

JOY *of* KOSHER

with Jamie Geller

20 PASSOVER RECIPES

plus a
**SEDER
CHECKLIST**



Winn  Dixie



*“This, my first Passover
together with
Winn-Dixie is both a
blessing for me and
continuation of our joint
commitment to you.”*

I've been having the most amazing time working with Winn-Dixie over the past 6 months. I have been traveling the Sunshine State doing cooking demos in places like South Florida, Orlando and Jacksonville, we have published multiple holiday eBooks featuring family favorite recipes, and have partied together on Twitter offering Winn-Dixie kosher product gift bags just overflowing with deliciousness.

This, our first Passover together is both a blessing for me and continuation of our joint commitment to you. We will once again develop seasonal eBooks filled with creative, classic, traditional and tradition-with-a-twist recipes for the holidays, plus the launch of a new video series (coming soon to a computer near you!), many more demos, and yes parties and presents are still on our 2015 calendar (we'll send you invites soon!). Where should I visit next? Let us know on Twitter @JoyofKosher #WinnDixieKosher.

In the meantime we wish you a happy, kosher, sweet Passover filled with freedom, fabulous food, and family memories to last a lifetime.

Love,

Jamie Geller

Winn-Dixie

Add Winn-Dixie to your family recipe this Passover!

Winn-Dixie carries an assortment of kosher goods in over 500 stores to cater to the kosher community; select stores even carry fresh kosher meat and dairy items and over 200 stores bring in Passover essential items that will make your family smile.

For quality kosher at a great value, Winn-Dixie's family of brands, such as, Winn-Dixie, Prestige, Fisherman's Wharf, Chek and other brands are the solution to your kosher shopping needs. With over 1,000 kosher everyday essentials, such as juice, frozen vegetables, ice cream, spices, Chek soda and more, Winn-Dixie brands play the leading role at every meal.

At Winn-Dixie we understand the importance of spending quality time with your family, which is why at select stores we offer kosher prepared foods, so you can spend less time in the kitchen and more time around the table.

In South Florida, Winn-Dixie is proud to have three stores with delis, pareve bakeries and even meat cutting rooms that are certified and supervised kosher. If you're looking for a fresh hot pizza, sushi or even fresh cut fruit, we're here to serve you.

Winn-Dixie wishes you and your family a happy and healthy Passover; join us in celebrating faith, family and food!

Jamie Geller and Kosher Media Network assume no responsibility for the kashrut of specific products and brands appearing in this recipe eBook. Please check all kosher certifications.

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SEDER NIGHT *checklist*

ON THE KA'ARA—THE SEDER PLATE

- ☐ **Matzahs** — 3 Whole
- ☐ **Matzah cover / Afikoman bag**
- ☐ **Karpas**. Usually celery. Some use parsley or a potato.
- ☐ **Maror**. Bitter herbs. Most use romaine lettuce or horseradish. Some use endives.
- ☐ **Charoset** (see recipes on following page)
- ☐ **Chazeret**. Some have a custom to include a second type of maror. Others include the bowl of salt water.
- ☐ **Zero'ah** — Shankbone
- ☐ **Beitzah** — An Egg

FOR THE GUESTS

- ☐ **Karpas**
How much? Less than a k'zayit (ounce) per person
- ☐ **Salt water**
How much? Bowls should be around the table, within easy reach
- ☐ **Matzah**
How much? Each guest will need enough matzah for Motzi Matzah, Korech, and the Afikomen at the end of the meal. The k'zayit (portion) of each type of matzah varies; plan accordingly.
- ☐ **Maror**
How much? Besides for a portion for the seder plate, each person will need enough to fulfill the requirements of both Maror and Korech.
- ☐ **Charoset**. See following page for recipes.
How much? If you have a delicious charoset, you won't want to prepare just enough for the seder. Many enjoy eating it all week long. Leave ample bowls on the table, within easy reach of each guest—it will all get eaten.
- ☐ **Zecher L'Kurban Chagigah. An Egg**
How much? One per person
- ☐ **Wine or Grape Juice**
How much? Plan to have on hand at least 16 ounces per person, per night. Know in advance what their preferences are so that you have enough grape juice, dry wine, and sweet wine. Always have extra grape juice on hand—even the most devoted wine drinkers might find it hard to drink at the end of the night.



- ☐ Set your table with a dinner plate and salad plate, which can be cleared away before Shulchan Aruch (the main meal).
- ☐ Haggadah (Pick up complimentary Haggadahs from your neighborhood Winn-Dixie)
- ☐ Small wine glass (should be at least 3.3 ounces, but not exceedingly more as the glass must be filled and majority drank at each of the four cups)
- ☐ Pillow

FOR THE CHILDREN

- ☐ Props to re-enact the 10 plagues
- ☐ Their school projects
- ☐ Illustrated Haggadahs
- ☐ Afikoman Prizes

IN THE KITCHEN

- ☐ Ample clean towels for washing

ALSO

- ☐ Pitchers and bowl for spilling wine when ten plagues are mentioned
- ☐ Eliyahu's Cup

