

Kosher Deli – Passover Recipes by Chef JJ



Menu List

1. Favourite Meat Borsht - Chef JJ
2. Chicken Nuggets - Chef JJ
3. Chicken a la - Marinara - Chef JJ
4. Chicken a L'orange - Chef JJ
5. Wine Sauce Chicken - Chef JJ
6. Chicken a la Cranberry - Chef JJ
7. Poussins Dried Fruit - Chef JJ
8. Fruity and Nutty Cornish Hens in Honey Apple Glaze - Chef JJ
9. Roasted Turkey and Glaze - Chef JJ
10. Turkey with Wine and Mushroom - Chef JJ
11. Sweet and Saucy Turkey Thighs - Chef JJ
12. Greek Style Duck - Chef JJ
13. All American Roast Beef - Chef JJ
14. Fruity Roast beef in Wine - Chef JJ
15. Prime Roast Beef in a Hard Crust - Chef JJ
16. Beef Goulash - Chef JJ
17. Another version of this wonderful beef goulash - Beef Goulash - Chef JJ
18. Brisket with Caramelized Onions - Chef JJ
19. Pot Roast – Chef JJ
20. Garlic Steaks – Chef JJ
21. Pot Roast with Vegetables – Chef JJ
22. Sweet n Sour Meat Balls – Chef JJ
23. Meat Loaf Stuffed with Sausage - Chef JJ
24. Osso Buco with Toasted Pine Nut and Gremolata Garnish – Chef JJ
25. Sautéed Veal Chops – Chef JJ
26. Roasted Lamb Chops – Chef JJ
27. Lamb Stew – Chef JJ
28. Rack of Lamb with Fig-Marsala Sauce – Chef JJ (from Aish Hatorah.com)
29. Meat Stock – Chef JJ
30. Beef Bone Stock – Chef JJ

Crepes - Soup Noodles - Blintzes

Crepes also good for Soup Noodles or Blintzes - Chef JJ

Ingredients

- 8 eggs
- 80 ml potato starch
- 240 ml water
- 0.60 ml salt
- 5 ml sugar
- oil for frying

Directions

Put all ingredients in one bowl and mix well. To a non-stick or cast-iron skillet pour a tablespoon or so of oil and get the pan very hot. Lower the flame to medium.

Whisk batter very well immediately before pouring batter into frying pan.

Pour in just enough batter to thinly coat the frying pan (if you put in too much you'll be making an egg omelet).

As soon as the batter begins to set (do not brown) flip over adding oil as needed. Set on paper towels or paper plate to drain and cool.

Repeat until batter is all gone (do not forget to whisk well before each addition).

Roll blintz leaves and thinly slice into spirals.

Kosher Deli – Passover Recipes by Chef JJ

Meat and Mushroom Crepe Stuffing - Chef JJ

Ingredients

- 1-2 tablespoons olive oil
- 1/2 cup diced onions
- 1/2 teaspoon of cumin
- 1 1/2 - 2 pounds **Kosher Deli** ground beef or turkey
- 2 cups button mushrooms, diced
- 1 can Tomato Sauce

Directions

For Filling: In a large frying pan, sauté the onions in olive oil and cumin until onions have turned translucent. Add the chopped meat to onion mixture, stirring and breaking apart the meat with a wooden spoon.

When meat has turned a light brown, add the Tomato Sauce to mixture and cover pan. Let meat mixture simmer and reduce for about 3-4 minutes.

Uncover and add the button mushrooms. Mix well and cover pan, let mushrooms cook in meat sauce for another 4-5 minutes. Uncover and remove from heat.

Assemble Crepe: Over a med-low heat, in a well sprayed frying pan, lay out the crepe. Spoon in the meat and fold the crepe. Pan fry for about 3-4 minutes or until crepe's skin has turned lightly golden brown. Remove and serve with extra meat sauce as garnish.

Kosher Deli – Passover Recipes by Chef JJ

Chicken Soup - Chef JJ

Ingredients

- 1 **Kosher Deli** Chicken or Boilers skinned and cut into 8 pieces for easy handling
- 3 stalks of celery, halved
- 8 carrots, peeled and cut to pieces
- 4 turnips, sliced
- 2 parsnips, sliced
- 1 large onion, halved
- 1 bunch parsley, rinsed well or 2 tbsp dried parsley
- 1 tbsp Chicken bouillon powder, for every 500ml water used
- Salt
- Pepper

Directions

Clean the Chicken under cold running water. Place chicken in a large stockpot and add the vegetables.

