

The Simple Kitchen

Passover cooking made easy
with Chef Jack Silberstein

Roasted Vegetables

Yields: 10 servings

Ingredients:

2 medium zucchinis, sliced on the bias
2 medium yellow Squash, sliced on the bias
2 medium carrots, sliced on the bias
2 medium parsnips, sliced on the bias
2 medium red onions, sliced
½ cup olive or vegetable oil
1 Tb. salt

Method:

1. Combine all ingredients in a mixing bowl. Toss well. Place single layer on baking sheets and bake in a 500° oven for about 15-20 minutes until tender. If desired, place under the broiler for 1-2 minutes for additional color.

Caramelized Onion Potato Croquettes

Yields: 10 servings

Ingredients:

1 large onion
2 tsp oil
1 tsp salt

20 large russet potatoes
½ cup oil
4 eggs, beaten
1 Tb salt

1 egg beaten, for brushing

Method:

1. Combine the onions, oil and salt in a pot. Cover and cook over a low flame stirring often for 1 hour.
2. Remove lid and raise heat to medium. Continue cooking until liquid is evaporated and onions darken in color, about 25 minutes.
3. Peel potatoes and place in a large pot. Cover with water and add salt. Bring to a boil and cook covered over high heat until tender. Remove from heat and drain.
4. Mash potatoes and add oil, eggs and salt. Combine well. Form into patties and place on a parchment lined baking sheet. Brush with egg and bake in a 350° oven until golden brown, about 15-20 minutes.

Roasted Butternut Squash with Hazelnuts

Yields: 10 servings

Ingredients:

2 butternut squash, peeled and cut into ¾" dice
1 Tb+1tsp sugar
4 Tb olive or vegetable oil
2 tsp salt
1 cup chopped hazelnuts, toasted

Method:

1. Combine squash, sugar, oil and salt. Place on baking sheets in a single layer. Bake in a 400° oven until tender, about 25-30 minutes. Remove from oven and toss with hazelnuts.

Poached Pears in Red Wine Sauce

Yields: 10 servings

Ingredients:

10 small pears, peeled
2 cups dry red wine, such as zinfandel
1 cup water
1 cup sugar

Method:

1. Combine the wine, water and sugar in a saucepan and bring to a simmer. Stir to dissolve the sugar.
2. Place the pears in the poaching liquid and simmer covered until just tender, about 8-10 minutes. Let the pears cool in the liquid and serve warm or cold.