



from our

Kitchen...to yours

Chocolate Chip Cookies

3/4 cup white sugar
3/4 cup brown sugar
1 cup margarine (2 sticks)
2 eggs
1 cup cake meal

1/4 cup potato starch
1 teaspoon Passover baking powder
1 teaspoon baking soda
2 teaspoons vanilla
1 package chocolate chips (10-12 oz.)

Preheat oven to 250°. Cream sugars with margarine. Add egg and vanilla, then the rest of the ingredients, except chocolate chips. Add chocolate chips. Roll and flatten cookies. Bakes for 30 to 35 minutes or until browned.

Broccoli Knishes

1 cup mashed potatoes
1/3 cup matzah meal
2 tablespoons potato starch
1/2 small onion, finely chopped
2 egg whites or 1/4 cup
Passover egg substitute

1/2 teaspoon black pepper
1/4 teaspoon salt
1 cup fresh or frozen broccoli,
steamed and finely chopped
Cooking spray

Preheat the oven to 375° degrees. In a bowl combine the potatoes, matzah meal, potato starch, onion, egg whites, pepper and salt and knead together. Divide the dough into 6 balls and flatten each. Press the broccoli evenly onto each circle, fold over, and press edges to seal. Generously coat a baking sheet with the cooking spray. Arrange the knishes in a single layer and place the baking sheet on the bottom rack of the oven. Bake for 15 minutes on each side. Serve hot.

Sweet Potato Kugel

6 small sweet potatoes, peeled
and grated
3 apples, peeled and grated
1 cup raisins
1 cup matzo meal
2 teaspoons cinnamon

1 cup walnuts, chopped (optional)
1 cup fruit juice or water

Preheat oven to 375°. Mix ingredients together. Press into baking dish. Bake 45 minutes, until crispy on top.

Drunken Chicken

2 1/2 pounds Empire drumsticks
and thighs, skin and all fat
removed
2 tablespoons olive oil
1 onion, quartered and sliced
1 whole head garlic
1 cup dry white wine

1/2 teaspoon salt
Freshly ground black pepper
2 bay leaves
1 tablespoon paprika
Pinch dried or fresh thyme
(optional)

Heat the oil in a heavy pot over a medium heat and brown the chicken pieces very slowly (approximately 10 to 15 minutes). After turning the chicken, add the onion and garlic to brown. Sprinkle with paprika. Add the garlic, wine, salt, pepper, bay leaves, and thyme to the pot. Bring to a boil, then cover and simmer. Cook until the chicken is very tender, 45 to 75 minutes. Remove the bay leaves before serving.