

PASSEOVER RECIPES

MATZOH MEAL PANCAKE (CHREMSEL) No. 1

1 cup Matzoh Meal	4 eggs
1 cup milk	1 teaspoon sugar

Stir hot milk into matzoh meal in bowl. Add sugar, a pinch of salt and the well-beaten egg yolks. Add the stiffly-beaten egg whites and fry by tablespoons in hot butter or parve fat. Sprinkle with powdered sugar.

Note: To make chremslach for a meat (fleishig) meal, substitute boiling soup stock for the milk and chicken fat for the butter in the above recipe.

MATZOH MEAL PANCAKE (CHREMSEL) No. 2

½ cup Matzoh Meal	3 eggs
¾ cup water	2 tablespoons fat
	¼ teaspoon salt

Beat eggs and add to this the matzoh meal, water and salt. Mix thoroughly. Heat fat in large frying pan and pour mixture into it. Let brown on one side and turn and brown other side. Serve hot.

MATZOH MEAL PANCAKE (CHREMSEL) No. 3

½ cup water	1 teaspoon salt
½ cup Matzoh Meal	4 eggs

Pour water on matzoh meal, add the salt and the well-beaten egg yolks. Mix and let stand for 5 minutes. Fold in stiffly-beaten egg whites. Drop mixture by spoonfuls into greased frying pan. Turn when brown and brown other side. Serve with sugar, jelly or preserves.

PASSOVER SPONGE CAKE No. 1.

1 cup Cake Meal	8 eggs
1½ cups granulated sugar	Grated lemon rind

Beat egg yolks, sugar and lemon rind together until very light to about thickness of custard. Then add the cake meal, stirring without beating. Fold in stiffly-beaten egg whites. Bake in a moderately hot oven (350F.) for one hour.

PASSOVER SPONGE CAKE No. 2

12 eggs	½ glass orange juice
1½ cups sugar	1 cup Cake Meal
1 lemon rind	¼ cup Potato Starch

Add the sugar to the well-beaten yolks. Then add the grated lemon rind and orange juice. Sift the cake meal and potato starch together and add to mixture. Mix well. Fold in the stiffly-beaten egg whites. Bake one hour in moderate oven.

PASSOVER PIE DOUGH

1 cup Cake Meal	½ cup sugar
4 egg yolks	3 tablespoons shortening
4 beaten whites of eggs	Juice of 1 lemon
4 hard boiled egg yolks	Grated rind of 1 lemon
	Pinch of salt

Cream the egg yolks with sugar and shortening. Add hard boiled egg yolks, lemon juice, grated lemon rind and Cake Meal. Mix together well, and fold into this mixture the stiffly-beaten egg white. Spread out on pan and fill with any desired filling. Bake in moderate oven for one hour. This mixture will make dough sufficient for 1 pie or 2 open pies.

PASSOVER CHOCOLATE CAKE

$\frac{3}{4}$ cup Cake Meal	1 orange (juice and grated rind)
8 eggs	
$1\frac{1}{2}$ cups granulated sugar	2 tablespoons cocoa
	$\frac{1}{4}$ cup wine

To the egg yolks add the granulated sugar. Stir until consistency of batter; add the grated orange rind, cocoa, orange juice, wine, and cake meal sifted finely. Mix well. Fold in the stiffly-beaten egg whites. Bake in a moderate oven for fifty minutes.

PASSOVER WALNUT CAKE

9 eggs	2 tablespoons Cake Meal
$\frac{1}{2}$ lb. powdered sugar	Pinch of salt
1 lb. walnuts (before shell- ing)	1 teaspoon lemon juice

Cream the egg yolks and sugar. Add the cake meal, salt, and lemon juice. Grind the shelled walnuts and mix in. Fold in gently the stiffly-beaten egg whites. Bake one hour in moderate oven.

PASSOVER MUFFINS

2 cups Matzoh Meal	4 eggs
$1\frac{1}{2}$ cups boiling water	teaspoon salt
$\frac{1}{2}$ cup shortening (melted)	2 tablespoons sugar

Dissolve the salt and sugar in the boiling water and pour over the matzoh meal. Mix well and let stand for 5 minutes. Add the melted shortening and eggs, and mix thoroughly. Form patties about $\frac{3}{4}$ inch thick and $2\frac{1}{2}$ inches across. Place in pan and bake in very hot oven 450 to 475 F. Recipe makes 12 muffins.

