



At the core of every Passover celebration are people, stories, and food. These three components highlight our diverse cultures, traditions, and celebrations from around the globe.

To mark this Passover, we have composed a book of global Jewish Passover recipes and conversation starters to create your own stories. We encourage you to add one or many to your table this year – whether for the Seder, during Passover, or after its conclusion – and build upon our ever-evolving Jewish story.



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Appetizers & Sides



Israeli Charoset

This flavorful, intriguing recipe truly tells a story – the ingredients are an amalgam of both Ashkenazic and Sephardic culinary traditions. The banana is used for its ability to impart both sweetness and a dark brown color when the mixture oxidizes.

Ingredients:

- ❑ ⅔ cup pistachio nuts
- ❑ 2 apples (Gala or Empire), peeled, cored, and cut into chunks
- ❑ 15 pitted dates
- ❑ 2 bananas, peeled and cut into 1-inch pieces
- ❑ 1–2 tablespoons fresh lemon juice (depending on sweetness of fruits used)
- ❑ Zest of ½ lemon
- ❑ ¼ cup fresh orange juice
- ❑ Zest of ½ orange
- ❑ 1 teaspoon cinnamon
- ❑ ¼ cup sweet Concord grape Passover wine
- ❑ 4 tablespoons matzah meal

Directions:

1. Place the pistachio nuts in the bowl of a food processor and pulse until the nuts are finely ground, but not forming butter.
2. Add the apples and dates. Pulse until the fruits are thoroughly chopped.
3. Add the bananas, lemon juice and zest, orange juice and zest, and cinnamon. Pulse until the mixture is a coarse.
4. Remove the mixture to a glass bowl, and stir in the wine and matzah meal. Cover and chill until ready to serve.

Basic Chicken Soup and Matzah Balls

The soup recipe makes 3 quarts soup and the matzah ball recipe makes 12-15 balls

Ingredients:

- ❑ One 4- to 5-pound fowl or yearling (soup chicken)—a roaster will do
- ❑ 5 quarts water or water to cover
- ❑ 1 parsnip, peeled and cut into thirds (optional)
- ❑ 1 large onion, peeled but left whole
- ❑ 1 turnip, peeled and cut into quarters
- ❑ 2 stalks celery with leaves, cut into thirds
- ❑ 3 or more carrots, peeled and sliced into 1-inch lengths
- ❑ Fresh dill, 3 or more sprigs to taste
- ❑ Fresh parsley, 2 sprigs (or more if parsnip isn't being used)
- ❑ Salt and pepper to taste
- ❑ Matzah balls (optional)

Directions:

1. Cut the chicken into pieces. Place the pieces in a large soup pot and cover with water.
2. Bring the water to a boil and simmer for 30 minutes, skimming the top of the liquid to remove all of the brown foam.
3. Add the remaining ingredients and cook over low heat until the chicken is quite tender and the vegetables are soft, about 2–3 hours.
4. Remove the chicken with a slotted spoon. Discard the dill and parsley. Remove the vegetables, and save the carrot for later use in the soup. Strain the soup so that it is nice and clear.

Chicken soup has been an icon of the Jewish table since early medieval times. Its presence defines the Shabbat table, and a Jewish wedding feast symbolically starts with the soup. As far as the curative powers of chicken soup, studies conducted at the University of Nebraska Medical School identified some properties in chicken soup with vegetables that suggest it has an anti-inflammatory effect on our bodies that helps lessen the symptoms of the common cold. Moses Maimonides, the great scholar and physician of the twelfth century, prescribed chicken soup to the weak and the infirm in one of his medical writings. This was thought to be based on earlier Greek texts.

This is the way my mother taught me to make chicken soup. She always used fresh dill. My friend Leslie's mom always used thyme. Neither one was wrong. Each had her own tradition.

For Passover, serve this soup with matzah balls (kneidlach). This kneidlach recipe is so old (from my mother) that I can't bring myself to change the first line that calls for a rotary beater—the kind you crank with your hand while the beaters go around. I did, however, adjust the seasonings a little, because most people are used to the boxed mix.

