

## Easy Unleavened Bread

*This tortilla-like bread is best made the same day it will be eaten, but it is OK to make it the day before.*

5 cups all-purpose flour  
1 tsp. salt  
5 Tbsp. stick margarine, cut up (do NOT substitute butter)  
3 Tbsp. oil  
1 cup water

1. Sift flour and salt together.
2. Cut margarine into flour until lumps are pea-shaped.
3. Mix oil and water and add to flour.
4. Mix until dough leaves the sides of the bowl (may need to add a bit more water if dough looks too dry).
5. Put a small amount of flour on breadboard and knead dough slightly. Work in a small amount of flour (if needed).
6. Divide dough into 12 balls. Roll each ball out as thin as possible. Pick up, turn over, and roll out again as thin as possible.
7. Prick rounds with a fork and bake for 8-10 minutes at 400 degrees. Do not overbake as bread will be too crunchy.
8. Once it has cooled, be sure to store bread in an airtight container like a ziptop bag to maintain softness.

## Unleavened Bread

*This bread can be made a few days ahead.*

3 cups flour

$\frac{1}{2}$  teaspoon salt

1 cup butter (or margarine)

$\frac{2}{3}$  cup warm water

2 eggs

Combine flour and salt, cut in butter until lumps are pea size. In a separate bowl, add egg to water, beat with fork, and add this to flour mixture. Mix together with fork. Turn out on lightly floured board and form into a ball. Cover with HOT bowl and let sit for  $\frac{1}{2}$  hour.

Divide by twelve (12) and pat into circles. You can spread by hand or use your fingers to form 4-5 inch circles. Do NOT roll out with a rolling pin. Bake on cookie sheet for 22 - 25 minutes at 375 degrees.

Bread should be only slightly browned on bottom and slightly soft. Once the bread has cooled, be sure to store bread in an airtight container, like a Ziploc bag, to maintain freshness. Can be made a few days ahead of serving and yields 12 rounds.

This is a non-Kosher version.

## **Dried Fruit Compote**

*A Passover standard*

1 lb bag of mixed dried fruit  
1/2 lb dried apricots  
1/2 cup sugar  
1 Tbsp freshly grated lemon zest  
1 Tbsp. freshly grated orange zest  
1 Tbsp fresh lemon juice  
2 cups water

In a large bowl let the dried fruit and apricots soak in enough cold water to cover for 2 hours. Drain. In a saucepan combine the fruit with the sugar and the other remaining ingredients. Bring to a boil, then reduce heat and simmer for 20 minutes. Remove pan from heat and allow to cool. This compote may be made up to one week in advance and kept covered and chilled. Serve at room temperature. Serves 10.

## Passover Cake

3/4 cup whole almonds

1 1/2 cup sugar

1 1/3 cup all-purpose flour

1/4 tsp salt

1/2 tsp. cinnamon

8 eggs, separated

1/3 cup sweet wine or sherry

1/3 cup orange juice

Powdered sugar

Whirl almonds in blender until finely ground. Sift flour with salt and cinnamon into a bowl. Mix in the ground nuts. In a large bowl, beat egg whites with electric mixer until they hold short, distinct, moist-looking peaks; set aside. Using the same beaters, beat egg yolks until thick; then gradually beat in the sugar. Stir in wine and orange juice. Add yolk mixture to the flour mixture, folding until well blended. Add beaten whites and fold together gently and thoroughly.

Pour into an ungreased 9- or 10-inch tube pan (with removable bottom). Bake in a 325-degree oven until the top springs back when touched lightly, about 1 hour. Invert the pan until completely cooled. Sprinkle with powdered sugar.

## Lamb BBQ Sauce

(for 4-5 lb roast)

- $\frac{1}{2}$  cup (1 jar) Dijon Mustard
- 2 tablespoons Soy Sauce
- 1 clove mashed garlic
- 1 teaspoon ground Rosemary (or Thyme)
- $\frac{1}{4}$  teaspoon powdered ginger
- 2 tablespoons olive oil

Mix first 5 ingredients together and blend in olive oil. Blend well, then wipe/paint lamb roast. Let stand for several hours (or overnight) before BBQ-ing. Save remainder of sauce and baste while cooking.

## Almond Macaroons

These cookies may be made up to 4 to 6 days in advance and stored, tightly covered, at room temperature.

Yield: Makes 36 Macaroons

3 large egg whites

$\frac{1}{2}$  teaspoon cream of tartar

$\frac{1}{8}$  teaspoon salt

1 cup sugar

1  $\frac{1}{3}$  cups ground natural almonds

$\frac{1}{2}$  teaspoon almond or vanilla flavoring

Preheat the oven to 275 degrees. Line 2 baking sheets with aluminum foil and coat them lightly with oil or vegetable cooking spray.

In a medium bowl with an electric mixer, beat the 3 egg whites, cream of tartar, and salt until soft peaks form. Very gradually beat in the sugar until the egg whites hold firm peaks when the beaters are lifted. Using a rubber spatula, fold in the ground almonds and the almond (or vanilla) flavoring.

Drop the mixture by slightly heaping teaspoonfuls onto the baking sheets, leaving 1 inch between the cookies.

Bake 20 to 25 minutes or until the macaroons are firm and just starting to brown at the edges. Cool on the pan for 10 minutes and then remove to wire racks and cool completely.