

PASSOVER RECIPES CELEBRATING JEWISH DIVERSITY

Humanistic Judaism includes members from all backgrounds. We embrace a wide diversity of identities and the full gamut of Jewish ethnicities. Please enjoy these Passover recipes that highlight the diversity of our members and celebrate the inclusivity of our movement and look for more on the SHJ Blog at <https://shj.org/tag/recipes/>

TISHPISHTI (honey nut cake from Turkey) (contains tree nuts)

Submitted by SHJ Board President Rabbi Mary Raskin, founder of Cultural Synagogue, Portland, OR

CAKE:

6 large eggs, separated
1/2 cup sugar
1/2 teaspoon vanilla extract
1 teaspoon water
1 1/2 teaspoon baking soda
1 teaspoon cinnamon
1/2 teaspoon allspice

2 cups finely ground hazelnuts (filberts) or walnuts
Zest from 1 orange
Zest from 1 lemon

SYRUP:

3/4 cup honey
1/4 cup water
1 teaspoon lemon juice

Preheat oven to 350 degrees with the rack in the middle. Grease 9x13 inch baking pan. Make the cake: Beat egg yolks with an electric mixer until a creamy lemon color. Slowly beat in the sugar. Continue beating until the mixture is smooth and the sugar has been incorporated. With a wooden spoon, stir in vanilla, water, baking soda, cinnamon, allspice, nuts and grated citrus zest. In a separate bowl, beat egg whites until stiff peaks form. Fold the egg whites into the yolk mixture. Pour into the baking pan and bake for 30 minutes or until golden on top and a tester comes out clean. Make the syrup: In a small saucepan, combine honey, water and lemon juice and bring to a boil. Remove from the heat and let cool. After cake is cool, poke tiny holes in the surface of the hot cake with toothpicks and pour syrup over the cake. After the syrup has been absorbed, cut into squares. Serves 8.

Ashkenazic Haroset (contains tree nuts)

*Submitted by Rabbi Peter Schweitzer, Rabbi Emeritus, City Congregation
Taken from a compilation of Charoset Recipes from Around the World
(link: bit.ly/shj-haroset)*

6 peeled apples, coarsely chopped
3 tbsp sugar, or to taste
Rind of 1 lemon grated

2/3 cup chopped almonds
1/2 tsp cinnamon
4 tbsp sweet red wine or grape juice

Combine all, mixing thoroughly. Add wine as need. Blend to desired texture – some like it coarse and crunchy, others prefer it ground to a paste. Chill. Makes 3 cups.

Charoset Truffles (contains tree nuts)

*Submitted by SHJ Board Member Evie Goldstein,
Oraynu Congregation, Toronto, Ontario, Canada*

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| 1 1/2 cups pitted dates | 3/4 cup shelled pistachios |
| 1 1/2 cups dried apricots | 2 (or more) tbsps honey |
| 1/2 cup golden raisins | |

Place dates, apricots, raisins, pistachios and honey and place in a food processor. Pulse for about 2 minutes until the mixture is smooth but still has texture. You may need to break up the sticky mixture a few times if it collects in a ball in the processor. Form date mixture into balls that are about 3/4 inch in diameter. The balls will be sticky and soft. It will be easier to shape them if you wet your hands slightly. Serve at room temperature. Makes about 25 truffles.

Mock Liver / Vegetarian Chopped Liver (contains tree nuts)

*Submitted by SHJ Board Member Arthur
Liebhaber, Congregation for Humanistic
Judaism of Metro Detroit*

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| 1 can Well drained
green beans | 1/2 cup Walnuts ground fine |
| 1/2 cup Corn flake
crumbs | 2 large Onions,
diced & fried in olive oil
more onions OK |
| To taste Garlic,
sautéed with onions | To taste Salt & pepper |

In food processor, process the walnuts very fine. Add corn flake crumbs. Process the string beans—should be unidentifiable, but not pureed. Add in the onions (with garlic) & seasoning. Refrigerate several hours until it resembles real chopped liver.

Fasolakia (Green Bean stew) (vegetarian)

*Submitted by Marti Hirsch,
Congregation Beth Ami, Colorado.
Marti's Romaniote Nona (Greek Jewish
Grandmother) made this every year for Seder.*

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| 1 1/2 lb. green beans | 1/2 cup olive oil |
| 1/3 cup chopped parsley | thyme to taste |
| 1 medium onion, diced
salt and pepper | 1 1/2 cups fresh
chopped tomatoes |
| 1 clove garlic, chopped | lots of cumin |
| Oregano to taste | 1 cup vegetable stock |

Heat the oil in a saucepan and sauté the onions and garlic until translucent. Add tomatoes, stock, parsley, and spices and cook it for a few minutes, stirring occasionally. Add the green beans. Reduce the heat and simmer together until the beans are tender and the sauce is thick.