

PESACH

Vinaigrette

2 beets, cooked and cubed 1 small onion, finely diced Lemon juice to taste
2 potatoes, cooked and cubed Salt to taste

Combine beets, potatoes and onions. Add salt and lemon juice to taste.

Borsht

10 large beets, peeled and diced 1 onion, minced 1/4 cup lemon juice
2½ quarts water 3 tsp. salt

Combine ingredients in large pot and cook for an hour. Cool and chill. Serve with sour cream or boiled potatoes.

Chicken Matzah Balls in Soup

Chicken Matzah Balls

2 lbs. chicken, boned 2 onions
3 carrots 6 eggs
2 zucchini Salt to taste

Soup

Water Salt to taste
3 carrots, cut thick Pepper to taste
2 onions, sliced

Chicken Matzah Balls: Put all ingredients into food processor and mince with the blade until very smooth.

Soup: Fill big pot with water, carrots and onions. Add salt and pepper. Bring to a boil. Shape the chicken mixture into balls and drop them in. Cook on low flame for at least 1 hour. There is no need to make chicken soup separately, as the chicken balls make their own chicken soup!

Stuffed Chicken

1 whole chicken breast 1 onion, peeled 2 zucchinis, peeled
1 potato, peeled 1 lb. carrots, peeled Salt to taste

Remove chicken bones leaving chicken whole with skin as intact as possible. Blend vegetables with salt to make the stuffing. Put stuffing in chicken breast, folding to close. Place in roasting pan and bake, uncovered, at 350° for 1 hour. Turn chicken and bake for another ½ hour or until baked through. Cool and cut into slices.

Baked Pears

12 pears, peeled, cored and cut in halves ½ cup grape juice ½ cup hazelnuts and/or walnuts

Arrange pear halves in baking pan, flat sides down. Pour over grape juice and sprinkle nuts on top. Bake at 350° for 3/4 -1 hour.