



BERNARD ZELL
CONNECTED

DISTANCE LEARNING PROGRAM

Matzoh Meal Pancakes:

3 eggs

1 C Milk

1 C Cottage Cheese

1 C Matzo Meal

3/4 tsp. salt

1/2 tsp. cinnamon

1 T. sugar

cooking oil (For Passover, I use cottonseed or safflower oil)

Sugar or jelly for topping

Equipment:

-Mixing bowl

-mixing spoon

-Large frypan and spatula

1. Beat Eggs, Milk & Cottage Cheese together in a medium mixing bowl.
2. Add matzoh meal, salt, cinnamon & sugar. Stir until well combined.
3. Let stand for 10 minutes, until thickened slightly.
4. Fry in oil until brown and crispy on both sides.
5. Top with sugar, syrup or jelly.

Enjoy!

Caramel Matzoh Crunch:

4-6 Unsalted Matzohs
1 C (2 Sticks) butter or margarine
1 C firmly packed brown sugar
3/4 C semi-sweet chocolate chips

Equipment:

- Foil lined cookie sheet
- parchment paper
- Saucepan & whisk

Preheat the oven to 375°F. Line a large (or two smaller) cookie sheet completely with foil. Cover the bottom of the sheet with baking parchment — on top of the foil. This is very important since the mixture becomes sticky during baking.

Line the bottom of the cookie sheet evenly with the matzohs, cutting extra pieces, as required, to fit any spaces.

In a 3-quart, heavy-bottomed saucepan, combine the butter or margarine and the brown sugar. Cook over medium heat, stirring constantly, until the mixture comes to a boil (about 2 to 4 minutes). Boil for 3 minutes, stirring constantly. Remove from the heat and pour over the matzoh, covering completely.

Place the baking sheet in the oven and immediately reduce the heat to 350°. Bake for 15 minutes, checking every few minutes to make sure the mixture is not burning (if it seems to be browning too quickly, remove the pan from the oven, lower the heat to 325°, and replace the pan).

Remove from the oven and sprinkle immediately with the chopped chocolate or chips. Let stand for 5 minutes, then spread the melted chocolate over the

matzoh. While still warm, break into squares or odd shapes. Chill, still in the pan, in the freezer until set.

Variation: You can also use coarsely chopped white chocolate (or a combination of white and dark), and chopped or slivered toasted almonds (sprinkled on top as the chocolate sets). You can also omit the chocolate for a caramel-alone buttercrunch.

Chef Ben's Brisket

Cook Time: Between 4 hrs 0 min and 5 hrs 0 min

Ingredients:

Beef flat cut brisket 10 lb
Kosher salt 2 teaspoons
Ground black pepper 1 teaspoon
Vegetable oil 1/2 c
Canned tomato paste 2 tablespoons
Red wine 1 c
Chopped garlic 2 tablespoons
1 onion, chopped
3 ribs celery, chopped
2 carrots, chopped

Methods

1. Preheat flat top to 300°F.
2. Season brisket evenly with salt and pepper. Heat oil and sear brisket on both sides.
3. Transfer brisket to oven-safe pan, add tomato paste, wine and garlic, as well as the onions, celery and carrots, adding a little water until the brisket is covered halfway up the sides. Cover & place in 400 degree oven for 4 hours. Check for tenderness. If it is tender, remove from the oven and allow to cool in the sauce.
4. Remove brisket from the pan, slice against the grain and serve with pan sauce.

