

TANGY ENGLISH RIBS

FROM PAGE 116 OF A TASTE OF PESACH

YIELD: 4 SERVINGS

INGREDIENTS:

- 4 English ribs **OR**
8 short ribs
- 1 (15-ounce) can tomato
sauce
- 2 cups water
- 5 Tablespoons brown
sugar
- 3 bay leaves

DIRECTIONS:

- 1 Preheat oven to 300°F.
- 2 Place ribs into a 9 x 13" baking pan. Pour tomato
sauce over the meat. Add 2 cups of water.
- 3 Sprinkle the brown sugar over the meat; add bay
leaves.
- 4 Cover tightly and bake for 3-4 hours until the meat
falls off the bone.



MEAT / PARVE / DAIRY

MAIN DISH

MUSHROOM KUGEL

FROM PAGE 151 OF A TASTE OF PESACH

YIELD: 10 SERVINGS

INGREDIENTS:

- 2 large red onions, sliced
- 3 Tablespoons oil
- 2 pounds mushrooms, peeled and sliced
- 3 eggs
- ½ cup mayonnaise
- 2 Tablespoons potato starch
- 2 Tablespoons onion soup mix
- garlic powder, to taste (about ¼ teaspoon)
- pepper, to taste

DIRECTIONS:

- 1 Preheat oven to 350°F. Coat a 9-inch round baking pan with nonstick cooking spray.
- 2 Heat oil in a skillet and sauté onions till soft, about 8 minutes.
- 3 Add mushrooms and sauté for an additional 2 minutes.
- 4 In a large bowl, combine mushroom-onion mixture with remaining ingredients. Stir well to combine.
- 5 Pour mixture into prepared pan. Bake for 45-60 minutes, until top is browned.



MEAT / PARVE / DAIRY

SIDES

JALAPEÑO LIME & GINGER SALMON

FROM PAGE 68 OF PASSOVER MADE EASY

YIELD: 4 SERVINGS

INGREDIENTS:

- 1 tsp finely grated lime rind
- ¼ cup lime juice (from about 2 large limes)
- 2 tsp vegetable oil
- 1 tsp minced fresh ginger
- 1 jalapeño pepper, seeded and finely minced
- 2 (6-oz) salmon steaks or 4 salmon fillets

DIRECTIONS:

- 1 Preheat oven to 350°F. Prepare the marinade: Whisk together the lime rind, lime juice, oil, ginger, and jalapeño. Set aside a teaspoon of the mixture. Place salmon steaks into a dish just large enough to hold them. Pour remaining marinade over salmon and turn to coat.
- 2 Marinate at room temperature for 15 minutes, turning once. (Do not marinate longer than 30 minutes or salmon will become mushy.)
- 3 Bake for 15 minutes. Turn oven to broil and broil 3-4 minutes. Fish should flake easily with a fork.
- 4 Remove to platter and spoon reserved marinade over salmon. Serve immediately.



MEAT / PARVE / DAIRY

MAIN DISH

UNBELIEVABLE PESACH BROWNIES

FROM PAGE 243 OF PASSOVER BY DESIGN

YIELD: 18 BROWNIES

INGREDIENTS:

- nonstick cooking spray
- 4 large eggs
- 2 cups sugar
- 1 cup vegetable oil
- ½ teaspoon fine sea salt
- ¾ cup Dutch process cocoa powder
- 1 cup potato starch
- ½ cup semi-sweet chocolate chips (optional)

DIRECTIONS:

- 1 Preheat oven to 350°F.
- 2 Spray an 11- by 7-inch brownie pan with nonstick cooking spray. Set aside.
- 3 In the bowl of an electric mixer, beat the eggs and sugar until smooth. Add the oil and salt. Mix. Sprinkle in the cocoa powder and mix to make the batter chocolaty. Add the potato starch and mix to combine. Scrape down the sides with a spatula. Stir in the chocolate chips if using.
- 4 Pour into prepared pan. Bake for 35–40 minutes. Allow to cool before serving.



MEAT / PARVE / DAIRY

DESSERT