopped

1. To make the zucchighanoush: Preheat oven to broil. Lightly brush a baking sheet with oil.
2. Cut the zucchini in half lengthwise and place on the baking sheet, cut side down. Brush with oil and season with salt and pepper. Broil on high for 25 minutes.
3. Turn the zucchini over. Scrape out the seeds and discard. Scrape the remaining flesh out of the zucchini and transfer to a bowl. Mash the roasted zucchini flesh. Add garlic and lemon juice. Season with salt and pepper to taste.
4. To make the beef: Heat olive oil in a skillet and add the onions. Sauté until translucent. Add the garlic, cumin, allspice, and cinnamon and stir until fragrant. Add beef, salt, and pepper and cook until crumbly and no longer pink.
5. To serve, spread the zucchighanoush out in a shallow round bowl. Top with meat and sprinkle with pistachios and parsley.



*Jezreel Valley
Argaman 2016*



disappearing sorbet

BRYNIE GREISMAN

Imagine a dessert on Pesach that has no eggs, sugar, or whip. And it's actually good for you! The taste and texture are outstanding. You'll make this dessert in different varieties many times over Pesach. I've served it numerous times throughout the year, and my family and guests always ooh and aah over it. Thank you, Esther Black, holistic health consultant, for this recipe.

YIELDS APPROXIMATELY 15 SERVINGS

- 4 cups frozen fruit (see note)
- $\frac{3}{4}$ cup smooth almond butter
- $\frac{1}{2}$ tsp salt (don't omit — it balances and enhances the flavor)
- 1 cup water
- 2–3 full Tbsp honey (if needed)

1. Remove fruit from the freezer and let sit for about a half hour or until it's not very hard, but still frozen. Place fruit, almond butter, salt, and water into a food processor with the S blade, and turn machine on to the highest speed. Process for 1–2 minutes until well blended.
2. Taste the mixture. If it's sweet enough, pour into a container and freeze until firm. If not, add the honey and process until incorporated. Taste and adjust if necessary. Then pour into a container and freeze.
3. The next day, remove the container from the freezer and let it sit out for about 15–20 minutes. Cut into small chunks and process again to get that smooth, velvety texture that makes this dessert so appealing.
4. Return to freezer. Let stand at room temperature for about $\frac{1}{2}$ hour before serving so it's easier to scoop out. I serve two small scoops together with the cookies on page 57 and a drizzle of raspberry syrup.

Note

I've tried many combos of fruit, including mango, kiwi, and strawberry, and banana, strawberry, and melon. My favorite is strawberry, wild berries, and pineapple. Be creative and personalize the dessert to your family's liking.

Tip

If you have fruit that's going bad, cut it into small chunks, place on a pan lined with parchment paper, and freeze. Use for any sorbet or smoothie.



chocolate paradise dessert

FAIGY GROSSMAN

Three decadent layers of chocolate — a delicious and satisfying end to your Yom Tov seudah! This recipe yields you two 9x13-inch pans, so you have enough for the “gantze mishpacha,” and it’s nut-free, for a change on Pesach. Chocoholics — this one’s for you!

YIELDS APPROX. 32 SERVINGS

CHOCOLATE CAKE CRUST

- 6 eggs
- 1¼ cups sugar
- 1½ tsp vanilla extract
- 1½ cups cocoa powder
- 1 scant cup potato starch

MOCHA FUDGE LAYER

- 1 cup sugar
- ½ cup cocoa powder
- 1 cup water
- ½ tsp coffee granules

CHOCOLATE MOUSSE LAYER

- 12 oz (340 g) bittersweet chocolate
- 6 Tbsp sugar, divided
- 4 Tbsp sweet wine
- 1 Tbsp cocoa powder
- 2 Tbsp water
- 8 eggs, separated

1. To make the crust: Preheat oven to 350°F (175°C). Grease two 9x13-inch (20x30-cm) inch baking pans and set aside.
2. Combine all crust ingredients in a large mixing bowl. Beat on medium speed until well combined. Pour into prepared baking pans and bake for 35 minutes. Remove from oven to cool.
3. While crusts are baking, prepare mocha fudge layer: In a small saucepan, combine all fudge ingredients. Bring to a boil and lower heat. Allow mixture to simmer for 45 minutes, stirring occasionally. Remove from heat and pour a thin layer over each crust. Set aside the remaining sauce for garnishing.
4. To prepare chocolate mousse layer: In a double boiler or small pot, melt chocolate. Add 3 Tbsp sugar, wine, cocoa, and water. Stir to combine. In a small mixing bowl, beat egg yolks together with a fork. Add a few tablespoonfuls of chocolate mixture to the yolks; stir to combine. Add remaining chocolate mixture and stir well. Set aside to cool.
5. Beat egg whites with remaining 3 Tbsp sugar until stiff. Fold into chocolate mixture and divide between the two pans. Freeze.
6. When ready to serve, cut into squares, plate, and drizzle with reserved mocha sauce.

Note

You may substitute truffle chocolate for half the bittersweet, if nuts are not a problem. (Many truffle chocolates have ground hazelnuts in the filling.)



Zion Fortissimo
2013



meyer lemon bars

ESTEE KAFRA

We make these bars all year long. We switch up the toppings, sometimes using chocolate with crushed toasted nuts or even adding chocolate chips into the batter, but my favorite flavor is lemon. When I saw Meyer lemons on sale at my local grocery store, I couldn't resist.

YIELDS 18 BARS

- 2 cups almond flour
- ½ cup potato starch
- 1 Tbsp baking powder
- ½ cup oil
- 1 cup sugar (or ½ cup sugar and ½ cup coconut sugar)
- 1 tsp almond extract
- ¼ cup dried cranberries (optional)



Lieber's
Almond Flour

LEMON GLAZE

- 1 cup confectioners' sugar
- 1 Tbsp lemon juice
- 2 tsp oil
- 2 tsp boiling water
- zest of 1 Meyer lemon

1. Preheat oven to 350°F (175°C). Line a 9x13-inch (20x30-cm) baking pan with parchment paper and set aside.
2. Mix together all ingredients well and press into the prepared baking pan. Bake for 22 minutes.
3. Combine glaze ingredients until smooth. Pour over the bars while they're still hot. Spread over the top and score into bars. Let cool and enjoy. Freezes well!



Tip

You can also swap ¾ cup almond flour with hazelnut flour. (Make this yourself by grinding filberts or hazelnuts without the peel in the food processor!)



Herzog Late
Harvest Chenin
Blanc 2018



the ultimate pesach cookie

BRYNIE GREISMAN

When a customer asked me if I sold GF chocolate chip cookies, I told her I'd develop a recipe for her. These became wildly popular, and I have to remind my guests and family time and time again to make a Shehakol and not a Mezonos on them — they taste that good! No mixer required either. You don't need any other cookie this Pesach! Try the classic version and the marble one too. Both are amazing.