Cover with cold water. Add about 1 tablespoon of bouillon powder for every 500ml water used. Bring to the boil.

Turn the heat down to low, cover the saucepan and leave to simmer gently for about 2-4 hours.

A tip - you can test if the soup's ready by using a fork - the chicken should be so soft that it should practically fall away from the bone and the soup should be a golden-brown color. Strain the soup into a clean pot and add salt and pepper, to taste.

You can make the soup in advance up to this point and keep it, covered, in the fridge once cooled. Simply remove any excess fat on the surface of the soup with a spoon when you are ready to serve it.

You can serve up bowls of the broth plus some of the vegetables. Remove the herbs, just leave the loosened bits.

Kosher Deli – Passover Recipes by Chef JJ

Favourite Meat Borsht - Chef JJ

Ingredients

- Beets, 1 bunch, peeled
- 2.250 liters water
- 2 tbs sugar
- 900 grams **Kosher Deli** Shin meat
- 4 onions
- 4 **Kosher Deli** Marrow bones
- 6 tbs of lemon juice
- Salt to taste

Directions

Wash, peel and grate or dice beets. Place in large pot and simmer slowly in water with **Kosher Deli** bones, meat and onions (approximately 45 minutes.)
Add sugar, lemon juice, and salt to taste. Continue cooking 1/2 hour.

Serve hot

Kosher Deli – Passover Recipes by Chef JJ

Chicken Nuggets - Chef JJ

Ingredients

- 6 **Kosher Deli** Chicken Supremes
- 1 1/4 cups potato starch
- 1/4 tsp salt
- 2 eggs, lightly beaten
- 2 tbs oil

Directions

Mix together the eggs, potato starch, salt and oil.

Cut the **Kosher Deli** chicken into nugget-sized pieces and dip into the batter. Fry in oil until done.

Note: If the batter seems a little thick, add a few drops of water. If too thin, a little more potato starch dissolved in a tiny bit of cold water. This mixture can also be used to coat fish, eggplant, zucchini or sweet potato or your favorite vegetable.

Kosher Deli – Passover Recipes by Chef JJ

Chicken a la - Marinara - Chef JJ

Ingredients

- Kosher Deli Chicken supreme's
- Potato flour
- 1 Red pepper, diced
- 1 Yellow pepper, diced
- 1 Yellow onion, diced
- 2 cloves of garlic, diced
- 1 large can of Tomato Sauce
- 2 tablespoons olive oil
- Salt
- Pepper
- Garlic
- Paprika
- Oil for frying

Directions:

Dip chicken breasts into potato flour, coating it well. Then fry them up in olive oil. (I use a little bit of olive oil at a time and slowly add more if needed).

Once cooked place the chicken on a plate and keep in on the side. Then sauté onions and garlic in the same pan, cooking until golden. Add the peppers and cook until soft.

Then add the tomato sauce, mix to combine with the onions, garlic and peppers. spice with salt, pepper, garlic & paprika. Add the chicken breasts to the pan and cook in the sauce for a few minutes.

Kosher Deli – Passover Recipes by Chef JJ

Chicken a L'orange - Chef JJ

Ingredients

- 1 - 1/2 **Kosher Deli** chicken, skinned and cut up
- 2 tbsps. olive oil
- 2 large onions, sliced
- 3 garlic cloves, diced
- 1 tsp. Paprika
- 1/2 tsp. Pepper
- 4 stalks celery, diced
- 3 large carrots, sliced into rounds
- 1 green pepper, diced
- 1 cup fresh orange juice
- 1 cup dry or semi-dry white wine

Directions

Sauté onions and garlic in olive oil until clear. Place half of them in the bottom of a baking pan. Place the **Kosher Deli** chicken pieces on top of the onion mixture, upside down, and sprinkle them liberally with half of the paprika and pepper.

Add the remaining onions and garlic to the top of the chicken, together with the remaining vegetables. Pour the orange juice and wine over all. Let this marinate in the fridge for several hours or overnight before cooking.