Chicken Soup with Matzo Balls

6 to 8 servings; 28 matzo balls

Ingredients

Chicken Soup

- 1 (3 ½-pound) chicken, cut into 8 pieces
- 12 cups water
- 1 large carrot, peeled, cut into bite-sized pieces
- 1 large parsnip, peeled, cut into bite-sized pieces
- 1 large onion, cut into bite-sized pieces
- 1 large turnip, peeled, cut into bite-sized pieces
- 4 medium stalks of celery, cut into bite-sized pieces
- 3 tablespoons kosher salt
- 1 (½-ounce) chicken consommé stock cube (optional)
- 1 bouquet garni of 15 parsley sprigs, 15 dill sprigs, 1 tablespoon whole peppercorns
- Additional fresh parsley or dill, for garnish :(optional)

Matzo Balls

- 4 eggs
- ½ cup seltzer
- ⅓ cup olive oil
- 1 cup matzo meal

Directions

For chicken soup:

1. Place chicken in a 6-quart soup pot. Add water and bring to a boil over high heat. Skim any foam, residue or fat that rises to the surface using a large spoon or skimmer and discard.
2. Once boiling runs clear, reduce heat to a simmer and add carrot, parsnip, onion, turnip, celery and salt. Add stock cube, if desired. Simmer, covered, for 1 hour and 30 minutes.
3. During the last 15 minutes of cooking add the bouquet garni and then remove before serving.



Chicken soup recipe courtesy of [Jamie Geller and JOYofKOSHER.com](#)

MEAT



Meanwhile prepare matzo balls:

4. In a medium mixing bowl beat eggs with a fork for 30 to 60 seconds. Add seltzer and oil and beat together another 15 to 30 seconds.
5. Add matzo meal and mix together until just combined, don't overmix. Cover and place in the refrigerator for 30 minutes or until firm.
6. In a medium sized pot bring 3 quarts of well-salted water to a rolling boil. Reduce heat to a simmer.
7. With wet or well oiled hands form matzo balls by gently rolling a spoonful of matzo ball batter to approximately 1-inch in diameter in the palm of your hands. Drop matzo balls carefully into simmering salt water one at a time. Cover the pot and cook for 30 to 40 minutes.

Before serving:

8. Remove chicken meat from the bones and place a few pieces into each bowl add 1 or 2 matzo balls. Ladle soup and vegetables over chicken and matzo balls.
9. Mince dill or parsley and sprinkle on immediately before serving, if desired.

Note: soup and matzo balls can be cooled and stored in the refrigerator overnight or until ready to serve.



WATCH how to make [matzo balls](#) for the holiday



Matzo ball recipe courtesy of [Jamie Geller and JOYofKOSHER.com](#)

Salmon Cakes with Tropical Fruit Salsa | 10 servings

Ingredients

For cakes

- 1 (2-pound) side of salmon, skin on
- ½ cup red onion, diced
- 2 tablespoons matzo meal
- 2 large eggs, lightly beaten
- 1 teaspoon kosher salt
- Ground black pepper
- 4 tablespoons pure olive oil

For salsa

- 1 cup diced pineapple
- ½ cup diced mango
- ½ cup diced red onion
- 2 tablespoons chopped cilantro
- ½ jalapeno, seeded and finely chopped
- Juice of 1 lime
- ½ teaspoon kosher salt

Directions

1. Preheat oven to 350° F and lightly grease a large baking sheet. Bake salmon skin side down for 25 to 30 minutes or until cooked all the way through. Let cool completely.
2. Once salmon is cooled, gently flake away from the skin and break into large chunks. Place in a large bowl and combine with eggs, red onion, matzo meal, salt and pepper. Stir to mix well. Scoop about ⅓ cup at a time into your hands and form into a round patty about ¾-inch thick. Place on a sheet pan and repeat with remaining mixture until you have formed 10 cakes. Refrigerate for 30 minutes. Meanwhile, in a medium bowl combine pineapple, mango, red onion, cilantro, jalapeno, lime juice and salt. Mix well and set aside.
3. Heat olive oil in a large skillet over medium high heat. Fry 5 cakes at a time for about 5 to 8 minutes per side or until golden brown and crispy. Drain on a paper towel lined plate while frying remaining cakes.

To serve, top each cake with a few tablespoons of salsa.



Recipe courtesy of Jamie Geller and **JOY of KOSHER with Jamie Geller Magazine**

Celery Root Soup | Serves 6 as an appetizer or 2 as an entrée

Ingredients

- 2 tablespoons olive oil, plus more for garnish (optional)
- 1 large onion, coarsely chopped
- 1 large celery root (about 1 ½ pounds), peeled and coarsely chopped
- 1 small baking potato, peeled and coarsely chopped
- 1 teaspoon kosher salt
- ½ teaspoon garlic powder
- 2 to 3 cups vegetable stock, divided
- Paprika for garnish (optional)

Directions

1. In a medium pot, heat olive oil over medium-high heat. Add onions, celery root, and potatoes; sauté until beginning to soften, about 8 to 10 minutes. Add salt and garlic powder, and sauté until fragrant, about 2 minutes. Add 2 cups stock and bring to a boil. Reduce to a simmer and cook until celery root and potatoes are softened, about 12 to 16 minutes.
2. Using an immersion blender, blend until smooth, adding extra stock as necessary to reach desired consistency.
3. Divide among 6 small bowls and garnish with a pinch of paprika and a drizzle of olive oil. Serve immediately, or refrigerate until ready to serve and reheat on the stove top.



