

Kosher-for-Passover recipes collected at Nahalat Shalom's 2013 Community Seder.
Enjoy!

Sephardic Haroset (serves 12)

2 cups dried apricots, chopped
3 cups dates, pitted and chopped
2 pears, peeled, cored, diced
1 cup pinons (pine nuts)
2 teaspoons fresh ginger root, peeled and grated
2/3 cup sweet kosher wine or grape juice

Combine all ingredients in a bowl, stir well. Let marinate for at least 2 hours before serving.

Passover Granola (Mpls. Star and Tribune 1999)

2 ½ c Farfel or Matzah
¼ c butter
¼ c brown sugar or maple syrup
¼ c honey
½ tsp. cinnamon
2 c nuts (almonds, walnuts, etc. not peanuts)
½ c raisins or other bite sized pieces of dried fruit

Preheat oven to 300 degrees. On a baking sheet, spread out farfel and nuts. Bake for 15 minutes, stirring once halfway through baking time. Remove from oven and transfer to bowl. In a saucepan over medium heat, combine butter, honey, maple syrup or brown sugar and cinnamon. Simmer until dissolved. Pour over farfel-nut mixture and mix well. On baking

sheet, spread out coated farfel-nut mixture. Bake for 15 minutes. Remove from oven, transfer to bowl and add dried fruit. Mix well. Transfer back to baking sheet and let cool

Melt the butter and add brown sugar or maple syrup, add in a pinch of salt and cinnamon. Pour over the farfel or Matzah that has been broken into bite sized pieces. Mix really well. Spread on a greased cookie sheet Bake for about 20 minutes in a 350 degree oven Take out of oven, stir the pieces so they separate and let cool add raisins or other bite sized pieces of dried fruit.

Baked Eggplant & Tomato with Fennel (Joan Nathan's Passover Cookbook - 6 servings)

1 ½ lbs eggplant
salt
½ c olive oil
¼ cup onion & ¼ chopped fresh fennel bulb (or ½ c chopped onions)
1 large clove garlic, minced
2 lbs ripe tomatoes, peeled seeded and chopped
1 tsp minced fresh thyme
Fresh ground black pepper
½ c crumbled feta
1 Tbsp minced parsley

1. Peel eggplant. Quarter eggplant lengthwise, cut into slices ½ inch thick. Place in bowl, toss with 1 tsp salt, sit for 30 minutes.

2. Heat 2 T oil in large skillet over med heat. Add onions and fennel. Saute until tender but not brown. Add garlic and cook another minute or so.

3. Stir in tomatoes. Cook over high heat, stirring occasionally until excess liquid evaporates, about 20 min. Stir in thyme, salt and pepper to taste. Set aside

4. Preheat oven to 400. Rinse and dry eggplant pieces.

5. Heat half of remaining oil in large heavy skillet over med hi heat and saute half the eggplant pieces until lightly browned. Remove and repeat with remaining oil and eggplant. Arrange eggplant pieces, slightly overlapping in a fairly shallow 6-8 cup baking dish. Season eggplant lightly with salt & pepper.

6. Spoon tomato mixture over the eggplant and top with crumbled feta.

7. Bake 10 minutes at 400, lower the heat to 350 and bake 15 min longer. Sprinkle with parsley and serve.