Turn the pieces of chicken over, sprinkle them with the remaining spices and cover the pan well. Bake at 190°C until fork tender, about 1 hour.

Wine Sauce Chicken - Chef JJ

Ingredients

- 1 tbsp olive oil
- 1 tbsp minced garlic
- 1.3 kilo **Kosher Deli** supreme's cut in halves
- 1 tbslp paprika
- 1 cup sugar
- 1 cup red wine
- salt and pepper to taste

Directions

Heat oil in a large skillet over medium high heat. Cook garlic in oil until tender. Place chicken in the skillet, and cook about 10 minutes on each side, until no longer pink and juices run clear.

Drain oil from skillet. Sprinkle chicken with paprika and 1 cup sugar. Pour red wine around chicken. Cover, and simmer about 15 to 20 minutes; lightly baste chicken with wine sauce while cooking. Season to taste with salt and pepper.

Kosher Deli – Passover Recipes by Chef JJ

Chicken a la Cranberry - Chef JJ

Ingredients

- 2 medium oranges
- 1 **Kosher Deli** Chicken, cut into 1/8ths
- 1 (454 grams) can whole berry cranberry sauce
- 1 cup bottled French dressing
- 2 tbsps dry onion soup mix

Directions

Preheat oven to 190°C.

Zest 1 orange and reserve the rest. Slice the orange.

Slice the second orange and place all the orange slices in an even layer into a roasting pan. Arrange the chicken skin-side-up on the oranges.

In a medium bowl, mix the cranberry sauce, dressing, and onion soup mix. Add the orange zest. Mix. Pour over the chicken, coating all the pieces.

Bake uncovered for 1 1/2 hours.

Transfer to a plate or serving platter along with the caramelized orange slices.

Kosher Deli – Passover Recipes by Chef JJ

Poussins Dried Fruit - Chef JJ

Ingredients

- 4 **Kosher Deli** Poussins (about .700 grams each)
- Salt and pepper to taste

Sauce

- 3/4 Cup apricot jam
- 1 1/2 cups orange juice
- 1 1/2 cups dry red wine
- 1 tbsp ground ginger
- 1 tsp salt or to taste
- 2 tsp garlic powder
- 1 1/2 teaspoon dried thyme
- 2 tsp honey
- 2 tsp potato starch, dissolved in 2 teaspoon cold water
- 170 grams dried apricots, cut in half if large
- 170 grams dried prunes

Directions

To Prepared Poussins: Using kitchen shears, cut **Kosher Deli** Poussins in half by cutting along one side of breastbone. Cut down both sides of backbone and remove row of small bones.

To make Sauce: In a medium saucepan, melt jam. Whisk in orange juice, wine ginger, salt garlic powder, thyme, and honey. Simmer over moderate heat, whisking occasionally, until thickened slightly and reduced to about a cup (about 10 minutes). Remove from heat and set aside.

To Roast: Choose a shallow roasting pan or rimmed baking sheet into which the **Kosher Deli** Poussins fit comfortably with about a 1-inch space between them. If the pan is too large, the juices will evaporate and burn. Line pan with a double thickness of heavy-duty foil.

Place **Kosher Deli** Poussins breast side up. Sprinkle with salt and pepper. Roast for 10 minutes. Remove from oven and brush with sauce. Roast for 30 to 35 minutes. Remove from oven and brush with sauce. Roast for 30 to 35 minutes more, brushing with sauce every 10 to 15 minutes. (**Kosher Deli** Poussins may be refrigerated overnight, the skin will shrink slightly, but the **Kosher Deli** Poussins will taste fine. Reheat at 218 C degree for 7 to 10 minutes.)

While **Kosher Deli** Poussins Roast, Complete Sauce: Off the heat, stir potato starch into sauce. Return to moderately high heat and bring to a boil. whisking constantly. Stir in apricots and prunes and simmer 5 minutes, or until softened. To serve, spoon sauce over heat. - **Makes: 8 servings.**

Kosher Deli – Passover Recipes by Chef JJ

Fruity and Nutty Cornish Hens in Honey Apple Glaze - Chef JJ

Ingredients

- 2 tart apples, such as Granny Smith, peeled, cored, and diced
- 2/3 cup dried apricots, cut into thin slices
- 2/3 cup raisins
- 1 cup walnuts, chopped
- 1/4 tsp cinnamon
- 2 tbsp melted margarine
- 1/4 cup apple juice
- 2 tbsp honey
- 1/4 tsp dried thyme
- 1/2 tsp salt
- 2 **Kosher Deli** Poussins (about 600 grams each), halved
- 1/4 tsp fresh-ground black pepper

