Senesh Seder Stories
Celebrating Jewish Diversity Through Recipes
Passover 2021/5781
Dear Friends,

The food we eat tells the story of who we are, where we come from, how we live, and what we believe. Senesh Seder Stories, a collection of Passover recipes from our community, like last year’s Senesh Haggadah, continues our work to celebrate and share the richness of diversity in our own community and in the global Jewish community. Within these pages you will find a plethora of recipes, traditions, and stories that reflect the deep well of experience our community holds.

During Passover, we are commanded to retell the story of the Exodus, “And on that day you shall tell your child, for this God has taken me out of the Land of Egypt” (Exodus 13, 8). Within this commandment there is an implicit instruction—to set ourselves squarely in the experience of those leaving Egypt, those crossing the red sea. As the rabbis later commanded “In every generation one is obligated to see himself as though he [too] came out from Egypt” (Mishnah Pesahim 10, 5). This is an act of radical empathy, one that is achieved through imagination while listening to the story and also through the food we eat at our seder tables. The matzah ties us to the journey of our ancestors and, through taste, we experience a glimpse into their experience and a deeper understanding of our history.

The Senesh community is made up of families who have experienced their own journeys—for some it is a journey from another country, for others it is a journey to becoming Jewish, but for all of us, it is a journey of discovering our Jewish identity, our place in the beautiful mosaic of Jewish life today.

This Passover, in addition to seeing yourself as though you, too, came out of Egypt, I implore you to take on an additional obligation. Flip through the pages of this wonderful collection and try a new recipe. As you prepare the dish, read about the Senesh family’s connection to this tradition and try to imagine yourself at the seder table, as having also gone on whatever journey they went on to get there. Through this exercise of sharing and embracing our differences, we will have a deeper understanding of each other and of ourselves.

I am filled with gratitude for everyone in this community. We have come through a very challenging year and arrived stronger than ever. As we approach whatever may come in the next year, may we continue to be the warm, welcoming, and inclusive Jewish home that Senesh has always been and continues to be.

Chag Sameach,
Nicole Nash
Head of School
Soups & Sides
Charoset
This Recipe is From: Anaïs, 5th Grade
Family Country/Region of Origin: Eastern Europe

Ingredients
- 5-6 Crisp organic apples (red delicious, gala, and fuji are favorites)
- Juice of 1 lemon
- 1-2 cups Organic walnuts
- ½ tsp Cinnamon
- 1 cup Good red wine
- ½ cup Apple juice (optional)

Directions
1. Core 5 or 6 crisp organic apples. If you can't find organic apples, don't make the dish; it will just taste awful! Not worth the effort. Chop the apple halves into pieces about the size of your pinky knuckle, then squeeze a lemon on them to avoid oxidizing.
2. Put a cup or two of preferably organic walnuts in a sealed plastic bag on a chopping board, and let your children hammer them with a mallet or rolling pin.
3. With your grandmother's hands, mix the crumbled walnuts with the chopped apples.
4. Add ½ tsp cinnamon.
5. Pour about one good cup of red wine. Pour half over the ingredients. Drink the rest. You can also add a half cup of apple juice for sweetness.
6. Mix thoroughly with your hands. The apples should be a light purple color. Let it rest in the fridge. Toss and serve with fresh horseradish.

Our Family Seder Story
It seems we cut the pieces larger than other people. Ours is not a mash of finely diced ingredients. I think this is because we like fruits and veggies and nuts. We never consider them a side dish.

Because Anaïs's mom was raised with a very strong ethic that being kosher meant being vegetarian, we have always cut cardboard in the shape of a bone. The "energy of death" was never allowed on our table, even as a story-telling prop! Now we eat meat at home, but the bone still tends to be cardboard, which was held up in several households at our first Zoom seder last year!
Charoset
This Recipe is From: Sam, 5th Grade
Family Country/Region of Origin: Spain/Portugal

Ingredients
The amounts are approximations, taste as you go along
- 12 oz Raw cashews
- ¼ cup Pitted dates
- ½ cup Raisins
- ½ cup Apple
- Spices to taste: cinnamon & nutmeg
- 8 oz Sweet wine
- Matzoh meal to bind

Our Family Seder Story
This recipe has been passed down in our family for years upon years.

Directions
1. Try to make it the day before so the flavors come together. Also, tend not to add the matzo meal as it may not need it after it sits.
2. Chop the cashews first, then add the dates which best works if they are cut into a few pieces, then the raisins and spices.
3. Peeled apple and wine can be added anytime as they make the blending easier.
4. When ready to serve, form the charoset into balls and roll in more cinnamon.
Charoset
This Recipe is From: Ariana Mizrahi, Hebrew & Judaics Teacher
Family Country/Region of Origin: Argentina

Ingredients
- 2 Red apples
- 1 tsp Cinnamon
- A handful of Raisins
- ½ cup of Walnuts
- Splash of grape juice (optional)

Directions
1. Shred your 2 red apples.
2. Add cinnamon, walnuts, and raisins.
3. Place in the fridge for 1 hour.
4. Add a splash of grape juice.
Enjoy!

Our Family Seder Story
I used to make charoset in my class when I was a little girl in Buenos Aires. We started as young as 5 years old. Each child had their own grater. We were super excited to make our own charoset.

I always celebrated Passover according to the Ashkenazi traditions. When I married my husband Victor, who is a Sephardic Jew, I embraced all Sephardic Traditions. It has been a lot of fun to learn and practice all the Sephardic traditions for Passover.

Above: second graders from Ariana’s class decorate their own seder plates.
Egyptian Charoset
This Recipe is From: Natan, 3rd Grade
Family Country/Region of Origin: Egypt

Ingredients
- ½ lb Dried Medjool dates, pitted and diced
  (if possible buy the mashed dates without pits and without skin from a specialty store like Sahadi’s)
- ½ cup Black raisins
- 2 cups Water
- 3 tbsp Sugar
- ½ cup Sweet red wine (Kosher for Passover!)
- ½ cup Pecans, coarsely chopped

Directions
1. Mix the dates, raisins and water in a pot, bring to a boil and let simmer for 10 minutes.
2. Remove from stove and purée with a hand blender until smooth.
3. Add the sugar and wine, cook on a low flame for 30 minutes until thickened.
   (The consistency should be like cream of wheat)
4. Let cool; mix in half of the pecans. Distribute among several small dishes and decorate with the remaining pecans

Our Family Seder Story
This recipe comes from our Aunt Levana. She published a cookbook of the family’s recipes from Egypt, including special recommendations for the seder. When we gather with the family, they enjoy talking about how they personally made the journey from Egypt to Eretz Yisrael. This charoset, in addition to being delicious, is so sticky it really looks like mortar for bricks.
Ingredients

- ½ lb Dates (without the pits)
- ½ lb Mixed almonds and walnuts
- ¼ lb Raisins
- 1 Grated granny smith apple with a bit of freshly squeezed lemon juice
- Red wine
- Natural apple juice
- 1-2 tbsp Brown sugar or date honey

Directions

1. Grind all ingredients in a blender until it reaches a paste status.
2. Add flavors as you like (brown sugar, date honey, lemon juice, apple juice etc.)
3. Additional flavors you can add are: grated ginger, lemon rind, orange rind, vanilla extract etc. (We like it plain with out any additional flavor)

Our Family Seder Story

My Safta (she likes it when we call her Laly) makes her signature charoset every year for the seder. She got the recipe from her mother. After the seder every family gets a jar with charoset to take home.

Actually I (Noya) don’t really like it but to be really truthful, I have never tasted it. Maybe I will try it this year?
Moroccan Charoset
This Recipe is From: Van, 3rd Grade
Family Country/Region of Origin: Russia, Poland

Ingredients
- 1 lb Chopped, pitted dates
- 1 ½ cups Sweet red Passover wine
- 1 tsp Ground cinnamon
- ½ tsp Ground cloves
- 1 cup Walnuts (or other nuts), coarsely chopped

Directions
1. Put the dates in a pan with the wine and seasonings and simmer until the mixture resembles a soft paste, about 30 to 40 minutes, stirring occasionally. Cool.
2. Add the nuts and serve.

Our Family Seder Story
Our family is not Moroccan but this recipe has always been served at our seder, along with the more traditional (for our family) apple charoset.
Nut-Free Charoset
This Recipe is From: Sascha, 4th Grade
Family Country/Region of Origin: South Africa/Poland

Ingredients
- 4 Red apples (honey crisps are the best)
- 10 Dried apricots
- 8 Pitted dates
- 2 tbsp Cinnamon
- ½ cup Grape juice or sweet red wine
- 1 tsp Lemon juice
- 1 tsp Maple syrup

Directions
1. Peel the apples. Chop them finely.
2. Chop the apricots into small pieces. Then cut the dates in quarters.
3. Mix together.
4. Add the cinnamon, grape juice or sweet red wine and maple syrup in a bowl. Then add the lemon juice.
5. Taste to see if you need more grape juice if it’s too dry.
You can make it up to a day before the seder. Eat it alone after the seder is done! Yum!