YIELDS 4 DOZEN SMALL COOKIES

- 1 cup smooth almond butter
- 1 large egg
- ½ cup light brown sugar (or coconut sugar)
- ¼ tsp salt
- 1 tsp baking soda
- ½ tsp vanilla (either extract or sugar)
- 1 cup chopped nuts, chocolate chips, dried cranberries, or any combo of your choice



Lieber's
Almond Butter

1. Preheat oven to 350°F (175°C). Prepare a baking sheet lined with parchment paper.
2. For standard cookies: Mix together all ingredients in the order listed in a medium-sized bowl. Using a very small cookie scoop, form mixture into small cookies, about 1½ Tbsp each. Place on prepared baking sheet. Bake for 10–12 minutes. (For a softer cookie, bake 10 minutes; for an even crispier cookie, bake 12 minutes. I usually do 11 minutes.)
3. For marble cookies: Mix together all the ingredients except for the nuts and chocolate chips. Divide the dough in half. To one half, add 1 Tbsp cocoa powder and mix well to form a dark dough. To the remaining dough, add ½ cup combined chopped pecans and chocolate chips. Scoop a little of each dough together to form marbled cookies. Bake as above. The yield will be slightly less.
4. Allow the cookies to cool and store in freezer. (They actually taste better straight from the freezer!)



Château de
Rayne-Vigneau
Sauternes 2014

Tip

For the add-ins, I usually use about ½ cup of nuts (chopped walnuts and pecans), and ½ cup of chocolate chips. I'll often swap out some of the above and add in a handful of dried cranberries. I love the chewiness they add. Personalize the cookie to your liking.

Note

During the year, I'll use part hempseed instead of the nuts. You can also sub honey for the sugar. The cookies will be softer and need less baking time. Check after 8 minutes.

fruit-dotted cake squares

FAIGY GROSSMAN

I was thrilled with this Pesachdig version of a cake that my family always demolishes in its chometzdig form. Both fillings are delicious and the recipe yields two cakes — always helpful on Pesach!

YIELDS 2 9X13-INCH (20X30-CM) PANS

- 4 eggs
- 1½ cups sugar
- 2 Tbsp vanilla sugar
- 1½ cups oil
- 1½ cups potato starch
- 1½ cups almond flour

STRAWBERRY FILLING

- 2½ cups sliced strawberries
- ⅔ cup sugar
- ½ cup water
- 1 tsp lemon juice
- 2 Tbsp potato starch
- 1 Tbsp oil

LEMON FILLING

- ½ cup lemon juice
- 1 cup sugar
- 3 egg yolks
- ¼ cup potato starch
- dash salt
- 1 cup water
- 1 Tbsp oil



Teperberg
Essence Fortesse
2016

1. For the strawberry filling, bring all ingredients to a boil in a small, heavy-bottomed saucepan, stirring constantly and mashing strawberries a bit with the back of a spoon. Cook, still stirring, for 2-3 minutes until thickened (mixture will be slightly chunky). Remove from heat.
2. For the lemon filling, combine the first five ingredients in a small, heavy-bottomed saucepan. Stir over medium heat until slightly thickened. Add water and stir until thickened, about 5 minutes. Add oil and stir. Remove from heat.
3. Preheat oven to 350°F (175°C). Grease two 9x13-inch (20x30-cm) baking pans and set aside.
4. To prepare the batter: Combine eggs and sugars in a large mixing bowl. Beat on high speed until pale and thick, about 5 minutes. Add oil and beat on medium speed; add remaining ingredients and mix until incorporated.
5. Divide batter between the prepared pans. Drop tablespoonfuls of strawberry filling in even intervals over the batter in one pan. Repeat with the lemon filling over the batter in the second pan.
6. Bake for 50 minutes, or until cake begins to brown at edges and a toothpick inserted comes out clean. Cut into squares.





apple cake with cinnamon glaze

RIVKY KLEIMAN

This apple cake is a recipe that I have in my archives from my friend Malky S. I make it every year and it sits on my counter as Erev Pesach food. While I'm busy doing all the last-minute prep, I love watching everyone enjoy it.

SERVES 16

- 5 Granny Smith apples, peeled and diced
- 10 eggs, separated
- 1½ cups sugar, divided
- 1 cup potato starch
- 1 Tbsp vanilla sugar
- 1 tsp cinnamon

CINNAMON GLAZE

- 1½ cups confectioners' sugar
- 1 tsp vanilla extract
- 1 tsp cinnamon
- 2 Tbsp pareve milk or water

1. Preheat oven to 350°F (175°C).
2. Beat egg whites at high speed to soft peaks. While beating, slowly add 1 cup sugar. Continue beating until you have peaks that stay. Transfer to a large bowl.
3. Beat the yolks with remaining ½ cup sugar, potato starch, and vanilla sugar until light yellow and thick.
4. Fold the yolk mixture into the whites. Gently fold the apples into the mixture. Transfer the batter into an ungreased Bundt pan or a 9x13-inch (20x30-cm) baking pan.
5. Test for doneness after 45 minutes for a Bundt pan and 35 minutes for a 9x13-inch pan. Remove from oven and turn over immediately from a Bundt pan. Let cool.
6. Combine all glaze ingredients in a cup and whisk until smooth. Drizzle over cooled cake.



Zahav Late
Harvest
Chardonnay
2016

Root for the Roots

Pesach is one of my favorite times of the year. It's one of those clean-slate restarts that we always dream of, and it's built right into our calendar.

Like it or not, Pesach behooves us to try out a menu that might be really different than the one we're used to. With our families anticipating a change anyway, there couldn't be a better time to explore wholesome alternatives to the foods we normally serve.

Think "Pesach alternatives," though, and you might veer sharply onto the highway named "Potatoes." We want our menus to include a filling side that everybody will eat. And it's a food that everyone is permitted to eat on Pesach! To the otherwise uninitiated, Chag Hamatzos might be confused for Chag Tapuchei Ha'adamah.

Too Much of a Good Thing

Last Pesach, we explored what it is about potatoes that make them a good sometimes choice, but not an always choice. Potatoes are high in nutrients and antioxidants and are one of the most filling foods available. The downside is that they contain glycoalkaloids, which can cause drowsiness, increased sensitivity, itchiness, and digestive disturbances. Additionally, potatoes raise our blood sugar more than table sugar does. So consuming them as your primary side for two weeks, aside from getting monotonous, is not beneficial to your health.

Potatoes are not the only filling, side-dish-friendly option in the produce section. Almost every sort of root vegetable is delicious, filling, and versatile in the way it can enhance your Yom Tov seudah. And there are so many more of them than just potatoes.

The Veggies You've Been Missing

Now that you're feeling adventurous, peek over the mounds of russets and Yukon Golds and zoom in on the large variety

If you buy an unripe winter squash, leave it in the sunlight until it ripens. You can also knock your squash with a knuckle. If it sounds hollow, it's ripe; a dull-sounding knock means it's either unripe or spoiled.

of root vegetables that too often take second place.

- **Carrots** are a good low-glycemic source of beta carotene, fiber, vitamin K1, potassium, and antioxidants; they can help lower cholesterol and improve eye health.

- **Beets** are high in fiber, folate (vitamin B9), manganese, potassium, iron, and vitamin C. They improve blood flow, lower blood pressure, fight inflammation, improve digestive and brain health, and can even increase exercise performance.

- **Rutabagas** are packed with nutrients and antioxidants. They're low in calories and an excellent source of fiber, and a great choice for maintaining a healthy microbiome.

