

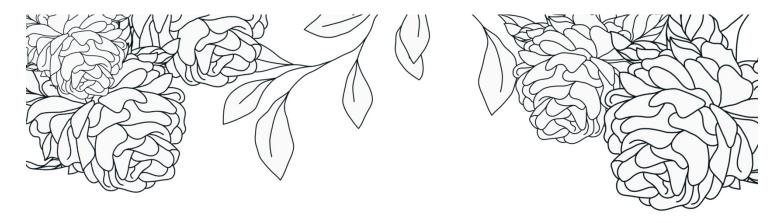
Whole Wheat Jewish Matzah Recipe from epicurious.com

#### **INGREDIENTS**

- 4c whole wheat flour
- 1 1/2t salt
- 3T butter
- 2 egg yolks
- 2T vegetable oil
- 1c milk

## **PREPARATION**

Preheat oven to 400F. In a bowl, combine flour and salt. Using a stand electric mixer with a dough hook, beat the butter, egg yolks, and vegetable oil until combined (not smooth). Slowly alternate adding flour mixture and milk to mixer bowl while mixer is on a medium/low speed. Dough should be crumbly but moist. Lightly knead dough by hand to form smooth ball. Lightly flour a bread board and pinch off a quarter of the dough. Pat the dough into a flat disk, then using a rolling pin, thin the disk to approximately 1/8" keeping the board floured and flipping disk as necessary to avoid sticking. Carefully transfer to an ungreased baking sheet. (Optional: Lightly pierce surface of bread with a fork to help avoid bubbling, and mark squares onto surface with a knife to aid in separating servings). Bake for 10 - 12 minutes, or until lightly browned on edges.



## Haroset for Passover Recipe from allrecipes.com

## Ingredients

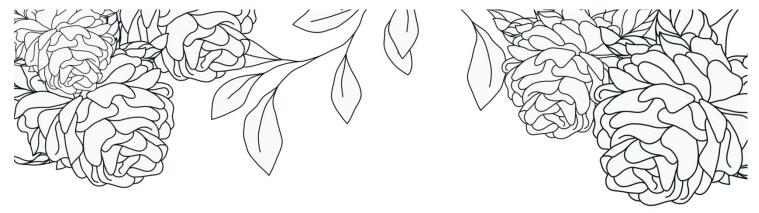
6 apples - peeled, cored and chopped 1 cup finely chopped walnuts 1/2 teaspoon ground cinnamon

1 teaspoon white sugar 3 1/2 teaspoons honey 1/3 cup sweet red wine

#### **Directions**

1. Place the apples and walnuts into a large bowl. Mix together the cinnamon and sugar; sprinkle over the apples. Stir in the honey and sweet wine. Serve immediately, or refrigerate until serving.

ALL RIGHTS RESERVED © 2020 Allrecipes.com Printed From Allrecipes.com 3/29/2020



Roast Leg of Lamb with Rosemary Recipe from allrecipes.com

## Ingredients

1/4 cup honey

2 tablespoons prepared Dijon-style mustard

2 tablespoons chopped fresh rosemary

1 teaspoon freshly ground black pepper

1 teaspoon lemon zest

3 cloves garlic, minced

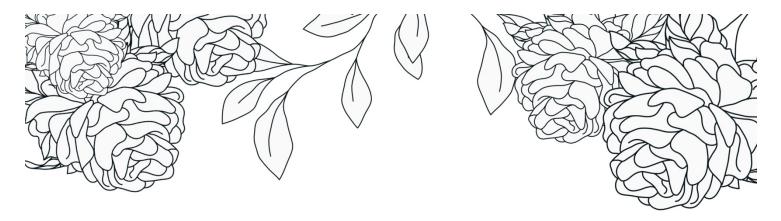
5 pounds whole leg of lamb

1 teaspoon coarse sea salt

### **Directions**

- 1. In a small bowl, combine the honey, mustard, rosemary, ground black pepper, lemon zest and garlic. Mix well and apply to the lamb. Cover and marinate in the refrigerator overnight.
- 2. Preheat oven to 450 degrees F (230 degrees C).
- 3. Place lamb on a rack in a roasting pan and sprinkle with salt to taste.
- 4. Bake at 450 degrees F (230 degrees C) for 20 minutes, then reduce heat to 400 degrees F (200 degrees C) and roast for 55 to 60 more minutes for medium rare. The internal temperature should be at least 145 degrees F (63 degrees C) when taken with a meat thermometer. Let the roast rest for about 10 minutes before carving.

ALL RIGHTS RESERVED © 2020 Allrecipes.com Printed From Allrecipes.com 3/29/2020



# Beef Pot Roast Recipe from allrecipes.com

## Ingredients

2 teaspoons olive oil

4 pounds boneless chuck roast

1 onion, chopped

2 cloves garlic, minced

2 bay leaves

1 teaspoon salt

1/2 teaspoon freshly ground black pepper

### **Directions**

- 1. Preheat oven to 325 degrees F (165 degrees C).
- 2. Heat a heavy Dutch oven on top of the stove over medium high heat. Add oil, and sear meat in the center of the pan for 4 minutes. Turn meat over with tongs; sear all sides for 3 to 4 minutes on each side. Remove meat from pan. Arrange onion, garlic, and 1 bay leaf in the bottom of the pan, and sprinkle with salt and pepper. Return meat to pan, place remaining bay leaf on top of meat, and cover.
- 3. Cook in the oven for 30 minutes at 325 degrees F (165 degrees C). Reduce the heat to 300 degrees F (150 degrees C), and cook for 1 1/2 hours. Remove roast to a platter to rest for 10 to 15 minutes. Slice, and top with onions and gravy.

ALL RIGHTS RESERVED © 2020 Allrecipes.com Printed From Allrecipes.com 3/29/2020