

RECIPES FOR PASSOVER DINNER



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MATTHEW 28:18-20

Sample Passover Menu for Full-Meal

Appetizer, if desired: Relish tray (olives, pickles, sliced carrots, and other veggies)

First course:: Matzah ball soup or tossed salad (no croutons, bacon or cheese) No rolls and butter. (Matza ball soup can usually be found in a premix box at the grocery store... international isle)

Main course: Meat - roasted chicken, beef brisket, roast beef salmon, or lamb. or any recipe not using dairy or bread products)

Vegetables - Any vegetable such as broccoli, carrots, or green beans, salads (no cream sauces or bacon bits!)

Any potato dish (such as oven browned new potatoes – no butter or sour cream) or rice pilaf

Beverages: Coffee or tea (non-dairy creamer); ice water and/or ice tea and/or lemonade or punch

Dessert: Chocolate Torte, Raspberry Meringue Kisses, Coconut Macaroons. Sponge or honey cake are all traditional desserts of Passover, but any dessert is acceptable that doesn't use butter, cream, yeast, baking powder or baking soda. Strawberry shortcake is also nice (use Cool whip, no whipped cream, and angel food cake without leavening).

REMEMBER: You can make any substitutions you would like as long as no dairy products or yeast are used for an authentic experience!
Suggested Menu Items.

Haroset (one of the seder elements): 1 cup chopped apples, grape juice 1-3 tsp. sugar or honey, to taste, 1/2 cup chopped walnuts 1 tsp cinnamon. Core, peel, and dice apples very fine (or chop in food processor). Add cinnamon, chopped walnuts and a little honey to sweeten. Add just enough grape juice to moisten the mixture. Finished product should resemble mortar. Place in small dishes at each table so available to all sitting at that table.

Approximately 12 servings.



S L O W C O O K E R B R I S K E T

- 1 1 oz. envelope onion soup mix
- 1 tbsp. light brown sugar
- 1 1/2 tsp. kosher salt
- 1/2 tsp. ground black pepper
- 1 3 lb piece of beef brisket (flat cut)
- 8 fresh thyme sprigs
- 8 whole garlic cloves
- 2 bay leaves
- 1 lb. carrots, peeled and cut into 2-inch pieces
- 1 lb. golden baby potatoes
- 3 celery stalks, cut into 1" pieces
- 1 large sweet onion, cut into 8 wedges
- 2 1/2 c. beef stock
- 2 tbsp. Worcestershire sauce
- 2 tbsp. cornstarch

- 1 | In a small bowl, combine the soup mix, sugar, salt, and pepper. Sprinkle the mixture over both sides of the brisket and rub it into the meat.
- 2 | Place the meat, fat cap side down, into a 6 to 8-quart slow cooker. Place the thyme sprigs, garlic, and bay leaves on top of brisket. Add the carrots, potatoes, celery, and onion over top.
- 3 | In a liquid measuring cup, whisk together the stock, Worcestershire sauce and cornstarch until the cornstarch is fully dissolved. Pour the liquid into the slow cooker. Cover and cook on high for 5-6 hours, or low for 8 hours until the brisket is tender to slice, but not falling apart.
- 4 | Remove the brisket from the slow cooker and transfer to a cutting board, fat cap side up. Remove and discard the thyme sprigs and bay leaves. Thinly slice the brisket against the grain. Serve alongside the vegetables, drizzled all over with the gravy from the slow cooker.



ROSEMARY HASSELBACK POTATOES

- 1 | Preheat the oven to 425°. Mix the butter, olive oil, rosemary, salt and a few grinds of pepper in a large bowl.
- 2 | Place a potato in the curved part of a wooden spoon. Make a series of deep cuts in the potato 1/8 inch apart, cutting almost all the way through. (The edges of the spoon will prevent you from cutting to the other side.) Repeat with the remaining potatoes.
- 3 | Toss the potatoes with the butter mixture. Place cut-sides up on a rimmed baking sheet and bake until tender and crisp, 75 to 80 minutes. Gently shake the pan to coat the potatoes with the melted butter. Season with salt.

