



Recipes

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.

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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.



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.

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