

{Quick & Kosher} **Recipe Guide**

More than 350 recipes

More than 140 Passover recipes!

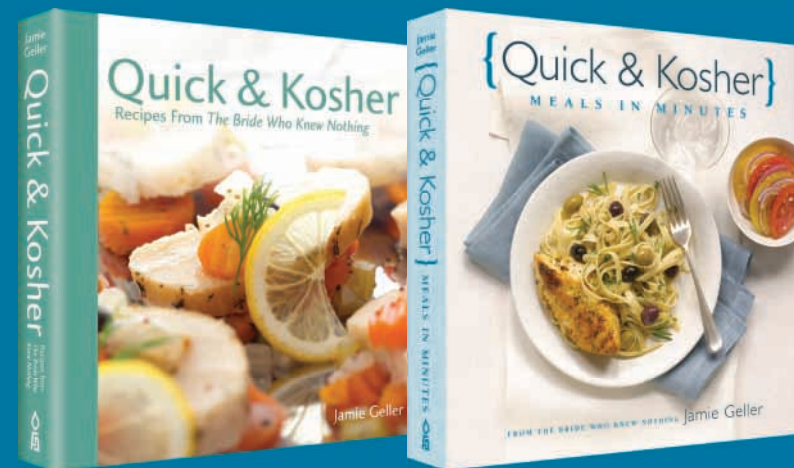
Color coded for quick navigating

Meat, Dairy, Fish, Pareve indicated

Bonus
on page 307
(Quick & Kosher: Meals in Minutes)
\$25 coupon
for free
Groceries

{Quick & Kosher} **Recipe Guide**

A user-friendly guide to the
Quick & Kosher Cookbook series
organized by course



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Appetizers

Appetizers/Fish

| | | |
|-------|---|----------|
| 1-37 | Chilled Salmon with Dijon Dipping Sauce | |
| 1-31 | Classic Gefilte Fish | Passover |
| 1-35 | Cold Smoked Fish Salad | |
| 2-99 | Cranberry Walnut Salmon on a Bed of Spinach | Passover |
| 2-101 | Creamy Mock Crab Salad Sandwiches | |
| 2-237 | Smoked Trout with Horseradish Mayonnaise | Passover |
| 1-33 | Spiced Gefilte Fish | Passover |
| 1-34 | Sweet and Sour Salmon | Passover |
| 1-71 | Sweet Tuna Salad | |

Appetizers/Meat

| | | |
|-------|----------------------------|----------|
| 1-159 | Beef Sukiyaki with Noodles | |
| 1-27 | Cocktail Meatballs | |
| 1-29 | Deli Roll | |
| 1-173 | Grandma's Meatballs | |
| 1-30 | Sausage Bites | Passover |
| 1-175 | Shish Kebab | |

Appetizers/Dairy

| | | |
|-------|-------------------------------|-----------------------|
| 1-285 | Caviar and Chive Cream Cheese | |
| 2-83 | Cheese Fondue | |
| 1-283 | Mozzarella and Tomato Stacks | Passover |
| 1-291 | Smoked Salmon Rolls | Passover ¹ |

Appetizers/Pareve

| | | |
|-------|--|-----------------------|
| 1-221 | Ambrosia Soup | Passover |
| 1-43 | Charif | Passover ¹ |
| 1-45 | Crispy Artichoke Hearts | |
| 2-109 | Gourmet Egg Salad on Pumpernickel Toast Points | |
| 1-25 | Guacamole and Chips | |
| 1-41 | Hummus | |
| 2-39 | Melon Salad | Passover |
| 1-80 | Mexican Taco Salad | |
| 1-26 | Stuffed Mushrooms | |
| 1-40 | Tahini | |
| 1-39 | Turkish Salad | Passover ¹ |

Breads

| | |
|-------|--|
| 2-249 | Brie with Infused Honey and Crusty Bread |
| 1-245 | Challah |
| 1-247 | Challah Garlic Bread |
| 2-147 | Corn Bread with Pepper Jelly |
| 2-201 | Crisp Pita Chips with Hummus |
| 2-209 | Homemade Biscuits |
| 2-223 | Homemade Corn Bread |
| 2-111 | Homemade Croutons |

Beverages

| | | |
|-------|-------------------------|----------|
| 2-75 | Fresh Mint Lemonade | Passover |
| 2-177 | Frothy Jasmine Iced Tea | Passover |
| 2-41 | Hot Pepper Iced Tea | Passover |
| 2-35 | Iced Ginger Green Tea | Passover |
| 2-221 | Iced Mexican Coffee | Passover |
| 2-203 | Strawberry Lemonade | Passover |
| 2-143 | Sweet Iced Green Tea | Passover |