Our Family Seder Story
We started making this nut-free charoset recipe when Sascha was born and we discovered he was allergic to all nuts. This is a beautiful way of taking a recipe that was in our family for years and adapting it to fit a new family member’s food restrictions for his safety and health. This recipe also makes all parts of the seder inclusive. Now Sascha can participate in the seder and feel like he belongs. Freedom from things that afflict us—even food—is part of the Passover story!
**Raymond’s Charoset**

This Recipe is From: Georgie, 3rd Grade  
Family Country/Region of Origin: Eastern Europe (Lithuania & Latvia)/Puerto Rico

### Ingredients
- 1 handful of Walnuts
- 1 handful of Prunes
- 1 handful of Golden raisins
- 1 handful of Regular raisins
- 1-2 Apples
- Grape juice or Manischewitz

### Directions
1. Finely chop the ingredients.  
2. Mix with grape juice or Manischewitz until the mixture is close to a paste.

---

Above: a mezzaluna like the one Raymond used.

Above: a photo of Georgie’s grandfather Raymond

---

**Our Family Seder Story**  
This is a recipe made by Georgie’s grandfather, Raymond, who chopped everything by hand with a mezzaluna and wooden bowl that he must have had for decades.
**Silan Charoset**
This Recipe is From: Orly, 3rd Grade
Family Country/Region of Origin: Iraq

**Ingredients**
- 1½ cups Crushed walnut
- 1 cup Silan

**Directions**
1. Mix ingredients together

**Our Family Seder Story**
This is the kind of charoset that our family used to make when they lived in Iraq.

---

**Tunisian Charoset**
This Recipe is From: Eli, 1st Grade
Family Country/Region of Origin: Tunisia, Czechoslovakia, Poland, Ukraine

**Ingredients**
- Grated apples
- 1 cup Chopped dates
- Chopped prunes
- Chopped dried apricots
- Chopped raisins
- Cinnamon
- Honey
- Lemon juice
- Grated rind of an orange
- Drop of Rosewater (optional)

**Directions**
1. Mix together and adjust the sweetness level to your preference. You can substitute with other dried fruit.
2. Leave as is or form into balls

**Our Family Seder Story**
Our seder always includes two types of charoset: an Ashkenazi version with apples, walnuts and wine or grape juice and a Tunisian version made with dried fruits. Likewise, we always sing Had Gadya in Hebrew and Judeo-Arabic.
Charoset Truffles
This Recipe is From: Marshall, 3rd Grade
Family Country/Region of Origin: Eastern Europe

Ingredients
- 1 ½ cups Pitted dates
- 1 ½ cups Dried apricots
- ½ cup Golden raisins
- ¾ cup Shelled pistachios
- 2 tbsp Honey
- ¼ cup Sugar
- 1 tsp Cinnamon

Directions
1. Place dates, apricots, raisins, pistachios and honey and place in a food processor. Pulse for about 2 minutes until the mixture is smooth but still has texture. You may need to break up the sticky mixture a few times if it collects in a ball in the processor.
2. In a bowl, mix together the sugar and the cinnamon. Form date mixture into balls that are about ¾ inch in diameter. The balls will be sticky and soft. It will be easier to shape them if you wet your hands slightly.
3. Dry your hands. Dip the balls in the cinnamon sugar and coat thoroughly and re-roll between your palms to smooth out any rough edges. Serve at room temperature.

Our Family Seder Story
Our Seder is liberation themed and the kids like to dress up as the Statue of Liberty and read The Great Colossus.
Savta Afia’s Yemenite Charoset

This Recipe is From: Ayala, 5th Grade
Family Country/Region of Origin: Yemen

Ingredients
- 1 ½ cup Dates
- ¼ cup Walnuts
- ½ cup Almonds
- 1 tsp Cinnamon to taste
- 1 tsp Ginger to taste
- Cardamom to taste
- Kedem Sweet Wine: enough to make it into a thick paste, like mortar.

Directions
1. Grind all nuts in a food processor until just coarse, take them out.
2. Process pitted dates with wine in a food processor, add spices and process, until soft paste.
3. Add chopped nuts and give one last quick process.
4. Scoop out into bowls and enjoy your sweet and spiced Yemenite charoset.

Our Family Seder Story
Savta Afia, Ayala’s great-great-grandma walked through the desert from Yemen to Israel for 3 years from 1882-1885. She gave the recipe to her daughter Savta Shoshana, who gave it to her daughter Savta Tsvia, who gave it to her son Dror, and Dror to Ayala. Dror makes this Charoset every Pesach for our family.
**Zeydele's Famous Charoset**

*This Recipe is From: Jonah, 6th Grade*

*Family Country/Region of Origin: Lithuania*

**Ingredients**
- Wine
- Apples
- Walnuts, perfectly chopped
- Cinnamon (Sorry I could not be so specific, family secret.)

**Directions**
1. Mix all ingredients to your liking. The critical thing was knowing how much wine to put in.

---

*Above: a photo from one of Jonah’s family’s seders*

**Our Family Seder Story**

We are proud of both sides of family roots, in Memphis and Melbourne. We alternate family seders between Memphis and Melbourne. In Memphis, The family “freedom seder” has used modern plagues since the late 60’s before it was trendy and always included new people.
Chicken Fusion Soup
This Recipe is From: Keren, 5th Grade
Family Country/Region of Origin: Soviet Union (Russia/Moldova)

Ingredients
- 1 Whole chicken
- 1 Medium yellow onion, chopped
- 8 Carrots, peeled and sliced
- 1 Parsnip, chopped
- 3 Cloves garlic, crushed
- 2 Stalks celery, chopped
- 1 Bunch fresh dill weed, chopped
- Salt and pepper to taste
- 2 1/2 cups Matzoh meal
- 6 Eggs
- 6 tbsp Vegetable oil
- 2 tsp Salt

Directions
1. Place the chicken into a large pot with the breast side down. Fill with enough cold water to reach about 3 inches from the top of the pot. Add the onion, carrot, parsnip, celery and dill. Bring to a simmer over medium heat and cook, partially covered, for 2 hours. Do not let the soup boil. Skim any fat from the top of the soup and add the garlic cloves. Partially cover and simmer for another 2 hours for best flavor.
2. In a medium bowl, mix together the matzoh meal, eggs, oil, salt, and 1/4 cup of the broth from the chicken soup. Refrigerate for about 20 minutes to set.
3. Bring a separate pot of water to a rolling boil. Roll the matzoh mixture into about 16 balls. Wet your hands to keep the dough from sticking to them. Drop the balls into boiling water, cover, and cook for about 35 minutes.
4. While the matzoh balls are cooking, strain the broth from the chicken soup. Return the broth to the pot. Remove the bones and skin from the chicken and cut into pieces. Return to the soup, or leave the soup as a broth, and reserve the chicken for other uses. Remove the matzoh balls from the water, and serve in the hot chicken soup.

Our Family Seder Story
When my parents were kids they didn't know what Passover was because they weren't allowed to know about it in the Soviet Union. When my grandma heard the Ma Nistana she remembered it and started crying because she remembered singing it with her grandma. When my mom first found out about Passover when she was 13, this was the first Passover food she had.
Chicken in a Pot
This Recipe is From: Heschel, 8th Grade
Family Country/Region of Origin: Romania, Poland

Ingredients
- 2 Whole organic chickens
- 4 Stalks organic celery
- 4-6 Organic carrots
- 4-6 Organic parsnips
- 1 Batch organic Italian parsley
- 1 Whole organic onion
- 5-7 Cloves organic garlic (can't use too much!)
- Salt and pepper

Directions
1. Chop up all ingredients with love and put in a very big pot of water.
2. Season with salt and fresh ground pepper to taste.
3. Under medium flame, bring to a boil.
4. When boiling, add gluten-free matzoh balls (we don't make these from scratch...Streit's makes a great mix!) following the directions on the box.
5. Lower flame and cook for 1-2 hours with the top on.
6. Remove chickens, carve, and place meat back in the soup for serving. Should be tender and delish! Even better on day two!

Our Family Seder Story
Heshel's grandmother Margaret of blessed memory used to make this soup as the Passover starter. And also on Shabbat as the main course. She affectionately called it a pot-au-feu, after the French beef stew tradition, which traces its roots to the 1600s, when King Henry IV declared, "I want no peasant in my kingdom to be so poor that he cannot have a poule a pot on Sundays," literally, "a chicken in a pot." We are not French, but Grandma was an amazing chef, and she loved to experiment with recipes from different parts of Europe including the old country (chicken paprikash with homemade spaetzle was another favorite. Yum!). The best part of Chicken in a Pot is that it's hearty enough to be a whole meal!
Chicken Soup with Matzoh Balls (Knei’dalach)

This Recipe is From: Ben, 2nd Grade
Family Country/Region of Origin: Israel

Chicken Soup Ingredients
- 1 Whole chicken (or at least 12 chicken wings) + turkey/chicken bones
- 5 Carrots
- 1 Big onion
- 2 Potatoes
- 1 Celery root & celery sticks and leaves
- 1 Parsley root and leaves
- 2 Zucchini
- 1 Big green pepper (secret ingredient)
- Salt & Pepper

Chicken Soup Directions
1. Put chicken in the pot with water and bring to a boil.
2. Skim (clean) all foam that is floating in the pot until water is clear and clean.
3. Wash, peel, and cut vegetables into medium size pieces (except onion and green pepper).
4. Add all vegetables (except zucchini, celery, and parsley leaves) into the pot and bring again to a boil.
5. Keep at a soft boil for an hour.
6. Add salt and pepper to taste.
7. Add soft vegetables (zucchini, celery and parsley leaves) to the pot.
8. Reduce heat and keep cooking for 15-30 min.
9. Adjust taste (salt and pepper).
10. Let soup cool and separate liquid from chicken and vegetables.
11. Serve as wanted with whatever people like (chicken and vegetables).