These are lighter than air and might not form a perfectly shaped ball, but that's OK. Just read the tidbits at the bottom of the recipe for an education in Matzah Ball 101.

By Tina Wasserman

5. Place the soup in a clean pot, and add the carrots. Cooked matzah balls may be added at this point. Heat until hot. Serve.

Matzah Balls (Kneidlach)

Ingredients:

- ❑ 4 eggs, separated
- ❑ ½ cup cold water
- ❑ ¼ cup chicken fat or vegetable oil
- ❑ 1 teaspoon salt
- ❑ Freshly ground black pepper to taste
- ❑ ¼ teaspoon garlic powder
- ❑ 1 tablespoon finely minced parsley
- ❑ Large pinch of ginger
- ❑ 1 ¼ cup matzah meal
- ❑ 2 quarts water with 1 chicken bouillon cube added

Directions:

1. Beat egg whites with a rotary beater or a whisk until slightly fluffy. Beat or mix egg yolks with the water until foamy. Combine egg whites and yolk mixture, and beat until combined and foamy.
2. Add fat or oil, salt, pepper, garlic powder, parsley, and ginger to the egg mixture and beat well to form an emulsion.
3. Add the matzah meal and stir with a fork until thoroughly combined. Cover the bowl with plastic wrap and refrigerate for 2 hours or overnight before making the balls.
4. When ready to cook matzah balls, bring water and bouillon to a boil in a 3-quart pot. Make sure the bouillon cube is dissolved. Reduce the temperature so water is at a low simmer.
5. Lightly grease your hands with a little oil and form balls. Drop them into the simmering water. If the water is boiling too rapidly, the matzah balls will fall apart.
6. Cover the pot and cook for 20 minutes over moderate heat. Do not lift the lid off the pot before the time is up.

Additional notes:

- ✓ Commercial mixes all have a leavening agent in them. This recipe doesn't and only uses the air beaten into the egg whites to make the kneidlach light.
- ✓ Using garlic powder lets the seasoning evenly distribute throughout the mixture. The result is better than using freshly minced garlic, although I typically prefer using fresh garlic in food preparation.
- ✓ If you prefer heavier matzah balls, add some more matzah meal to the recipe. Make sure the lid of the pot isn't raised while the matzah balls are cooking. This way you'll avoid matzah balls that shrink, become dense, and have a raw, translucent center.





Ethiopian Potato Salad

Serves 4-6

Ingredients:

- ❑ 2 pounds white potatoes, thoroughly washed and peeled
- ❑ 3 medium-sized lemons
- ❑ 2 teaspoons lemon zest
- ❑ 1 medium white onion, minced (about ¾ cup)
- ❑ 1 tablespoon minced garlic
- ❑ 4 tablespoons fresh Italian parsley, chopped
- ❑ 2 medium jalapeño peppers, seeded, or 1 large green bell pepper (depending on your preferred level of spice)
- ❑ 8-10 tablespoons grapeseed oil

When I converted to Judaism, I knew observing dietary laws would be important to me – but at first, I found this extremely difficult because I love meat and all things dairy, and being from the South, my family often mixed the two to create rich, buttery, and often-fried foods. It took some time, but eventually I came to find that many Jews have created delicious foods inspired by their local communities and surroundings – within the bounds of kosher law.

I've always been fascinated by the Ethiopian Jewish community and smitten with their food. One dish that has stood out to me is Ethiopian potato salad. This dish's rich history dates back to the mid-1800s, when the potato was first introduced to Ethiopia by a German immigrant and was cultivated in the Ethiopian Highlands as a backup crop if others failed.

The current potato salad recipe is thought to have formed from a variety of European, African, and Middle Eastern culinary and cultural influences in the Ethiopian Highlands and Eritrea throughout the last 160 years. This pairs well with just about any dish, or it can be eaten alone – but because it's served cold, it's especially refreshing during the warmer months.