Recipe courtesy of Jamie Geller and **JOY of KOSHER** with Jamie Geller Magazine

earthy
WARM

Pickled Deviled Eggs | 14 servings

PARVE

Ingredients

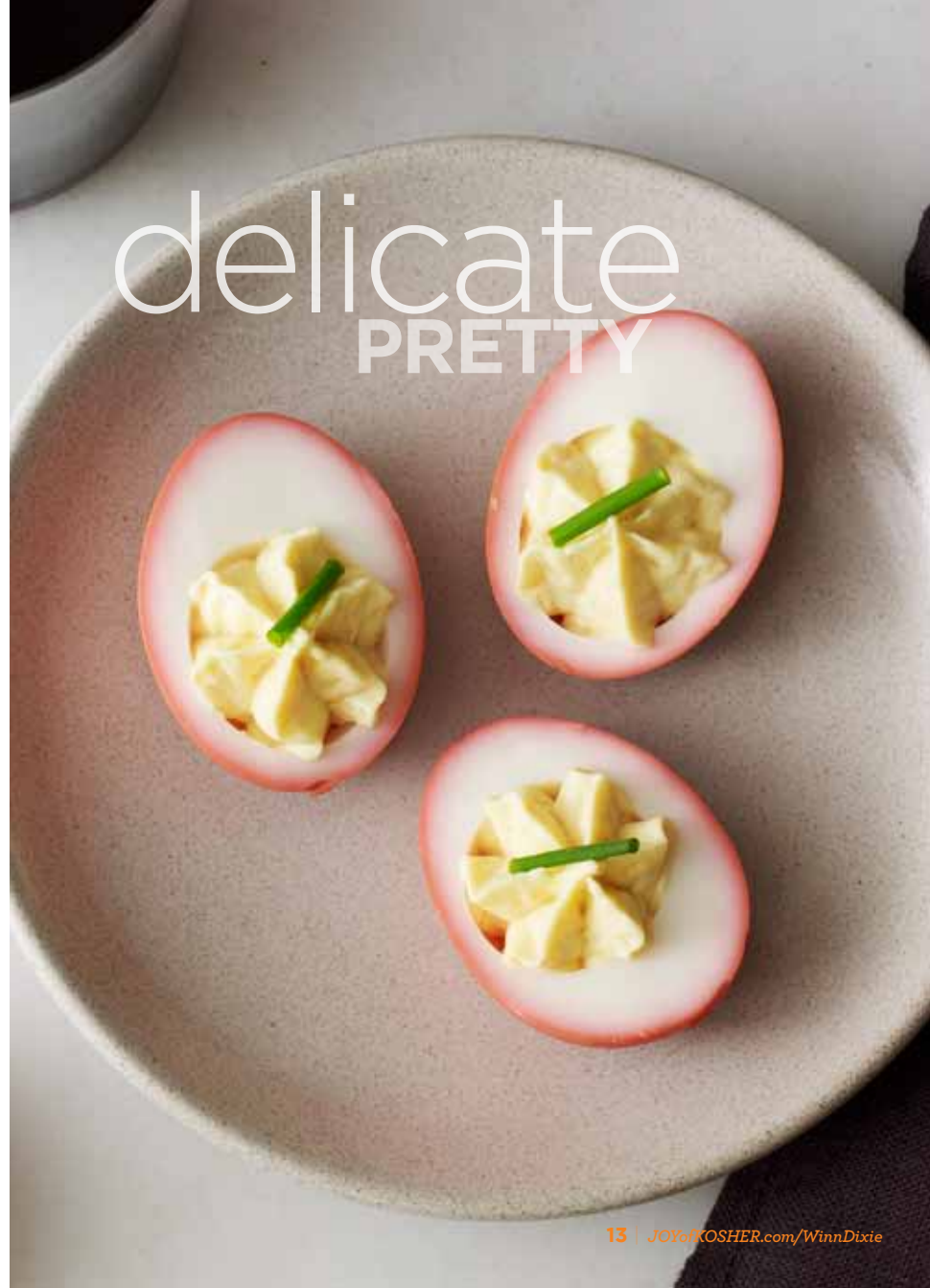
- 1 (24-ounce) jar borscht, such as Gold's
- 1 cup apple cider vinegar
- 7 hard-boiled eggs, cooled and peeled
- ¼ cup mayonnaise
- ¼ teaspoon onion powder
- 1 heaping tablespoon yellow mustard (or spicy mustard for some kick)
- ⅛ teaspoon kosher salt
- Ground black pepper
- Chopped chives for garnish

Directions

1. To make the pickling mixture, combine borscht and vinegar in a container. Add eggs to borscht mixture, making sure they are completely covered. Cover and refrigerate for 12 hours, or up to 2 days.
2. Remove eggs from the liquid. Cut each egg in half lengthwise, gently removing yolks and placing them in a bowl. Place whites on a serving platter, and set aside. Mash yolks well with a fork. Add mayonnaise, mustard, onion powder, salt, and pepper to taste. Spoon the yolk filling into the egg whites; or for a prettier presentation, pipe them in using a pastry bag with a star tip.
3. Garnish with chives.