- **Sweet potatoes** are rich in fiber, vitamin C, vitamin A, antioxidants, and minerals. Though sweet in taste, they may help improve blood sugar control, as well as immunity and skin health.

- **Fennel**, which is known for its licorice-like flavor, has been shown to be effective in reducing blood sugar levels and can also reduce the growth of pathogenic (bad) bacteria.

- **Celery root** (celeriac) is high in minerals and vitamin C. It's also an excellent source of vitamin K; one cup contains about 80 percent of the recommended daily value. Vitamin K is essential for proper blood clotting and bone health. Celery root can be chopped into salads or baked, roasted, boiled, or mashed.

So next time you're in the grocery, keep an eye out for your new Pesach friends. Put some in your shopping cart and send them my regards!

Wishing you a healthy, energetic pre-Pesach,

Rorie



Rorie Recommends: Winter Squash

Here's another favorite vegetable variety: squash! By classification, squashes are actually flowers, not root veggies, but they're just as versatile. Winter squash is high in many nutrients, including vitamins C and B6, as well as having lots of fiber, which helps make it very low glycemic. It's high in magnesium and potassium, so it can be helpful with blood pressure management. And as sweet and starchy veggies go, winter squash is very low in carbs.

For a ripe winter squash, look for one with a firm exterior and no soft spots or cracks. They get firmer as they ripen! Your squash should be matte, not shiny, and hard to pierce. An unripe squash has a shiny and soft exterior that's easily pierced by a fingernail.



Roasted Delicata Squash

This was one winter squash that stumped me for a long time. Somehow I just couldn't get the flavor right. I tried sweet. I tried savory. And then I hit on this. I knew I got the combination right when these slices literally disappeared off the cookie sheet.

SERVES 6-8

- 4-5 medium-to-large Delicata squash
- 1 cup moon-shape-sliced leeks
- 2 cloves garlic, chopped
- 2 Tbsp olive oil
- 1½ Tbsp coconut aminos or dry red wine
- 1 Tbsp raw honey
- 1 tsp salt
- 1 tsp pepper
- ½ cup fresh pomegranate arils, or to taste

Preheat oven to 375°F (190°C). Line two baking sheets with parchment paper.

Wash the squash, slice it in half, and scoop out the seeds. Cut each half into moon-shape rings and place in a ziplock bag. Add leeks, garlic, olive oil, coconut aminos, honey, salt, and pepper and combine until squash is evenly coated.

Arrange squash slices on the prepared baking sheets, making sure the slices don't overlap. Bake for 40-45 minutes, keeping an eye on the edge pieces and removing as they brown to avoid burning. Garnish with fresh pomegranate seeds.

TIP: If you've got a batch of fermented garlic-infused honey from a previous Full 'N Free column, use it instead of the honey and garlic.

STYLING AND PHOTOGRAPHY BY
BAILA ROCHEL LEINER

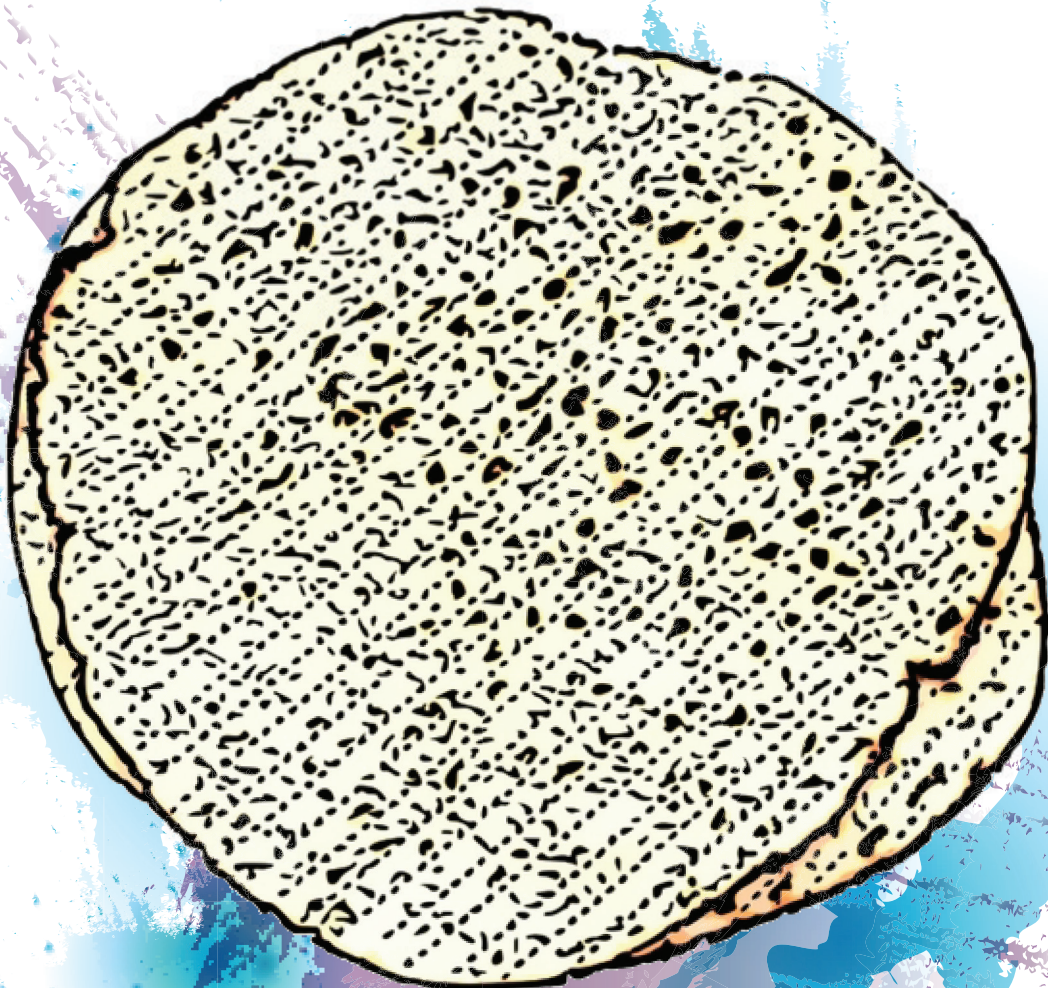
As a health coach certified in integrative nutrition, Rorie shows the *frum* community how to incorporate healthy habits into our lifestyle in a delicious, fun, doable way, one small step at a time. Rorie is the health ambassador of Kosher.com, creator of Rorie's Dough Mixes, and founder of Full 'N Free, LLC. To learn more about Rorie and her dough mixes, recipes, programs, and services, visit www.fullnfree.com.

All statements are suggestive only. Please consult with your doctor before making any dietary or lifestyle changes.



FROM THE ft VAULTS

We took a deep dive into our Pesach archives to print some of the best ones for you, in case you missed them the first time around. It's a good thing you're making Pesach now because you can't miss these again.



Cauliflower and Leek Soup

RECIPE BY RIVKY KLEIMAN

I'm always looking for something new and different to serve, and that's what led me to concoct this delectable easy-to-prepare soup. The zucchini gave me the creamy texture I was looking for while complementing the soup's flavor.