4 tbsp. salted butter, at room temperature

1/4 c. olive oil

1 1/2 tsp. finely chopped fresh rosemary

1/2 tsp. kosher salt, plus more to taste

Black pepper, to taste

3 lb. small red potatoes

- 1 | Line a baking sheet with aluminum foil and drizzle all over with 1 tablespoon of oil. Place the racks of lamb on the baking sheet with the curve of the bones facing down. Season all over with the salt and pepper.
- 2 | In a small bowl, stir to combine the garlic, rosemary, mustard, honey, and remaining 3 tablespoons of oil. Spread all over the lamb racks. Set aside for 1 hour.
- 3 | Meanwhile, preheat the oven to 450°F. Place the lamb on the center oven rack and cook until a meat thermometer inserted into the center of the racks reads 145°F (for medium), 25 to 30 minutes. Remove the lamb from the oven, tent with foil, and let rest for 10 minutes. Slice between the rib bones to serve.

RACK OF LAMB



4 tbsp. olive oil, divided

2 racks of lamb, 1 1/2 lb. each

1 1/2 tsp. salt

3/4 tsp. ground black pepper

4 cloves garlic, chopped

2 tbsp. chopped fresh rosemary

2 tbsp. dijon mustard

2 tsp. honey



CANDIED CARROTS

- 1 | Scatter the carrots in a large skillet and add 1 teaspoon of salt and 1 cup of water. Bring to a rapid simmer over medium heat and cook until the carrots are just tender, about 5 minutes.
- 2 | Add the brown sugar, butter, vinegar, remaining 1/4 teaspoon of salt, and a few grinds of pepper to the skillet. Increase the heat and boil, tossing the carrots occasionally, until the sauce is reduced to a glaze, 4 to 5 minutes. Sprinkle with the parsley and season with salt and pepper.

1 1/2 lb. medium carrots, cut into 1/4-inch-thick rounds on the bias

1 1/4 tsp. kosher salt, divided, plus more to taste

1/4 c. packed light brown sugar

3 tbsp. salted butter

2 tbsp. apple cider vinegar

Black pepper, to taste

1/4 c. fresh parsley leaves, chopped

- 1 | Preheat the oven to 400°F. In a large bowl, whisk together the brown sugar, butter, maple syrup, 1 tablespoon of water, salt, cinnamon, ginger, and nutmeg, plus bourbon, if using. Add the sweet potatoes to the the sugar mixture and toss to coat. Pour into a 13-by-9-inch casserole dish. Spread the potatoes into an even layer and pour any leftover sugar mixture over them.
- 2 | Bake the sweet potatoes until tender and the sauce thickens into a glaze, 45 to 60 minutes, stirring every 15 minutes. Let cool for 10 minutes before serving.

CANDIED SWEET POTATOES



3 lb. sweet potatoes (about 5 medium), peeled and cut into 1/2-inch thick rounds

1/2 c. light brown sugar

6 tbsp. unsalted butter, melted

1/4 c. maple syrup

1 1/2 tsp. kosher salt

1 tsp. ground cinnamon

1/2 tsp. ground ginger

Pinch of nutmeg

2 tsp. bourbon (optional)

HORSERADISH DEVILED EGGS



12 large eggs

1/4 c. horseradish sauce

1/4 c. mayonnaise

1 tsp. dijon mustard

2 dashes of hot sauce

Kosher salt and black pepper, to taste

Paprika, for sprinkling

Barbecue potato chips, broken, for garnish

- 1 | Bring a large pot of water to a boil. Fill a large bowl with ice water. Using a slotted spoon, gently lower the eggs into the boiling water. Reduce the heat, cover and simmer for 10 minutes. Remove the eggs with the slotted spoon to the bowl of ice water; let cool completely, about 10 minutes.
- 2 | Peel the eggs, cut in half and scoop out the yolks into a large bowl. Add the horseradish sauce, mayonnaise, mustard and hot sauce and mash with a fork until smooth. Season with salt and pepper.
- 3 | Fill each egg white half with a heaping teaspoonful of the yolk mixture. Sprinkle with paprika and garnish with potato chips.

Many traditional Seder tables will have both hard-boiled eggs (as a symbol of the cycle of life) and horseradish (as a symbol of the bitterness of ancient times). This recipe combines the two for a creative twist that your whole family will love. Be sure to use kosher for Passover mayo or make your own homemade mayo.

