



Traditional Passover Recipes

Matzah Balls

INGREDIENTS:

3 eggs
1/2 cup matzah meal
1/2 teaspoon oil
1/2 teaspoon dill
Beat eggs with oil. Add matzah meal and dill and mix well.

Refrigerate for 1/2 hour. Bring a pot of water to a boil.

Rinse hands with cold water (so matzah balls won't stick) and make small balls. Drop them into the water.

Cover, reduce heat and simmer for 45 minutes.

Makes 12-15 matzah balls.

Herbed Matzah Balls

1/2 cup matzah meal
2 eggs
1/4 cup oil
2 tablespoons minced parsley
2 tablespoons minced green onions
Combine matzah meal, eggs and oil.

Mix in parsley and onions. Refrigerate for 15 minutes.

Bring 4 quarts of water to a boil. Form walnut-sized balls and gently lower into boiling water. Reduce heat, cover and simmer for 30 minutes.

Makes approximately 16 matzah balls

Cold Beet Borscht

INGREDIENTS:

3 large beets
juice from 1-1/2 lemons
salt
pinch of sour salt (optional)
5 cups water
4 egg yolks
pinch of sugar
white pepper to taste

Wash and peel the beets and dice them. Place in saucepan with juice of 1/2 lemon, a pinch each of salt and sour salt (if using), and 5 cups water.

Simmer for 40 minutes until beets are tender. Add the juice of another 1/2 lemon.

Beat the egg yolks with a fork until blended. Slowly ladle some of the hot soup into the egg yolks, beating constantly.

When about half the soup has been added to the yolks, pour the egg mixture back into the pot with the rest of the soup.

When all the egg mixture is beaten into the soup, pour the soup back and forth between the pot and a large bowl about 10 or 15 times until the mixture is smooth, creamy, and airy.

Add a pinch of sugar if necessary, and salt and white pepper as needed. Chill thoroughly.