SERVES 10

- 2 leeks (white and light green part), washed and sliced
- 2 large white onions, sliced
- 1 head of garlic, peeled (about 15 whole cloves)
- 2 lb (910 g) fresh or frozen cauliflower
- ¼ cup olive oil
- 2 small-medium zucchini, peeled and chunked
- 7 cups water
- ¼ cup sherry cooking wine
- 3 Tbsp kosher salt
- ½–¾ tsp black pepper
- 1 Tbsp balsamic vinegar or lemon juice
- ⅛–¼ tsp crushed red pepper flakes

Preheat oven to 350°F (175°C). Line a baking sheet with parchment paper. Toss leek, onion, garlic cloves, and cauliflower with olive oil. Roast for 35–40 minutes.

In an 8-quart pot, place water, sherry cooking wine, kosher salt, pepper, balsamic vinegar or lemon juice, and crushed pepper flakes. Add zucchini chunks and roasted vegetables and bring to a boil. Lower heat and simmer for 40 minutes. Puree soup with an immersion blender.

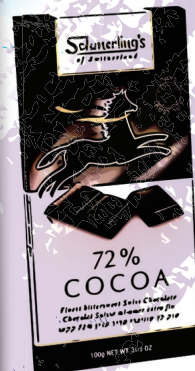
Note: This soup freezes beautifully. Instead of balsamic vinegar or lemon juice, squeeze fresh lemon in at the end of the cooking process to meld the flavors together.

Hearty Cabbage Soup

(ISSUE 332)

RECIPE BY BRYNIE GREISMAN

This is one of those classic recipes handed down from generation to generation — from my bubby, a”h, to my mother, and then to me. I have many fond memories



connected to this flavorful soup. It will enhance any Yom Tov seudah.

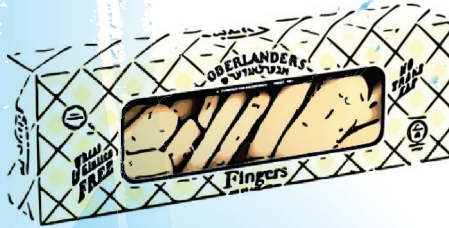
SERVES 20

- 1½ lbs (approximately 600 g) shredded cabbage
- 1½ quarts tomato juice
- 4 oz (100 g) tomato paste
- 2–3 peeled Cortland apples, thinly sliced (or any other sweet and sour apple)
- 1 strip flanken, up to 1 lb (450 g)
- 1–2 marrow bones
- 1 turkey neck
- juice of 1 lemon (approximately 3 Tbsp)
- ½ cup sugar
- 1½ Tbsp salt, or to taste

Place all ingredients in an 8-quart pot and cover with water almost to the top. Bring to a boil, lower heat, and cook for two hours. Adjust seasoning if necessary. This soup freezes beautifully.

Note: This soup can be made pareve as well. Sauté an onion in a little oil and then add all the remaining ingredients except for the flanken, marrow bones, and turkey neck. You might want to add a bit more cabbage and a small amount of tomato sauce for more flavor. Cook for just 1 hour and 15 minutes.





and sauté an additional 5–10 minutes. Season with salt and pepper. Add just enough water to cover the vegetables and bring to a boil. Lower heat and simmer for half an hour or until the vegetables are cooked through. Blend vegetables with an immersion blender until smooth. Slowly add the chicken soup until the desired consistency is reached.

Bring soup to boil. Add diced chicken to pot and cook through, about 15–20 minutes.

Crunchy Carrot Salad (ISSUE 85)

RECIPE BY BRYNIE GREISMAN

This colorful, vitamin-packed salad is a winner! It's crunchy, juicy, and goes well with fish or meat dishes. In addition, it has no sugar and not too much mayo, so it's great for dieting.

SERVES 6–8

- 6 carrots, coarsely shredded
- 1 stalk celery, thinly sliced
- 1 apple, peeled and diced (see tip)
- ½ cup chopped nuts, roasted if you prefer (I use walnuts, pecans, or almonds or a combo of all three)
- handful of golden raisins

DRESSING

- 3 Tbsp mayonnaise (I used low-fat with excellent results)
- 2 Tbsp freshly squeezed lemon juice
- 2–4 Tbsp freshly squeezed orange juice

Mix together the carrots, celery, apple, and raisins in a large bowl. Combine dressing ingredients in a small bowl and gently mix into the salad. Refrigerate for a few hours before serving, or overnight. Add nuts right before serving, either mixed in or as a garnish.

Note: Use any kind of apple you like for this recipe. If you use red, you might want to leave it unpeeled for added color. If you prefer more dressing, increase

“Cream” of Chicken Soup (ISSUE 235)

RECIPE BY FAIGY GROSSMAN

This filling soup, with its amazing flavor, is a welcome change from the standard chicken soup. The addition of chicken morsels make it a real crowd-pleaser.

SERVES 8

- 2 Tbsp oil
- 1 onion, diced
- 2 large carrots, cubed
- 6 potatoes, cubed
- ½ large knob celery, cubed
- salt and pepper, to taste
- water, to cover
- 3–4 quarts chicken soup
- 1 lb (450 g) chicken cutlets, cut into very small bite-sized pieces

Heat oil in a large pot. Add onion and sauté until golden. Add remaining vegetables



proportionately. If you want a sweeter flavor, add a little vanilla sugar.

Tip: When you buy celery, choose a compact bunch of light-colored, crisp stalks with fresh-looking leaves. Stalks that are thin and dark-colored can be bitter and stringy.

Chicken Crisp Salad (ISSUE 488)

RECIPE BY MICHAL FRISCHMAN

My grandmother has fond memories of her childhood in Tangiers, when every Pesach her mother would slowly render out chicken schmaltz from chicken skin so she had fat to cook with for Yom Tov. The leftover skin turned into super-crunchy *toportyu* (if you're Hungarian, *gribenes* in Yiddish), and my grandmother and her siblings looked forward to it all year round. This salad is an homage to Ima's childhood!

SERVES 8

- 1 lb (450 g) chicken skin (see note)
- salt, for sprinkling
- 2 6-oz (170-g) bags mixed greens
- 2 endives, sliced in half down the middle and rinsed
- 1 pint cherry tomatoes, halved

DRESSING

- ½ cup olive oil
- ¼ cup lime juice
- ¼ cup honey
- 1 tsp salt
- pepper, to taste

Preheat your oven to 375°F (190°C). Line two baking sheets with parchment paper.

Trim the chicken skin pieces of excess fat and lay them flat on the parchment paper, then lightly sprinkle with salt. Cover with another sheet of parchment paper and lay an additional baking sheet on top, so the skins don't curl up while they cook (you'll be using four baking sheets altogether). Bake for 40–50 minutes, or until the skins are crispy, then immediately remove from the baking sheet and drain

on paper towels. (These can be made a few hours in advance and stored at room temperature in an airtight container until ready to use.)

While the chicken is cooking, heat a nonstick or cast-iron frying pan over medium heat. Spray the cut edge of the endives with cooking spray and place, face down, in the pan. Cook until charred, about 10 minutes. Remove and slice into 1-inch (2-cm) slices.