CARROT & SWEET POTATO TZIMMES

- 3 large sweet potatoes
- 2 tablespoons olive oil
- 1 large red or yellow onion, quartered and thinly sliced
- 4 to 5 medium or 3 large carrots, sliced
- 1 apple or ripe pear, peeled, cored, and sliced
- 1/2 cup chopped dried prunes
- 1/4 cup chopped dried apricots
- 2/3 cup orange juice, preferably fresh
- 1 1/2 teaspoons cinnamon
- 2 teaspoons minced fresh or bottled ginger
- Pinch of salt
- 1/3 to 1/2 cup finely chopped walnuts for topping, optional



1. Bake or microwave the sweet potatoes until done but still fairly firm. Once cool enough to handle, peel and slice them. You can do this step well ahead of time.
2. Preheat the oven to 350o F.
3. Heat the oil in a large skillet. Add the onion and sauté over medium heat until translucent. Add the carrots and continue to sauté until the onion is golden.
4. Combine with the remaining ingredients except the walnuts in a mixing bowl and stir until thoroughly mixed. Don't worry if the potato slices break apart.
5. Oil a shallow 2-quart baking dish. Pour in the sweet potato mixture. Scatter the walnuts over the top, if using.
6. Bake for 40 to 45 minutes, or until the top begins to turn slightly crusty. Serve hot.

GREEK LEMON POTATOES



1/3 c. fresh lemon juice (from about 2 large lemons)

1/3 c. low-sodium chicken broth

1/4 c. olive oil

1 1/2 tsp. kosher salt, plus more to taste

1/2 tsp. garlic powder

Black pepper, to taste

3 tbsp. fresh oregano leaves, roughly chopped

2 1/2 lb. medium Yukon Gold potatoes, cut into 1-inch wedges

- 1 | Position a rack in the lower third of the oven and preheat to 425°F.
- 2 | In a liquid measuring cup, whisk together the lemon juice, chicken broth, oil, salt, garlic powder, a few grinds of pepper, and two-thirds of the chopped oregano. Spread the potatoes on a heavy-duty rimmed baking sheet, then pour the dressing on top and toss well to coat.
- 3 | Roast the potatoes on the lower oven rack until they're almost tender and the pan juices are bubbling and mostly absorbed, 30 minutes. Toss, then continue roasting until the potatoes are tender and golden and the juices have reduced to a glaze, 10 to 15 minutes more. Toss again, then sprinkle with the remaining oregano and season with salt.

TRADITIONAL LAMB SHOULDER ROAST



- 6 medium (about 6 ounces each) white potatoes, cut into 1-inch-thick slices
- 2 medium (10 to 12 ounces each) sweet potatoes, cut into 1-inch-thick slices
- 2 medium white onions, cut in half
- 1/4 cup [olive oil](#), divided
- 2 1/2 teaspoons fine salt, divided
- 1 (5-pound) bone-in lamb shoulder
- 6 cloves garlic, cut into slivers
- 6 sprigs fresh rosemary, cut into 1 1/2-inch lengths
- [Mint sauce](#), for garnish

1. Gather the ingredients. Position a rack in the center of the oven and heat to 350 F.
2. Toss the vegetables with 2 tablespoons olive oil and 1 teaspoon fine salt in a roasting pan and spread out in one even layer.
3. Place the lamb on top of the vegetables, rub the lamb with the remaining 2 tablespoons olive oil, and sprinkle with the remaining 1 1/2 teaspoons fine salt.
4. Use the point of a sharp knife to make small incisions about 1 inch deep, and 1 to 1 1/2 inches apart over the surface of the lamb.
5. Push the garlic slivers and pieces of rosemary sprigs deep into the slits.
6. Place the roasting pan on the middle oven rack and roast for 1 3/4 hours to 2 hours, or until the lamb is fork-tender.
7. Remove from the oven and transfer the lamb to a serving platter.
8. Cover the lamb with foil and let it rest for 10 minutes.
9. Serve the lamb with the roasted potatoes and onions, and mint sauce on the side.

SWEET AND TANGY MINT SAUCE

- 3/4 cup granulated sugar
- 2 cups white wine [vinegar](#)
- 1/2 cup finely chopped [fresh mint](#) leaves
- In a heavy-bottomed saucepan, combine the sugar and vinegar.
- Bring to a boil over medium heat, then lower to a [simmer](#) and cook until the liquid has reduced by half, around 10 to 12 minutes. It should have a thick, syrupy consistency.
- Turn off the heat and let the sauce cool for 5 minutes before adding the mint leaves. Give it a stir.
- Pour it into a bowl and cover the bowl with plastic wrap. Let it [steep](#) for about 1 hour so the flavor of the mint can infuse the sauce, much like what happens when you're steeping a cup of tea.
- Serve at room temperature with lamb.