Directions

Heat the oven to 215C. In a roasting pan, combine the apples, apricots, raisins, walnuts, cinnamon, and Margarine. Spread the mixture over the bottom of the pan. In a small bowl, combine the apple juice, honey, thyme, and 1/4 teaspoon of the salt to make a glaze. Sprinkle the **Kosher Deli** Poussins with the remaining 1/4 teaspoon salt and the pepper and set them breast-side down on top of the fruit-and-nut mixture.

Brush the **Kosher Deli** Poussins with some of the glaze and then cook for 10 minutes. Remove the roasting pan from the oven. Stir the fruit-and-nut mixture and turn the hens over. Brush them with more of the glaze, return the pan to the oven, and cook until just done, about 15 minutes longer. Glaze the hens one final time and serve them with the fruit-and-nut dressing.

Note: Dried fruits, fresh apples, and nuts make a delightful dressing for these roasted

Kosher Deli – Passover Recipes by Chef JJ

Roasted Turkey and Glaze - Chef JJ

Ingredients

- 12 Tea Bags
- 1 cup (250mL) boiling water
- 2/3 cup (160mL) sugar
- 2 tbsps (30mL) margarine
- 1/2 cup (125mL) cranberry juice

Turkey and Gravy:

- One 7 kilogram **Kosher Deli** Turkey, (thawed if previously frozen)
- 1 lemon, cut into four pieces
- 1 onion, peeled and cut into four pieces
- 1 cup (250mL) chicken stock
- 1 tbsp potato starch
- Salt and pepper to taste

Directions

Preheat the oven to 180°C

Steep tea bags in 1 cup boiling water for 5 minutes. Squeeze excess liquid out of tea bags discard. Reserve tea.

Meanwhile, prepare a glaze by heating margarine, sugar and cranberry juice into a saucepan over medium heat until margarine is melted and sugar is dissolved. Add tea and reduce mixture by cooking over medium high heat for 15 minutes. Set aside.

To prepare **Kosher Deli** turkey, remove giblets and neck from turkey, rinse inside and out and pat dry. Place a cut lemon and a cut-up onion into the cavity and truss the turkey. Place in an open roasting pan breast side up. Brush skin all over with glaze. Bake **Kosher Deli** turkey in preheated oven. Keep glaze warm on stove and continue basting with glaze every 20 minutes.

Remove **Kosher Deli** turkey from oven and let stand for at least 20 minutes before carving. Discard any unused glaze.

To make gravy, dissolve potato starch in chicken stock. Place roasting pan on burner over medium heat, scraping browned bits. Add stock whisking constantly until thickened; about 1 minute. Strain gravy and serve with turkey.

Kosher Deli – Passover Recipes by Chef JJ

Turkey with Wine and Mushroom - Chef JJ

Ingredients

- 900 grams **Kosher Deli** turkey schnitzel, cut into 1-inch strips
- Matza Meal to cover
- 225 grams. mushrooms, sliced
- $\frac{3}{4}$ cup white wine
- Oil for sautéing

Directions

Heat oil in large frying pan. Coat **Kosher Deli** Turkey schnitzel with Matza meal and when oil is hot, begin to fry. Fry until both sides are brown, about 2 minutes per side. You will need to proceed in batches, adding more oil as necessary. As each batch finishes remove to baking pan.

When all the **Kosher Deli** turkey is done, lightly sauté the mushrooms in the remaining oil and pour over the **Kosher Deli** turkey. Cover with white wine. Can be served immediately or can be covered and reheated for about $\frac{1}{2}$ hour before serving.

Serves 12.