The recipe continues on the next page.
Mix matzoh meal with the boiling water (with fork) and let it cool down.

Add egg, oil, salt and pepper.

Mix all together with clean hands.

Let it cool in a fridge for a minimum of 1 hour.

Wet your hands and create a matzoh ball in the size you like.

Fill pot with water and bring to a boil.

Add some salt and pepper and a teaspoon of oil to the boiling water.

Add matzoh balls one by one to the boiling water.

Wait until they float.

Take the matzoh balls out and serve it with the soup.

Beteavon!

Matzoh ball (Knei’dalach) Directions
1. Mix matzoh meal with the boiling water (with fork) and let it cool down.
2. Add egg, oil, salt and pepper.
3. Mix all together with clean hands.
4. Let it cool in a fridge for a minimum of 1 hour.
5. Wet your hands and create a matzoh ball in the size you like.
6. Fill pot with water and bring to a boil.
7. Add some salt and pepper and a teaspoon of oil to the boiling water.
8. Add matzoh balls one by one to the boiling water.
9. Wait until they float.
10. Take the matzoh balls out and serve it with the soup.

Beteavon!

Our Family Seder Story
My Safta always makes this soup for all of us every Pesach (Actually she always makes this soup for us and it is one of my favorite dish). Safta’s sister also makes a great chicken soup and there is always a competition between them who makes the best chicken soup. I think the winner is my Safta.

As for the matzoh balls we like it so much and we don’t want to wait to eat it only at Pesach so my sister and I make it every time we find matzoh meal in the supermarket.
How you beat the eggs is important to making the matzoh balls fluffy. Beat them well in a mixing bowl with a hand mixer. Then add to the eggs: 1 cup matzo meal, ½ cup water, ⅓ cup oil, 1 tsp salt, and ⅛ tsp pepper. Stir the mixture with a fork. The mixture will then fall a bit. This is okay. Don’t worry, says bubby.

Then cover the mixture with foil or wrap and put in the refrigerator for an hour. Then get a big, wide pot because the matzo balls get big. Fill the pot 3/4 full. Boil the water with ½ tsp of salt. Wet your hands with a bit of water. Shake small balls out of the batter and drop gently in the hot water. Cook for 30-40 minutes then remove from the pot with a slotted spoon. Place on a flat plate and let cool. If using the same night, have soup ready. If not, freeze the matzo balls and put in a plastic bag or container. Can then put them into soup even directly while frozen. ½ hour after putting in the soup will be fluffy again and soft and ready to eat. Also, note that the matzo balls will get even bigger when you put them in the soup.

Our Family Seder Story
Our family has a weird tradition, which we don't do anymore, that dates back to the 1700's in Lithuania and the battles between the early Chassidim and the Mitnagdim. Our family (on my father's side) were firmly in the Mitnagdim camp. When the Chassidim developed the practice of not eating gebroks (anything that involves matzoh getting wet) our ancestors decided to make a point of wetting their matzoh prominently in the seder. My mom comes from a Chassidic family and she put a stop to that tradition. It is a part of family lore, but we no longer do it ourselves.
In a bowl blend 1 whole egg and 2 egg whites and vegetable oil. Fold in matzoh meal. Cover and chill in the refrigerator for 20 minutes. Moisten hands with cold water and form matzoh balls. Bring water or broth to boil. Reduce heat to simmer. Drop in balls, cover pot. Simmer for 40 minutes.

Note
The key to light and fluffy matzoh balls is using egg whites. The ratio is:
2 eggs = 1 egg and 2 egg whites

Ingredients
- 1 Whole egg
- 2 Egg whites
- 2 tbsp Vegetable oil
- ¾ cup Matzoh meal

Directions
1. In a bowl blend 1 whole egg and 2 egg whites and vegetable oil.
2. Fold in matzoh meal.
3. Cover and chill in the refrigerator for 20 minutes.
4. Moisten hands with cold water and form matzoh balls.
5. Bring water or broth to boil. Reduce heat to simmer.
6. Drop in balls, cover pot. Simmer for 40 minutes.

Our Family Seder Story
Passover has always been a holiday where our whole family gathers at my parents house for seders and many other meals throughout the holiday. My mom has always gone above and beyond in her food preparation, adding to our festive time with family and friends. A highlight for her kids, grandkids, and friends are her magical light and fluffy matzoh balls. Always a topic of discussion and of course the food item where everyone wants a second serving.

Above: fifth grade students created the Four Sons from Passover food as an art project.
In three separate medium bowls whisk the eggs and the oil for each type of matzoh ball. Process the spinach until puréed. Squeeze the water out of the spinach. Add the spinach purée into the egg mixture for the pesto matzoh ball. Whisk to incorporate. For other types, whisk together their respective ingredients.

Sprinkle in the matzoh ball mix. Stir in with a fork, mixing as little as possible. Don’t overwork it. Chill in freezer for 20 minutes.

Meanwhile, bring a pot of water or chicken stock to a boil.

Wet your hands in a bowl of cold water. Using your hands, and manipulating as little as possible, scoop out a ping-pong-ball size of the mixtures. Form into a ball with your fingertips, using no real pressure. Bring the water down to a simmer. Drop the balls into the water. Cover the pot and simmer for 20 minutes.

Our Family Seder Story
This is just a re-inspired polish favorite. Our family also adds Miriam’s Cup and we hide two afikomen.
Egg Soup
This Recipe is From: Annette Powers, Director of Admissions & Communications
Family Country/Region of Origin: Romania and Russia

Ingredients
- 2 Hard boiled eggs per person
- Salt
- Ice water

Directions
1. Slice or dice the eggs with egg slicer in a large bowl.
2. Add ice water and salt to taste.

Our Family Seder Story
This is an Ashkenazi tradition. Many families simply eat a hard boiled egg with salt sprinkled on it. In my family, we always eat egg soup. Eggs represent spring, the salt water represents tears of the slaves and the Red Sea.

Halek
This Recipe is From: Reuben, 7th Grade
Family Country/Region of Origin: Iraq

Ingredients
- Dates
- Walnuts, chopped

Directions
1. Boil dates.
2. Pour the liquid through a cheesecloth or towel to strain it.
3. Place the remaining cooked dates into the cheesecloth and squeeze out as much liquid as you can.
4. Repeat several times to squeeze as much flavor out of the dates as possible.
5. Cook down liquid until it makes a thick syrup.
6. Garnish with chopped walnuts.

Our Family Seder Story
My grandmother’s family is originally from Iraq, although they left while it was still the Ottoman Empire. Their tradition was and our tradition still is to make halek not haroset. My great-grandparents would strain the date liquid, squatting down with the pot on the floor. It was a big deal because they made large quantities of halek for big Passover gatherings. We have smaller Passover gatherings so it’s not such a big deal and we don’t squat with the pot on the floor.
Kubeh

This Recipe is From: Nomi, 6th Grade
Family Country/Region of Origin: Hungary

Ingredients
- Ground lamb
- Chopped onion
- Garlic
- Salt
- Pepper
- Paprika
- Cumeron
- Turmeric
- 1 Egg
- 1 recipe for matzoh balls, adding chopped parsley and ginger
- Oil

Directions
1. We make it quite spicy, all of the seasonings are to taste.
2. Make matzoh ball dough and refrigerate for at least one hour.
3. Mix together the lamb and following eight ingredients on the above list.
4. Form a ball with the matzoh meal dough, making an indentation at one end, stuff the dough with the meat mixture until the dough just coats the meat.
5. Deep fry until the dough is lightly brown.
6. Drain on towel and serve.

Our Family Seder Story
This recipe is from our family's homemade recipe book and it has been a tradition to eat it every year on Passover for as long as I can remember.
### Farfel Kugel

**This Recipe is From:** Ma’ayan, 6th Grade  
**Family Country/Region of Origin:** Romania

**Ingredients**  
- 2 Eggs beaten  
- 2 cups Sugar  
- 4 ½ cups Matzoh farfel  
- 1 cup Raisins (boiled)  
- ¾ tsp Salt  
- 8 tbsp Vegetable oil  
- 3 tbsp Cinnamon

**Directions**  
1. Soak farfel in hot water for 10 minutes, drain.  
2. Add beaten eggs, let stand 10 min.  
3. Add remaining ingredients, put in a greased pan.  
4. Bake at 350 for 30-40 minutes

---

### Zaida’s Matzoh Kugel

**This Recipe is From:** Jacob, 5th Grade  
**Family Country/Region of Origin:** Canada

**Ingredients**  
- 5 Matzohs  
- 1 Medium or large onion  
- 2 Eggs  
- 2 tbsp Oil  
- ½ tsp Salt and pepper, to taste  
- ½ tsp Garlic powder (optional)

**Directions**  
1. Break matzoh into small pieces, about 3 inches. Soak briefly in warm water to soften but not to get soggy. Squeeze gently to remove water.  
2. Chop onion into small (not tiny) flakes and fry gently to brown them. Yummy. Use about 1 tbsp oil for this, adjust the amount to avoid sticking.  
3. In a bowl, mix wet matzoh with fried onion, eggs, and the salt and pepper (and garlic powder). Mix well. Taste it if you want. Not too salty!  
4. Oil an 8 inch square pan or similar round pan. Add the delicious mixture. Bake in a medium oven, 325-350 degrees, for one hour.  
5. Adjust baking time and temperature if you want harder crust or softer texture.  
6. Serve and enjoy. Perfect with gravy dishes or on its own.

