



BRAISED BEEF BRISKET

Ingredients:

3–4-pound beef brisket
2 tablespoons vegetable oil
1 onion, chopped
2 cloves garlic, minced
1 cup beef broth
1 cup tomato sauce
2 tablespoons tomato paste
2 tablespoons red wine vinegar
2 tablespoons brown sugar
1 tablespoon paprika
1 teaspoon garlic powder
1 teaspoon onion powder
1 teaspoon kosher salt
1/2 teaspoon black pepper

Instructions:

1. Preheat your oven to 350°F.
2. Heat the oil in a large oven-safe pot or Dutch oven over medium heat. Add the onion and garlic and cook until the onion is translucent, about 5 minutes.
3. Place the brisket in the pot with the onion and garlic and brown it on both sides.
4. In a small bowl, whisk together the beef broth, tomato sauce, tomato paste, red wine vinegar, brown sugar, paprika, garlic powder, onion powder, salt, and pepper. Pour the mixture over the brisket.
5. Cover the pot with a lid or foil and place it in the oven. Bake for 3-4 hours, or until the brisket is tender.
6. Remove the brisket from the pot and slice it against the grain. Serve with the braising liquid and vegetables of your choice.

APPLE CAKE

Ingredients:

3 eggs
3/4 cup sugar
1/3 cup oil
3/4 cup matzah cake meal
5 apples, pared and thinly sliced
1/3 cup walnuts
1/2 cup sugar
2 teaspoons cinnamon

Instructions:

Beat eggs with sugar and oil until the mixture is light. Add cake meal and mix well. Pour half of the batter into a lightly greased 8 or 9 inch square pan. Distribute half of the apples over the batter. Pour the remaining batter over the apples and cover with the remaining apples. Combine walnuts, sugar and cinnamon. Sprinkle over the apples. The recipe may be doubled and baked in a 9x13 inch pan at 350° for 1 1/2 hours.



MOIST BROWNIES

Ingredients:

5 eggs
1 cup margarine, melted
3 cups sugar
1 tablespoon vanilla
8 oz. baking chocolate, melted
1 1/2 cups matzah cake meal
2 cups chopped walnuts

Instructions:

Beat eggs, margarine, sugar and vanilla for a complete 10 minutes at a medium speed. Stir in the melted chocolate. Fold in the cake meal and beat minimally. Bake in a greased 9x13 inch pan at 375° for 35-40 minutes.

APPLE MATZAH KUGEL

Ingredients:

4 matzahs
4 eggs, well beaten
1/2 teaspoon salt
3/4 cup sugar
3/8 cup (3 oz or 6 tablespoons) melted margarine
1 1/2 teaspoons cinnamon
3/4 cup chopped walnuts, optional
3 large apples, pared and chopped
3/4 cup raisins, golden are best

Instructions:

Break matzahs into pieces; soak in water until soft. Drain, squeezing gently. Beat eggs with salt, sugar, margarine, and cinnamon. Mix in matzah, apples, nuts and raisins. Bake in greased 1 1/2 quart dish at 350° for 45 minutes.