Soups

| | | |
|------------|--|-----------------------|
| Soups/Fish | | |
| 2-209 | Potato, Corn, and Cod Chowder | |
| Soups/Meat | | |
| 1-61 | Avgolemono Soup | |
| 1-55 | Beef Porridge | |
| 1-63 | Classic Chicken Soup | Passover |
| 1-62 | Griz Galuska (Hungarian Farina Soup Dumplings) | |
| 2-245 | Italian Wedding Soup | |
| 2-241 | Leek Soup | Passover ² |
| 2-97 | Simple Butternut Squash Soup | Passover ² |
| 2-265 | Sweet Pea Soup with Mint | |
| 2-173 | Thai Chicken Soup | |
| 1-58 | Turkey Mushroom Soup | |
| 1-59 | Un-stuffed Cabbage Soup | Passover |
| 2-181 | Vietnamese Beef and Noodle Soup | |
| 2-233 | Zucchini Soup | |

Soups/Dairy

| | | |
|-------|-----------------------------------|----------|
| 1-277 | Creamy Corn Soup | |
| 1-281 | French Onion Soup | |
| 1-278 | Leek, Potato and Tarragon Soup | Passover |
| 1-279 | Mango Soup | Passover |
| 2-125 | Minestrone with Cheese Tortellini | |
| 2-205 | Pumpkin Black Bean Soup | |

Soups/Pareve

| | | |
|-------|---|-----------------------|
| 1-53 | Asian Shiitake Mushroom Soup | |
| 1-49 | Butternut Squash Soup | Passover |
| 1-57 | Italian Bean Soup | |
| 1-50 | Lentil Soup | |
| 1-65 | Mango Strawberry Soup | Passover |
| 1-51 | Purée of Bean and Vegetable Soup | |
| 2-53 | Quick Gazpacho | Passover |
| 2-161 | Spicy Spinach Miso Soup with Udon Noodles | |
| 2-81 | Sweet Potato Leek Soup | Passover ³ |

Entrées

Entrées/Meat

| | | |
|-------|-------------------------------------|-----------------------|
| 2-35 | Asian Chicken Salad | |
| 1-161 | Asian Steak | |
| 2-265 | Baby Lamb Chops with Red Wine Sauce | Passover ⁴ |
| 1-171 | Barbecued Meatloaf | |
| 2-37 | Beef and Green Bean Stir-Fry | |
| 2-187 | Beef Bourguignon with Noodles | |
| 1-164 | Beef Goulash | |
| 2-75 | Beef Sausage and Pepper Rolls | |
| 1-159 | Beef Sukiyaki with Noodles | |
| 1-152 | Brisket in Wine Sauce | Passover |
| 2-189 | Chicago-Style Hot Dogs | |
| 1-149 | Chili | |
| 1-165 | Family Heirloom Chulent | |
| 1-173 | Grandma's Meatballs | |
| 2-115 | Honey-Glazed Skewered Beef | |
| 2-195 | Individual Meat Loaves | |
| 2-197 | Irish Stew | Passover ² |

Entrées/Meat continued...

| | | |
|-------|---|-----------------------|
| 2-117 | Knockwurst with Sauerkraut and Potatoes | |
| 1-167 | Lamb Chops on a Bed of Couscous | |
| 1-163 | Lamb Chops with Pistachio Crust | Passover |
| 2-119 | Lamb Meatballs in Pita | Passover ⁵ |
| 2-121 | Lebanese Herbed Lamb Chops with Pan Juices | Passover ⁴ |
| 1-160 | London Broil | Passover |
| 2-257 | Mexican Brisket | |
| 2-51 | Mexican Burgers with Flour Tortillas | |
| 2-245 | Minute Roast with Pan Drippings | |
| 2-203 | Muffuletta | |
| 1-157 | Mushroom and Wine Silver Tip Roast | Passover |
| 1-147 | Pepper Steak | |
| 2-237 | Pot au Feu | Passover ⁴ |
| 2-145 | Sausage Ragu with Penne | |
| 1-175 | Shish Kebab | |
| 2-147 | Skillet Red Beans and Rice with Ground Beef | |
| 2-149 | Sloppy Joes | |
| 1-170 | Slow Cooked Lamb Stew | Passover ⁴ |
| 1-155 | Standing Rib Roast | |
| 2-165 | Steak with Pan Sauce | Passover ⁴ |
| 1-151 | Stuffed Peppers | |

Entrées/Meat continued...

| | | |
|-------|-------------------------------------|----------|
| 2-167 | Stuffed Peppers | |
| 1-148 | Sweet and Pungent Asian Roast | |
| 1-153 | Sweet and Tangy Veal Chops | |
| 1-156 | Teriyaki Skirt Steak | |
| 2-219 | Veal Scallopini with Tomato Chutney | |
| 1-169 | Veal Stew with Apricots and Prunes | Passover |