By Bryant Heinzelman

- ❑ Salt to taste
- ❑ White pepper to taste

Directions:

1. Carefully wash all produce, then set everything aside, apart from the potatoes.
2. Peel and cut potatoes into 2 ½"-bite-sized pieces
3. Bring a large pot of generously salted water to a boil.
4. After water is boiling, add potatoes. Cook potatoes for about 20 minutes, or until a fork easily enters a chunk – but not so soft that they'd mash or fall apart easily.
5. When potatoes are done cooking, rinse under running water. This will keep the potatoes from overcooking and becoming too soft.
6. Set potatoes aside to cool.
7. Thoroughly wash and zest the lemons. Take care not to shave down to the white part of the peel, as the result is bitter. (If you don't own a zester, being patient with the small side of a cheese grater will work, too.)
8. Cut the zested lemons in half and juice them into a small bowl.
9. In a large mixing bowl, add measured ingredients, starting with your oil then add garlic, onion, jalapeño, Italian parsley, lemon juice, and lemon zest. Whisk until thoroughly mixed together.
10. Once your dressing is ready, add your cooled potatoes and mix slowly and thoroughly, taking care not to mash or break the potatoes.
11. Refrigerate for at least two hours. For best results, refrigerate overnight or prepare in the morning to enjoy with an evening meal.

Additional notes:

- ✓ After you've mixed the dressing ingredients, taste the mixture to see if it meets your desire. I'm not shy with my salt and pepper, so I'm fairly liberal with both; I enjoy this dish on the tangy side, so I typically add a bit more zest and lemon juice.
- ✓ To avoid peeling, use small white or red potatoes.
- ✓ For added kick and a bit of color, add a dash of Berbere pepper on top.



Mina de Maza (Matzah Pie)

Recipes for matzah lasagna or matzah pies are common in American Jewish cookbooks, but these foods are not inventions of the American Jewish kitchen. Throughout the Mediterranean, Turkish minas, Italian scacchi, and Greek pitas – all layered dishes similar to lasagna – have been prepared for at least a thousand years using matzah for dough during Passover.

Ingredients:

For the Matzah

- ❑ 8 regular matzah squares
- ❑ 2 cups warm vegetable or mushroom broth
- ❑ 1 egg
- ❑ 2 tablespoons grated Parmesan cheese
- ❑ Additional butter for greasing the pan

For the spinach filling

- ❑ 2 tablespoons butter
- ❑ 1 medium onion, finely diced
- ❑ 1 10-ounce package of frozen chopped spinach, defrosted
- ❑ ½ pound feta cheese, crumbled
- ❑ 7 ½ ounces farmer cheese
- ❑ 2 eggs, lightly beaten

- ❑ Salt and freshly ground pepper to taste
- ❑ ¼-½ teaspoon nutmeg, to taste
- ❑ 1 tablespoon minced fresh dill

For the mushroom-artichoke filling

- ❑ 2 tablespoons unsalted butter
- ❑ 1 large clove of garlic, finely minced
- ❑ 8 ounces sliced mushrooms
- ❑ 8 ounces defrosted artichoke hearts
- ❑ Salt and freshly ground black pepper to taste
- ❑ 2 tablespoons roasted pine nuts

Directions:

1. Preheat oven to 350°F.
2. Lightly grease a 13" x 9" pan with the additional butter. Set aside.
3. Melt 2 tablespoons of butter in a 2-quart pan. Sauté the onion until golden.
4. Squeeze out all of the excess moisture from the spinach with your hands and add to the onions. Cook over low heat, stirring occasionally, until most of the moisture has evaporated. Mix in the feta, farmer cheese, eggs, seasonings, and dill, and then set aside.
5. Melt the remaining 2 tablespoons of butter in a small sauté pan and add the garlic. Cook for 20 seconds over medium high heat, and then mix in the mushrooms, sautéing them for about 5 minutes, until they have given up most of their moisture.
6. If the artichoke pieces are large, cut them in half. Add to the mushroom mixture and stir to heat through. Mix in the toasted pine nuts and season with salt and pepper. Set aside.
7. Heat the 2 cups of broth in the microwave for about 1 ½ minutes. Pour into an 8-inch square casserole dish that will hold the liquid and soak two sheets of matzah at a time until they are soft and pliable. Once you have four soft matzot, fit them into the bottom and sides of the buttered dish.
8. Spread the spinach mixture over the matzot, then top with the mushroom mixture.
9. Soak the remaining four sheets of matzah in the broth and then cover the filling, trimming or tucking in the sides.
10. Add the remaining egg to the leftover broth in the dish (note: if no broth is left, combine ½ cup broth with the egg) and pour it evenly over the entire casserole.
11. Sprinkle the Parmesan cheese over the top and bake for 35-45 minutes until golden brown and bubbling. Serve hot or at room temperature.

Additional Notes :

- ✓ To enhance the flavor of nuts, roast them in a 325°F oven for 5-7 minutes until fragrant.
- ✓ Always sauté onions alone for part of their cooking time. This will caramelize the natural sugars that make fried onions sweet.



Carrot and Prune Tzimmes

This timeless recipe features prunes lightly sautéed with sweet onions. The unexpected pairing melds perfectly with the carrots, apricots, and raisins. While “tzimmes” is a Yiddish term for making a fuss over something, this colorful side dish is deceptively simple.

Serves 10

Ingredients:

- ❑ 10 to 12 carrots, peeled and sliced into ½-inch thick rounds
- ❑ 4 sweet potatoes, peeled and quartered, then quartered again
- ❑ 2 tablespoons vegetable oil
- ❑ 1 medium onion, chopped (about ¾ cup)
- ❑ 1 pound pitted prunes
- ❑ ½ cup dried apricots or ½ cup apricot preserves
- ❑ 1 ½ cups orange juice
- ❑ ¼ teaspoon ground cinnamon
- ❑ ½ cup honey
- ❑ ¼ cup brown sugar

- ❑ ¼ cup sugar
- ❑ ½ cup golden raisins

Directions:

1. Preheat the oven to 350°F. Bring a pot of salted water to boil. Cook the carrots and sweet potatoes, until tender, about 15 minutes. Drain and reserve.
2. Heat the oil in a skillet. Cook and stir the onions, over medium heat until lightly browned, about 10 minutes. Stir in the prunes and apricots (if using preserves add them later, along with the orange juice). Continue cooking for 10 minutes. Stir in 1 cup of orange juice, preserves (if using instead of dried apricots), cinnamon, honey, sugar, brown sugar, and granulated sugar and raisins.
3. Place the carrots and sweet potatoes in a 13"x9"x2"-inch baking dish. Stir in the prune mixture.
4. Bake at 350°F for 30 minutes. After 30 minutes, add the remaining ½ cup orange juice. Continue baking until the potatoes and carrots are tender, about 15 minutes.

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Entrees



South African Style Roast Chicken

This South African recipe for roast chicken includes potatoes, apples, and ginger. Many varieties of apples are cultivated in South Africa, and the use of ginger is directly related to the spice route that made its way around the Cape of Africa.

Ingredients:

- ❑ 1 whole chicken (4–5 pounds)
- ❑ 1 teaspoon salt
- ❑ ½ teaspoon ground ginger
- ❑ ½ teaspoon black pepper
- ❑ 1 ½ tablespoons grated, peeled, fresh ginger root
- ❑ 1 apple (Fuji, Gala, or Jonagold)
- ❑ 1 medium onion
- ❑ 8 small red new potatoes, cut into quarters
- ❑ 2 tablespoons rendered chicken fat or pareve margarine
- ❑ 1 tablespoon honey (optional)

- ❑ ½ cup apple juice
- ❑ ½ cup chicken broth or water

Directions:

