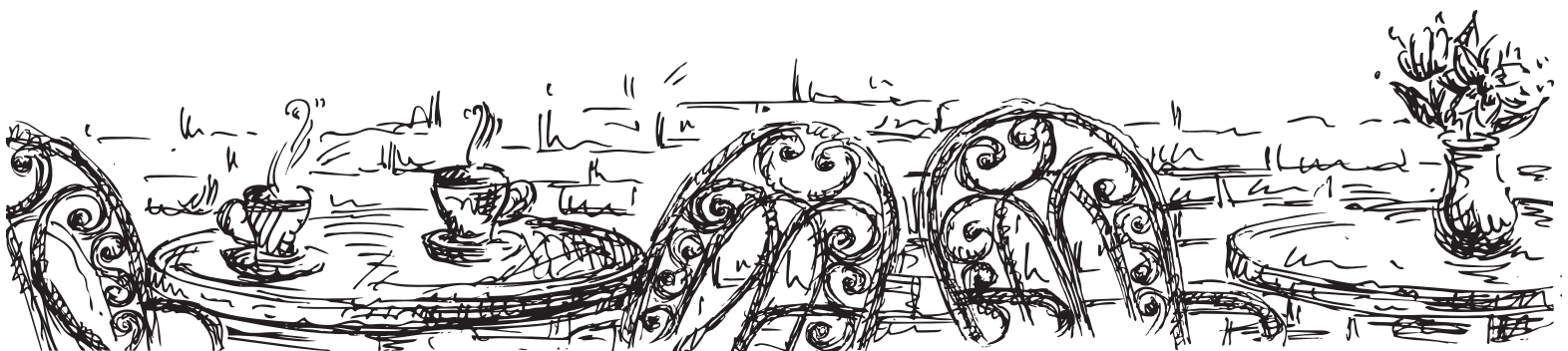


~ Pesach Recipes



HOMEMADE MAYONNAISE

*3 cups of Light Olive oil
1/2 tsp of salt*

*2 eggs
Juice of 1 1/2 lemons*

1. Add to the tall glass lemon juice, salt and eggs. Slowly add oil.
2. Using your hand blender, blend everything until combined and mayonnaise is emulsified. Do not over mix.

MOCK CHOPPED LIVER

*1 onion, peeled diced
6 tbsp, chicken fat or oil for frying
6 hard boiled eggs*

*1 cup shelled walnuts
1/2 tsp.salt*

Saute onion in oil in medium skillet until golden. Remove onion and save oil. Put eggs, walnuts, and onion into food processor and process until until smooth. Mix with salt and the oil remaining from onion.
6-8 servings.

ALMOND-CRUSTED SOLE WITH MANGO SALSA

Olive oil
6 sole fillets
sea salt to taste
1 cup almonds, crushed in the food processor
2 eggs, beaten

1 mango
1 tbsp olive oil
¼ tsp. salt
1 shallot
1 tbsp of lemon juice

Preheat pan on medium fire, and brush it with olive oil. Add salt to the beaten eggs. Dip Sole fillets in the egg mixture, then dip into the almond crumbs. And fry on each side about 5 minutes until golden brown. When done set aside. Prepare Mango Salsa. Dice Mango and shallot into ¼ inch cubes, add olive oil, salt and lemon juice. Mix well. Serve the fish with a scoop of Salsa on top.

CITRUS BEET SALAD

4 large beets, peeled and cubed
1 Tbsp olive oil
Salt to taste
2 oranges
1 ripe, firm avocado, diced
1 cup diced jicama

½ cup chopped almonds, toasted
Dressing:
2 Tbsp olive oil
1 tbsp of lemon juice
Pinch salt
Pinch coarse black pepper (optional)

1. Preheat oven to 400. In a medium roasting pan, toss beet cubes with olive oil, salt and pepper. Spread in a single layer. Bake until fork tender, about 30-45 minutes. Let cool.
2. Meanwhile, using a paring knife, peel oranges and remove the supremes.
3. In a medium bowl, combine orange supremes, avocado and jicama.
4. Prepare the dressing: In a small bowl, whisk together oil, lemon Juice, salt and pepper.
5. Toss salad with dressing. Top with cooled beets. Sprinkle with almonds.

BUTTERNUT SQUASH SALAD

1 butternut squash, peeled and cut $\frac{3}{4}$ inch cubes
2 tbsp oil
 $\frac{1}{2}$ tsp sugar (optional)
 $\frac{1}{4}$ tsp salt
1 head Romaine lettuce chopped
1 green apple, diced

1.2 cup sliced almonds
Shallot Dressing:
1-2 shallots
 $\frac{1}{4}$ cup oil
1. tbsp.. lemon juice
 $\frac{1}{2}$ tsp salt

Preheat oven to 475. Line a baking sheet with aluminum foil. Spread butternut squash on prepared baking sheet and toss with oil, sugar and salt. Bake for 35-45 minutes. Until tender. Let cool.