Entrées/Poultry

| | | |
|-------|---|-----------------------|
| 1-128 | Apricot Chicken | Passover |
| 1-137 | Arroz con Pollo | |
| 1-129 | Baked Oniony Chicken | Passover |
| 2-73 | BBQ Pulled Chicken Sandwiches | |
| 1-133 | Chicken Cacciatore | Passover ¹ |
| 2-87 | Chicken Fiesta | |
| 2-89 | Chicken Marsala | Passover ² |
| 2-91 | Chicken Paillard with Fried Sage | |
| 2-191 | Chicken Pot Pie with Herbed Drop Biscuits | |
| 2-41 | Chicken Tacos | |
| 2-241 | Chicken with Apples | |
| 2-93 | Chicken with Braised Red Cabbage and Fennel | Passover ² |

Entrées/Poultry continued...

| | | |
|-------|---|-----------------------|
| 2-95 | Chicken with Prunes and Oregano | Passover ² |
| 2-97 | Chicken, Pear, and Arugula Salad | Passover |
| 1-122 | Coca-Cola Chicken | |
| 1-125 | Cold Poached Spinach and Walnut Pesto Chicken | Passover |
| 1-141 | Cranberry Chicken | Passover |
| 1-123 | Duck Sauce Chicken | Passover |
| 2-107 | Ginger Chicken with Broccoli | |
| 2-193 | Greek-Style Chicken with Lemon and Dill | |
| 2-253 | Grilled Turkey Steak | |
| 2-113 | Hoisin-Glazed Chicken Thighs over Glass Noodles | |
| 1-138 | Honey Chicken | |
| 1-142 | Hot and Spicy Turkey Wings | |
| 2-199 | Lentil Dal with Chicken and Jasmine Rice | |
| 2-207 | Orange Honey Mustard Roasted Chicken | |
| 2-133 | Oven-Baked Chicken Fingers with Dipping Sauces | |
| 2-137 | Pasta with Chicken and Olives | |
| 1-135 | Roasted Cornish Hens with Fingerling Potatoes | Passover |
| 1-127 | Roasted Garlic Chicken and Baby Vegetables | Passover |
| 2-233 | Roasted Lemon Cornish Game Hens | Passover |
| 1-143 | Roasted Turkey | Passover |

Entrées/Poultry continued...

| | | |
|-------|---|-----------------------|
| 2-151 | Smoked Turkey on Challah Rolls | |
| 1-121 | Southern-Style Chicken | |
| 2-217 | Spaghetti with Turkey Meatballs | |
| 1-131 | Speedy Coq Au Vin | Passover |
| 2-159 | Spice-Rubbed Grilled Chicken | Passover |
| 2-169 | Sweet and Spicy Turkey Burgers | |
| 1-119 | Teriyaki Chicken | |
| 2-175 | Turkey Breast with Port Wine Cherry Sauce | Passover ² |
| 1-139 | Turkey Loaf | |

Entrées/Fish

| | | |
|-------|--|-----------------------|
| 2-71 | Aromatic Baked Flounder over Capellini | Passover ⁶ |
| 1-69 | Avocado and Seared Tuna Steak Salad | |
| 1-101 | Black Bean and Salsa Salmon | |
| 2-261 | Bombay Salmon with Jasmine Rice | |
| 2-39 | Bowties with Salmon & Peas in Lemon Dill Sauce | |
| 1-104 | Chilean Sea Bass in Honeyed Pecan Sauce | |
| 1-37 | Chilled Salmon with Dijon Dipping Sauce | |
| 1-115 | Cod in a Light Lime Sauce | Passover ¹ |
| 2-99 | Cranberry Walnut Salmon on a Bed of Spinach | Passover |

Entrées/Fish continued...

| | | |
|-------|--|-----------------------|
| 2-101 | Creamy Mock Crab Salad Sandwiches | |
| 1-111 | Crispy Rainbow Trout | Passover |
| 2-105 | Fish and "Chips" Sandwiches | |
| 1-99 | Grouper with Pineapple and Corn Chutney | |
| 2-127 | Miso-Glazed Salmon with Jasmine Rice | |
| 1-105 | Mustard and Ginger Salmon | |
| 2-131 | Niçoise Salad | |
| 2-135 | Panko-Crusted Tilapia | |
| 2-55 | Pan-Seared Tuna with Lemon, Capers, and Olives | Passover |
| 1-305 | Parmesan and Sun-Dried Tomato-Crusted Tilapia | Passover |
| 1-113 | Salmon Casserole | |
| 2-213 | Seared Cod Filet with Caramelized Onions | Passover |
| 1-107 | Seared Yellowfin Tuna Over White Beans | Passover ⁷ |
| 1-103 | Sesame Crusted Yellowfin Tuna w/ Wasabi Sauce | |
| 2-215 | Smoked Salmon Crêpes | |
| 2-153 | Sole Amandine | |
| 2-157 | Spaghettini with Tuna | |
| 2-233 | Striped Bass Filets | Passover |
| 1-109 | Walnut Crusted Chilean Sea Bass w/Lemon Dill Sauce | |
| 1-77 | Warm Salmon Salad | Passover |