1. Using running tap water, thoroughly rinse the chicken cavity and drain. Place the chicken in a roasting pan large enough to leave 1–2 inches open around the sides.
2. Combine the salt, ground ginger, and black pepper in a small glass dish.
3. Sprinkle ½ teaspoon of the salt-ginger-black pepper mixture inside the chicken cavity and rub it into the cavity walls. Set aside.
4. Core the (unpeeled) apple and cut into 16 pieces. Peel the onion and cut it into 16 pieces, as well.
5. Stuff the chicken cavity with as many apple and onion pieces as you can. Place any remaining pieces, along with the quartered potatoes, around the chicken in the pan.
6. Thoroughly combine the chicken fat with the remaining dry spices, grated ginger, and honey (if using). Spread the mixture evenly all over the chicken skin, massaging the mixture well into the chicken.
7. Preheat the oven to 350°F. Cover the chicken with a tent of foil, making sure that the shiny side of foil is facing out.
8. Pour the apple juice and chicken broth around the bird.
9. Roast for 1 to 1 ½ hours (if the bird is very large), then remove the foil tent. Baste with some of the juices at the bottom of the pan. Continue roasting the chicken until the leg can be moved easily, the breast meat is tender when pierced with a fork, and the skin is golden brown, approximately 15 to 30 minutes or more depending on the size of the chicken.
10. Let the chicken sit for 10 minutes to reabsorb some of its juices.
11. Carve and serve with the roasted vegetables and accumulated gravy.

Additional notes:

- ✓ To prevent poultry from overcooking, cover with the shiny side of foil facing out, since the shiny side reflects the heat. Roasting with the dull side facing out absorbs the heat and will rapidly cook the white meat, making it dry and pasty.
- ✓ Glazing your roasted poultry with a touch of honey will ensure a beautiful golden-brown skin.

Moroccan Meatball Tagine with Quinoa "Couscous"

Since couscous is not kosher for Passover, this recipe substitutes quinoa. While quinoa is not indigenous to the Old World, it nevertheless resembles the Moroccan national dish in size and shape. Incorporating pumpkin or butternut squash with the sweetness of the raisins and prunes makes this a delicious addition to your holiday meal. In addition, the tagine tastes even better the next day.

Serves 6-8

Ingredients:

For the tagine

- 1 ½ pounds ground beef
- ½ medium onion, grated
- 2 tablespoons finely chopped parsley
- 1 egg
- ½ cup unseasoned matzah meal
- ½ cup tomato sauce
- Salt and freshly ground black pepper to taste
- 3 tablespoons extra virgin olive oil, divided
- 5 medium onions, thinly sliced
- 1 quart water
- ½ cup dark raisins
- 8-12 soft pitted prunes
- ½ cup slivered almonds, lightly toasted
- 2 pounds of pumpkin or butternut squash, peeled and cut into 1-inch chunks (about 4 cups)
- ½ cup brown sugar
- 1 teaspoon cinnamon

For the quinoa "couscous"

- 1 ½ cups water or chicken broth
- 1 tablespoon butter or margarine
- 1 cup quinoa



Directions:

For the tagine

1. Place the meat in a 2-quart mixing bowl and add the grated onion, parsley, egg, matzah meal, tomato sauce, salt, pepper, and 1 tablespoon of the olive oil. Mix well and set aside until ready to make the meatballs.
2. Heat a large Dutch oven and add the remaining 2 tablespoons of olive oil. Sauté the onions in the oil until golden brown and caramelized.
3. Add the water to the onions and bring to a boil.
4. Shape the meat into walnut-sized balls and drop into the simmering liquid. Cook the meatballs until firm, about 10-15 minutes. Do not stir until the meatballs are set.
5. If the raisins and prunes are not soft and moist, combine them in a small glass dish and cover with water. Microwave on high for 2 minutes and let sit while the meatballs cook.
6. When the meatballs are firm, transfer the meatballs, onions, and liquid to a 13"x9" oven-safe dish.
7. Drain the raisins and prunes and add them to the dish along with the almonds and pumpkin. Cover with foil, dull side out.
8. Bake in a preheated 350° F oven for 40 minutes. Remove the foil, sprinkle on the sugar and cinnamon and continue baking, until the squash is tender and most of the liquid has been absorbed (about another 20 minutes). Serve with quinoa.