Recipe courtesy of Chani Apfelbaum [JOY of KOSHER with Jamie Geller Magazine](#)



Bitter & Sweet Radicchio Salad | 6 servings

PARVE

Ingredients

Salad

1 large or 2 small heads radicchio and/or endive, smaller leaves kept whole, larger leaves broken into bite-sized pieces

½ pound arugula

¾ cup toasted walnuts or hazelnuts, chopped

One type of fresh, seasonal fruit, such as honeydew or apricot, chopped into bite-sized pieces

Tarragon Vinaigrette

Juice of 1 lemon

2 teaspoons balsamic vinegar

⅓ cup extra-virgin pure olive oil

1 teaspoon sea salt

1 tablespoon chopped, fresh tarragon
(fresh basil would be a good substitution)

Directions

1. Toss all the lettuce and fruit with the dressing in a large mixing bowl.
2. Taste and adjust salt if needed. A dressing needs to have the right balance of fat (oil) and acid (vinegar or lemon juice) so add more oil if the dressing turns your mouth sour, and vice versa.
3. Transfer the salad to a nice, wide bowl. Sprinkle with nuts and cheese shavings, if using.



Recipe courtesy of Ita Wordier Roth **JOY of KOSHER** with Jamie Geller Magazine



Beef Pot Au Feu | 6 servings

Ingredients

- 4 large red potatoes, scrubbed and quartered
- 2 medium onions, quartered
- 4 garlic cloves, smashed
- 1 bunch carrots, peeled and cut in 2-inch chunks
- 3 parsnips, peeled, halved lengthwise, and cut in 2-inch chunks
- 2 stalks celery, cut in 2-inch chunks
- 4 pounds beef cubes
- 3 sprigs fresh flat leaf parsley
- 2 sprigs fresh thyme
- 1 bay leaf
- 32-ounces Beef Broth
- 1 (6-ounce) jar horseradish, any variety

Directions

1. In a slow cooker, layer potatoes, onions, garlic, carrots, parsnips, and celery. Top with the beef cubes, parsley, thyme, and bay leaf.
2. Pour in the beef broth. Cook on low for at least 10 hours.
3. Transfer to a large platter, remove bay leaf and thyme sprigs, and serve with horseradish on the side.



Recipe courtesy of **Quick & Kosher Meals In Minutes** by Jamie Geller (Feldheim 2010)

slow
COOKED

Orange Chicken Thighs with Beets and Sweets | 6 servings

Ingredients

For the chicken

- 12 boneless, skinless chicken thighs (about 3 pounds)
- 1 ½ cups Duck Sauce
- 1 ½ cups orange juice
- 2 tablespoons olive oil
- 1 teaspoons kosher salt

For the beets and sweets

- 2 large golden beets, peeled and cut into wedges
- 2 large red beets, peeled and cut into wedges
- 1½ pounds baby sweet potatoes, cut into wedges
- 2 tablespoons olive oil
- ½ teaspoon ground cinnamon
- ½ teaspoon kosher salt
- Cilantro, optional for garnish

Directions

1. Place chicken thighs in a large deep sauté or sauce pan.
2. In a medium bowl, combine duck sauce, orange juice, oil, and salt and stir well. Pour over chicken and bring to a boil over medium-high heat. Cover and reduce to a simmer. Cook 25 to 30 minutes or until chicken is cooked through.
3. Meanwhile, prepare the beets and sweets. Preheat oven to 400° F. Toss beets and sweet potatoes in olive oil, cinnamon, and salt. Spread in a single layer on a baking sheet and roast for 30 to 40 minutes or until tender.



Recipe courtesy of Jamie Geller and **JOY of KOSHER with Jamie Geller Magazine**



Veal Meatballs | 4 servings

MEAT

Ingredients

- ½ pound ground veal
- ½ pound ground beef
- ¼ cup matzo meal
- 2 tablespoons chopped fresh parsley
- 2 cloves garlic, minced
- ½ teaspoon kosher salt
- ½ teaspoon dried oregano
- ½ teaspoon freshly ground black pepper
- 2 tablespoons olive oil
- 1 cup marinara sauce

Directions

1. In a medium bowl, mix together veal, beef, breadcrumbs, parsley, garlic, salt, oregano, and pepper. Scoop into 18 heaping tablespoons, and roll each scoop between the palms of your hands to form a compact ball.
2. Heat olive oil in a large sauté pan over medium-high heat. Brown meatballs until golden, about 10 to 12 minutes; place on a plate. Pour grease from pan and discard, and return meatballs to the pan. Add marinara, and simmer over medium-low heat until meatballs are cooked through and tender, about 15 to 20 minutes.
3. Divide meatballs and sauce among 4 plates and serve warm.



Recipe courtesy of Shifra Klein and **JOY of KOSHER** with Jamie Geller Magazine



Brisket in Wine Sauce | 8 servings

MEAT

Ingredients

- 1 (2 ½-pound) beef brisket, thick-cut
- 1 tablespoon paprika
- 1/2 teaspoon basil
- 1 teaspoon salt
- 1 teaspoon pepper
- 3 medium onions, sliced
- 2 cloves garlic, peeled, halved
- 1 ½ cups ketchup
- 1 ½ cups dry red wine
- 1 ½ cups water

Directions

1. Preheat oven to 325° F.
2. Rinse brisket. Place in roasting pan.
3. Rub paprika, basil, salt and pepper into meat.
4. Scatter onions and garlic over meat.
5. In a medium bowl, mix ketchup, wine and water. Pour over brisket.
6. Cover pan tightly with aluminum foil, tenting so that the foil does not touch the meat.
7. Bake, covered, at 325° F for 3 hours, or until a digital instant-read thermometer inserted into the center of the brisket reads 190° F for well done.
8. Let stand at least 15 minutes before slicing diagonally, against the grain. Serve warm, and pass pan juices in a sauce boat.