To assemble: Combine the lettuce, tomatoes, and endives. Whisk the dressing ingredients together and lightly dress the greens. Top the salad with crispy chicken skin immediately before serving.

Note: You can get the chicken skins from your butcher for super cheap, if not free, or reserve your own from about 4 whole chickens.

Meat-Filled Cigars (ISSUE 332)

RECIPE BY SARA WASSERMAN

An Israeli classic, made Pesachdig with this potato-starch-based cigar recipe.

YIELDS 12 CIGARS

CIGARS

- 1 cup potato starch
- 1 cup water
- 4 eggs
- 3 Tbsp oil
- a pinch of salt
- oil, for frying

FILLING

- 2 Tbsp oil
- 2 onions, diced
- 1 lb (450 g) ground meat
- 2 potatoes, cooked
- 1 egg
- paprika and white pepper, to taste
- salt, to taste

To prepare the cigars, combine potato starch, water, eggs, oil, and salt until you have a smooth batter. Lightly grease an 8-inch (20-cm) frying pan and prepare

cigars as you do crepes. Fry for 3 minutes on each side.

To prepare the filling, heat oil in a frying pan and sauté onions until translucent. Add ground meat and sauté until it changes color. Transfer meat mixture to a food processor and add cooked potatoes, egg, and spices. Blend until smooth.

Place 1 Tbsp of the meat mixture on each cigar. Roll into a cigar shape and repeat until all the cigars are filled. Heat oil in a frying pan and fry a few cigars at a time until brown. Serve immediately.

Tip: You can prepare the cigars ahead of time and fry just before serving.

Minute Steaks and Red Potatoes

(FAMILY TABLE NISSAN 5777)

RECIPE BY JULIE HAUSER

This can be used as a main dish for a small crowd or even as an appetizer over salad (without the potatoes), with a little of the sauce.

SERVES 3–5 AS A MAIN DISH,
6–8 AS AN APPETIZER

- about 2 lbs (1 kg) minute steaks
- ½ cup marinara sauce (or tomato paste, or 1 pint cherry tomatoes)
- ¼ cup red wine vinegar
- 1 Tbsp balsamic vinegar
- 1½ Tbsp honey
- ¼ freshly squeezed lemon, or 1 Tbsp lemon juice
- 1 tsp garlic powder
- 4 shakes paprika
- 6 shakes pepper
- 3 shakes onion powder
- ½ tsp salt
- ¾ sweet onion, cut in chunks
- ½ purple onion, cut in long strips
- 1 medium cooking onion, sliced
- 6 red-skin potatoes (optional)

Place the meat into your slow cooker and smear the marinara sauce, vinegars,

FROM THE FT VAULTS

honey, lemon juice, and seasonings onto it. Scatter the onion pieces all around and add potatoes, if desired. Don't worry about the lack of liquid in the slow cooker. Cook on low for 6–7 hours. Freeze, if desired, and reheat with all the gravy.

Oven-Fried Onion Garlic Chicken (ISSUE 487)

RECIPE BY FAIGY GROSSMAN

The crunchy coating here tastes like onion-garlic chips and pairs wonderfully with the juicy chicken. Best part of all, no standing over the stovetop frying!

SERVES 6

- 6 chicken breast halves, pounded medium-thin
- $\frac{3}{4}$ cup potato starch, divided
- 1 tsp salt
- 1 cup ground almonds
- 2 eggs, beaten
- 1 small onion, grated
- 1 tsp garlic powder or 2 cloves garlic, crushed
- oil, to cover bottom of pan

WINE SAUCE

- 2 Tbsp oil
- 3 Tbsp white wine
- 1 tsp sugar
- generous dash salt
- 1 cup water
- 2 tsp potato starch

Preheat oven to 450°F (230°C).

Prepare coating station: Place $\frac{1}{2}$ cup potato starch in one shallow dish, $\frac{1}{4}$ cup potato starch, ground almonds, and salt in another, and combine eggs, grated onion, and garlic in a third.

Coat the bottom of a baking sheet with a thin layer of oil. Dredge chicken first in potato starch, then in egg mixture, and then in ground almond mixture. Place chicken breasts on a baking sheet and bake for 10 minutes per side.

For the sauce, heat oil, wine, sugar, and salt in a small pot. Combine water

and potato starch and add to boiling liquid; reduce heat and stir until the sauce thickens. Pour immediately over chicken and serve.

Note: If the sauce gets too thick, add 1–2 additional Tbsp water and stir to combine.

Tangy Potato Chip Schnitzel (ISSUE 332)

RECIPE BY ESTEE KAFRA

Schnitzel is always a family favorite, but the flavors in this recipe are really unique. It's tangy, sweet, salty, and crunchy all at the same time.

SERVES 6

- 8 deboned chicken legs
- 3 Tbsp oil
- $\frac{1}{2}$ cup mayonnaise (low fat is fine)
- $\frac{1}{2}$ cup apricot jam
- $\frac{1}{4}$ cup white wine
- $\frac{1}{4}$ tsp dried rosemary crushed (or more)
- 2 10-oz (280-g) bags potato chips
- $\frac{1}{2}$ tsp black pepper
- 1 tsp paprika

Preheat oven to 375°F (190°C). Spread oil over the bottom of a baking sheet to fully cover.

Combine mayonnaise, apricot jam, wine, and rosemary in a large bowl.

Crush the chips until fine (I use a rolling pin and rolled over the bag) and place in a second bowl. Add the pepper and paprika to the chips.

Dredge the chicken in the liquid mixture, then coat with the dry mixture. (I recommend doing this in two batches to prevent the chips from clumping.)

Place the chicken on the prepared baking sheet. Bake uncovered for 35–40 minutes, until chicken is cooked through but still moist. Serve warm.

To reheat, cover and bake at 300°F (150°C) for 20 minutes or until just warmed through.

Chicken Marsala (ISSUE 85)

RECIPE BY BRYNIE GREISMAN

This is an elegant way to serve chicken cutlets on Pesach (and all year round). An authentic, gourmet Italian recipe that is sure to be enjoyed by all.

SERVES 6–8

- 2.2 lbs (1 kg) chicken cutlets
- 1 cup potato starch
- salt and pepper, to taste
- olive oil, for pan-frying
- 1 14-oz (400-g) can sliced mushrooms, or fresh equivalent
- 3 cloves garlic, crushed, or to taste
- $\frac{1}{4}$ cup Marsala wine (or substitute any semidry white wine)
- 2 tsp fresh lemon juice
- 1 cup chicken stock, or 1 cup water with 1 tsp chicken soup mix
- generous handful fresh parsley
- pinch of ginger (optional)

Mix potato starch, salt, and pepper. Dip cutlets into this mixture.

Heat a small amount of olive oil in a frying pan and pan-fry the cutlets for a few minutes on each side. Alternately, you can generously brush a baking pan with olive oil and bake the cutlets, loosely covered, for a few minutes on each side. You might want to broil them for just a few minutes to brown. (The cutlets need not be fully cooked. They'll be baked further in the sauce.) Remove cutlets from frying pan and transfer to a 9x13-inch (20x30-cm) baking dish.

Preheat oven to 350°F (175°C).