For the quinoa "couscous"

1. Bring liquid and margarine to a boil in a 1-quart saucepan.
2. Add the quinoa and stir to combine. Immediately cover and turn off the heat.
3. Allow the quinoa to sit for 5 minutes. Fluff with a fork. Place in the middle of a large casserole or serving platter with the meat and vegetables around it, or serve separately from a bowl.

Additional Notes:

- ✓ Caramelizing the onions means cooking the onions until the natural sugars in the onions start to turn brown. In this recipe, if the onions aren't a distinctive brown, the gravy will not be well balanced in flavor and will have little color. The onions will not caramelize if cooked with water or another vegetable with high water content.
- ✓ When making meatballs, do not squeeze the meat together too tightly or the meatballs will be very tough.
- ✓ Microwaving dried fruit or beans in water for 3 minutes is the equivalent of soaking for 1 hour in warm water.



Korean Braised Sriracha Brisket

Serves 6-8

Ingredients:

- ❑ 1 4-5 pound brisket, cut into 3-4 pieces
- ❑ 1 tablespoon chili flakes
- ❑ 1 tablespoon paprika
- ❑ 2 ½ teaspoons salt
- ❑ ½ teaspoon black pepper
- ❑ 3 tablespoons vegetable oil
- ❑ 1 large onion, diced
- ❑ 1 tablespoon fresh minced ginger
- ❑ 1 cup beef broth
- ❑ ½ cup orange juice or apple juice
- ❑ ¼ cup Thai or Korean chili paste or Sriracha sauce
- ❑ 2 tablespoons ketchup

I serve this brisket alongside [tri-color Asian coleslaw](#) for [Hanukkah](#), [Purim](#), and [Shabbat](#). The trend of Korean BBQ with a homey brisket makes perfect sense. The coleslaw side is a cooling counterpoint.

The New York Times is known for this recipe, and it's adapted here for the kosher table. Leftovers taste great on matzah.

By Marcy Goldman

- ❑ 2 tablespoons soy sauce
- ❑ 2 tablespoons brown sugar
- ❑ 1 ½ teaspoons sesame oil

Directions:

1. Rub the sections of brisket with the chili flakes, paprika, salt, and pepper. Refrigerate for 1-2 hours.
2. Preheat oven to 325°F.
3. Heat the oil in a large non-stick skillet or large cast iron pan. Add the meat a few pieces at a time, heating each side for 2 minutes. Transfer to a large roasting pan.
4. Add the onion to the meat in the skillet, heating on medium heat for a few minutes to soften the onion.
5. Stir in garlic and ginger, and then the beef broth, orange juice, chili paste (or sriracha), ketchup, soy sauce, brown sugar, and sesame oil. Spread this sauce over the meat.
6. Roast until tender, between 3 and 4 hours.
7. Remove the meat from the pan and place the roasting pan on a stove burner on low. Using a whisk, stir the drippings to thicken (you can also add 1-2 tablespoons of flour to this to assist in thickening). Slice the meat and spoon the sauce over the slices to serve.



Desserts



Budino Cioccolato (Italian Rich Chocolate Pudding)

Budino cioccolato is an Italian dish with Iberian roots. The strong Portuguese influence is evident in the addition of cinnamon and chocolate to what is in essence flan, a classic Spanish dessert. How it became a staple of Italian cuisine is unknown. This flourless recipe makes for a scrumptious [Passover](#) dessert.

