Charoset recipe is Yemenite one

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PESSACH PIZZA
2 matzos, broken into four squares
tomato sauce, plus oregano and water to make sauce
sliced yellow cheese

Wet matzos in cold water with water. Place on greased cookie sheet. Spread with tomato sauce. Season to taste. Cover each square with cheese. Bake in medium-high oven for seven to 10 minutes. Slices mushrooms, onions or green pepper may be added before cheese.

SOUPER WITH MUSHROOMS
2 pound green olives without pits
2 tablespoons oil
2 large garlic cloves, sliced
2 heaping tablespoons tomato paste
pinch turmeric
½ teaspoon paprika
small can of mushrooms
1 cup water
bay leaves
salt

Boil the olives, rinse and drain. Place the garlic, tomato paste, oil, turmeric and paprika in a pot and bring to a boil. Add the water, olives, bay leaves and mushrooms and cook on a low heat for 30 minutes until the sauce is reduced by half. Salt to taste. Chunks of liver or pimento may be added.

May be served hot or cold as an hors-d'oeuvre or meat.

FORGOTTEN COOKIES
2 egg whites at room temperature
¾ cup sugar
⅛ teaspoon salt
1 teaspoon vanilla
1 cup chocolate chips

Beat egg whites with salt until stiff. Gradually beat in sugar one tablespoon at a time, until meringue is very stiff. Beat in vanilla. Add chocolate chips. Preheat oven to 375 degrees. Drop by heaping teaspoonfuls onto a greased cookie sheet. Put cookies in oven and turn off heat. Let stand in oven overnight. Do not open oven door until the next morning.

Passover commemorates exodus

By Sharon Rose Isaac
staff writer

Jewish people everywhere are preparing to commemorate the meaningful holiday that is mankind's oldest liberation movement.

Passover, which begins at sundown Friday, April 1, will mark the eight days a home-centered observance is commemorative the exodus from Egypt of the ancient Hebrew people who had been in bondage to the pharaoh and were freed from slavery around 1300 BCE Before the Common Era.

Family dinners called Seders (Seder means order) are the setting for Passover which traditionally is a homecoming for holiday members and a feast unique to the occasion.

On the first Seder night, the youngest family member asks "Why is this night different from all other nights?" The never-changing answer is that on the first night of Passover Jews eat unleavened bread, bitter herbs, greens and a roasted lamb bone, and recline as they eat.

JEWISH HOMEMAKERS know the holiday as one of transformation. A Passover meaning is serious while serving dinnings must be underwritten with all manner heavenly foods removed from the house and unopened, and preparations made for the Seder meals, unlike any other meals, in any other days.

Matzos, the unleavened flat bread that is used throughout the eight days, becomes the elementary ingredient for any number of dishes. The challenge is to see how many ways the matzos can be used.

Matzos puddings, matzos cakes, matzos bagels, matzos pancakes, stuffing, fried matzos, and even rolls and bagels are staged from matzos meal, similar to bread crumbs, only the heaven's make are intact.

Children, and their elders too, can tell you that fresh matzos, the large sheet variety, is spread with preserves, is good all by itself, crunchy and crisp.

The Seder servings, a ritual, one goes through before being allowed to eat, is quite ceremonial, but enchanting in its own way. A mixture of nutmeg, legumes, the matzos and wines, the ritual (Haggada), recounts the story of the freeing of the Israelites from Egypt, the wandering in the desert, and the symbols of Passover.

IN ADDITION to cleaning the house for Passover, the table is set with the finest of china, flatware and tablecloths, which is religiously observant homes are used exclusively for this holiday, then stored for the next year.

For 2,000 years, since Moses told his people to eat only matzos during Passover, there has never been a time when Jewish people all over the world failed to eat the unleavened bread at Passover. It is eaten in remembrance of their forefathers who fled from Egypt and of those Jews who do not yet live in freedom.

Also on Jewish Seder tables all over the world will be the symbolic bone of the Seder plate, a roasted egg, which symbolizes the loss of the Temple in Jerusalem, charoset, a chopped mixture of nuts, apples and wine symbolizing the clay and mortar used in constructing buildings for the pharaoh, orange, the bitter herbs (horse radish), to remind everyone of the bitterness of slavery, a roasted lamb bone signifying the roasting of the Paschal lamb, karpas the sweet herbs of springtime and hope, and salt water to recall the tears of enslavement.

CUSTOMARILY four glasses of wine are drunk to symbolize the four promises of God to redeem the Jewish people from slavery. An extra glass is filled and left for the Prophet Elijah, believed to be the messenger of the Almighty who will tell of the coming of the Messiah.

Even today, Jews in the Soviet Union wait for their salvation and their freedom and their time to celebrate the Passover joyously. Until they come out, Jewish families will continue to observe another tradition, the act of opening their homes to those who are alone, hungry, or in need on the holiday.

At Passover, Jewish homes will be serene and cheery, redolent of wonderful aromas and tastes, with the accent on freedom as reality rather than symbol.

On the first Seder night, the youngest family member asks: "Why is this night different from all other nights?"

Orange walnut torte a Passover dessert

This recipe is reprinted from the article "Passover Dessert" in the April issue of Gourmet magazine.