PASSOVER COOKIES

½ cup Horowitz-Margareten	ening
½ cup Matzoh Meal	½ cup sugar
½ cup Potato Starch	¼ cup chopped almonds
3 tablespoons melted short-	2 eggs

Sift the matzoh meal and potato starch together. Mix in the eggs melted shortening, sugar and chopped almonds. Roll the mixture out onto a mixture of potato starch and sugar. Cut to size desired and bake on a greased tin in hot oven 400 F. for thirty minutes.

MATZOH APPLE PUDDING

2 Matzohs	½ cup granulated sugar
2 medium apples	2 tablespoons fat
¼ lb. raisins	3 eggs
	¼ lemon rind

Soak the matzohs and squeeze water out well. Add the apples cut into small thick pieces, raisins, a dash of cinnamon, the grated lemon rind, sugar, melted fat. Mix together with well-beaten eggs. Pour into a greased dish and bake in a moderate oven for twenty to thirty minutes.

QUANTITY COOKING

Tomato Cocktail

8 No. 3 (one quart) cans of tomatoes Worcestershire Sauce—about 1/3 cup Horse-radish—about 1/3 cup 2 tablespoons salt, 1/3 tablespoon pepper and 2 tablespoons sugar.

1 Spanish or Bermuda onion, grated, or 8 small onions chopped fine. Strained lemon juice—about ½ cup.

Strain the tomatoes, add the Worcestershire Sauce, horse-radish, salt, pepper, sugar, onion juice and lemon juice to taste. Serve in cocktail cups about one-third full.

Crumb Stuffing

6 loaves of stale bread Salt and pepper to taste
1 lb. butter

Juice from 4 medium-size onions. Remove crusts from bread; crumb fine and add melted butter to which has been added onion juice, salt and pepper to taste. Do not stuff turkeys too full. Cover the openings of each turkey with a piece of greased muslin so dressing will not become wet when basting turkey.

Giblet Gravy

Giblets of turkeys Salt and pepper
1½ cups flour 3 quarts water

Pour off liquid in pan in which turkey has been roasted. From liquid skim off one cup of fat, return fat to pan and brown with one and one-half cups of flour; pour on gradually 3 quarts of stock in which giblets, neck and tips of wings have been cooked or use liquid left in pans. Cook five minutes, season with salt and pepper. Add the giblets finely chopped.

Frozen Cranberries

3 quarts cranberries 1½ quarts boiling water
3½ lbs. sugar

Pick over and wash cranberries, add water and sugar; cook ten minutes, skimming during the cooking. Rub through a sieve, mash and pour into molds. Put in ice compartment of an electric refrigerator or pack in salt and ice for four hours. Serve in paper cocktail cups on the plate with the dinner.

Glazed Sweets

60 medium-size sweet po- 2 lbs. brown sugar
tatoes ½ lb. butter or shortening

From 5 to 6 cups of water
Parboil and peel the potatoes. Put in shallow baking pan, and pour the syrup made from sugar, water and butter over them. Brown in a moderate oven, basting frequently.

Brussel Sprouts

8 quarts of sprouts

Pick over the sprouts, remove wilted leaves, and soak in cold salted water fifteen minutes. Cook in boiling salted water twenty minutes or until easily pierced with a skewer. Drain and add lemon butter sauce.

Lemon Butter $\frac{3}{4}$ lb. butter

1 tablespoon sugar

Strained juice of 2 lemons Salt and pepper to taste

Melt butter and other ingredients. Mix and pour over cooked sprouts.

*Fresh Strawberry Tarts**Shells:* $3\frac{1}{2}$ lbs. flour $2\frac{1}{3}$ tablespoons salt $1\frac{3}{4}$ lbs. shortening

Iced water

Add salt to flour and work fat into flour lightly, using the tips of the fingers. Add the iced water a little at a time, being careful to distribute the water evenly through the mixture. Avoid getting the dough too wet. In this amount about $1\frac{3}{4}$ cups of water is sufficient. Roll, cut, and fit over the bottom of muffin pans. Bake in a hot oven.

Fillings

10 quarts strawberries

 $1\frac{1}{2}$ quarts cream

4 lbs. sugar

Pick over and wash berries. Mash 4 quarts, and add 4 pounds sugar. Cook until very thick, forming a jell. Cool. Line the shells with uncooked berries and pour cooled mixture over them, enough to form a glaze on the berries and not to moisten the shells. Decorate around the edge with whipped cream, using a pastry tube.