Recipe courtesy of **QUICK & KOSHER Recipes From The Bride Who Knew Nothing** by Jamie Geller (Feldheim 2007)





PARVE

Nut Crusted Salmon with Creamy Chrain Sauce | 8 to 10 servings

Ingredients

- 2 tablespoons red horseradish
- 2 tablespoons mayonnaise
- 1 cup shelled salted pistachios
- ½ cup brown sugar
- 2 tablespoon lemon juice
- 2 pounds salmon fillet (one whole side of a salmon)

Directions

1. Preheat oven to 350° F.
2. In a small bowl, combine the horseradish and mayonnaise. Set aside.
3. In the bowl of a food processor, crush nuts until they are coarsely ground but not too fine. Add in brown sugar and lemon juice and pulse until ingredients are thoroughly combined.
4. Place a salmon on a large parchment lined baking sheet. Spread horseradish-mayonnaise mixture over the fish. Top with nut mixture.
5. Bake for 25 minutes, until fish flakes easily with a fork.



Recipe courtesy of Naomi Nachman and **JOY of KOSHER with Jamie Geller Magazine**

Bimuelos (Matzah Popovers) | 12 servings

PARVE

Ingredients

- 2 cups matzah farfel or crumbled matzah
- 4 eggs, beaten
- ¼ cup almond milk
- ½ teaspoon salt
- 1 tablespoon oil
- 1 tablespoon sugar

Directions

1. Put matzah farfel in a bowl; pour boiling water over it to just cover. Let set a few minutes until it soaks in. Mix with the rest of the ingredients.
2. Grease a 12-muffin tin and fill it up to ¾ of its depth.
3. Bake at 350° F for 45 minutes. Serve with butter and/or jelly.



Recipe courtesy of Laura Ben-David and **JOY of KOSHER** with Jamie Geller Magazine

Photo by Sina Mizrahi



breakfast
SNACK

Citrus Glazed Roasted Carrots | 6 servings

PARVE

Ingredients

2 pounds carrots, peeled
1 large lemon, halved
1 small orange, halved
2-3 tablespoons olive oil
Kosher or sea salt
Fresh cracked black pepper
4 tablespoons honey
1 teaspoon dried thyme
1 large orange, juiced
1 large lemon, juiced

Directions

1. Preheat oven to 425° F. Peel and cut the carrots lengthwise into quarters or one-sixths according to the size of your carrots.
2. On a large, lightly greased sheet pan, toss carrots with olive oil, salt and pepper. Place the halved lemon and orange cut-side up in the pan as well, and roast for 20 to 25 minutes or until just tender. Keep a careful watch as cooking time will vary depending on the size of your carrots.
3. Remove from the oven and toss with honey, thyme and the juice of the remaining large orange and large lemon.
4. Return to the oven and cook for another 10-15 minutes or until caramelized and lightly charred. Serve warm or at room temperature with roasted citrus halves.



Recipe courtesy of Jamie Geller and **JOY of KOSHER** with Jamie Geller Magazine

fancy MEDLEY



Vegetable Stuffed Eggplant Rollatini

PARVE

4 servings

Ingredients

- 2 large eggplants (2 ½ pounds total)
- Kosher salt
- Olive oil
- Vegetable filling (recipe below)
- Fresh tomato sauce (recipe below)

Vegetable Filling

- 2 tablespoons olive oil
- 2 Russet or Idaho potatoes, peeled and shredded
- 2 large carrots, peeled and shredded
- 1 small onion, peeled and shredded
- Kosher salt
- Coarse black pepper (optional)
- 2 eggs, lightly beaten
- 2 tablespoons potato starch

Fresh Tomato Sauce

- 15 ripe vine tomatoes (about 4 ½ pounds)
- 2 tablespoons olive oil
- 1 large sweet onion, finely diced
- 1½ tablespoons sugar
- 2 teaspoons kosher salt
- ½ teaspoon coarse black pepper (optional)

Directions

1. Preheat oven to 400° F. Cut off the ends of eggplant. Cut eggplant lengthwise, into ½-inch thick slices. Sprinkle both sides with kosher salt. Allow eggplant to sweat for 20 to 30 minutes. Pat dry with paper towels.
2. Grease a rimmed baking sheet. Arrange dry eggplant slices on the sheet. Brush with olive oil. Bake for 10 minutes, until eggplant has softened.
3. When eggplant is cool enough to handle, place 2 heaping tablespoons of vegetable filling on one end of each eggplant slice. Roll into a tube, secure with a toothpick to keep it from unraveling. Arrange rollatini on a clean, well greased, rimmed baking sheet. Brush eggplant with more olive oil.
4. Bake eggplant rollatini for 25 minutes. Carefully loosen rollatinis with a spatula, taking care not to unravel or tear eggplant.
5. To serve, spread a bit of fresh tomato sauce on each plate, and top with 2 to 3 rollatini. Remove the toothpicks, and serve.