---

**Our Family Seder Story**  
This was my great-grandmother’s recipe. She made it every year, then my grandmother made it every year, and now my mother makes it every year.

---

**Our Family Seder Story**  
This is a recipe my great-grandmother used to make. She passed it to my Zaida and every year on Pesach he makes it for the seder.
Preheat oven to 350.

Coat an 11x7 inch baking dish with cooking spray.

Heat 2 tbsp olive oil in a large no stick skillet and add onions and ¼ tsp of salt and cook. Stir occasionally till onions golden and soft, 15-18 min.

Grate or shred russet potato or sweet potatoes and zucchini.

Stir in beaten eggs, remaining 1/4 olive oil, matzoh meal, remaining 1 tsp salt and pepper.

When onions are cooked, stir those in.

Transfer to prepared baking dish.

Bake in the center of the oven for 1 hour and 30 minutes until vegetables are tender and the top is browned.

Cut into squares and serve.

Our Family Seder Story

My grandma and aunts prepare the seder meal. We celebrate with extended family in Boca Raton, Florida every year.
Directions

1. On the lowest heat, combine the coconut cream, chocolate, vanilla extract, and maple syrup. Stir and let the chocolate melt. Stir often to keep the chocolate from burning.

2. Once the chocolate is melted and everything is combined whisk in the cocoa powder making sure to break up any lumps. Stir until smooth.

3. Taste and adjust things as needed - more cocoa powder will make for a thicker sauce but then you may need to add a little more maple to balance it out. I recommend adding 1 tablespoon of each at a time so you don’t over do it.

4. Remove from the heat, transfer to a small jar and let cool. This can be served over ice creams, brownies, etc.

5. Store this in an airtight container in the fridge for up to 5 days. When cooled, this will harden into a smooth peanut butter-like consistency. You can use it as a spread if you like or warm it up in the microwave at 20 second intervals to heat up.

Our Family Seder Story

Aviya’s mom learned this idea in rabbinical school as a way of making karpas more fun. Once the greens have been dipped in saltwater, anything that falls under the bracha (blessing) of borei pri ha-adamah (blessed is the fruit of the earth) can be dipped. Strawberries fall under this category. Sometimes we do many other vegetables and dips like asparagus dipped in aioli, baked potatoes dipped in pesadik ketchup, and carrots dipped in olive tapenade. This is not really connected to anything from our families' background but perhaps Aviya will pass this on to the next generation!
Passover Rice
This Recipe is From: Uri, 6th Grade
Family Country/Region of Origin: Slovakia

Ingredients
Tip: Use Jasmine rice and 1:2 rice to water ratio.
- 1 cup Rice
- 2 cups Water (maintain 1:2 ratio if making larger batches)
- Salt
- 1-2 tbsp Canola oil
- 1 Small onion, chopped (optional)
- Chicken bouillon/chicken broth (optional)

Directions
1. Optional: saute onion in oil in a 3-quart saucepan over medium heat until translucent.
2. If opting for no onions, just heat the oil in said saucepan until shimmering.
3. Add rice. Stir (with the sautéed onion), toast for 2-3 minutes.
4. Add 2 cups of water - or better, water with some chicken bouillon
5. Stir thoroughly, make sure no rice is stuck to the bottom of the saucepan.
6. Bring to a boil (cover with a lid for faster boil), then drop heat to a simmer.
7. Set a timer to 13 minutes.
8. Leave the pot alone. Do not lift the lid.
9. When time is up, kill the heat. You can leave the lid on for a few more minutes or even until serving.

Our Family Seder Story
This recipe has been going on in our family for four generations and has been served at every Passover dinner. Also it can represent the many generations that the Israelites were in the desert traveling.
Main Courses
Pesach Meat Blizters
This Recipe is From: Harlan, 7th Grade
Family Country/Region of Origin: South Africa

Ingredients
- ¾ cup Potato flour
- 1 cup Cake meal
- Pinch of salt
- 3 Eggs, beaten
- 2 cups Water
- Meat filling of choice

Directions
1. Sift the dry ingredients, add to beaten eggs.
2. Use water to make a smooth batter.
3. Grease a heated pan lightly with fat; pour batter thinly to cover base of the pan lightly.
4. Turn out onto a cloth.
5. Grease pan for each pancake.
6. Put a little meat filling onto the pancakes.

Our Family Seder Story
This recipe connects to my family because my grandparents met in South Africa and were born there and every time I see them on Passover they always make this dish and we love it. They are delicious.
Brisket
This Recipe is From: Orli, 4th Grade
Family Country/Region of Origin: Austria

**Ingredients**
- 3 lbs Brisket
- ½ cup Ketchup
- ½ cup Tomato paste
- ½ cup Vinegar
- 1 cup Water
- 2 Large onions, diced
- 3 Cloves of garlic, minced
- ¾ cup Brown sugar
- 1 tbsp Kosher salt

**Directions**
1. Preheat oven to 300.
2. Combine all of the ingredients in a mixing bowl.
3. Put brisket in large baking dish and pour mixture on top.
4. Cover tightly with foil and cook for 4 hours.
5. Cool enough to slice and put back in the pan with all the ingredients continue to cook until very soft (approximately 30 minutes to 1 hour).

**Our Family Seder Story**
When my ancestors came here to New York they didn't have a lot of money so they had to buy a piece of the cow that was cheap because it was a tough cut of meat. They learned if they cook it long enough it will become tender. Also it was kosher.

These days, we have a big seder at my cousin's house. There's lots of family and food and we have a great time.
Brisket with Tzimmes

Ingredients
- 4 lbs 1st Cut brisket
- Chicken stock
- 4 lb Carrots
- 6 Sweet potatoes
- 5 Cups prunes
- Red wine
- Salt and pepper

Directions
1. Season brisket with salt and pepper.
2. Brown Brisket in a large dutch oven.
3. Add stock and wine, cover and cook for 2 hours.
4. Add carrots and potatoes. Continue to cook for an hour.
5. Add prunes and cook until meat breaks apart with a fork.
6. Let the meat cool and refrigerate it until the next day.
7. Slice the meat and return it to the pan/pot and cook at 350 until meat is hot.

Our Family Seder Story
Growing up, we would have Passover with my grandmother, her 7 siblings, and their families. However, my grandmother did cooking. This is my approximation of the brisket we would have each year. Also, every year the children in our family put on a play acting out the Passover story.
Peel the potato and place it in a layer in the crockpot. 
Put hard boiled eggs atop the potatoes. 
Place wheat berry atop the eggs. 
Place chickpeas and meat atop the wheat berry. 
Add maple syrup and paprika over all and slow cook.

Ingredients
- 3 Potatoes
- 2 Eggs, hard boiled
- 10 tbsp Wheat berry
- 10 tbsp chickpeas and any meat
- Paprika
- Maple syrup

Directions
1. Peel the potato and place it in a layer in the crockpot. 
2. Put hard boiled eggs atop the potatoes. 
3. Place wheat berry atop the eggs. 
4. Place chickpeas and meat atop the wheat berry. 
5. Add maple syrup and paprika over all and slow cook.

Our Family Seder Story
This recipe connects to my family because we have been doing this recipe for hundreds if not thousands of years, even before Passover. Even though we have traveled from Morocco to Israel, to Canada, to America, we still keep the tradition.
Heat oven to 375.

In a medium bowl, stir together ricotta, egg, basil, pepper and salt to taste.

To assemble the lasagna, spread a generous 1/2 cup sauce on the bottom of a 9x13 baking dish. Place matzoh in an even layer on top, breaking them to fit as necessary. Spread half the ricotta mixture over the matzoh layer, spreading all the way to the edges. Top generously with tomato sauce, then scatter with some of the mozzarella.

Repeat matzoh, ricotta, tomato sauce, and mozzarella layers.

Top with a final layer of matzoh, then spread tomato sauce (about 2 cups) on top, making sure all of the matzoh is covered.

Top with remaining mozzarella and 1/2 cup Parmesan/Pecorino blend.

Cover with foil and bake for 20 minutes.

Remove foil and continue to bake until cheese is golden and sauce is bubbly, about 20-25 minutes longer.

Remove from the oven and let cool for 5-10 minutes, then serve topped with more basil, a drizzle of olive oil and red-pepper flakes, if you like.

Our Family Seder Story

This meal combines our two heritages in a perfect way. As a family we love to share dairy meals and Italian food so this was always a clever way to enjoy a lasagna during the holiday.
**Matzoh Lasagna**

*This Recipe is From: Zelig, 5th Grade and Laszlo, 2nd Grade*

*Family Country/Region of Origin: Europe*

**Ingredients**
- Olive oil
- Tomato sauce
- Grated mozzarella cheese
- Cottage cheese
- Salt
- Matzoh

**Directions**
1. Oil the pan lightly.
2. Put tomato sauce in the bottom of the pan to cover lightly.
3. Put in 1 piece of matzoh.
4. Spread a thin layer of sauce.
5. Next spread a layer of cottage cheese.
6. Next sprinkle a layer of grated mozzarella cheese.
7. Repeat with matzoh, sauce, cottage cheese and grated mozzarella cheese.
8. Add another layer of matzoh, sauce, cottage cheese and grated mozzarella cheese.
9. Put a piece of matzoh on top.
10. Spread tomato sauce over the matzoh
11. Sprinkle grated mozzarella cheese on top.
12. Cover with foil and bake at 350 until cheese melts.