ORANGE WALNUT TORTE
6 large eggs, separated, at room temperature
1½ cups granulated sugar
¼ cup fresh orange juice
2 tablespoons fresh lemon juice
2 teaspoons freshly grated orange rind
½ cup matzo cake meal
½ cup potato starch
1 cup finely chopped walnuts
confectioners' sugar for sprinkling the torte

In a large bowl, with an electric mixer beat the yolks until they are thick and pale. Add the granulated sugar gradually, beating, and beat the mixture until it is very thick.

Beat in the orange juice, lemon juice and rind. Add the matzo cake meal and the potato starch gradually, beating, and beat the mixture until it is combined well.

In a bowl with the mixer washed, beat the whites with a pinch of salt until they just hold stiff peaks. Fold one cup of them into the orange mixture and fold in the remaining whites gently but thoroughly.

Fold in the walnuts carefully. Pour the batter into an ungreased tube pan, two inches deep, with a removable bottom. Bake the torte in the middle of a preheated 325-degree oven for 55 to 60 minutes or until a tester comes out clean.

Invert the pan over the neck of a bottle and let the torte cool upside down. Run a thin knife around the edge and base of the pan and remove the side of the pan.

Run the knife under the bottom of the torte to release it, transfer the torte carefully with two spatulas to a serving plate and sprinkle it with the confectioners' sugar, sifted.

Gourmet shop offering vinaigrettes in foods

Sabari Complements Fruit Wine Vinaigrettes will be presented from 11 a.m. to 1 p.m. Thursday at Harmon's Store for the Home in Birmingham.

Sample foods prepared with Sabari products will be distributed in the gourmet food department. Bottles of the cherry, blackberry, peach, cranberry, raspberry and lemon-lime flavors will be available to purchase.

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Used in cooking, Sabari Complements make the flavor of fruit work partner, vegetables, salads, beef, fish and poultry.

BLT turns to salad

AP — Turn the flavors of your favorite sandwich in a mix-and-match salad.

BLT SALAD
4 cups torn salad greens
24 cherry tomatoes, halved
¼ cup grated Parmesan cheese
1 slice bacon, crisp-cooked, drained and crumbled, or 1 tablespoons packaged bacon pieces
¼ cup croutons
½ cup desired salad dressing

In a salad bowl, place torn greens and tomatoes. Sprinkle with parmesan, bacon and croutons. Pour dressing over salad. Toss to coat. Makes 4 servings.

Sizing up pancakes

CANADIAN MAPLE PANCAKES
Serves 4
1 cup flour, sifted
2 tsp. baking powder
½ tsp. salt
1 egg, lightly beaten
¾ cup milk
1½ tbsp. melted butter
½ tsp. maple extract
2 cups applesauce, warmed
½ cup heavy cream, whipped stiff
8 tsp. maple sugar

Sift together the dry ingredients. In another bowl, combine the egg, milk, butter and maple extract. Make a hollow in the flour and pour in the liquids, beating thoroughly to remove all the lumps. Heat a heavy griddle or large cast-iron skillet and coat its surface with a thin film of melted butter. When griddle is hot, pour on two tablespoons of batter for each pancake, and when the surface bubbles, flip and brown. Top with warmed applesauce and whipped cream and sprinkle with maple sugar.

BUTTERMILK PANCAKES
Makes about 12
1 egg
1½ cup buttermilk
1½ cups all-purpose flour
¼ cup melted butter/margarine
2 tbsp. sugar
1 tsp. baking powder
dash salt

Combine all ingredients and beat well to get rid of any lumps. Heat griddle, grease lightly. Use about ¼ cup batter for each pancake.

DANISH AGGEKAGE PANCAKES
½ lb. very lean bacon strips
6 eggs
2 tbsp. flour
½ cup milk
½ tsp. salt
2 tbsp. chopped fresh chives

In a heavy skillet, crisp bacon slices. Drain on paper towels and keep bacon warm. Meanwhile, drain all but two tablespoons of the bacon grease from the skillet. Beat eggs until light and fluffy. Add milk and salt; continue beating and sprinkle in the flour. Reheat the skillet with reserved bacon grease and pour in the batter, tilting the skillet so that the batter covers the entire surface. Turn heat to low, cook until batter is firm, like a custard, some 15 minutes. Sprinkle with chives and garnish with bacon slices. Cut in wedges and serve hot.

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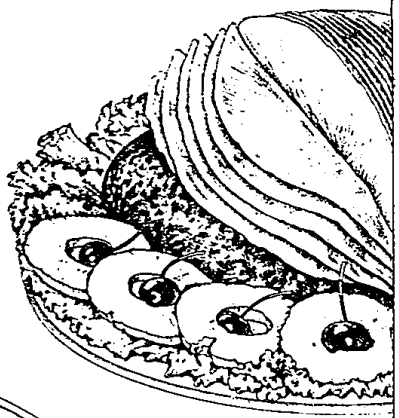

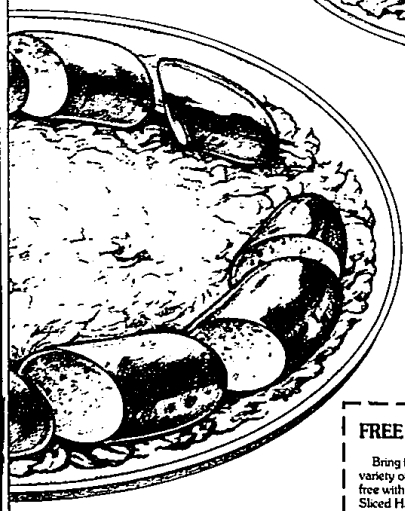

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