Add a little more oil to the pan and sauté the mushrooms and garlic until slightly browned. Add the wine, lemon juice, chicken stock, and seasonings to the pan and bring to a boil. Simmer for a minute or two until well blended.

Pour mushroom-wine mixture over the cutlets and bake, covered, for 20–30 minutes or until heated through. (If the cutlets were baked originally, 15 minutes is sufficient.) You may want to uncover the last few minutes to brown the cutlets a bit.

Serve over mashed potatoes or

unaccompanied and garnish with fresh parsley. Drizzle remaining sauce over cutlets. Enjoy!

Tip: Most year-round chicken recipes using flour can be adapted for Pesach. Just substitute potato starch for the flour.

Note: This can be frozen after being baked, and go straight from the freezer to the oven. It's great for a Yom Tov or Chol Hamoed meal; you can just pull it out of the freezer and warm up.

Stuffed Meaty Mushrooms

(ISSUE 434)

RECIPE BY ESTEE KAFRA

The combination of mushrooms, red wine, meat, and walnuts is a match made in culinary heaven.

SERVES 10

- 10 portobello mushrooms
- 1 lb (450 g) ground beef
- 1 Tbsp ketchup
- 1 generous Tbsp apricot jam
- ½ tsp salt
- ½ tsp ground black pepper
- 2 cloves garlic, minced
- ½ cup walnuts, divided
- ½ cup sweet or semisweet red wine
- fresh parsley, for garnish

Preheat oven to 350°F (175°C).

Rice the mushroom stems and place in a large baking dish (preferably ceramic or Pyrex). Scrape out the gills from the mushroom caps and place the cleaned caps over the chopped stem pieces.

Combine the ketchup, apricot jam, spices, and garlic in a mixing bowl. Add the ground meat and mix. Take ¼ cup of walnuts and crush roughly. Add to meat mixture.

Fill each mushroom with a layer of meat mixture. Pour wine slowly over the meat, dividing evenly among the mushroom caps. Top with additional walnuts and bake uncovered for 30 minutes.



Beef Sliders

RECIPE BY RIVKY KLEIMAN

Who said Pesach food can't be fun?

Sliders: an updated way to enjoy your good ol' meat and potatoes.

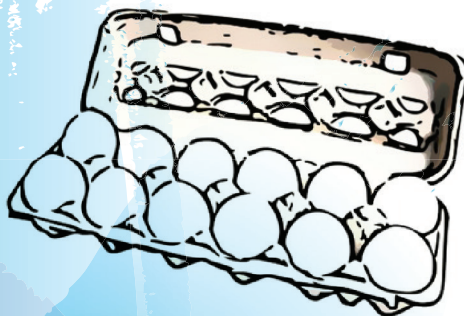
YIELDS 12 SLIDERS

- 2 lbs (1 kg) ground beef
- ¾ cup Pesach crumbs
- ½ cup seltzer
- ½ small onion, grated or diced finely
- 3 eggs
- ½ tsp salt
- ¼ tsp pepper
- ¼ tsp onion powder
- ¼ tsp garlic powder

FRENCH-FRIED ONIONS

- 1 large white onion
- ½ cup potato starch
- ½ tsp salt
- ¼ tsp pepper
- 2 large eggs
- oil, for frying





GARLIC-MAYO DRESSING

- 6 Tbsp mayonnaise
- 3–4 cloves garlic, crushed
- 1 tsp fresh lemon juice
- 1 tsp extra-light olive oil
- ¼ tsp salt
- pinch pepper

SWEET-AND-SOUR DRESSING

- ½ cup ketchup
- 2 Tbsp apricot jam
- 2 tsp vinegar or lemon juice

In a large bowl, combine ground beef with Pesach crumbs, seltzer, onion, eggs, and seasonings. Mix well. Form into 3-inch (7-cm) patties and place onto a

parchment-lined baking sheet. Patties can be frozen at this point.

To prepare, either grill for 3–4 minutes on each side or bake at 425°F (220°C) for 8–9 minutes and then flip over and bake for another 2 minutes on the other side.

To make the French-fried onions, peel the onion and slice into ¼-inch rings. Separate the layers into individual rings. Take a small saucepan and fill it a third of the way with oil. Heat the oil.

Mix potato starch with salt and pepper in a small bowl. In a second small bowl, beat the eggs.

Dip the onion rings into the potato starch, then into the egg, and then into the potato starch again. Place the batter-dipped onions into the heated oil and fry for 1–2 minutes per side until golden. Remove with a slotted spoon and place on a paper towel to absorb excess oil.

Prepare the dressings by whisking all ingredients together. They may be made in advance and refrigerated.

To assemble: Place a grilled slider on lettuce slice or potato kugel crisp. Smear with dressing of your choice. Place a French-fried onion ring on top of the dressing. Embellish with pickles, lettuce, and tomatoes, and add additional dressing. Top with a second lettuce leaf or potato kugel crisp. Pierce with a decorative toothpick to hold together.

Note: The French-fried onions can be made in advance and can last for up to week in a sealed container.

Maple-Butternut Squash Pie with Crumb Topping

RECIPE BY RIVKY KLEIMAN

A spectacular combination of textures and flavor that will leave you wanting more and saying, “I can’t believe this is kosher for Pesach.”

SERVES 12

- 1 butternut squash, peeled and cubed
- 1 cup almond milk

- 4 eggs
- ½ cup brown sugar
- ¾ cup real maple syrup
- 1½ tsp cinnamon
- ½ tsp salt

MAPLE-GLAZED PECANS

- 2 Tbsp margarine
- ¾ cup pecan halves
- 1 Tbsp real maple syrup

CRUMB TOPPING

- ¾ cup crushed ladyfingers (approximately 9 ladyfingers)
- 3 Tbsp brown sugar
- 2 Tbsp oil
- 1 tsp cinnamon

Preheat oven to 350°F (175°C).

Place the cubed butternut squash in a medium-sized pot. Cover with water. Bring to a boil over medium-high heat and cook for about 20 minutes, until the squash is fork tender. Drain and mash finely.

Add in the remaining pie ingredients and mix well. Transfer to a 9x13-inch (20x30-cm) baking pan or a 10-inch (26-cm) round oven-to-tableware and bake on the middle rack of the oven for 30 minutes.

Meanwhile, prepare the maple-glazed pecans and the crumb topping: For the maple-glazed pecans, melt the margarine in a small frying pan. Add in the maple syrup and pecan halves and stir until completely coated and fragrant. Transfer to parchment paper and allow to cool. Once cool, transfer to a ziplock bag and pound to form coarse pieces. For the crumb topping, crush the ladyfingers and transfer to a small bowl. Add in remaining crumb ingredients and mix well.

After 30 minutes, remove the pie from the oven. Sprinkle the chopped maple-glazed pecans over the pie, then top with crumb topping. Return to oven and bake an additional 25–30 minutes.

Apple Strawberry Crumble (ISSUE 85)

RECIPE BY BRYNIE GREISMAN

This crumble tastes positively chometzdig! It's delicious served as an accompaniment

for meat or chicken, and can even double as a delightful dessert, served with vanilla ice cream and strawberry syrup, or as is.