Sweet and Saucy Turkey Thighs - Chef JJ

Ingredients

- 450 grams boneless skinless **Kosher Deli** turkey thighs
- 1 tbsp oil
- 1 medium onion chopped
- 2 teaspoons minced garlic
- 1 tsp dried thyme
- 3/4 cup broth
- 3/4 cup water
- 1/4 cup orange juice
- 1/4 cup red current jelly
- 1 tbsp grated orange rind
- 400 grams dark sweet pitted cherries, drained
- 2 tbsp potato starch
- 2 tspn water
- 1/4 cup fresh parsley, chopped

Directions

Cut boneless, skinless thigh meat into 4 equal portions. Set aside. In a large non-stick skillet, heat oil on medium-high. Add **Kosher Deli** turkey and cook until well browned (approx. 8-10 minutes). Remove meat to a plate and set aside. Add onions to pan and sauté until softened.

Add garlic, thyme, orange juice and broth. Bring to a boil and return **Kosher Deli** turkey to pan. Lower heat and simmer covered for 1 hour. Add jelly and orange rind. Stir and cook for 10 minutes. Remove **Kosher Deli** turkey to a warmed serving plate. Add cherries to sauce. In a small bowl, mix Potato starch and water.

Add to sauce stirring constantly until mixture thickens and comes to a boil. Pour sauce over turkey and sprinkle with parsley.

Kosher Deli – Passover Recipes by Chef JJ

Greek Style Duck - Chef JJ

Ingredients

- 1 Kosher Deli duck 2 kilo
- 1/2 cup black olives, sliced
- 2 stalks celery, chopped.
- 2 garlic cloves, quartered
- 1 1/2 medium onions, sliced thin
- 1 small can whole or sliced mushrooms
- 2 tbsp olive oil
- 1/4 cup lemon juice
- 1/2 cup Matza meal
- salt and pepper
- Passover farfel

Directions

Preheat oven to 180c. Wash **Kosher Deli** duck under cold water, pat dry. Lightly prick skin with fork. Sprinkle inside with 1 teaspoon salt and 1/4 teaspoon pepper. Discard giblets. In a bowl combine the black olives, garlic cloves, celery, onion, and mushrooms. Stuff duck with mixture and tie legs together.

Spread olive oil over duck. Roast duck uncovered, basting with the drippings from the bottom of roasting pan.

Cook two hours or until legs move easily at joints. Remove from oven and baste with lemon juice. Sprinkle the top of the duck the Matza Meal. Return to oven and roast 10 to 15 minutes until golden. Serve on a bed of Farfel moistened with gravy and garnish with mixture used to stuff duckling.

Kosher Deli – Passover Recipes by Chef JJ

All American Roast Beef - Chef JJ

Ingredients

- 1.5 Kilo **Kosher Deli** Rib or prime Bola joint
- 1/2 tsp Sea salt
- 1/2 tsp garlic powder
- 1/4 tsp ground black pepper

Directions

Preheat oven to 190 degrees C. If roast is untied, tie at 3 inch intervals with cotton twine. Place roast in pan, and season with salt, garlic powder, and pepper. Add more or less seasonings to taste.

Roast in oven for 60 minutes (20 minutes per pound). Remove from oven, cover loosely with foil, and let rest for 15 to 20 minutes.

Note: Regardless of the size of your roast, always cook at 190 C, for 20 minutes per pound. Slice thinly and serve with gravy, mashed potatoes, salad and veggie of choice. You can also slice fresh mushrooms, season with salt and pepper, sauté in Margarine, and add to your favorite canned or jarred beef gravy. Be sure to stir in juices from meat before serving gravy.

Kosher Deli – Passover Recipes by Chef JJ

Fruity Roast beef in Wine - Chef JJ

Ingredients

- 1 boneless **Kosher Deli** Roast beef (1.35 kilos)
- Sea salt and freshly ground black pepper, to taste
- 1/4 cup olive oil
- 1 1/2 cups finely diced red onions
- 2 tsp minced garlic
- 4 cups fresh orange juice
- 1 cup of your favorite Kosher wine
- 1 cup chicken stock
- 1 cup dried apple slices
- 1 cup dried figs or pitted prunes
- 3 tbsp minced fresh ginger
- 2 tsp grated orange zest
- 1 tsp ground allspice
- 1 cinnamon stick

Directions

Preheat the oven to 180°C. Season the **Kosher Deli** beef generously with salt and pepper. In a heavy flameproof casserole, heat 2 tablespoons of the oil over high heat and sear the beef for 2 minutes on each side or until well browned. Remove the meat from the casserole and set aside.