Prepare dressing. In the bowl of a food processor, combine shallots, oil, salt and lemon juice. Process until shallots are completely minced and dressing is uniform. Adjust seasoning to taste.

In a large bowl, combine lettuce, butternut squash, green apple, and almonds. Toss with shallot dressing and serve.

LIME-INFUSED PEAR SALAD

1 Tbsp olive oil
2 pears (Bosc or Anjou), diced
1 head Romaine lettuce, chopped
 $\frac{1}{2}$ red onion, finely diced
 $\frac{1}{2}$ cucumber, finely diced
1 small kohlrabi, finely diced

$\frac{1}{3}$ cup chopped walnuts, toasted

Dressing
Juice of $1\frac{1}{2}$ limes (about 3 Tbsp)
 $\frac{1}{4}$ tsp salt
1 Tbsp olive oil

1. Heat olive oil in a sauté pan over medium heat. Add pears and sauté until they begin to turn soft and golden, about 10-15 minutes. Remove from heat and let cool.
2. Prepare the dressing: In a small bowl, whisk together lime juice and salt. Drizzle in olive oil.
3. In a large bowl, combine lettuce, red onion, cucumber, kohlrabi and toasted walnuts. Top with cooled pears. Drizzle dressing over salad and toss to combine.

MY SHVIGER'S POTATO KUGEL

10 potatoes, peeled and grated

1 carrot, peeled and grated

1 onion, peeled and grated

6 eggs

1 tbsp. salt

1/2 cup oil

Preheat oven to 400. In a large bowl combine grated potatoes, carrots and onions. Add eggs and salt. Heat the oil in a small skillet and add most of the oil to the vegetables. Reserve a teaspoon of oil to grease a 9x13 pan. Pour mixture into greased pan. Bake for about 1 1/4 hours until well baked. 10-12 servings

SPAGHETTI SQUASH KUGEL

1 spaghetti squash

1 Tbsp oil

2 onions, finely diced

4 eggs, lightly beaten

1/2 tsp salt

1 tsp coarse black pepper (optional)

1. Preheat oven to 350. Wash spaghetti squash and place into a loaf pan. Bake for 1 hour. Remove from oven and let cool. Raise oven heat to 400.
2. Slice squash in half and remove seeds. Using a fork, scrape the strands of squash into a large bowl.
3. Heat oil in a sauté pan over medium heat. Add onions. Sauté until onions are soft, 5-7 minutes. Add onions to spaghetti squash. Add eggs, salt and pepper. Pour mixture into a 9x13" baking pan. Bake until kugel is crispy on top, about 1 hour.

ORANGE-JAM CHICKEN DRUMETTES

Ingredients

12 chicken drumsticks or 20 drumettes

3 Tbsp oil

1 small onion, finely diced

¼ tsp salt

½ cup orange jam

2 Tbsp red wine

Homemade Orange Jam

2 large oranges

1 cup sugar

¼ cup water

Instructions

1. Preheat oven to 350. Place chicken into a 9x13" baking pan.
2. Heat oil in a saucepan over medium heat. Add onion and sauté until onion is soft and beginning to turn golden, 5-7 minutes.
3. Season with salt. Add jam and wine. Raise heat and bring to a boil. Boil for 3-4 minutes.
4. Pour sauce over chicken. Cover tightly and bake for 3-3½ hours.

Homemade Apple Jam Instructions

1. Using a paring knife, peel oranges, leaving some white pith. Cut oranges into quarters. In the bowl of a food processor, process oranges until almost smooth.
2. In a small saucepan over high heat, combine processed oranges, sugar and water. Bring to a boil and let cool for 15 minutes, stirring frequently, until thickened.



FRENCH ROAST WITH FRESH SPICE RUB

1 small onion, cut into chunks

1 firm plum tomato, halved, seeds and juice removed

1½ tsp salt

¼ tsp black pepper (optional)

1 (3 lb) French roast

¼ cup oil

1. In the bowl of a food processor, combine onion and tomato. Pulse until coarse. Add salt and pepper and pulse until smooth.
2. Place the roast into a 9x13" baking pan. Rub tomato-onion mixture all over the roast. Drizzle oil over roast.
3. Preheat oven to broil. Place the baking pan on a baking sheet to catch any splatters during broiling. Broil roast for 15 minutes. Flip roast and broil additional 15 minutes. Remove from oven.
4. Preheat oven to 300. Cover roast and bake for 2 hours. Slice and serve with pan juices.

CHOCOLATE MOUSE

6 eggs separated

6 tbsp sugar

6 oz bittersweet chocolate melted

2 tbsp. liquor

Melt Chocolate on the double broiler. Beat egg whites until stiff. Add sugar to the yolks and beat until creamy yellow. Mix everything...