Serves 6-10

Ingredients:

- 1 cup sugar
- ½ cup water
- 1 ½ cups milk
- 1 3-inch cinnamon stick
- 3 ounces dark sweet chocolate (Lindt Excellence or El Rey)
- 3 large eggs
- 3 egg yolks
- ⅓ cup sugar
- 1 teaspoon vanilla

Directions:

1. Preheat the oven to 350°F.
2. To make caramel, cook the sugar and water in a saucepan over moderate heat until the sugar dissolves and caramelizes to a light golden brown.
3. Immediately pour the caramel into the bottom of a ramekin or a 9-inch glass pie plate and, then carefully rotate the cup or plate to coat the bottom and sides with the caramelized sugar. If using ramekins, repeat until another 5-7 cups are coated, keeping the pan of caramel over a very low flame so it won't harden before you're finished.
4. Heat the milk, cinnamon stick, and chocolate in a small saucepan until the chocolate dissolves. Do not let the milk boil. Keep warm.
5. Beat the eggs, egg yolks, sugar, and vanilla in a 2-quart bowl for 3 minutes, until the mixture thickens.
6. Discard the cinnamon stick and add the milk mixture to the egg mixture, beating constantly until they are thoroughly combined.
7. Strain the mixture into a large pitcher and carefully pour the custard into the prepared ramekins.
8. Arrange the ramekins in a 13"x 9" pan and then pour boiling water into the pan. The water should come halfway up the sides of the ramekins.
9. Bake for 25-30 minutes or until the custard is firm and pulls away slightly from the sides (or a thin, sharp knife partially inserted in the center of the custard comes out clean).
10. Remove from the water bath and cool. Before serving, invert the ramekins on a plate and allow the caramel sauce to coat the custard and plate.

Additional Notes :

- ✓ When caramelizing sugar, do not stir the sugar mixture after the sugar has dissolved. Stirring can cause the thickened syrup to crystallize and form a sandy mass.
- ✓ Using a cinnamon stick steeped in liquid imparts the flavor of the spice without the grittiness of the powder.



Tunisian Guisadas

According to food author Claudia Roden, *guisadas* are a specialty of the Livornese Jewish community in Tunisia. Italian Jews once traded goods with their brethren in Tunisia through Livorno, a major Italian commercial port. Many Livornese Jews settled in Tunisia to finance the ransom of Jewish hostages taken by pirates who sailed the rich trade routes.

Makes 18-20 *guisadas*

Ingredients:

- ❑ 1 ¼ cup shelled pistachio nuts
- ❑ ½ cup extra fine sugar or ⅓ cup wildflower honey
- ❑ 1 tablespoon imported orange blossom water
- ❑ 1 large egg
- ❑ 1 large egg yolk
- ❑ ⅛ teaspoon almond extract

Directions:

1. Preheat the oven to 350° F.
2. Chop the pistachios into very small pieces, either by pulsing a processor on and off 50 times or rocking a large chef's knife back and forth over the nuts.

3. Add the remaining ingredients and stir well to combine.
4. Line mini muffin pans with paper liners. Drop 1 tablespoon of nut mixture into each cup. You will have about 18–20 cups.
5. Bake for 15–20 minutes until the tops are slightly golden and a toothpick inserted into the center comes out clean.
6. Remove the *guisadas* from the oven and immediately turn them on their sides to prevent gummy bottoms that have sweated from the steam. Cool at room temperature for about 20 minutes, then store in an airtight container. To enhance the flavors of orange blossom and almond in the cookie, serve at room temperature the next day. Cookies may be kept for a week or frozen until needed.

Additional Notes:

- ✓ When using a food processor to chop nuts, always pulse the machine. Otherwise, the nuts circulate on the bottom of the bowl and create nut butter.
- ✓ Try to make recipes containing fruit or strong flavoring a day before eating. The flavors will ripen and you'll love the result!



Bubaleh Modern-Style

Adapted from a *South African Union of Jewish Women* cookbook.