Vegetable Filling

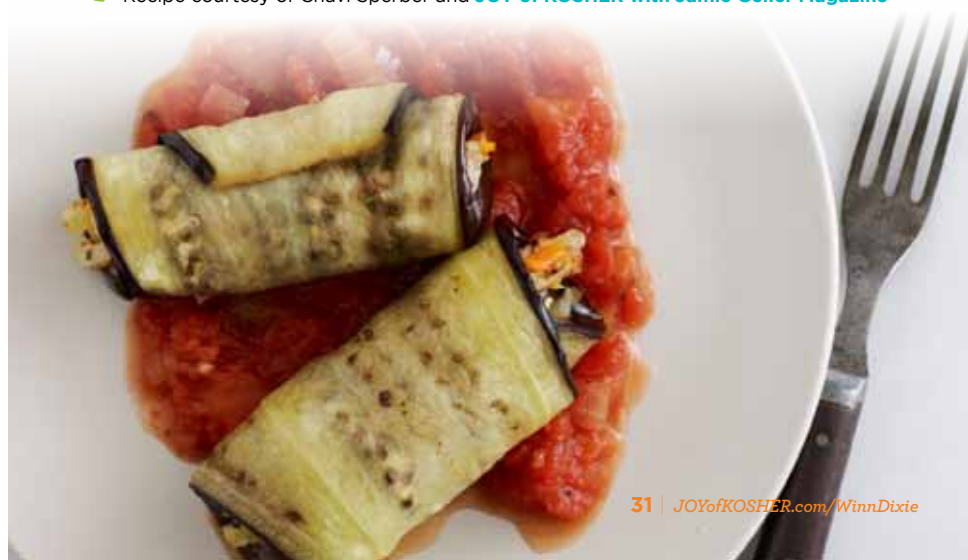
1. Heat oil in a large skillet. Add shredded vegetables and sauté for about 10 minutes. Season with salt, and pepper if using. Allow vegetables to cool. Once vegetables have cooled down, add eggs and mix well. Sprinkle with potato starch, and mix again.

Fresh Tomato Sauce

1. Fill a large pot with water, and heat until boiling. In the meantime, fill a large bowl with ice water. Set aside. Mark an “x” on the bottom of each tomato. Drop the tomatoes, a few at a time, into the boiling water for 1 minute, to loosen the tomato skins.
2. Remove with slotted spoon and plunge immediately into ice water. Peel the tomato skins; the skins will basically slip off the tomatoes as you handle them. Carve out the tops of the tomatoes, using a pointed knife. Squeeze out the seeds and juice.
3. Place the tomatoes in a large pot over medium heat. Do not add water. Heat the tomatoes through and bring to a simmer. Simmer for 20 minutes, stirring constantly so that tomatoes don’t splatter. In the meantime, heat olive oil in a small skillet and sauté onion for 5 to 8 minutes. Set aside.
4. Add the sautéed onion, sugar, salt, and pepper if using to the tomatoes. Raise heat and bring to a boil. Lower heat and simmer in a mostly covered pot for an additional 20-25 minutes.



Recipe courtesy of Chavi Sperber and **JOY of KOSHER** with Jamie Geller Magazine



Wilted Spinach with Crispy Garlic | 6 servings

Ingredients

- 8 cloves garlic, peeled and thinly sliced
- ½ cup olive oil plus 2 tablespoons, divided
- 3 (6-ounce) bags baby spinach
- ½ teaspoon kosher salt
- Freshly ground black pepper

Directions

1. Place sliced garlic and olive oil in a small saucepan and bring to a simmer over medium high heat. Once bubbling reduce to medium low and cook 5 to 8 minutes or until garlic is lightly browned and crispy. Remove garlic with a fork or slotted spoon and place on paper towel to drain.
2. Heat 2 tablespoons olive oil in a large sauté pan over medium high heat. Add spinach and cook for 2 to 4 minutes, stirring constantly, until wilted and warm. Season with salt and pepper.
3. Transfer spinach to a serving plate and garnish with crispy garlic slices.



Recipe courtesy of **Joy of Kosher: Fast, Fresh, Family Recipes** by Jamie Geller
(Harper Collins/William Morrow 2013)

healthful
SIMPLE



Accordion Potatoes | 8 to 10 servings

Ingredients

- 2 ½ pounds medium sized red potatoes, scrubbed
- 6 cloves garlic, chopped
- ¼ cup olive oil
- 1 tablespoon Kosher salt
- Freshly ground black pepper

Directions

1. Preheat oven to 375° F.
2. Carefully slice each potato crosswise, about 8 times or every ¼-inch, but not slicing all the way through to the bottom, leaving about ¼-inch intact on the bottom.
3. Place potatoes on a large rimmed baking sheet and sprinkle garlic evenly over all potatoes. Drizzle with olive oil and sprinkle with salt and pepper.
4. Bake for 45 to 60 minutes or until tender and browned.



