

A Joyous Passover

Egg & Matzoh Dishes



Matzoh Brei Mornay

4 matzohs
4 nice fresh eggs

A good pinch salt & pepper

Soak first the matzohs in some water so they'll get soft. Then you'll drain and mix in with the eggs, salt and pepper. Into a greased baking dish you can put this mish-mash and cook it in a 325° oven for 30 minutes. It'll rise a little bit and be much prettier than if you fried the matzohs — and you probably eat too much fried food anyway.

MORNAY SAUCE

2 tablespoons butter
2 tablespoons flour
1 cup of milk

2 tablespoons Gruyere cheese, grated
¼ teaspoon salt
A little black pepper

Melt the butter first in a saucepan on a low fire, and then stir in the flour, it should be smooth. Don't go anywhere; just stand there and keep stirring a little. Now you'll pour in slowly the milk (you're still stirring until it gets thick) and let it cook about 2 minutes more. Add now the cheese, salt and pepper — mix in good and *schoen!* a MORNAY SAUCE you have. This is a classic French sauce and you can use it over eggs, vegetables, and fish. But I'll give a penny for every French housewife who's ever used it with *Matzoh Brei*...

When the *Matzoh Brei* is ready, you'll take it from the oven and cut it in wedges like you cut a pie. Spoon on a little sauce on top and you have nice Sunday brunch for 4 to 5 people.

— French Kosher Cookbook

Matzoh Brei Parmigiana



6 matzohs
1 chopped onion
1 clove garlic, chopped
1 tablespoon olive oil
2 cups tomato sauce
1 tablespoon parsley
chopped
A couple pinches salt
A little pepper
5 nice fresh eggs
½ cup diced Mozzarella
cheese

Soak first the matzohs in water so they'll be soft. While you're soaking, you can saute the onion and garlic in the olive oil until they brown a little. Then put them into a saucepan and add the tomato sauce, parsley, salt and pepper. Let this simmer good for 20 minutes. Now you can drain the matzohs by squeezing out from them the water. Mix them together with the eggs, salt and pepper and put half of this mess into an oiled casserole. Sprinkle over this, half the cheese and then the rest of the matzoh mixture. Sprinkle on the rest of the cheese and pour on the top the tomato sauce. Now you'll put the casserole uncovered into a 325° oven and let it cook for 25 minutes. This will be almost as fluffy as a soufflé and will surprise 5-6 people.

— Italian Kosher Cookbook

Imitation Cheese Blintzes

Shells:
3 egg yolks
pinch salt (optional)
chicken fat or oil for frying

Filling:
2 cups boiling water
3 egg whites
½ teaspoon salt.
juice of 1 lemon (3 tablespoons)

Beat egg yolks with salt. Very lightly grease 6-inch skillet and heat. Pour in thin layer of egg yolk. Fry briefly on one side and flip out. Set aside. Repeat with remaining egg yolk mixture.

Boil 2 cups water with lemon juice and salt. When water boils, add unbeaten egg whites.

When mixture completely congeals and no more liquid remains, remove from fire. Fill each shell with one tablespoon of filling. Fry on unfried side of blintz. Serve immediately. Serves 6.

— The Spice & Sprint of Kosher Cooking

Haroset: Sweet Taste of Freedom

How varied yet simple is the preparation of one of the symbolic foods of the Passover Seder, haroset, and how delicious the result. Haroset is the food which reminds each Seder participant of the hardships the Israelites endured as slaves in Egypt during ancient times when they were forced to build monuments symbolizing other men's beliefs.

Chopped coarsely and tinged red, the mixture is always prepared to resemble the mortar used to anchor the heavy blocks of rock hauled in place by men and women whose every movement was controlled by the whip held in the hands of a slavemaster-overseer. And yet the mixture, no matter in what region of the world it is prepared, has more than a hint of sweetness to symbolize a hard-won freedom, a freedom that is commemorated not only in this simple food but throughout the entire Seder and during the long Passover week.

Throughout the centuries, the method of preparing haroset has never changed; but the ingredients have been as varied as the places in which Jews have lived.

Apples, walnuts, cinnamon and wine go into the European version, while a typical Yemenite mixture includes dates, figs, sesame seeds, ginger and hot peppers. Moroccan Jews are likely to use pine nuts, almonds, and apples for haroset, and the Jews of Balkan lands have traditionally favored a combination of raisins and dates, mixed with walnuts and flavored with nutmeg and cinnamon.

In Israel today, a favorite preparation calls for bananas, dates, apples, almonds, or pine nuts, blended with orange juice and red wine.

Haroset, Israeli style

Ingredients

2 apples, peeled and chopped
4 bananas, chopped
Rind and juice of 1 orange
1 cup pine nuts or blanched almonds chopped coarsely
10 dates, chopped
½ cup red wine
½ teaspoon cinnamon
Matzo meal
Pinch of salt
Sugar to taste

Preparation

1. Combine fruit, fruit juice, rind, nuts and dates. Add wine and blend thoroughly.
2. Add enough matzo meal to bind the mixture together. Add the cinnamon, salt and sugar to taste.

Happy Passover

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