SERVES 16

- 7 apples, peeled and sliced
- ½ cup sugar
- 2 tsp lemon juice
- ½ tsp cinnamon
- 1 pint strawberries, cleaned and sliced (or use frozen)

CRUMBLE

- 2½ cups potato starch
- ¾ cup sugar
- 1 egg
- 1 cup oil
- 3½ oz (100 g) ground nuts
- 1½ tsp vanilla sugar (optional)

Preheat oven to 350°F (175°C).

Combine apples, sugar, lemon juice, and cinnamon. Place in the bottom of a 9x13-inch (20x30-cm) baking pan or two 9-inch (23-cm) round pans. Top with sliced strawberries.

With a fork, mix together the crumb ingredients. Crumble with your fingers and arrange on top of strawberries.

Bake uncovered for 1–1½ hours, or until done. I recommend putting a piece of foil under the pan (or pans) to catch any crumbs that might fall.

Note: You can prepare this kugel in advance and freeze. Let it defrost slightly at room temperature, and then warm in the oven at a low temperature. Once it's defrosted, turn the oven to a higher temperature until heated through.

Rosemarie Mousse (ISSUE 332)

RECIPE BY ESTEE KAFRA

The addition of hazelnut butter to my favorite chocolate mousse recipe takes this dessert to a whole new level. While this recipe was developed for Pesach, it's a real treat any time of year.

SERVES 8

MOUSSE

- 1 cup hazelnuts
- 1 Tbsp sugar
- 1 Tbsp oil
- 2 3½-oz (100-g) bars chocolate (I use 1 bar of 55% cocoa and 1 of 72%)
- 7 eggs, separated
- 1 Tbsp cocoa powder, dissolved in 3 Tbsp boiling water
- ⅛ tsp kosher salt
- 3 Tbsp confectioners' sugar

TOPPING

- 3½ oz (100 g) good quality chocolate
- 1 8-oz (225-g) container pareve whipping cream
- candied hazelnuts and white chocolate shavings, for garnish (optional)

Preheat oven to 350°F (175°C). Place the hazelnuts on a baking sheet and bake for 10–13 minutes. Remove from oven and place on a dishtowel. Rub vigorously in the towel to remove the skins. Place the cooled hazelnuts in a food processor fitted with the blade attachment. Add oil and sugar and process until smooth and fully combined, about 4 minutes.

Melt chocolate in a double boiler or in a bowl placed on top of a pot of boiling water. Once chocolate is fully melted, add the egg yolks slowly, mixing constantly while adding. Add the dissolved cocoa and the hazelnut butter, mixing until a smooth consistency is reached.

Meanwhile, beat the egg whites. When almost stiff, add confectioners' sugar and continue beating until stiff peaks form.

Add some of the whites to the chocolate mixture and stir, then fold the chocolate mixture into the whites until just combined. Divide among individual glass cups or dessert bowls. Freeze.

Once the mousse is frozen, make the topping by melting chocolate in a double boiler. Add the pareve whipping cream and stir to combine. Pour over frozen mousse and freeze again. Before serving, garnish with nuts and white chocolate, if desired.

tablescape / *shevy shanik*

TOUCHES OF ELEGANCE



A timeless look of creams, beiges, and
everything in between will never go out of style.

TEXT AND STYLING BY SHEVY SHANIK
PHOTOGRAPHY BY HUDI GREENBERGER





Shiurim Chart

When I think of a Pesach table, after the obvious *ke'arah* and *kosos*, my mind goes to the *shiurim* chart that graces most of our tables. I wanted to create a *shiurim* chart that would be both beautiful and functional. This *shiurim* placemat has a dainty floral motif on one side and a chart in coordinating colors on the other. It's made out of Lucite, ideal for the Seder when we expect the usual wine and grape juice spills. Free download of *shiurim* chart available at Mishpacha.com. Also available at The Stamp Studio.

Neutral Palette for Minimal Effort

Although splashes of color are eye-catching and vibrant, nothing says chic like a soft, muted color palette of neutrals. Peaceful and classic, shades of beige, ivory, and white stand the test of time.

With all the time and effort that goes into making Pesach, I wanted this table to be easy to replicate. The neutral color palette can easily blend with your home decor, allowing you to set your Seder table with minimal effort.



Place Card with Pizzazz

Why is this place card different from all the other place cards? It can also serve as a bookmark for your Haggadah. Punch a hole at the top of each card, loop a ribbon through, and write your guest's name on the front. I love how they coordinate with the floral motif of the placemats.



Elegant and Timeless

A combination of modern minimalism with touches of elegance, topped off with airy blooms and touches of gold, gives you the perfect recipe for a contemporary yet timeless Pesach table.

The sleek design of this *becher*, too, enhances the clean and classic feel of the table.



Spring Centerpiece

Dress your Seder table with this stunning centerpiece. The mix of apricot-hued flowers, white tulips, champagne roses, and delicate twigs is both pristine and inviting.

tablescape





Hand-Painted Haggadah

This Haggadah is a piece of art for your table. The cover adds a cheerful pop of color, while the image fits with the theme of Pesach. What better way to read the Haggadah than to see it visually unfold with hand-painted images?

CREDITS

Becher courtesy of **Uvtuvo**, Uvtuvo.com, 323-325-5955

Kosel painting courtesy of **Libby Klein Art**, Libbykleinart.com, 917-881-4633

Gold and white flatware and gold rim stemware courtesy of **Settings and Co.**, Settingsco.com, 347-990-2242

Table and chairs courtesy of **B & B Tent and Party Rental**, Bandbpartyofnj.com, 732-886-5510

Haggadah by **Yaeli Vogel**, Yaelivogel.com

Custom charger/*shiurim* chart and seating card courtesy of **The Stamp Studio**, thestampstudio@yahoo.com, 732-281-7088

kitchen encounters

Prepping for Pesach *without* a Pesach Kitchen

Tips, advice, and halachic guidance that can
make a world of difference for hosts and guests!



n the weeks and months leading up to Pesach, you can draw a pivotal line that clearly divides Jewish homemakers: those who make Pesach, and those who don't — and “never the twain shall meet.” Or shall they? This year, due to travel bans and efforts to curtail the spread of coronavirus, many families are unexpectedly facing making Pesach at home, some of them for the first time.

For those with Pesach kitchens, things are slightly easier — make a menu, buy your ingredients, and cook at your convenience! But what about those without a Pesach kitchen? Is it possible to start cooking for Pesach in a house that isn't yet cleaned? What if you're going away and not *kashering* your kitchen, can you still prepare Pesachdig food to ease the load of your hosts? The answer is a resounding yes, with just a little bit of knowhow and the right tools.

For several years now, I've gotten a head start by turning my dining room into a Pesach kitchen from Sunday to Thursday about three weeks before Pesach. The few extra hours it takes to create this setup saves me from those last-minute, late-night cooking marathons in the week before Yom Tov. Cooking and baking early also means I get first dibs on the products that tend to run out in the grocery stores. And if you're heading to family for Pesach, setting up a mini-Pesach kitchen enables you to pitch in and prepare some of the massive amounts of food needed to feed a large group.