Recipe courtesy of **Joy of Kosher: Fast, Fresh, Family Recipes** by Jamie Geller (Harper Collins/William Morrow 2013)

Chocolate Covered Matzo Bark | 8 servings

PARVE

Ingredients

- 4 sheets of matzo, any variety
- 2 ounces dark chocolate, chopped fine or use chips
- 2 ounces white chocolate, chopped fine or use chips
- ¼ cup chopped toasted nuts (pistachios and almonds work best)
- ½ cup chopped dried fruit (apricots, raisins)
- Other toppings of choice, coconut flakes, flaked sea salt, orange zest

Directions

1. Melt both types of chocolate in separate bowls over a double boiler or in the microwave heat it for 30 seconds, then stir and heat for another 30 seconds, if not melted, put it back for 10 seconds at a time.
2. Spoon the chocolate over the matzo spreading with the back of the spoon until the full sheet is coated. Drizzle with the other colored chocolate.
3. Sprinkle with fruit and nuts and optional toppings.
4. Refrigerate until set, about 15 minutes.
5. Break into pieces and serve or store in refrigerator for up to one week.



Recipe is adapted from Martha Stewart and courtesy of Sina Mizrahi and JoyofKosher.com

crunchy
FRUIT + NUT



Traditional Coconut Macaroons

| 24 to 29 macaroons

Ingredients

- 14 ounces flaked coconut
- $\frac{2}{3}$ cup of sugar (a scant cup)
- $\frac{1}{2}$ cup almond meal
- $\frac{1}{4}$ teaspoon salt
- 4 egg whites
- 2 teaspoons vanilla extract

Chocolate dipping

- 8 ounces of semisweet chocolate melted with 1 tablespoon oil
- 3 tablespoons strong coffee (3 tablespoons boiling water)

Directions

1. Preheat oven to 325° F. Set the oven rack on the third level from the bottom. Line a baking sheet with parchment paper. Mix the coconut, sugar, almond meal, and salt. In another bowl mix egg whites and vanilla. Stir coconut mixture into egg white mixture.
2. Divide the mixture into 24 to 29 equal mounds, using two spoons. With wet hands, shape the mounds into pyramids. Bake 21 to 23 minutes until lightly tinged with brown.
3. Slip the parchment paper onto a wire rack and allow to cool. When cool, remove from paper and store in plastic bags until ready to use, or dip in chocolate. Melt chocolate bar over hot water with oil. Beat in coffee to thin a bit.

Note: Chocolate looks weird when you add coffee, but just keep beating and it comes back! Dip the bottom of the macaroons in the glaze and put on clean parchment paper to set. Refrigerate to harden chocolate, but serve at room temperature.



Recipe courtesy of The Center for Kosher Culinary Arts featuring Lynn Kutner and
Joy of Kosher with Jamie Geller Magazine

PARVE

French SOPHISTICATED



French Chocolate Macaroons

| 25 macaroons

Ingredients

- 1 ½ cups almond powder*
- 2 cups + 2 tablespoons confectioner's sugar
- ¼ cup cocoa powder (70%)
- ½ cup egg whites, at room temperature

Directions

1. Preheat oven to 425° F. Line a baking sheet with parchment paper. Stack another baking sheet under the lined one for more insulation (this keeps the bottom of the macaroons from over browning). Fit a pastry bag with a ½ inch plain tip.
2. Sift the almond powder with the confectioners' sugar and cocoa powder and set aside. In the bowl of a stand mixer fitted with a whisk attachment, whip the egg whites until they are firm but still glossy. Do not over whip.
3. Fold the dry ingredients gently into the whites in three additions. Transfer the batter to a pastry bag. "Glue" the parchment paper down on each corner with a small amount of batter. This will prevent the parchment paper from blowing onto the macaroons and sticking to them.
4. Pipe the batter into 1-inch rounds. Before baking the macaroons, rap the baking sheets sharply against the counter. This will remove the air from the cookies and keep them from puffing up too much. Place the macaroons into the preheated oven. Immediately turn down the oven to 350° F. Bake for 10 minutes or until the macaroons are firm to the touch.
5. Remove the bottom baking sheet and place the sheet with the macaroons on a cooling rack. Turn the oven back up to 425° F before inserting an additional sheet of macaroons. When the macaroons are cool enough to handle, remove them from the baking sheet and transfer them to the cooling rack

**You may be able to find either almond powder or fine almond flour, but if not, you can make your own. Place 2 cups skinned, blanched almonds in the work bowl of a food processor and add 2 tablespoons of confectioners' sugar to the almonds (this will keep the almonds from turning into almond butter). Process the almonds for 1 minute. Stop the processor and scrape down the bowl. Continue doing this for another 4 minutes, scraping down the bowl occasionally, until the almonds are very fine and powdery. Measure the almond powder and eliminate the added 2 tablespoons of confectioners' sugar from the recipe.*



Recipe courtesy of Chef Laura Frankel and **JOY of KOSHER with Jamie Geller Magazine**

PARVE



Frozen Lemon Meringue Pie | 8 servings

Ingredients

- 5 egg yolks
- 1 ¼ cup sugar
- 2 cups non-dairy whipped topping
- ¾ cup lemon juice
- 1 lemon zest
- 2 egg whites
- ¼ cup sugar

Directions

1. In the bowl of an electric mixer, beat egg yolks until thick and creamy.
2. Add sugar and continue beating until light yellow.
3. Remove from bowl and set aside.
4. Add non-dairy whipped topping to the bowl. Whip until soft peaks form.
5. Add lemon juice and zest. Fold whipped cream mixture into yolk mixture and pour into spring form pan.
6. Cover and freeze for 5 hours.
7. In the bowl of an electric mixer, beat egg whites with sugar until soft peaks form.
8. Remove pie from freezer and spread egg white mixture over mousse.
9. Brown the top using a kitchen torch, or broil for 1 minute.
10. Return to freezer. Serve frozen.