Entrées/Dairy

| | | |
|-------|---|----------|
| 2-77 | Black Bean Burritos with Ancho Chile Rice | |
| 1-315 | Blintz Soufflé | |
| 2-79 | Blueberry and Lemon Pancakes | |
| 2-81 | Blueberry Cheese Quesadillas | |
| 2-83 | Cheese Fondue | |
| 1-295 | Cheese Quiche | |
| 2-85 | Cheese Soufflé | |
| 1-309 | Creamy Spinach Fettuccini | |
| 1-307 | Creamy Ziti | |
| 2-103 | Double Veggie Cheeseburgers | |
| 2-43 | Fettuccine Alfredo with Peas | |
| 2-45 | Fines Herbes Goat Cheese Omelet | Passover |
| 2-47 | Grilled Vegetable Wraps | |
| 2-49 | Individual Whole Wheat Tortilla Pizzas | |
| 1-313 | Linguini and Tomato Sauce Florentine | |
| 2-123 | Loaded Baked Potato | Passover |
| 2-201 | Mediterranean Frittata | Passover |
| 2-249 | Mediterranean Jack Omelet | Passover |
| 1-303 | Mexican Pizzas | |

Entrées/Dairy continued...

| | |
|-------|--|
| 1-287 | Mexican Quesadillas |
| 2-53 | Mozzarella Mushroom Burgers |
| 2-205 | Nachos with the Works |
| 1-301 | Pasta Niçoise |
| 2-139 | Polenta Stuffed with Mozzarella |
| 2-211 | Romanian Pizza |
| 2-143 | Salmon Burgers with Cucumber Dill Sauce |
| 1-312 | Sole in White Wine and Butter Sauce |
| 1-311 | Spinach and Cheddar Calzone |
| 2-163 | Stacked Eggplant Rounds |
| 2-171 | Tex-Mex Mac and Cheese |
| 2-59 | Three Cheese Pita Panini |
| 2-61 | Vegetable Cheese Quesadillas with Rice and Beans |
| 2-223 | Vegetarian Chili |
| 2-269 | White Lasagna |
| 2-63 | Whole Wheat Spaghetti and Goat Cheese Crumble |
| 2-225 | Wild Mushroom Rigatoni |

Passover

18

Entrées/Pareve

| | |
|-------|--|
| 2-109 | Gourmet Egg Salad on Pumpernickel Toast Points |
| 2-125 | Herb Focaccia |
| 2-155 | Spaghetti with Tomato and Basil |
| 2-57 | Stir-Fried Tofu with Soba Noodles |
| 2-221 | Vegetable Empanadas |
| 2-177 | Vegetable Lo Mein |
| 2-179 | Vegetarian Pad Thai |

Salads

| | |
|-------------|-------------------------------------|
| Salads/Fish | |
| 1-69 | Avocado and Seared Tuna Steak Salad |
| 2-111 | Grilled Salmon Caesar Salad |
| 1-71 | Sweet Tuna Salad |
| 1-77 | Warm Salmon Salad |

Passover

19

Salads/Meat

| | | |
|-------|----------------------------------|----------|
| 2-35 | Asian Chicken Salad | |
| 2-97 | Chicken, Pear, and Arugula Salad | Passover |
| 2-145 | Tossed Antipasti | Passover |

Salads/Dairy

| | | |
|-------|--------------------------|----------|
| 2-270 | Creamy Caesar Salad | |
| 2-47 | Creamy Coleslaw | Passover |
| 1-299 | Goat Cheese Walnut Salad | |
| 2-269 | Mini Caprese Salad | Passover |

Salads/Pareve

| | | |
|-------|--|----------|
| 1-85 | Asian Cabbage Salad with Garlic Sesame Dressing | |
| 2-63 | Baby Lettuces with Raspberry Vinaigrette | Passover |
| 1-75 | Baby Spinach and Portobello Mushroom Salad | Passover |
| 1-81 | California Avocado Salad | |
| 2-123 | Chopped Salad | |
| 1-95 | Colorful Garden Salad with Creamy Pesto Dressing | |
| 2-151 | Colorful Rice Salad | |

Salads/Pareve continued...

| | | |
|-------|---------------------------------------|----------|
| 2-257 | Corn Salad | |
| 2-49 | Crudités with Creamy Italian Dressing | Passover |
| 1-91 | Crunchy Tofu Thai Salad | |
| 2-167 | Cucumber and Red Onion Salad | Passover |
| 2-139 | Fennel and Celery Salad | Passover |
| 2-129 | Greens and Vinaigrette | |
| 2-266 | Greens with White Wine Vinaigrette | Passover |
| 2-137 | Heirloom Tomato Salad | Passover |
| 1-92 | Herb Seasoned Croutons | |
| 2-111 | Homemade Croutons | |
| 2-238 | House Salad | Passover |
| 1-86 | Israeli Cabbage Salad | Passover |
| 1-93 | Israeli Salad | Passover |
| 2-215 | Israeli Salad with Dill | Passover |
| 1-87 | Italian Tomato Salad | Passover |
| 1-83 | Long Grain and Wild Rice Salad | |
| 1-80 | Mexican Taco Salad | |
| 2-45 | Mixed Green Salad | Passover |
| 2-262 | Persian Cucumber Salad | Passover |
| 2-105 | Red and Green Coleslaw | Passover |