Setting Up Shop

You can create a food prep station in just about any room in your house, but it's best to opt for one with low traffic that doesn't require a large amount of cleaning and clearing away of items. (See sidebar on OU guidelines for setting up a halachically sound food preparation room.)

To prep the room, I clean up Motzaei Shabbos as usual and make sure there are no chometz items out. Sunday morning I set up shop: Dining room chairs are pushed off to the side. Signs are hung at the entrances warning people not to bring in chometz. The dining room table is wiped down and covered, and a clean folding table is brought in and covered (consider purchasing a folding table that rises to counter height for more comfortable prep and less back strain).

Rabbi Moshe Elephant, COO of OU Kosher, says that although some people have the minhag to use two coverings

on their tables, according to the *Shulchan Aruch* only one is needed. “But the one cover has to be strong enough not to tear,” he adds. “Aluminum foil, for example, tears easily, so this wouldn't be an ideal covering.” Vinyl cloth-backed tablecloths work well for Pesach table coverings for durability and easy cleaning.

On top of the tables, I set up two or three Crock-Pots, an oversized toaster oven, and a single burner. We bring in the bins with my Pesachdig tools, foil pans and lids, Crock-Pot bags, parchment paper, ziplock bags, and a few gallon-sized water bottles. A trash can is also handy to keep nearby.

Oversized plastic bins work great for dirty utensils and/or washing produce. The bins are used to transport dishes or produce to the bathroom tub, and serve as a lining, per the OU recommendation to line a bathroom sink or tub that will be used for Pesachdig food or utensil washing. “If you're using a laundry room sink that's never used for chometz,” says Rabbi Elephant, “it can be used without covering.”

Once this setup is ready, there's no limit to what can be done. You can have food cooking in Crock-Pots while you sleep (see articles by Julie Hauser in previous editions of *Mishpacha* for tips on making Pesach in Crock-Pots). During the day, you can bake, fry, roast, and do so many other things using a single burner and the largest toaster oven you can find (convection toaster ovens are best for baking).

Shop, Stop, and Check

Before you shop for Pesach, Rabbi Elephant warns that accidental purchases are the source of the hardest *sh'eilos* they receive at the OU. “People make the erroneous assumption that anything in a Pesach store or section is kosher for Pesach. At the OU office, we have so many stories that happened to people who didn't check their items,” he relates. “One of the worst was a woman who cooked 12 loaves of gefilte fish for Pesach, and somehow right before

kitchen encounters

Yom Tov realized they weren't kosher for Pesach — the fish was *chometz gamur*. Save yourself from potential heartache, headache, and *sh'eilos* by checking each item as you unpack your groceries to make sure each one has KP designation."

Regarding grocery carts and counters in the store, do a visual check and, if nothing is visible, no cleaning is needed. It's a good idea to do a quick swipe of the conveyor belt, if possible, before unloading your cart. When bagging your groceries, the OU recommends placing Pesachdig and non-Pesachdig foods into separate bags, and if the trunk isn't clean, placing them into a designated box or bin. If you need to use reusable totes for your groceries, make sure they're clean and haven't been used for any crumby chometz.

Your groceries are unloaded, and you're ready to cook. But what if you run out of eggs or onions — may you take from a non-Pesachdig kitchen? Rabbi Elefant says yes, as long as the eggs or produce are washed off first, and haven't come into contact with hot chometzdig ingredients. If somehow hot chometz splattered onto fruits in a bowl near the stove, for example, they shouldn't be used. "Fruits or vegetables from a bin in the fridge just need to be washed," he explains. "It's the same with raw meat and poultry — if it's from a non-Pesachdig fridge or section in the grocery store, just wash it off and it's fine to use."

Prepared Pesachdig food may be stored in a non-Pesachdig fridge or freezer, if needed, since everything in there is cold, says Rabbi Elefant. Clean or cover the shelf where the food will be placed, and be sure to label it as Pesachdig.

Advice from the Pros

It's amazing the difference it can make having food items prepped in advance and ready to go. But even if you wait until the week before Pesach to turn over your kitchen, we've got a few pieces of advice from seasoned Pesach-makers.

Chaya Suri Leitner of Spice and Zest (and the well-known sourdough course, *nisht Pesach geret*) found that the biggest game-changer was ditching the tedious chore of emptying cabinets to make space for Pesach dishes and foods. The "clutter" of bringing an extra shelving unit into a kitchen or adjacent room is a small price to pay for saving hours of unloading and transporting chometz dishes, and then, Motzaei Pesach, doing the same thing in reverse.

If open shelving doesn't work for your visual sensibilities and your budget is more flexible, opt for units with closed shelving. Got a really small budget? A small folding table works fine for storage, and you can use both the tabletop and the space underneath it to store food, paper goods, and other items in boxes or bins.

Another winning move employed by many longtime Pesach cooks is to *kasher* the kitchen early — at least five days before the night of *bedikas chometz*. It typically takes 24

Save yourself from potential heartache, headache, and *sh'eilos* by checking each item as you unpack your groceries to make sure each one has KP designation."

hours from starting the *kashering* process until the kitchen is fully usable, so some plan to turn over about a week before Seder night. And lest you ask what the kids (and adults) will eat all week, they'll survive just fine on chicken, eggs, vegetables, and fruit and can have their chometz fix in the backyard or garage.

To take this a step further, I've made the effort for years to treat the day before Pesach as if it were Seder night. My goal is to have all of the Seder plate items ready in advance, and have the table set and ready to go before *bedikas chometz*. In order for this to work, you may need to give up extras — unnecessary cleaning, complicated recipes, desserts that aren't needed but would be nice, and so on. Weigh your options, set your priorities, and stick to the plan.

As we all know, even with organization and planning, unexpected things come up — "man plans and G-d laughs." But if you're ready early when curveballs head your way, you'll be able to handle them. And if there are no last-minute surprises, you may just find yourself sitting with family on Erev Pesach and relaxing in preparation for the Seder. How cool would that be?

Guidelines for Setting up a Pesachdig Room in a Non-Pesachdig Home

1. *It's preferable to do Pesach food preparation in a room where there is no chometz present.* There's enough to pay attention to without having to make sure no one's accidentally putting a non-Pesachdig ingredient into a Pesachdig dish.

2. If there are no other options and prep has to happen in a room where chometz is present, some foods present serious issues. *Flour or other foods that create particles in the air should not be in the room at all.* Items that are of the same type as ingredients that are being used for Pesach (i.e., non-KP margarine) should also not be around.

3. *Fruits, vegetables, meat, and chicken are not chometzdig, so*

there's not a big concern with these items remaining in the same room.

4. Before entering a matzah bakery, people wash their hands and put on an apron. You should do the same when you enter the area where you're preparing food for Pesach. *It's also recommended to brush off clothing, particularly sleeves, before entering the room* (especially if you were feeding small children).

5. Just as people are being very careful not to transmit germs for fear of spreading the coronavirus, *they should be as careful with not transmitting chometz into a Pesachdig cooking area.*



כשר לפסח
NON GEBROKTS

ONE MIX. *now for pesach!* MANY POSSIBILITIES.



GRAIN / GLUTEN
FREE



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FREE



POTATO
FREE



CORN
FREE



TAPIOCA STARCH
FREE



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