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redients:

Directions:

# CRC IN THE KITCHEN

# Homemade Recipes

\*Please see the Shopping Guide (pages 57-60) for guidelines for frozen fruits. For checking guidelines, including **blueberries, strawberries, spinach, and garlic** see [consumer.crc kosher.org/consumer/fruitsvegetables](http://consumer.crc kosher.org/consumer/fruitsvegetables).

## Mayonnaise



1 c. Pesach oil  
1 egg  
1 tsp Pesach lemon juice  
¼ tsp salt, or more, to taste  
Other optional add-ins: fresh garlic\*  
(a no-brainer for all savory applications), herbs/spices\*, crushed red pepper, lemon, etc. These can all be added per your taste.

1. Crack egg into cup, large enough to use with an immersion blender.
2. Add salt.
3. With immersion blender running slowly pour in the oil. Keep processing until very thick.
4. Blend in optional flavorings, if so desired. Use for all your mayo-based salads, coleslaws, etc.

*Use mayonnaise (without the optional flavorings) as a replacement for whole eggs in cookie and cake recipes - 3 Tbsp of mayonnaise replaces one egg. This will make your baked goods dense.*



## Jalapeno Dip

1 c. Pesach mayonnaise (or use the recipe at left)  
3-6 jalapeno peppers, to taste  
Handful of cleaned and checked spinach\*  
2-4 garlic cloves\*  
Salt, to taste

1. Roast jalapenos in oven until slightly blackened or blistering.
2. Remove from oven, and once cool, remove skin. (This is optional, although doing so makes the dip smoother. Putting the hot roasted jalapenos in a plastic baggie to cool completely makes removing the skin easier.) You can also choose to remove seeds to make the jalapenos less spicy.
3. In a food processor fitted with an "s" blade, process the cooled jalapenos, mayo, fresh garlic, and spinach until smooth.

## Classic Creamy Garlic Salad Dressing

1 c. Pesach mayonnaise (or use the recipe above)  
¼ c. Pesach vinegar  
1 Tbsp water  
¼ c. sugar  
3 large garlic cloves\*

Salt and pepper to taste, optional

Add all ingredients to a jar/container, and process with a hand blender until smooth.





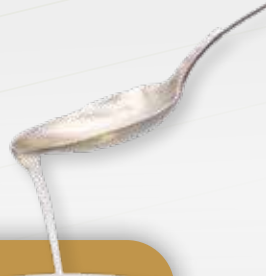
## Chicken Fingers

Chicken Breast

Pesach Mayonnaise (or use recipe on previous page)

Favorite Coatings like panko, crushed potato chips, crushed crackers, etc. - all must be kosher for Pesach

1. Cut chicken breast lengthwise in three or four strips (or leave whole for schnitzel-type chicken).
2. Coat chicken in a thin layer of mayonnaise.
3. Dip the coated chicken breast in your favorite coating.
4. Bake or fry as you normally would.



## Espresso Martini

~5 servings

3 1/3 c. prepared liquid espresso/ strong coffee

3/4 c. Pesach coffee liqueur

1/2 c. Pesach vodka

2 Tbsp Simple Syrup (version without lemon juice)

Mix together the above until all ingredients are incorporated.

## Simple Syrup

6 Tbsp sugar

3 Tbsp water

1 Tbsp fresh Pesach lemon juice (optional)

1. Put all ingredients into a pot.

2. Stir over medium heat until sugar completely dissolves.

3. Remove from heat, and let cool.



## Strawberry Mango Cosmo

~ 4 servings

2 c. Pesach vodka (alternative: use Moscato for a lighter, fruitier flavor)

2/3 c. Pesach triple sec

1/3 c. Pesach lime juice

1/2 c. pureed mango/Pesach mango juice

1/2 c. pureed strawberries\*

2 Tbsp Simple Syrup

Mix together all six of the above until all ingredients are incorporated.



## Blueberry Sorbet

~ 6 1/2 cup servings

20 oz blueberries\* (or fruit of your choice)

Entire Simple Syrup recipe above

1. Clean and then freeze approximately 20 oz blueberries\* in a single layer. Other fruit\* may be used: strawberries, peaches, cantaloupe, pineapple, etc. If using other fruit, you may want to experiment with proportions of the Simple Syrup.
2. Once frozen, put prepared fruit in a food processor fitted with an "s" blade, and process until finely shaved. You will need to open the food processor, scrape down the sides, and process again a couple of times to get it finely shaved.
3. With food processor on, pour in the Simple Syrup.
4. Once fully incorporated, mixture should be soft and smooth. Put mixture in a freezer-safe container, and freeze until ready to eat.

Please note that if the frozen fruit isn't uniformly finely shaved, the sorbet won't be smooth.



We are grateful to cRc Staff, especially Mrs. Aliza Musat and Mrs. Miriam Saacks, for these delicious recipes!  
Photo credit for Jalapeno Dip, Strawberry Mango Cosmo and Blueberry Sorbet: Mr. Stewart Cherlin