

## Need some new ideas for Passover? *L'CHAIM, TOO!* can help!



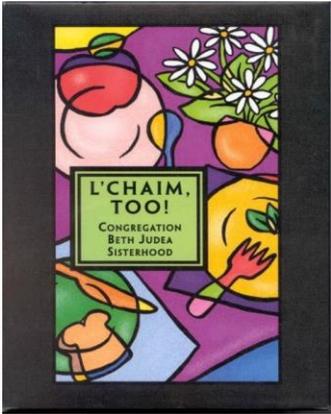
L'Chaim, Too! is a lovely notebook style cookbook with over 300 pages of kosher recipes collected from Beth Judea Sisterhood members, family and friends. Some are old favorites and others are new additions, but all are delicious!

Books are available for \$10 each through the synagogue office, in the Judaica Store or by calling Laura Zoller at 847-883-8801.

### Try this Passover favorite: Passover Macaroni and Cheese (dairy)

2C milk	2 ¾ C matzah farfel
8 oz. shredded cheddar cheese	3 egg whites
½ teaspoon salt and pepper	8 oz. sautéed mushrooms (opt)
3 egg yolks	

Heat milk to below boiling. Stir in cheese, salt and pepper. In a bowl, beat yolks until light and creamy. Add to cheese mix. Add farfel. Beat egg whites until stiff and fold into mixture. Add in mushrooms. Bake at 350° for 25 to 30 minutes. **Note:** you won't believe it. It really tastes like macaroni. Serve it right from the oven or it falls and gets hard. Not tasty reheated. Use a 9x9 pan.



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### Try this Passover favorite: Apple-Nut Kugel

4 matzos	¼ t salt
½ C milk or water	2 large tart apples, peeled, cored and sliced
3 eggs	1 C walnuts, chopped
½ C sugar	½ C white raisins
¼ C melted margarine or butter	1 T margarine or butter
1 t cinnamon	

Preheat oven to 350. Grease a 9-inch square pan. Break matzo into small pieces and soak in water or milk until soft. Drain well. Combine eggs, sugar, melted butter, cinnamon and salt and beat with a wire whisk. Pour over drained matzo. Stir in apples, walnuts and raisins. Pour into baking pan and dot with butter. Bake 30-45 minutes or until slightly brown. Serves 8 to 10.