**Our Family Seder Story**

Our bubbe has made this dish for her mostly vegetarian family on Passover for many years.

---

**Megina**

*This Recipe is From: Ezra, 5th Grade*

*Family Country/Region of Origin: Eastern Europe*

**Ingredients**
- 1lb Chopped meat
- 1 Onion
- 1 Eggplant
- 2 cans of Tomato sauce
- 4 Matzoh
- 2 tsp Cinnamon
- 1 tsp Garlic

**Directions**
1. Chop onion into small pieces
2. Peel eggplant and cube into small pieces
3. Saute the onion and eggplant until soft and set aside
4. Add garlic and cinnamon to the chopped meat and brown it in a skillet
5. Layer the tomato sauce, matzoh, meat, eggplant two times (like a lasagna)
6. Top with layer of matzoh
7. Bake at 350 for 30 minutes

**Our Family Seder Story**

My grandmother learned this recipe in 1971 from a Sephardic friend and she has made it every Pesach since. We also made it a part of our family tradition.
Easy Matzoh Pie
This Recipe is From: Max, 2nd Grade
Family Country/Region of Origin: Egypt

Ingredients
- Matzoh
- 1-1 1/2 lbs Ground beef
- 2 Eggs
- 1 Onion, diced
- ½ cup Pine nuts

Our Family Seder Story
Max's Grandmother, Rachel was born and raised in Cairo and Italy. This is a delicious reminder of that side of our family.

Directions
1. Preheat oven to 350.
2. Soak matzoh in lukewarm water for a few minutes (take them out before they start to break apart).
3. Cook diced onion in olive oil until it becomes translucent.
4. Add the ground beef and cook through while breaking it up with a fork.
5. Add pepper and 1/2 cup pine nuts.
6. Beat eggs in a small bowl and add salt and pepper to eggs.
7. Oil the inside of a baking dish and put one layer of wet matzoh on the bottom. Follow with meat mixture, then a bit of the egg mixture over it (like lasagna).
8. Again, add a layer of matzoh, meat, then egg. Continue until the top layer is matzoh.
9. Cook for 45 mins to 1 hr. The top layer of matzoh will likely burn so just remove it before serving if you are not into that. Serve with tehina, sliced lemon, and/or horseradish.
**Tzimmes from Sebastian’s Great Grandma Stella**

This Recipe is From: Sebastian, 2nd Grade
Family Country/Region of Origin: Poland

### Matzoh Ball Ingredients
- 2 Eggs
- ½ cup Oil
- Pinch of Salt
- 1 cup Matzoh meal

### Tzimmes Ingredients
- 7+ Knee bones
- Large onion
- 2 Bunches of sliced carrots
- 2 Sweet potatoes
- 2 Handfuls brown sugar

### Matzoh Ball Directions
1. Beat eggs (gently).
2. Add oil, salt, and matzoh meal.
3. Stir and form small balls and drop into boiling water. Cover and cook for 20 minutes.
4. Remove from water. Place into casserole.

### Tzimmes Directions
1. Boil approximately 7+ knee bones, uncovered for 20 minutes. Pour off water. Wash bones.
2. Next, place new water, salt, large onion chunks, into a new pot (on top of the stove). Boil with bones for 1 ½ hours or longer, covered, until water evaporates.
3. Next add 2 bunches of sliced carrots and 3 sweet potatoes (raw). While cooking, add 2 handfuls of brown sugar. Cook until tender.
4. Next prepare mini matzoh balls (see below).
5. Smash carrots and potatoes with a fork.
7. Put this mixture into a casserole dish and bake before serving (uncovered).

### Our Family Seder Story

We have a very special family journey story. Sebastian’s great-grandfather was supposed to come over to the U.S. from England on the Titanic. However, because the journey would have occurred on Yom Tov Pesach, his mother decided to sail on a different ship instead. They were in steerage class and never would have survived the journey—and that is our special family journey story. Our faith and devotion to Judaism saved us.
Breakfasts
Matzoh Babka

This Recipe is From: Michael, 8th Grade
Family Country/Region of Origin: Ukraine

Ingredients
- 6 Matzoh
- Hot water
- 4 Eggs
- ½ tsp Salt
- 2 tsp Oil

Directions
1. Break matzoh into pieces.
2. Pour hot water onto the matzoh, then quickly drain.
3. Whisk the eggs, add salt and then add to matzoh.
4. Heat oil on a frying pan.
5. Place the mixture into the hot pan and fry on each side for about 3 minutes.

Our Family Seder Story
This was made on passover mornings for years in our family. My parents celebrated and observed seder in Ukraine when it was prohibited and matzoh was very hard to come by. Any Jew that wanted matzoh had to volunteer, baking it in a basement taking turns with others.
Bubbe's Passover Bagel

This Recipe is From: Lev, 5th Grade
Family Country/Region of Origin: Romania, Poland, Russia, Germany, Scotland, England

Ingredients
- 1 cup Water
- 1/2 cup Oil
- 2 cups Matzoh meal
- 4 Eggs
- 3 tbsp Sugar

Directions
1. Boil water and oil together.
2. Add 2 cups matzoh meal.
3. Cool 15 minutes.
4. Add the 4 eggs and sugar. Mix well.
5. Grease hands. Make balls.
6. Place on a greased cookie sheet. Poke hole in the center to form donuts.
7. Bake at 400 for 10 minutes on the bottom; or 350 for 20 minutes on the middle shelf.

Our Family Seder Story
This recipe can be found in our family recipe folder written by Bubbe on a piece of stationary from the General Israel Orphans Home for Girls in Jerusalem with photos of the Western Wall next to the word: "Shalom." I love that Bubbe included the different heating instructions, depending on which shelf in the oven you use! (Also, that she uses "bagel" and "donut" interchangeably!)
In a bowl, break up the matzoh in very small pieces. Add the eggs and salt. Mix together and then pour the milk over the mixture. Let it settle for a few minutes. Heat a pan with some vegetable oil. When hot, pour the mixture in and lower the heat. After one side is brown, flip carefully to the other side. Let it cook for about 10 min. Serve with brown sugar or whatever else you like. Bon appetit!

Our Family Seder Story
This is my grandfather's recipe who makes this for my dad every Passover (when we spend it together). My other grandfather also makes it for my uncles so it's truly something my whole family enjoys.

Ingredients
- 2 Matzoh
- 2 Eggs
- 1 cup Milk
- Pinch of Salt

Bon appetit!
Beat eggs, water, sugar, and salt together well. Add matzoh meal and cake meal. Let stand 15 minutes. Drop batter, 1 tbsp at a time, to ½ inch of hot oil. Keep on medium flame until done cooking.

Ingredients
- 3 Eggs
- ¼ cup Water
- Heaping tbsp of Sugar
- ¼ tsp Salt
- ½ cup Matzoh meal
- ¼ cup Cake meal
- Oil

Directions
1. Beat eggs, water, sugar, and salt together well.
2. Add matzoh meal and cake meal.
3. Let stand 15 minutes.
4. Drop batter, 1 tbsp at a time, to ½ inch of hot oil.
5. Keep on medium flame until done cooking.

Our Family Seder Story
My great-grandma Geta used to host family seders every year. She always made all the best foods including brisket and kugel. In the morning she would make her special chremsel.

Matzoh Brye
This Recipe is From: Iyar, 4th Grade
Family Country/Region of Origin: Germany

Ingredients
- 4-5 Matzoh
- 1 tsp Cinnamon
- 1 tbsp Dry coconut
- ½ cup Heavy cream
- ½ cup Milk
- 3 Eggs

Directions
1. Mix all ingredients.
2. On a well oiled pan drop 4 tablespoons worth of batter.
3. Give it a minute and then flip it.

Our Family Seder Story
We are accustomed to eating pancakes on the weekend and on passover we can’t use flour so we use matzoh.
Crumble up matzoh into small pieces in a bowl.
Pour hot water over matzoh, cover with aluminum foil paper and let the matzoh soak up the water and soften.
Add the eggs, sugar, and salt to the matzoh and mix.
Form into pancakes and fry them in a pan.
Enjoy with maple syrup or cream cheese.

**Ingredients**
- 1 Box matzoh
- 3 Eggs
- 2 tbsp Sugar
- ½ tsp Salt
- Hot water
- Oil (enough to cover pan for frying)

**Directions**
1. Crumble up matzoh into small pieces in a bowl.
2. Pour hot water over matzoh, cover with aluminum foil paper and let the matzoh soak up the water and soften.
3. Add the eggs, sugar, and salt to the matzoh and mix.
4. Form into pancakes and fry them in a pan.
5. Enjoy with maple syrup or cream cheese.