Recipe courtesy of Naomi Nachman and **JOY of KOSHER with Jamie Geller Magazine**

refreshing
ZING

Pavlova with Grilled Pineapple | 6 servings

Ingredients

- 4 egg whites
- 1 cup superfine sugar
- 1 teaspoon vinegar
- 2 teaspoons potato starch, sifted
- 1 fresh pineapple
- 1 (8 ounce) container non-dairy topping, whipped

Directions

1. Preheat oven to 265° F.
2. In bowl of an electric mixer, beat egg whites until soft peaks form. Add sugar, vinegar, and potato starch. Beat until soft and glossy. Line a baking sheet with parchment paper.
3. Place the meringue mixture onto paper and shape into 1 large circle, leaving the center slightly hollow. Bake for 1 ½ hours. Pavlovas should be crisp on the outside. Turn off oven and let pavlovas cool with the door slightly ajar.
4. Prepare the grilled pineapple. Preheat grill or broiler to medium heat. Cut the tops and bottoms from the pineapple. Use your knife to peel the pineapples, cutting from top to bottom. Slice the fruit into ½ inch slices, and use a cookie cutter to remove the firm inner core.
5. Put the pineapple slices on the grill (or under the broiler), grilling for 3 to 4 minutes per side, and turning once to achieve cross-hatched grill marks.
6. Top pavlovas with whipped topping and grilled pineapples.



Recipe courtesy of Naomi Nachman and **JOY of KOSHER** with Jamie Geller Magazine

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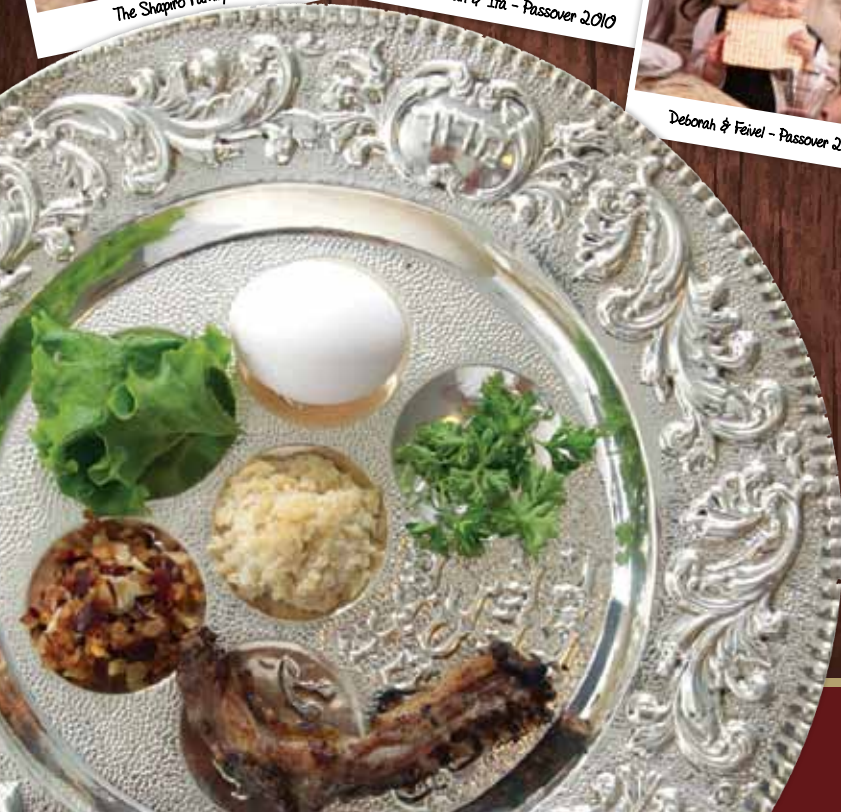
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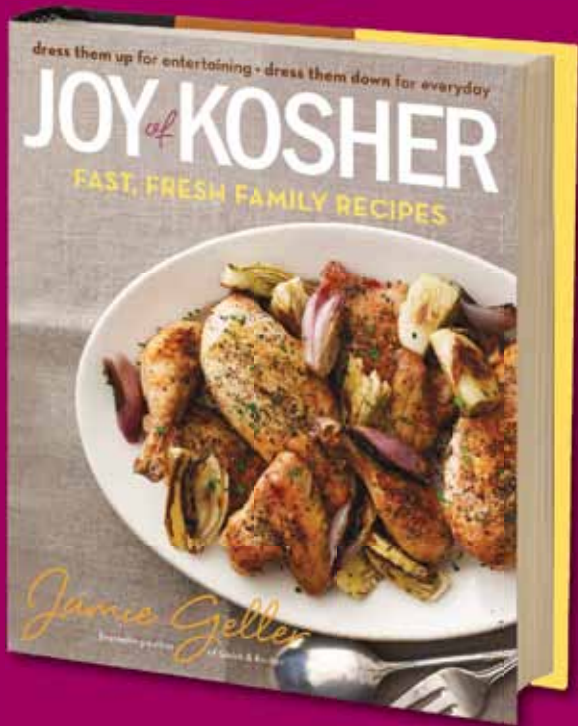
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