Heat the remaining olive oil in the casserole over medium heat and add the onions and garlic. Sauté, stirring frequently until lightly colored. Return the meat to the casserole and add the orange juice, wine, stock, dried apples, figs, ginger, orange zest, allspice and cinnamon stick. Cover and bring to a simmer. Transfer the casserole to the oven and bake for 2½ to 3 hours or until the beef is very tender.

Using a slotted spoon, remove the beef to a cutting board and the fruit to a warm bowl. Discard the cinnamon stick from the cooking juices. Put the casserole over high heat and simmer the cooking juices until they are reduced by half. Season with salt and pepper to taste if needed.

To serve, slice the meat and arrange on a warm serving platter. Mound the fruit around the edge. Spoon the sauce over the beef and fruit.

Kosher Deli – Passover Recipes by Chef JJ

Prime Roast Beef in a Hard Crust - Chef JJ

Ingredients

- 1/3 cup olive oil
- 1/4 cup onion; Grated
- 1 tsp Garlic salt
- 1 tsp Basil
- 1/2 tsp Marjoram
- 1/2 tsp Thyme
- 1/4 tsp Pepper
- 1 **Kosher Deli** Beef rib eye
- Sea salt
- 1 1/4 cup Water

Directions

Combine oil, onion, garlic salt, basil, marjoram, thyme and pepper in a heavy plastic bag. Mix well. Add **Kosher Deli** roast; coat well with marinade.

Marinate in refrigerator 2 hours or overnight. Line roasting pan with foil. Combine sea salt and water to form a thick slush. Pat 1 cup of mixture into a 1/2-inch thick rectangle in pan. Pat roast dry with paper towels. Insert meat thermometer. Place roast on salt layer. Pack remaining salt mixture around roast to seal well. Place roast in 220C oven and roast 16-18 minutes per pound for rare (60 degrees), 20-22 minutes per pound for medium (70 degrees) or 25-30 minutes for well done (75 degrees).

Remove roast when thermometer registers 5 degrees below desired doneness. Let roast stand 5-10 minutes in salt crust. To remove crust you may need to use a hammer. After removing crust, whisk away any remaining salt crystals with a brush. NOTES: Use prime rib, eye of round, or any beef roast that is at least 4 pounds. Smaller roasts will cook before the crust hardens. For larger roasts, cooking time will not be much longer than for smaller roasts. Use a meat thermometer. Use only coarse Sea salt, not table salt or rock salt.

Tip: Buy an extra box of salt if cooking a roast larger than 6 pounds. Insert meat thermometer before putting the meat in the oven. When the crust hardens, the thermometer may be difficult to insert. Wiggle the thermometer so the salt isn't packed against the stem, which could produce a false temperature reading. Don't pack the roast in salt ahead of time, or the salt will fall off. Don't moisten the salt with more water than the recipe calls for, or the salt will fall off. Sprinkle a thin layer of salt slush over the roast first, and then add a thicker layer. The salt will cling to the meat better. But if the salt still falls off in a few places, don't worry.

Kosher Deli – Passover Recipes by Chef JJ

Beef Goulash - Chef JJ

Ingredients

- 1.35 kilograms. **Kosher Deli** cubed chuck,
- 2 tbsps. vegetable oil
- 4 medium onions (about 1 1/2 lbs.), chopped fine
- 3 garlic cloves, minced
- 3 tbsps. paprika
- 1/3 cup potato starch
- 1/4 cup red-wine vinegar
- 1/4 cup tomato paste
- 5 cups beef broth
- 5 cups water
- 1/2 tsp. salt
- 2 red bell peppers, chopped fine
- 4 large russet (baking) potatoes (about 1.25 kilos.)

Directions

In an 8-quart heavy pot, place meat in oil, cook in small batches over high heat, transferring it when browned with slotted spoon to bowl.

Reduce heat to moderate and add oil.

Add onions and garlic and cook, stirring, until golden. Stir in paprika, potato starch and cook, stirring, 2 minutes. Whisk in vinegar and tomato paste and cook, whisking, 1 minute. (Mixture will be very thick.) Stir in broth, water, salt, bell peppers, and meat and bring to a boil, stirring. Simmer soup, covered, stirring occasionally, 45 minutes.

Peel potatoes and cut into 1/2-in. pieces. Add potatoes to soup and simmer, covered, occasionally until tender, about 30 minutes. Season soup with salt and pepper. Soup may be made 3 days ahead and cooled, uncovered, before chilling, covered. Reheat soup, thinning with water if desired.