**Our Family Seder Story**
Every morning of passover we woke up to the delicious smell of these yummy treats.
Babulya's Matzoh Cottage Cheese Pancakes

This Recipe is From: Josh, 4th Grade, Aviel, 7th Grade, and Sam, 8th Grade
Family Country/Region of Origin: Russia

Directions
1. Whip the eggs.
2. Mix cottage cheese, eggs, sugar, cinnamon and raisins.
3. Soak the matzoh pieces in water until they're a bit soft.
4. Spread the cottage cheese mixture onto the pieces of matzoh, leaving space around the edges so that the mixture doesn't bleed off of the matzoh.
5. Put onto a baking sheet and bake in the oven at 300 for about 20 minutes, until the mixture is done.

Our Family Seder Story
When my parents and their families lived in Russia, you couldn't really celebrate Passover, it had to be in secret. So this recipe was basically a recipe that doesn't look like a Passover dish but it was a way to celebrate Passover for them.

When my grandparents and parents were growing up in the Soviet Union, they knew almost nothing about the holiday of Passover. All that they knew had to do with food. Our Babulya, my great-grandmother used to make delicious dishes during this time, and the ones that really stood out were her gefilte fish and these matzoh cottage cheese pancakes. Matzoh itself was very hard to find. My great-grandmother had to go to a central synagogue and wait in long lines to get some.
Matzoh Meal Pancakes

This Recipe is From: Eleanor, 4th Grade
Family Country/Region of Origin: Poland

Ingredients
- 3 Eggs, beaten
- 1 cup Milk
- 1 cup Matzoh Meal
- ½ tsp Salt
- ½ tsp Sugar
- Oil for Frying

Directions
1. Mix dry ingredients together and add to liquid ingredients.
2. If mixture is too thin add more meal. If too thick, add more milk. The mixture should be about like regular pancake batter consistency, but will be lumpy. Try to get large lumps out by pushing the spoon against the side of the bowl with a lump in between.
3. Fry in a pan filled with about 1 inch of oil with medium-high heat. Be careful not to heat oil too high. Oil is ready when a drop of mixture, put in the pan, bubbles.
4. Fry until golden on both sides. Flip halfway between frying and drain on a paper towel.
5. Serve immediately with syrup or preserves.

Our Family Seder Story
Each year when we visit my grandparents in Memphis, my grandmother, aka Big Momma, will make these passover pancakes and we would eat them all together. This recipe was passed down from my great-grandmother to my grandmother and to my father and now to me. My great-grandparents were from Poland and my Grandmother is the first generation American. I am the 5th generation to enjoy this recipe. Although, it could be even older. We just don't have any record of its use before my great-grandmother. Back then when it was first being made for Passover, they didn't have any kosher for Passover syrup so they used jelly and jams! I hope everyone will try this recipe. They are awesome!
Thaw the spinach, either in the microwave or on the stovetop.

Cut the half of onion into small pieces. Cook it in a splash of olive oil or butter on high heat until it's brown, then let it simmer over low heat, with the pan covered, for 15 minutes or so.

While the onions are cooking and the spinach is thawing, grate the cheese.

Once the onions are done and the spinach is thawed, mix the cheese (including the goat cheese), onions, spinach, and eggs in a bowl, with your hands. Keep mixing it until everything is well blended.

Pour the mixture into a glass pie dish.

Bake in an oven at 375 degrees, until the top is brown, which is usually about 35 minutes or so.
Desserts
Crack eggs into a bowl and whisk to combine. Slowly beat in the matzoh meal. Let it sit for a few minutes; the matzoh meal will absorb some of the liquid from the eggs and thicken. You want the batter to have the consistency of a cake batter—not runny, but also not stiff. Add a little more matzoh meal if you need.

Meanwhile, prepare the syrup bath: put the honey and sugar in a large pot, and fill with enough water to boil the fried bimuelos (the water should be at least 5 inches deep). Bring the liquid in the pot to a low boil.

Put the bimuelo pan on a medium flame. Pour a bit of oil into the wells. Once it begins to get hot, scoop a heaping tablespoon of batter into each well (more or less, depending on the specs of your pan). You don’t want the batter to drizzle or drip into the well, because it will cook unevenly and the dumpling won’t be smooth on the outside. Also, don’t add extra batter on top of the original scoop—same reason.

5. Once bubbles begin to form on the top of the batter, flip each dumpling over in its well. The now-exposed bottom side should be golden. If it’s burnt, turn down the heat.

Note
This recipe makes 32 bimuelos. You need a special pan—we use a Danish Ebelskiver pan. Alternatively, you can deep fry the bimuelos in a few inches of oil. Bimuelos are a sephardic version of matzo brei, basically. Delicious for breakfast or dessert!

Directions
1. Crack eggs into a bowl and whisk to combine.
2. Slowly beat in the matzoh meal. Let it sit for a few minutes; the matzoh meal will absorb some of the liquid from the eggs and thicken. You want the batter to have the consistency of a cake batter—not runny, but also not stiff. Add a little more matzoh meal if you need.
3. Meanwhile, prepare the syrup bath: put the honey and sugar in a large pot, and fill with enough water to boil the fried bimuelos (the water should be at least 5 inches deep). Bring the liquid in the pot to a low boil.
4. Put the bimuelo pan on a medium flame. Pour a bit of oil into the wells. Once it begins to get hot, scoop a heaping tablespoon of batter into each well (more or less, depending on the specs of your pan). You don’t want the batter to drizzle or drip into the well, because it will cook unevenly and the dumpling won’t be smooth on the outside. Also, don’t add extra batter on top of the original scoop—same reason.
5. Once bubbles begin to form on the top of the batter, flip each dumpling over in its well. The now-exposed bottom side should be golden. If it’s burnt, turn down the heat.
**Bulgarian Pesach Bimuelos**

**Continued**

**Directions (continued)**

6. Once both sides are golden, dump the bimuelo into the boiling syrup bath. This is what will make it soft inside. Let it boil until you can feel with a fork that it has no hard center. Remove cooked bimuelos to your storage container.

7. Repeat for the rest of the batter, adding more oil to the pan as necessary. When you are done, pour the syrup into the storage container, so that the bimuelos are stored in liquid. This keeps them soft.

8. Chill, and serve with a few spoonfuls of the syrup and a good dousing of sweet cream (you can skip the cream if you want this to be pareve).

**Our Family Seder Story**

Our family is Sephardic, from Bulgaria. Harry and Asher's grandmother, O'mama Adela, moved with her parents and brother to Israel from Bulgaria in 1948, and then to America in 1954. Her mother, Harry and Asher's great-grandmother, O'mama Victoria, was renowned for her baking abilities. She had been trained in French patisserie in Bulgaria, so everything she made was amazing! She carried all of her family traditions with her through food as they moved from country to country, since they lost almost all of their possessions along the way. In Israel they were surrounded by many Sephardic Jews, and were able to keep their traditions alive. When they came to America, they left all of their large family in Israel, so cooking their favorite recipes was the way that O'mama Victoria stayed connected to everyone and everything she left behind. She taught Harry and Asher's mom all of her wonderful recipes, including this one, and even though they haven't yet had O'mama's bimuelos yet, the brothers get to eat lots of her handed down recipes all the time—and will definitely be having bimuelos this Pesach, thanks to the wonderful reminder of this project!

We have a beautiful old Ladino Hagaddah that we always have at our Pesach table, since all of that side of our family spoke Ladino, not Yiddish—even as recently as Harry and Asher's Great Uncle Misha!

Above: an example of Ladino.
Babby Clara's Brownie

This Recipe is From: Greyson, 2nd Grade
Family Country/Region of Origin: Europe

Ingredients
- 5 Eggs
- 1 ½ cup Sugar
- ¾ cup Oil
- 5 tbsp Cocoa
- 1 tbsp Vanilla extract
- 1 tsp Baking powder
- 2 tbsp Coffee
- Chocolate chips (optional)

Directions
1. All ingredients are mixed in one bowl and then baked at 350 for 45 minutes in a 9x13 ungreased pan. Enjoy!!

Above: Senesh students learning about Passover in 2019.

Our Family Seder Story
This was my mother's a'h recipe. It was the best cake every Pesach, we looked forward to it year after year! I've been making it for the past 14 years, but I must admit, my cake never comes out as good as hers did, but we remember her with great love whenever we have it!
Heat the oven to 350.

Stack two jelly roll pans together then line them with foil, then a sheet of parchment paper.

Line the jelly roll pan with matzvah as evenly as possible, cutting them into pieces to fill in any gaps.

Heat the butter and brown sugar in a heavy bottomed saucepan and bring to a medium boil for 2-4 minutes.

Remove the mixture from the stove and pour it over the matzoh.

Put the jelly roll pan in the oven and bake for about 15 minutes.

Remove the pan from the oven and sprinkle the chocolate over the matzoh.

Let stand 5 minutes, then smear the top with a metal spatula to spread the chocolate.

(Optional) Garnish the buttercrunch with toasted almonds if desired.

Freeze until firm, an hour or less.

Break the matzoh into bite sized pieces.

Try not to eat the whole batch at once!

Ingredients
- 4-6 Unsalted matzoh
- 1 cup or 2 sticks of unsalted butter or margarine
- 1 cup of brown sugar
- ¾ cup of chocolate chips
- Toasted slivered almonds for garnish (optional)

Our Family Seder Story
Our granny loves to bake desserts and we love to bake them with her.