Salads/Pareve continued...

| | | |
|-------|--|----------|
| 2-253 | Red Leaf Lettuce with Dried Cranberries and Pecans | |
| 2-187 | Salad with Apples and Walnuts | Passover |
| 2-85 | Simple Green Salad | Passover |
| 2-59 | Simple Greens with Basil Vinaigrette | Passover |
| 2-43 | Simple Salad with Basic Vinaigrette | Passover |
| 2-242 | Spinach Salad with Pomegranate Dressing | |
| 1-73 | Sun-Dried Tomato Caesar Salad | |
| 1-79 | Sweet Carrot Salad | Passover |
| 2-179 | Thai Cucumber Salad | |
| 2-250 | Three Bean Salad | |
| 1-89 | Warm Pepper and Craisin Salad | |

Sides/Starch

Sides/Starch /Meat

| | | |
|-------|----------------------------------|-----------------------|
| 1-29 | Deli Roll | |
| 2-266 | Garlic and Chive Mashed Potatoes | Passover ² |

Sides/Starch/Dairy

| | | |
|-------|------------------------------------|----------|
| 1-295 | Cheese Quiche | |
| 2-123 | Loaded Baked Potato | Passover |
| 1-297 | Macaroni Cheddar Salad | |
| 2-129 | Mushroom Pea Risotto | |
| 2-55 | Orzo with Feta and Basil | |
| 2-139 | Polenta Stuffed with Mozzarella | |
| 2-153 | Potatoes with Parsley Chive Butter | Passover |
| 2-141 | Rice with Mozzarella and Basil | |

Sides/Starch/Pareve

| | | |
|-------|------------------------------|--|
| 2-91 | Angel Hair Al'olio | |
| 2-79 | Blueberry Maple Syrup | |
| 1-200 | Carrot Muffins | |
| 1-189 | Challah Kugel | |
| 2-135 | Chili Mango Pasta | |
| 2-151 | Colorful Rice Salad | |
| 2-147 | Corn Bread with Pepper Jelly | |
| 1-205 | Cran-Apple Crunch Kugel | |

Sides/Starch/Pareve continued...

| | | |
|-------|---|-----------------------|
| 1-187 | Curried Coconut Couscous | |
| 2-149 | Deviled Potato Salad | |
| 2-89 | Garlic Mashed Potatoes | Passover ² |
| 2-219 | Garlic Orzo with Peas | |
| 2-133 | Garlic-Dusted French Fries | Passover |
| 2-125 | Herb Focaccia | |
| 1-197 | Herb-Roasted Red Bliss Potatoes | Passover |
| 2-234 | Jumbo Potato Pancake | Passover |
| 1-192 | Latkes (Potato Pancakes) | Passover |
| 1-83 | Long Grain and Wild Rice Salad | |
| 2-258 | Mexican Pasta | |
| 2-93 | Noodles with Poppy Seeds | |
| 2-213 | Pan-Roasted Potato Chips | Passover |
| 2-165 | Pommes Frites | Passover |
| 1-191 | Potato Kugel Cups | Passover |
| 2-115 | Rice Pilaf with Fresh Tomatoes, Olives, and Parsley | |
| 2-51 | Rice with Corn and Peppers | |
| 2-175 | Roasted Potatoes | Passover |
| 2-261 | Samosa Latkes | |
| 2-189 | Shoestring French Fries | Passover |

Sides/Starch/Pareve continued...

| | | |
|-------|---------------------------|-----------------------|
| 2-250 | Skillet Potatoes | Passover |
| 2-121 | Toasted Pine Nut Couscous | |
| 2-195 | Wasabi Mashed Potatoes | Passover ³ |
| 2-254 | Wild Rice Pancakes | |
| 2-161 | Wonton Crisps | |

Sides/Vegetable

Sides/Vegetable/Meat

| | | |
|------|----------------|--|
| 2-73 | Collard Greens | |
|------|----------------|--|

Sides/Vegetable/Dairy

| | | |
|-------|---|----------|
| 1-293 | Baked Cheesy Vegetable Crocks | |
| 2-163 | Braised Carrots | Passover |
| 2-155 | Green Beans with Shaved Parmesan | |
| 2-171 | Lemon Butter Broccoli | Passover |
| 1-289 | Spinach Tidbits | |
| 2-163 | Stacked Eggplant Rounds | Passover |
| 2-211 | Tomato, Red Onion, and Sour Cream Salad | Passover |

