

WHAT'S COOKING?

..... PESACH RECIPES

SHEHAKOL BROWNIES



Ingredients

4 eggs
2 c sugar
1 c oil
½ tsp salt
¾ c cocoa
1 c potato starch
½ c chocolate chips
optional
(makes it very rich)

Method

1. Beat eggs and sugar until smooth.
2. Mix in oil and salt.
3. Sprinkle and mix in cocoa.
4. Mix in potato starch.
5. Stir in chocolate chips if using.
6. Spray pan and pour in batter.
7. Bake at 350 for 35-40 minutes.
8. Cool.

LEMON FREEZE



Ingredients

4 eggs, separated
1 c. sugar, divided
1/3 c. lemon juice
16 oz whip
1-2 lemons

Method

1. Beat whites gradually adding ½ c sugar until stiff.
2. In a separate bowl beat egg yolks and add remaining ½ c sugar.
3. Add lemon juice. Mix well and fold in the whipped whites.
5. Whip the whip separately and fold into the egg mixture.
6. Pour into a 9x13 inch pan and freeze for 2 hours.
7. Remove, slice lemons thinly and lay slices on top of frozen dessert.
8. Freeze.

SWEET & SOUR MEATBALLS



Ingredients

1 lb ground beef
¼ c matzoh meal
1 tsp. onion powder
1 tsp. oregano
1 egg

Sauce

1 c cranberry sauce
¾ c ketchup
1/3 c brown sugar
2 tsp. lemon juice

Method

1. Mix ingredients together to form meatballs.
2. Mix sauce together.
3. Cook 30 minutes on low heat, stirring often.
4. Add meatballs
5. Simmer for 1 hour.

BROCCOLI KUGEL



Ingredients

3 tbsp. margarine
2/3 c parve milk
5 tbsp. matzah meal
1 lb. chopped broccoli
½ c mayonnaise
3 eggs
2 tbsp onion soup mix

Method

1. Melt margarine in an 8x8 inch pan.
2. Mix ingredients together in a bowl and pour into the pan.
3. Bake at 350 for 50-60 minutes.