

# *Susan Lawrence*

## *Passover Menu Cooking Directions*

*Chicken Soup with Matzo Balls* Gently heat in a sauce pan until hot (165 degrees or greater).

### *Stuffed Miniature Cabbage Rolls*

*Place cabbage rolls, single layer, in a lightly greased glass or ceramic baking dish. Cover loosely with foil and bake in a 350 degree oven for 15-25 minutes or until hot.*

### *Cocktail Lamb Chops*

*Place on a lightly greased cookie sheet and bake in a 400 degree oven for 8-10 minutes. Serve with sauce.*

### *Roasted New Potato Cups with Goat Cheese*

*Place on a lightly greased cookie sheet and bake in a 350 degree oven for 10-12 minutes or until hot.*

### *Braised Pot Roast*

*Heat covered in a 350 degree oven for 25-35 minutes or until hot. Small amounts can be microwaved.*

### *Boneless Leg of Lamb*

*Roast uncovered for 20 minutes per pound (most roasts are about 6 lbs.) at 400 degrees. Always remove all plastic packaging and bags before cooking. Remove roast from oven when internal temperature of center of roast reaches 130 degrees – measured in two places with an instant read thermometer. Let rest for 15-20 minutes before carving. Heat sauce separately, garnish platter.*

### *Cornish Game Hens*

*Pre-heat oven to 350 degrees. Place hens on cookie sheet or roasting pan, cover loosely with foil and bake about 35-45 minutes, or until hot and completely cooked. Heat sauce separately.*

### *Plank Roasted Salmon*

*Serve at room temperature or heat in a 350 degree oven for 10-15 minutes or until slightly warm.*

### *Matzo Chicken Schnitzel*

*Preheat oven to 400 degrees. Remove from package. Place on sheet pan and heat for 20 minutes or until hot.*

### *Passover Matzo Spinach Lasagna*

*Heat covered in a 350 degree oven for 45 minutes or until hot.*

### *Pot Roast Gravy*

*Heat gently in a saucepan on top of stove, stirring occasionally. Bring to a boil (165 degrees or greater).*

### *Half Duckling*

*Place on a baking sheet and bake in a preheated 400 degree oven for 15-20 minutes or until completely hot. Heat sauce separately and spoon over finished duck just before serving.*

### *Pot Roasted Vegetables*

*Heat uncovered in a 350 degree oven for 15-25 minutes or until hot. Turn occasionally so they heat evenly.*

### *Passover Potato Pancakes*

*Spread pancakes on a cookie sheet and bake in a 350 degree oven for 12-18 minutes or until hot.*

### *Rustic Leek Tart*

*Heat uncovered in a 350 degree oven for 15-20 minutes or until thoroughly warm.*

### *Old Fashioned Mashed Potatoes*

*These really are best heated in a microwave. If you prefer a more creamy texture, just stir in a little milk.*

### *Green & Yellow French Beans*

*These can be heated in a microwave or in a covered casserole dish in a 350 degree oven until hot.*

### *Carrot Tsimmes*

*Transfer carrot tsimmes to a covered casserole dish and bake in a 350 degree oven for 35-45 minutes or until hot. If Tsimmes seems dry just stir in a little water while it is baking.*

### *Oven Roasted Root Vegetables*

*Heat uncovered in a 350 degree oven for 15-25 minutes, or until hot. Turn occasionally so they heat evenly.*

### *Desserts*

*Our cakes are best if left to stand at room temperature for at least three hours. Fruit tarts, cheesecakes and whipped cream cakes should be kept refrigerated.*