Sides/Vegetable/Pareve

| | | |
|-------|--|-----------------------|
| 2-57 | Baby Bok Choy | |
| 1-183 | Baby French String Beans with Slivered Almonds | |
| 2-95 | Baby Zucchini Sauté | Passover |
| 1-181 | Baked Spicy Sweet Potato Fries | Passover ¹ |
| 2-246 | Braised Carrots with Dill | Passover |
| 1-193 | Broccoli and Mushroom Pie | |
| 1-188 | Broccoli Kugel | Passover |
| 2-270 | Broccoli Rabe with Balsamic Vinaigrette | Passover ³ |
| 2-254 | Broccoli with Lemon Dressing | Passover |
| 1-195 | Broccolini in a Creamy Wine Balsamic Sauce | |
| 1-179 | Broiled Tomatoes | |
| 1-201 | Butternut Squash Soufflé | Passover ¹ |
| 1-200 | Carrot Muffins | |
| 1-203 | Champagne Sweetened Lentils | |
| 1-207 | Corn on the Cob | Passover |
| 2-103 | Corn on the Cob with Chili Lime Butter | Passover |
| 1-205 | Cran-Apple Crunch Kugel | |
| 1-185 | Cranberry Relish | Passover |
| 1-45 | Crispy Artichoke Hearts | |

Sides/Vegetable/Pareve continued...

| | | |
|-------|--|----------|
| 2-119 | Cucumber, Tomato, and Avocado Relish | Passover |
| 2-159 | Fruit Salsa | Passover |
| 2-207 | Garlic Roasted Brussels Sprouts | Passover |
| 1-196 | Garlicky Broccoli | Passover |
| 2-238 | Green Bean Vinaigrette | |
| 2-234 | Green Beans with Walnut and Green Olive Tapenade | |
| 1-180 | Italian Zucchini | Passover |
| 2-225 | Lemon-Scented Broccoli Rabe | Passover |
| 2-101 | Oven-Roasted Balsamic Tomatoes | Passover |
| 2-246 | Puréed Parsnips | Passover |
| 2-141 | Ratatouille | Passover |
| 1-199 | Roasted Sweet Vegetables in Spicy Cinnamon Cider | Passover |
| 2-91 | Sautéed Cherry Tomatoes | Passover |
| 1-184 | Savory Eggplant | Passover |
| 2-127 | Steamed Snow Peas and Carrots | |
| 2-258 | Stuffed Poblanos | |
| 2-173 | Summer Rolls | |
| 2-169 | Sweet Potato Wedges | Passover |
| 2-193 | Tomatoes and String Beans | |
| 1-39 | Turkish Salad | Passover |

Desserts

Desserts/Pareve

| | | |
|-------|---|----------|
| 1-221 | Ambrosia Soup | Passover |
| 1-223 | Applesauce Cake | |
| 2-258 | Banana Chocolate Parfait | Passover |
| 2-242 | Carrot Cupcakes | |
| 1-235 | Chocolate Chip Banana Cake | |
| 1-217 | Chocolate Chip Cookies | |
| 1-233 | Chocolate Liqueur Pie | |
| 2-246 | Chocolate Pretzel Crust Tart | |
| 1-237 | Chocolate Quesadillas | |
| 1-239 | Chocolate-Covered Matzohs | Passover |
| 1-227 | "Forgotten" Macaroons | Passover |
| 1-219 | Homemade Chocolate Fondue | Passover |
| 1-215 | Jelly Roll | |
| 1-241 | Lemon Ice | Passover |
| 2-39 | Melon Salad | Passover |
| 1-231 | One Bowl Amazing Chocolate Cake | |
| 1-236 | Peanut Butter Chocolate Chip Mousse Pie | |
| 1-212 | Pinwheels | |
| 1-229 | Puff Pastry Apple Purses | |

Desserts/Pareve continued...

| | | |
|-------|---|--|
| 2-254 | Pumpkin Cookies | |
| 1-226 | Pumpkin Pie | |
| 1-211 | Raspberry Twists | |
| 2-266 | Rum Raisin Bread Pudding | |
| 2-234 | Sponge Cake with Berry Sauce | |
| 1-225 | Strawberry Shortcake Trifle | |
| 1-213 | Tea Biscuit and Sorbet Tower | |
| 2-238 | Tofutti Ice Cream with Granola and Sliced Peaches | |

Desserts/Dairy

| | | |
|-------|--|----------|
| 1-317 | Berry Brulée | |
| 1-325 | Chocolate Chip Cheesecake | |
| 2-83 | Chocolate Fondue | Passover |
| 2-262 | Mango Cardamom Shortcakes w/Ginger Cream | |
| 1-321 | Peanut Butter Ice Cream Pie | |
| 2-250 | Poached Pears | Passover |
| 2-109 | Rice Pudding | |
| 1-323 | Shortbread | |
| 1-324 | Strawberry Cream Cheese Roll | |
| 2-270 | Strawberry Pastry Cups | |
| 1-319 | Sufganiot (Jelly Doughnuts) | |

{ Asian Chicken Salad }

Iced Ginger Green Tea

Serves 4 | Start steeping the tea when the noodles are baking.

Asian Chicken Salad

To make this delicious salad, buy a BBQ Roasted Chicken from *Kosher.com* or use leftover roast chicken.