Directions
1. Heat the oven to 350.
2. Stack two jelly roll pans together then line them with foil, then a sheet of parchment paper.
3. Line the jelly roll pan with matzvah as evenly as possible, cutting them into pieces to fill in any gaps.
4. Heat the butter and brown sugar in a heavy bottomed saucepan and bring to a medium boil for 2-4 minutes.
5. Remove the mixture from the stove and pour it over the matzoh.
6. Put the jelly roll pan in the oven and bake for about 15 minutes.
7. Remove the pan from the oven and sprinkle the chocolate over the matzoh.
8. Let stand 5 minutes, then smear the top with a metal spatula to spread the chocolate.
9. (Optional) Garnish the buttercrunch with toasted almonds if desired.
10. Freeze until firm, an hour or less.
11. Break the matzoh into bite sized pieces.

Try not to eat the whole batch at once!
Preheat oven to 400 degrees.

Line a cookie sheet with tin foil and put the matzoh or crackers salt side up.

Melt the butter and sugar together in a saucepan until it boils for 3 minutes.

Pour the mixture over the matzoh and put it in the oven for no more than 5 minutes and be careful not to let it burn.

Remove from the oven and pour the chocolate chips on top. You can spread them with a knife if you'd like. If you like, sprinkle slivered almonds or other nuts on top.

Place in the fridge for two hours or until cooled and hardened. Take out and enjoy.

Ingredients
- 1 cup Butter or pareve shortening
- 1 cup Brown sugar (preferably dark but light is also fine)
- 1 bag Chocolate chips
- Matzoh (or saltines if it's not Passover and you want to make this)
- Almonds (optional)

Our Family Seder Story
For many years Isaiah’s grandmother would make an out-of-this world chocolate mousse. It was flourless, decadent and was for her four children, all of whom are chocolate lovers, the piece de resistance of the evening, culinarily-speaking. Regrettably, after a while she stopped making it—so many eggs! She used to explain when it was requested. It’s too much! Not good for you! So Isaiah's aunt, Rebecca, stepped in and started making Matzoh Caramel Crunch, which can be either pareve or dairy depending on butter use or a substitute.
Nana's Apple Cake
This Recipe is From: Josef, 5th Grade
Family Country/Region of Origin: Czech, Germany, Russia, Poland, Sweden

Cake Ingredients
- 1 cup Applesauce
- ½ cup Oil
- ½ cup Sugar
- 1 ½ cups Matzoh meal
- ½ cup Potato starch
- 1 tsp Baking powder
- 1 tsp Vanilla
- ½ tsp Salt
- ⅔ cup Water

Filling Ingredients
- 4 Large apples, peeled and thinly sliced
- ½ cup Brown sugar
- 2 tsp Cinnamon

Topping Ingredients
- ¼ cup Ground nuts
- ¼ cup Brown sugar

Directions
1. In a bowl, combine and beat together applesauce, oil, sugar, matzoh meal, potato starch, baking powder, vanilla, salt and water.
2. Line the bottom of a greased pan with half of the mixture.
3. Toss together apples, cinnamon, and ½ cup brown sugar.
4. Layer apple mixture in pan.
5. Cover with remaining batter.
6. Sprinkle the nuts and sugar topping on top of the batter.
7. Bake for 45 minutes at 350.

Our Family Seder Story
This apple cake can be served cold and makes the best breakfast! My mom grew up in Czech, where her family had a small apple orchard, and anything with apples reminds us of her "old" home and the land left behind.
**Cheese Cake**

This Recipe is From: Levi, 8th Grade  
Family Country/Region of Origin: Israel

---

**Cookie Crust Ingredients**  
(make first, then crush to make the crust)
- 1 Egg
- ¼ cup Sugar
- ¼ cup Canola oil
- ¾ cup Cake meal
- ⅓ Stick butter

**Cookie Crust Directions**
1. Blend ingredients and drop spoonfuls onto a baking sheet.
2. Bake for 15 minutes at 350.
3. Crush and mix cookies with butter.
4. Line a greased 9 or 10 inch baking pan, preferably a springform, with crust mixture.

---

**Cheese Pie Ingredients**
- 1lb Cream cheese
- 1 tbsp Sour cream
- 2 Eggs
- 1 cup Sugar
- 1 tsp Vanilla
- Blueberry topping (optional)

**Cheese Pie Directions**
1. Beat cheese until smooth, add eggs and sugar, then vanilla.
2. Add cheese mixture to the prepared crust.
3. Bake at 375 for 25-30 minutes.
4. Add blueberry topping if desired.

---

**Our Family Seder Story**
A recipe passed on from a great-great-aunt of Levi in Israel, who was a fantastic baker!
Matzoh Chocolate Cake

This Recipe is From: Daniel and Tamara, 7th Grade
Family Country/Region of Origin: Israel

Ingredients

- 300 g Dark chocolate (70% or more, with or without dairy), plus one extra dark chocolate bar
- 3 cups Cocoa powder (Hershey's unsweetened doesn't contain dairy)
- 6 tbsp Sugar
- 4 tbsp Vegetable oil
- 6 Matzoh
- 1 cup Red cooking wine

Directions

1. Cut the chocolate into cubes. In a double boiler or heatproof bowl set over a saucepan of simmering water, melt the chocolate, mixed together with cocoa powder, sugar and oil. Stir frequently until even.
2. Pour the red wine into a wide dish, and place the first matzoh in it briefly.
3. Place the matzoh on a cake dish. Spread some of the melted chocolate on the first matzoh.
4. Continue with all remaining 5 pieces of matzoh.
5. Spread chocolate on top of the last piece. Then grate some of the extra chocolate (or use any sprinkles!) and spread on top.
6. Allow to chill in the refrigerator for at least 2 hours, then cut into cubes to serve.

Our Family Seder Story

This dessert is one that many Israeli families enjoy. Tali’s mother always made this cake, and Daniel and Tamara continue to enjoy it every Passover!
Preheat the oven to 350. Get out a 10 inch flat-bottom tube or angel food cake pan. If the pan does not have a removable bottom, either line the bottom with parchment paper or grease it, then coat with matzoh meal. If the pan does have a removable bottom, there’s no need to do extra preparation.

Combine the almonds, cake meal, potato starch, coffee powder, and chocolate in the bowl of a food processor fitted with the steel blade. Pulse until most of the almonds are finely ground (it’s okay if some are a little coarser). Set aside.

In a large bowl, whisk the egg yolks with half of the sugar just until blended. Grate the zest of the orange into the bowl. Whisk until the mixture is very thick and pale yellow.

In the bowl of an electric mixer, beat the egg whites and cream of tartar (or vinegar) on medium-high speed until the mixture is creamy white and holds a soft shape. Gradually beat in the remaining ½ cup of sugar on high speed until the egg whites are stiff but not dry.

Scrape ¼ of the egg whites on top of the yolk mixture, and use a large rubber spatula to fold them in. Then scrape half of the remaining egg whites into the bowl along with half of the dry ingredients and fold until everything is almost blended. Repeat by adding the rest of the egg whites and dry ingredients and folding just until blended.

The recipe continues on the next page.
Celebrating Jewish Diversity

Our Family Seder Story
My Lala (my mom’s mom) made it for us every Passover. We loved the cake so much that she ended up making it for my birthday and my mom’s birthday every year. It was our favorite. This year is the first Passover without my Lala. It will be sad but my mom is going to try and make the cake for us herself.

We live in an apartment building and we always put Elijah’s cup outside our door for an hour to see if he will come. Also Dayenu and Echod Mi Yodeyah are our favorite songs.

---

Passover Chocolate Nut Cake

Continued

Directions (continued)

6. Spoon the batter gently into the pan and smooth the surface. Bake for 45-50 minutes, or until the cake springs back when lightly pressed and a toothpick inserted into the center comes out free of batter (though it may be coated with some melted chocolate).

7. Set the pan on a rack to cool for 5 minutes. Slide a slim knife or small metal spatula around the sides of the cake to detach it from the pan, pressing against the pan sides to avoid tearing the cake. Detach the cake from the tube with the knife or a metal skewer. Leave the cake to finish cooling right side up, in the pan, on the rack.

8. To unmold: If the pan sides are not removable, invert the cake onto a wire rack or a serving platter. Otherwise, pull upwards on the tube to lift the cake from the pan sides and slide the knife under the cake and around the tube to detach the bottom. Transfer the cake to a serving platter, right side or upside down.
Batter Ingredients
- 6 Eggs, separated
- ½ cup Sugar
- 1 pack Instant Pudding by Osem

Cream Ingredients
- 1 cup Heavy cream
- 1 cup Whole milk
- 1 pack Vanilla pudding
- ½ cup Sugar (optional, depending on how sweet you like it)
- A little bit of semi-sweet chocolate (for decoration)

Directions
1. Preheat oven to 350. Prepare a round, spring-loaded 8 inch cake pan. I like to line the bottom with parchment paper. Do not oil the sides of the pan.
2. For batter: make sure your mixer bowl (or any bowl if using a handheld mixer) is VERY clean. Wipe the inside with a paper towel dipped in a little vinegar.
3. Pour the sugar into the bowl. Add the egg whites and start beating. I like to start whisking by hand until all sugar dissolves and the eggs are a little lighter in color and start getting a little airy.
4. Whisk with mixer, until medium peaks.
5. Slow mixer to lowest speed, and mix in the 6 yolks, one at a time, until fully combined. The batter will get a slightly yellowish tint.
6. Add the chocolate instant pudding powder, mixing at the lowest speed until combined without lumps.
7. Pour the batter into the pan, shake it around a little for even distribution (it should fill about 1 ½ inches), then bang the pan on the countertop a couple of times to release any trapped pockets of air.

