

# Pesach RECIPES



## Hot Gefilte Fish

1-2 loaves gefilte fish, defrosted  
1 onion  
1 green pepper  
2 zucchini  
2 carrots  
1/3 cup sugar  
1-2 T lemon juice  
salt and pepper, sprinkled  
1 15 oz can tomato sauce  
1 can of water

Saute vegetables in a little oil. Add remaining ingredients. Roll small balls out of defrosted fish. Cover and cook for 40 minutes.



## Meat Potato Roll

### **Meat Mixture:**

2 lb ground meat  
2 eggs  
Salt, pepper, garlic powder  
1 medium onion, grated  
2 T water  
¼ cup matza meal (optional)

Combine above ingredients. Pat flat in a rectangle shape on a piece of wax paper.

### **Potato Mixture:**

3 cups mashed potatoes  
1 medium onion (diced & fried)  
1 tsp salt  
1/8 tsp pepper  
Pinch garlic powder

Combine above ingredients. Spread on top of shaped meat. Roll jellyroll style. Refrigerate 1 hour. Can either be baked as a roll and sliced to serve; or freeze 1 hour and slice portions, then bake on cookie sheet at 350 for 40 to 50 minutes. Can be served as appetizer with mushroom sauce.





## Overnight Roast

5lb. French Roast seasoned with your favorite seasonings

Place roast in a roasting or foil pan.  
Cover well with foil.

Roast 8-10 hours or overnight at 180 degrees  
(No, that is not a typo. Famous chef's slow cook their roasts for a taste that melts in your mouth.)



## Mock Lukshen Kugel

1 large spaghetti squash  
2 T matzo meal or potato starch  
2 eggs + 2 egg white  
1/4 cup oil  
garlic powder to taste  
1/2 T salt  
1/2 tsp pepper

Place whole spaghetti squash in oven at 425.  
Roast for 1/2 hour. Cut in half and scoop out pits.  
Using a fork, scrape down the insides of squash to make spaghetti-like strings.  
Add additional ingredients. Spray an 8" square or round pan. Pour in mixture. Bake until golden brown, about 1 hour.



## Lemon Ices

1 cup lemon juice  
4 cups sugar  
10 cups water

Mix all ingredients together and bring to a boil.  
Pour into pan and freeze until entirely frozen.  
Rebeat ices in food processor and refreeze.