- 1 (3-ounce) package ramen soup noodles
- 2 tablespoons chili sauce
- ¼ to ½ cup bottled carrot ginger dressing
- 1 cube frozen crushed ginger, thawed, or 1 teaspoon ground ginger
- 1 cube frozen chopped cilantro, thawed, or 1 teaspoon finely chopped cilantro
- 1 cup snow peas, trimmed, rinsed, and dried
- 1 (5-ounce) package mesclun mix salad, rinsed and dried
- 3 cups shredded rotisserie chicken, about a 3-pound chicken
- 1 medium red onion, halved lengthwise and thinly sliced
- 1 (11-ounce) can mandarin orange segments, drained
- 2 tablespoons sesame seeds
- 2 scallions, sliced diagonally

Preheat oven to 350° F

Fill a large pot three-quarters full with water and bring to a rolling boil. While the water is heating, break up ramen noodles and place them on a jelly-roll pan. Bake for about 8 minutes until toasted.

While noodles are baking, make dressing: In a small bowl, whisk together chili sauce, salad dressing, ginger, and cilantro. Set aside.

Fill a large bowl about three-quarters full with cold water and ice cubes. To blanch the snow peas: Place them into the boiling water for 30 seconds; drain them and immediately plunge them into the ice water to stop cooking. When snow peas are completely cool, drain and dry them.

To compose salad: Place greens in a large bowl. Add snow peas, chicken, onion, mandarin oranges, sesame seeds, and toasted ramen noodles.

Pour dressing over salad and toss. Garnish with scallions and serve with Iced Ginger Green Tea.

Iced Ginger Green Tea

Ginger has been used in cooking for almost 3,000 years by Babylonians, Egyptians, Persians, Chinese, and Japanese. Crystallized ginger is fresh ginger that has been cooked in a sugar syrup. It is available in the dried fruit section of the supermarket, in Asian markets, and in health food stores. Ginger is a great remedy for upset stomachs!

- 1 quart water
- 3 green tea bags
- 1 tablespoon finely chopped crystallized ginger

In a medium saucepan over medium heat, bring water to a boil. Place tea bags and crystallized ginger in the water. Steep for 10 minutes. Strain and serve over ice in tall glasses.



Recommended Wine: Baron Herzog Pinot Grigio

The medley of flavors and spice in this Asian-inspired meal calls for a crisp refreshing white wine, possibly even one with a hint of sweetness.





{ Honey-Glazed Skewered Beef }

Rice Pilaf with Fresh Tomatoes, Olives, and Parsley

Serves 4 | While beef is marinating, begin rice pilaf.

Honey-Glazed Skewered Beef

If you use wooden skewers, they must be soaked in a shallow pan filled with enough water to cover them for an hour before you use them so they don't catch fire on the grill or under the broiler. After brushing the meat with the glaze, boil remaining glaze for 5 minutes to kill any bacteria from the raw meat. Before serving, brush the cooked glaze on the meat or serve on the side for dipping.

- ½ cup honey
- ¼ cup steak sauce
- 2 tablespoons Dijon mustard
- 2 tablespoons freshly squeezed orange juice
- ¼ teaspoon cinnamon
- 2 pounds cubed beef minute steak (10 to 12 pieces per pound, each about 1- x 1-inch)

Heat grill to medium.

In a small bowl, mix together honey, steak sauce, mustard, orange juice, and cinnamon to make glaze.

Thread 5 to 6 cubes of beef on each skewer. Brush meat cubes with glaze.

Grill for 8 to 10 minutes for medium doneness (or grill to your desired doneness). Instead of grilling the beef cubes, you can broil them in your oven for about 6 to 8 minutes. Keep an eye on them to make sure they don't burn.

Place on serving platter and serve with Rice Pilaf with Fresh Tomatoes, Olives, and Parsley.

Rice Pilaf with Fresh Tomatoes, Olives, and Parsley

- 2 tablespoons olive oil
- 1 cup instant rice
- ½ cup angel hair, broken into 1- inch pieces
- 1 cup Manischewitz All Natural Vegetable Broth
- 1 medium tomato, chopped
- ¼ cup chopped pitted black olives, drained
- ¼ cup chopped fresh parsley
- Kosher salt
- Freshly ground black pepper

Heat olive oil in a medium saucepan over medium heat. Stir in rice and pasta; mix well. Continue cooking, uncovered, over medium heat for 3 to 4 minutes, stirring occasionally.

Add vegetable broth; stir and cover. Remove from heat.

Let sit for 7 minutes. Stir in tomatoes, olives, parsley, salt and pepper to taste.



Recommended Wine:
 Herzog Reserve Cabernet/
 Zinfandel/Syrah blend

The beef is screaming for a big red cabernet sauvignon, while the sweet sauce can use the extra kick provided by zinfandel.



{Mediterranean Frittata}

Crisp Pita Chips with Hummus

Serves 4 | Prepare pita chips while frittata is baking.

