

**03/14/13 - Passover 2013 Menu**

Pesach begins this year on Monday night sundown the 25th of March. My mother, ,



*down in her makeshift kitchen in the basement of our home in Seattle before the cut off time. She always banished all the toasters and such, along with the last of the once she had completely changed over the kitchen for . required incredible cleaning and preparing, the cooking complicated and difficult even though we did not host the at our home we always went to an Auntie's house. In Ladino this preparing is referred to as the As in the past I have been preparing furiously, especially since my husband and I are traveling last minute to Costa Rica for a few days. I thought, I need to publish my menu for both nights before I leave. Did you realize there are around 50 recipes for Passover on my blog under the recipe index? I will have about a dozen guests the first night and twenty for the second.*



I refuse to use paper plates and such. If you are young and don't have Pesach dishes just yet, I understand but if you have a family and have been doing it for years, come on, drag out your good stuff, take it seriously and realize the magnitude of what we are celebrating. Your liberty, your freedom, a revolt for civil rights, and self governance were won at great cost. OK off the soap box

Menu First Night:

Wine

Starters:

*Matzo*

Haroset

Gefilte Fish with Prepared Horseradish

Natural Chicken Soup with Matzo Balls

Sorbet:

Mixed Berry and Rhubarb

Sides:

Passover Popovers

*Kufte de Prassa*

Mushroom Dumplings

Main Course:

Mitzrayim Chicken

Filet of Beef

Vegetables:

Steamed Asparagus

Sautéed Spinach

Oven Roasted Carrots

Oven Roasted Red and Purple Potatoes

Dessert:

Marunchinos, Mustachudos, Biscotti, Torrone, Semifreddo with Mango and Raspberries, Passover Mini Brownies, Macaroons, Lemon Pavlova, Chocolate Cake, and Fruit

Menu Second Seder:

The same with the following exceptions,

Fish: Halibut Plaki

Sorbet: Grapefruit and Raspberry

Main Course: Miniature Stuffed Chickens,

Stuffed Veal Breast,

Texas Smoked Brisket

Brisket With Prunes and Caramelized Onions

Vegetables: Roasted Asparagus

Grilled Artichokes

Roasted Beets and Carrots

Quinoa with Arugula, Pistachios, and Caramelized Onions

Dessert: add in Fresh Berry Crisp

Why this menu? you may ask. Why is this night different than all other nights? A lot of it may be made ahead and either frozen or stored air tight. A lot of it is little lighter than the usual *menu and with a large variety we can please everyone in this mixed family, non beef eaters, beef eaters, vegetarians, vegetables haters, sweet tooth's, and chocolate lovers and those who don't eat nuts.* Linda

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