Peach Farfel Kugel
Recipe from Marni Blitz, CJL Assoc. Dir.

Ingredients:
1 large can (29 oz) peaches
1 med can (15 oz) peaches
Drain peaches, keep 1 ½ cups liquid
7 eggs
½ cup sugar
1 t vanilla
1 t salt
¾ lb margarine or butter
1 lb matza farfel
Cinnamon-sugar mix: 1 T sugar, 1/2 t cinnamon

Directions:
Preheat oven to 350°
In a separate bowl, combine syrup from peaches, eggs, sugar, vanilla salt and margarine.
Add farfel and combine well.
In a well sprayed 9 x 12 baking dish, pour 1/2 the mixture, then arrange a layer of peaches on top.
Add remaining mixture on top, then top with remaining peaches.
Sprinkle with cinnamon sugar mixture on top.
Bake for 1 hour at 350 degrees. Serve hot out of oven, or room temp.
**Yemenite Charoset (Duka)**

Recipe from Orly Chesney, CJL Exec. Asst.

**Ingredients:**
- 1/2-pound pitted crushed dates
- 3 tablespoons roasted sesame (option if kitniyot-free/legumes-free)
- 1 teaspoons clove
- 1 teaspoons ginger
- 1 teaspoons cinnamon

**Directions:**

Put all the ingredients in the pot with 2 cups of water. Slow cook for 6-8 hours, stirring occasionally and adding water as needed to avoid scorching. The results should be a dark brownish color. Chill and serve. Great matzah spread and on matzah brei (fried matzah with eggs).
Passover Pop-Overs
Recipe from Alice Roth, mother of Rabbi Julie Roth, CJL, Executive Director

Ingredients:
1 cup water
1/4 cup safflower oil
1/8 to 1/4 teaspoon salt
1/2 T. sugar
1 cup matzo meal
3 large eggs, room temperature

Directions:
Preheat oven to 375°.
Generously grease muffin cups.
In a large saucepan, bring water, oil and salt and sugar to a rolling boil.
Take off heat.
Add matza meal and stir.
Then add 3 eggs beaten.
Bake in muffin tins for 40 minutes.
Apricot Chicken with Matzah Stuffing
Recipe from Robin Rudofker, Dir. of Institutional Advancement

Ingredients:
3 tablespoons olive oil
1 medium yellow onion, finely chopped
1¼ cups chicken stock, divided
6 tablespoons apricot preserves, divided
1 tablespoon chopped thyme
1 teaspoon kosher salt, plus more to taste
4 sheets matzo, crushed into ¼-inch pieces
4 medium (2½ pounds) chicken breasts, butterflied open
¼ cup mayonnaise

Directions:
1. Preheat the oven to 450 degrees.
2. In a medium cast iron skillet, heat the oil over medium-high heat. Add the onion and cook, stirring often, until softened and just beginning to caramelize, about 5 minutes.
3. Remove from the heat and stir in 1 cup of the chicken stock, 2 tablespoons of the apricot preserves, the thyme and 1 teaspoon salt to combine. Place the matzo in a medium heatproof bowl and pour the onion mixture over top. Toss to combine, then set aside for 5 minutes to soak up the liquid.
4. On a cutting board, open each butterflied chicken breast and divide the stuffing between each. Close each chicken breast to seal in the stuffing, but don’t worry about stuffing peeking out on the sides (that makes for crispy bits!). Transfer the stuffed breasts to the same cast iron pan and season with a heavy pinch of salt.
5. In a small bowl, stir the remaining 4 tablespoons apricot preserves with the mayo until smooth then brush over the chicken. Pour the remaining ¼ cup chicken stock into the pan on the side, being careful not to pour over the chicken.
6. Roast until golden and the center of the stuffing reads 165 degrees on an instant read thermometer, 25 to 30 minutes. Remove from the oven and let rest in the pan for 5 minutes, then serve.
Passover Recipes from CJL

Super Easy, Extra Fudgy Brownies
Recipe from Debbie Orel, Marketing & Program Manager

Ingredients:
- 4 eggs
- 2 cups sugar
- 3/4 cup cocoa
- 1/2 cup water
- 1/2 cup matzo cake meal
- 1/2 cup vegetable oil
- 1 tsp salt
- 3/4 cup semi-sweet chocolate chips

Directions:
Makes 2 – 9 inch square pans.
Preheat oven to 350- grease 9-inch square pan.

In large bowl, beat eggs. Add sugar, cocoa, and water and mix well. Add cake meal, oil, and salt and mix well. Fold in chocolate chips. Spread mixture into greased pan.

Bake for around 35-40 mins.