Mediterranean Frittata

This dish is also great the next day—cold, straight out of the fridge.

- 2 tablespoons butter
- 1 medium red onion, coarsely chopped
- 1 medium red pepper, seeds and ribs removed, coarsely chopped
- 10 large eggs
- 1 tablespoon kosher salt
- 1 teaspoon cracked black pepper
- ¼ cup chopped fresh basil
- ⅓ cup crumbled feta

Preheat oven to 375° F.

Melt butter in a 10-inch ovenproof sauté pan over medium heat.

Cook onions and peppers in butter for 5 minutes, stirring occasionally.

In a large bowl, beat eggs with salt, pepper, and basil. Pour egg mixture into the pan. Cook until edges start to set, about 3 minutes. Sprinkle feta over eggs.

Transfer pan to the oven and bake for 25 minutes. Using a pot holder, shake the pan to make sure the egg mixture is set and is no longer moving. Frittata will puff up and be slightly brown on top when it is done.

Let the frittata cool in the pan on a wire rack for about 10 minutes. Place a plate over the top of the pan and invert the frittata onto the plate. Cut into wedges. Serve at room temperature with Crisp Pita Chips with Hummus.

Crisp Pita Chips with Hummus

- Olive oil
- 4 pitas
- 1 (10-ounce) container hummus

Heat about 1 inch of oil in a large sauté pan over medium heat.

On a cutting board, stack pitas and cut into eighths with a sharp bread knife.

Fry pita chips in hot oil for 2 to 4 minutes. Pitas should be lightly browned and crisp. Be careful not to crowd the pan or the pitas won't crisp; you may need to work in batches, adding and heating more oil as needed.

Spoon hummus into a small serving bowl placed in the middle of a large platter. Surround bowl with pita chips.



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Recommended Wine: Baron Herzog Sauvignon Blanc

This egg-based dish is light and flavorful and should be accompanied by a light wine, such as a sauvignon blanc, that will cleanse the palate between bites.



{rosh hashana}

Leek Soup
{Chicken with Apples}

Spinach Salad with Pomegranate Dressing | Roasted Beets
 Carrot Cupcakes

Serves 4

Leek Soup

Prep: 6 min. | Total: 30 min.

After peeling potatoes, placing them in a bowl and covering them with cold water will keep them from oxidizing. Drain potatoes before using.

- 2 tablespoons canola oil
- 1 medium onion, coarsely chopped
- 2 shallots, coarsely chopped
- 2 leeks, halved lengthwise, rinsed, and sliced
- 1 (32-ounce) box Manischewitz All Natural Chicken Broth
- 2 tablespoons fresh thyme leaves or 2 teaspoons dried
- 1 large potato, peeled and coarsely chopped
- 1 teaspoon kosher salt
- 1 teaspoon freshly ground black pepper

In a 4- to 6-quart pot, heat oil over medium-high heat. Add onions, shallots, and leeks. Stir, and cook for 5 minutes. Stir in chicken broth and thyme; cover and bring to a boil. Add potatoes, salt, and pepper; mix well and cook for 20 minutes.

Purée soup with an immersion blender or in a food processor. Adjust seasoning, if needed.



Recommended Wine:
 Castel Grand Vin

A hearty and special *yom tov* meal such as this one which is centered around roasted chicken and beets (the red vegetable that loves a good red wine) calls for a robust cabernet sauvignon-based wine.

Chicken with Apples

Prep: 10 min. | Total: 1 hr. 5 min.

Using a mandoline saves a ton of time and will ensure that all ingredients are uniform in size. Not only does it look pretty, but it will also help the apples and vegetables cook evenly.

- 1 teaspoon ground cinnamon
- 1 teaspoon mustard powder
- 1 teaspoon fresh thyme leaves
- 1 tablespoon kosher salt
- 1 teaspoon freshly ground black pepper
- 1 (4-pound) chicken, cut into eighths
- 1 tablespoon canola oil
- 1 medium onion, in 1/4-inch slices
- 1 cup sliced fennel, in 1/4-inch slices
- 2 tart apples, unpeeled, cored and in 1/4-inch slices
- 1 cup Manischewitz Reduced Sodium All Natural Chicken Broth

Preheat oven to 350° F.

In a small bowl, combine the cinnamon, mustard, thyme, salt, and pepper. Rub over the chicken.

Heat oil, over high heat, in an ovenproof sauté pan that is large enough to fit all the chicken in one layer without crowding the pan. If the pan is too small, work in batches. Brown chicken pieces about 4 to 5 minutes on each side. Transfer the chicken to a plate and set aside.

Add onions, fennel, and apples to the sauté pan and cook for 5 minutes, stirring to make sure they don't burn. Return chicken and any accumulated juices to the sauté pan with onions, fennel, and apples; cook for 5 minutes. Add broth and place pan in the oven. Continue cooking for 30 minutes.

Arrange chicken on a large platter. Surround chicken with onions, fennel, and apples. Pour pan juices over top.