Serves 4-6

Ingredients:

- ❑ 1 cup matzah meal
- ❑ ¼ teaspoon salt (or to taste)
- ❑ ¼ teaspoon ground ginger
- ❑ ¼ cup seedless raisins
- ❑ 2 tablespoons finely ground almonds
- ❑ Grated zest of 1 lemon
- ❑ 1 tablespoon fresh lemon juice
- ❑ 1 apple, peeled and coarsely grated (Gala or Fuji)
- ❑ ¼ cup Passover wine, preferably sweet to semi sweet
- ❑ 2 tablespoons honey (or to taste)
- ❑ 2 eggs, lightly beaten
- ❑ ¾ cup water (or more as needed)

- ❑ Vegetable oil for frying
- ❑ 2 tablespoons sugar with ¼ teaspoon cinnamon (optional)

Directions:

1. Combine the first 6 dry ingredients in a 2-quart medium bowl.
2. Place the lemon juice in a 1-quart bowl and grate the peeled apple into the bowl. If you're grating with a food processor, immediately mix the apple with the lemon juice to prevent browning.
3. Add the wine, honey, and eggs to the apple mixture. Combine well.
4. Stir wet mixture into dry ingredients.
5. Add water until the mixture is a thick batter, but thin enough to drop from a spoon.
6. Heat about 1 inch of oil in a frying pan until it's hot, but not smoking.
7. Drop 2 tablespoons of batter at a time into the hot oil. Repeat with additional spoonfuls, being sure not to crowd the pan. Fry until golden brown on both sides, for no more than 1 minute per side.
8. Remove the bubaleh with a slotted spatula or spoon. Drain on paper towels. If preparing as dessert, combine the sugar and cinnamon and sprinkle on top while the bubaleh is still hot.

Additional Notes

- ✓ Don't overcrowd the food in your frying pan. This is the best way to keep oil at an even frying temperature, which will ensure a light, crispy bubaleh.
- ✓ Drain fried foods on a plate covered with crumpled paper towels. You'll create a larger surface area for absorbing more oil and use fewer paper towels—saving trees at the same time!

Recipe Creators:

❑ Marcy Goldman

- Korean Braised Sriracha Brisket

❑ Bryant Heinzelman

- Ethiopian Potato Salad

❑ June Feiss Hersh

- Carrot and Prune Tzimmes

❑ Tina Wasserman

- Basic Chicken Soup and Matzah Balls
- Bubaleh Modern-Style
- Budino Cioccolato (Italian Rich Chocolate Pudding)
- Israeli Charoset
- Mina de Maza (Matzah Pie)
- Moroccan Meatball Tagine with Quinoa “Couscous”
- South African Style Roast Chicken
- Tunisian Guisadas

DOZENS MORE PASSOVER RECIPES CAN BE FOUND AT [REFORMJUDAISM.ORG](https://www.reformjudaism.org)

Conversation Starters

A seder is all about connecting, conversing, and asking questions. In addition to telling the Passover story, the people sitting around your table have their own stories to share. Here are some conversation starters you can use as a guide.

- If you could invite any two people, living or not physically with us, to your table for dinner, who would it be and why?
- What is your favorite family story?
- Freedom is the primary theme of Passover. What freedom are you celebrating tonight?
- Traditionally, wine is intended to signify joy. What makes this moment joyful for you?
- Karpas symbolizes hope for the future. Jewish tradition always embraces hope, even during uncertain times. What makes you hopeful this year? Why?
- Four is a key number in the Haggadah. Can you name some things in your life that come in fours?
- Think about your favorite TV show, movie, book etc. Which characters would you label as each of the Four Children?
- Which of the plagues do you think would be easiest for you to experience? Which would be most difficult? Why?
- What are you grateful for this year?
- If you could add a verse to “Dayenu” this year, what would it be?
- Has there been an experience in your life that was bitter at first but in retrospect feels sweet?
- Share a story about a dish on your seder table or another favorite traditional meal.



All of these recipes—and more—
can be found at ReformJudaism.org.

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