The recipe continues on the next page.
Directions (continued)

8. Bake on the middle rack of the oven for 30-45 minutes. Time will vary depending on your oven, pan, and whatnot. The air in the batter will expand and the cake will look like a huge dome. With a toothpick or a skewer check the center. The toothpick should be almost (but not) completely dry.

9. Turn off the oven and open the oven door slightly, but leave the cake inside to cool. It will allow the hot expanded air inside to cool gradually, preventing the cake from collapsing too quickly.

10. While it’s cooling, prepare the cream: in a mixer bowl combine the sugar, vanilla pudding powder, milk, and cream. Mix on medium speed (don’t forget to scrape the bottom of the bowl a couple of times).
Macaroons

This Recipe is From: Benjamin, 2nd Grade
Family Country/Region of Origin: Belarus/Ukraine

Ingredients
- 14 oz Sweetened shredded coconut
- 14 oz Sweetened condensed milk
- 1 tsp Pure vanilla extract
- 2 Extra-large egg whites, at room temperature
- ¼ tsp Kosher salt
- Chocolate chips, almonds or other fillings if desired.

Directions
1. Preheat the oven to 325.
2. Combine the coconut, condensed milk, and vanilla in a large bowl. Whip the egg whites and salt on high speed in the bowl of an electric mixer fitted with the whisk attachment until they make medium-firm peaks. Carefully fold the egg whites into the coconut mixture.
3. Drop the batter onto sheet pans lined with parchment paper using either a 1 ¾-inch diameter ice cream scoop, or two teaspoons. Bake for 25-30 minutes, until golden brown. Cool and serve.

Our Family Seder Story
Our family always has a recipe challenge to prepare the most delicious/non-standard Passover treats. About ten years ago we discovered this amazing macaroon recipe and never looked back. Every year we make hundreds of these at the request of family and friends, and each year we try our new toppings and fillings. Our favorites are chocolate chip and salted caramel.
Chocolate Chip Mandlebrot

This Recipe is From: Laura Marder, Judaics Teacher
Family Country/Region of Origin: Russia and Poland

Ingredients
- 3 Eggs, room temperature
- 1 cup Granulated sugar
- ½ cup Vegetable oil
- 1 tsp Vanilla extract
- 1 ½ cups Matzoh cake meal
- ½ cup Potato starch
- ¼ tsp Salt
- 6 oz Chocolate chips, nuts, or dried fruit
- 6 oz Melted chocolate (optional)

Directions
1. Preheat oven to 350. Grease a cookie sheet or line with a silicone baking sheet.
2. Make the dough. Using an electric mixer, beat eggs on medium-low speed for 30 seconds. Add sugar and continue to beat until well combined, another minute. Gradually pour in oil and vanilla extract, followed by the matzoh cake meal, potato starch, and salt. Mix until ingredients are combined and no dry matzoh meal remains. Stir in the chocolate chips, chopped nuts, or dried fruit.
3. Rest the dough. Set aside for at least 30 minutes at room temperature, or refrigerate for up to 24 hours.
4. Shape the loaves. With well-oiled hands (dough will be sticky), divide dough into 3 long oval loaves on the prepared cookie sheet.
5. Bake the mandelbrot. Bake for 30 minutes. Remove from the oven and slice into 24 cookies, while still hot. (The dough will crumble while slicing if cooled.) Return the cookies to the oven for another 5-10 minutes, until starting to brown on top.
6. Cool on a wire rack. If desired, dip the bottom in melted chocolate.

Our Family Seder Story
This recipe doesn't go far back! My family never bakes for Passover. We always buy the sweets and cook the meats. This year because of COVID we got into baking for Passover. We were so excited how much better it was! This will always be a food we make for Passover and remember as a sweet memory of being all together for the last time with my father.
**Bread Ingredients**
- 2 cups Sugar OR 1 cup brown sugar + 1 cup white sugar
- 2 sticks Butter
- 6 Eggs
- ½ tsp Salt
- 1 cup Chocolate chips
- 2 ¾ cups Matzoh meal OR matzoh cake meal (depending on the texture you want)
- ¾ cup Potato starch
- Almonds (optional)
- ¼ cup Cocoa powder (optional)
- Dried fruit, like cranberries (optional)

**Directions**
1. Set oven to 350.
2. Cream the butter and sugar.
3. Add egg one at a time and beat.
4. Combine matzoh meal, potato starch and salt in a large bowl.
5. Add sugar-egg mixture gradually to dry ingredients.
6. Stir in chocolate chips and other extra ingredients.
7. On extra large baking sheet, shape two loaves.
8. Sprinkle cinnamon-sugar mixture over the top of the loaves.
9. Bake for 40 minutes, until golden brown.
10. Remove from oven.
11. Slice while the bread is still warm.
12. Put slices back in the oven and bake for 10 more minutes for a biscotti texture.

**Topping Ingredients**
- 1 tsp Cinnamon
- 2 tsp Sugar

**Our Family Seder Story**
Every year, my mom makes this mandelbread and gives a batch to each of her kids (my two siblings and myself) for us to enjoy during Passover. She tells the story of how my paternal grandmother would always cook mandelbread—anytime of the year—and it was LITERALLY the only edible and delicious-looking food she could make.
Passover Toffee Squares

This Recipe is From: Pella, Kindergarten
Family Country/Region of Origin: Romania, Poland, Russia, Germany, Scotland, England

Ingredients
- 1 cup Margarine or butter
- 1 Large egg
- 1 cup Sugar
- 1 cup Passover cake meal
- 8 oz Semisweet chocolate, melted
- 1 cup Chopped walnuts or pecans

Directions
1. Cream butter, sugar and pinch of salt until light and fluffy.
2. Beat in egg very well.
3. Add matzoh cake meal gradually, blending well. (Dough should be stiff.)
4. Lightly grease a 10x15 inch jelly roll pan (cookie sheet with sides).
5. Spread dough in pan, being sure to spread evenly to all sides and corners.
7. Spread with melted chocolate.
8. Sprinkle chopped nuts over chocolate and press in lightly.

Our Family Seder Story
We are not sure where this recipe comes from but, in our family recipe book it says: "These are so good you'll make them all year 'round!"
Velvet Chocolate Cake

This Recipe is From: Ruby, 1st Grade
Family Country/Region of Origin: United States

Ingredients

- 1 ½ lbs Semisweet chocolate
- 15 tbsp Unsalted margarine, cut into chunks
- 1 ½ tbsp Instant coffee
- 8 Extra-large eggs, separated, with whites at room temperature
- 1 ½ tbsp granulated sugar
- Confectioners’ sugar for stenciling

Directions

1. Preheat oven to 350. Grease the bottom and sides of an 8-inch cake pan, 3 inches deep. Cut a round of parchment paper to fit the pan and line the pan with it.
2. In the top of a large double boiler set over hot water, melt the chocolate with the margarin and instant coffee, stirring until smooth and glossy. Remove the top of the boiler and let the mixture cool slightly.
3. Stir in the egg yolks one at a time, beating well after each addition.
4. In the bowl of a standing mixer fitted with the whisk attachment, beat the egg whites on high speed to soft peaks. Gradually add the granulated sugar and beat until the whites stand in stiff but not dry peaks.
5. With a rubber spatula, stir about ¼ of the whites into the chocolate to lighten it. Fold the remaining whites in gently, mixing until no streaks of beaten whites show.
6. Pour the batter into the pan. Place the cake pan into a larger baking pan and pour hot water to come halfway up the side of the cake pan. Carefully transfer the pans to the oven and bake the cake for 34-40 mins (the top of the cake in the center will be just set). Remove the baking pan from the water bath, let it cool completely on a wire rack at room temperature. Transfer the cake in the pan to the fridge and chill overnight until serving time.
7. Unmold the chilled cake, remove the paper liner, and invert the cake right side up. Do not try to unmold the cake before it is fully chilled or it will break. Place a stencil on top of the cake and dust confectioners’ sugar over the top. Carefully remove the stencil.
8. Serve the cake in slices. Some people love it with fresh raspberries as a garnish.

Our Family Seder Story

This cake is Ruby's and her mother's favorite all time dessert that Ruby's Savta brings over every time she visits.
Thank You to Everyone who Contributed to Senesh Seder Stories!

Hannah Senesh is a K-8 Jewish community day school in Carroll Gardens, Brooklyn. We’re home to a diverse student body of 225 students who achieve their highest academic potential while developing a strong moral compass, social responsibility, and intellectual curiosity.

“Community” is more than just our name—it’s our identity. Students find a real sense of belonging here and thrive within and outside our walls. Our unique program combines educational excellence, Jewish values, and an inclusive and joyful environment. Senesh families proudly represent a wide range of Jewish backgrounds and reflect the multifaceted voices and perspectives of our ever-evolving Jewish community.

Together, we are united by our commitment to raising children who lead with a strong sense of self, a connection to community, and a drive to do good. We put our values into action in our classrooms and our larger Brooklyn community, teaching our students to be agents of change toward a more just world.