

04/20/11 - Passover Wrap Up 2011

Our house was filled with conversation, laughter, the Ah ha of revelation when someone tastes something sublime, or grasps some pearl of new knowledge. We



For weeks ahead I write lists, shop and shop and shop yet again. My husband asked out of curiosity, how much money I thought I spent on groceries for Passover, Um let's see: Doheny Kosher Meat Market

Kosher Club

Pico Kosher Market

Pico Glatt Market

Elat Market

Bristol Farms Market

Gelson's Market

Sana Monica Farm Market

I really have only a vague idea, thank god he understands.

Something in me says make everything from scratch, use the best ingredients you can afford; make as many dishes as I can turn out in the time available. This is a list of what I made this year:

Capeloto Family Haroset

Huevos Haminados

Salmon with Tomato Sauce

Gefilte Fish

Chicken and Short Rib Soup

Matzo Balls

Passover Brisket

Passover Stuffed Veal Breast

Roast Chicken

French Roast with Prunes

Cranberry Sauce

Passover Popovers

Kufte de Prassa

Felichikas

Leek and Potato Patties

Steamed Asparagus

Sautéed Artichokes

Roasted multi colored cauliflower

Beet and tomato salad

Apio Agra Dulce



Roasted multi colored heirloom potatoes

Multi colored Carrot Apple Almond Kugel



And for Dessert:

Marunchinos, Mustachudos, Chocolate Chocolate Chip Macaroons, Passover Mandel Bread, Lemon Meringue Marunchinos, Strawberry Rhubarb Meringue Pie, Lemon Curd Pie with Meringue Crust, Passover Mixed Fruit Crisps, and Individual Belgian Brownies. Oh don't forget the Sorbet in Raspberry, Blood Orange, Chocolate, Strawberry and Coconut.



I hope you tried some of the recipes, Pesach is really more about the celebration of our liberation and the cooking is more about making the time to cook than the difficulty. You only have to make the Haroset, one kind of fish, or buy it, make soup,

matzo balls, one main course, two vegetables, potatoes, and two desserts to make a very impressive feast. Have fun with the table setting. I try to collect a few new things every year. Consider napkin rings, glass plates, serving pieces...This year we switched the dining room and living room furniture around. I had one very long table



I am going to post the Meringue recipe so you can save it for next year or make it for the last days of Passover.

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Haroset for Passover

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