Another version of this wonderful beef goulash - Beef Goulash - Chef JJ

Ingredients:

- 4 tablespoons vegetable oil
- 2 large onions, diced
- 1.25 kilos **Kosher Deli** cubed chuck
- boiling water
- 1 tbsp chopped parsley
- 6 medium carrots, sliced round
- 1 tsp paprika
- 1 tsp black pepper
- 2 tsp salt
- 1 tsp garlic salt
- 6 large red potatoes, diced
- 2 teaspoons potato flour

Directions

In a large pot, sauté onion in 2 tablespoons of oil. Add **Kosher Deli** beef and brown 20 minutes.

Add enough boiling water to cover the meat 1 inch. Add parsley, sliced carrots and spices. Cover and cook for about 2 hours. Add potatoes. Cover and cook for another 1/2 hour or until done.

In a frying pan, make a sauce from the remaining 2 tablespoons of oil and potato flour.

Add sauce to the goulash. Mix well and serve.

Prep Time: 30 minutes

Cook Time: 2 hours, 30 minutes

Total Time: 2 hours, 60 minutes

Kosher Deli – Passover Recipes by Chef JJ

Brisket with Caramelized Onions - Chef JJ

Ingredients for the Onions

- 1/3 cup plus 1 tablespoon oil
- kilos onions, thinly sliced, about 5 onions
- for the brisket:
- 5 stalks celery, sliced
- 1 1/2 cups chicken stock
- 225 grams BBQ sauce
- tbsps tomato paste
- 1 tsp dried marjoram
- 1 2.25 kilos **Kosher Deli** fresh brisket
- 1 tbsp paprika
- salt & pepper to taste
- Preheat oven to 165C.

Directions

Heat 1/3 cup oil in a large heavy pot over medium heat.

Add onions and saute until caramelized, stirring occasionally, about 35 minutes. Slow cooking will bring out the flavor with out browning them too much. If they start to brown too fast, lower the heat. Transfer onions to a large roasting pan.

Sprinkle **Kosher Deli** brisket with paprika, salt and pepper. Place brisket on top of onions. Set aside.

Prepare the Sauce:

In the same heavy pot heat 1 tablespoon oil. Add celery And sauté until brown, about 5 minutes. Add chicken stock to pot. Bring to a boil and scrape up any caramelized bits from the bottom of the pan. Remove from heat. Add the BBQ sauce, tomato paste and marjoram to pot, stirring to combine.

Pour sauce over **Kosher Deli** brisket. Cover tightly with foil and bake for 3 hours and 45 minutes until very tender. Uncover and let stand 1 hour at room temperature. The brisket can be prepared up to 3 days in advance. Cover and keep refrigerated.

Preheat oven to 180C degrees. Spoon off any fat from **Kosher Deli** brisket and sauce. Slice meat thinly across the grain.

Return to roasting pan.

Transfer sauce to saucepan and bring to a boil. Season with salt and pepper. Spoon sauce over brisket, cover and re-warm until heated through.

Kosher Deli – Passover Recipes by Chef JJ

Pot Roast – Chef JJ

Ingredients

- 1 2 kilo Kosher Deli Pot Roast
- 1 chopped Spanish onion
- ½ cup wine vinegar
- ¾ cup honey
- ½ tsp fresh ginger grated
- ¼ tsp black pepper
- 3 cloves garlic crushed

Directions

Place onions on bottom of roasting pan. Place roast over onions. Combine remaining ingredients and smear over all sides of meat. Bake covered 2-3 hours at 180°C
serve over a bed of mashed potatoes.

Preparation 20 minutes

Serves 8-12

Kosher Deli – Passover Recipes by Chef JJ

Garlic Steaks – Chef JJ

Ingredients

- **Kosher Deli** Rib-Eye Steak(s)
- Sea salt
- Pepper
- 1 stick of margarine, softened
- 2 gloves of garlic, finely minced
- 1 tbl. of fresh parsley, minced

Directions

In a small bowl combine butter, garlic, and parsley. Mix everything - except for **Kosher Deli** Rib-Eye Steak(s) -until fully incorporated. Place garlic garnish in refrigerator to chill.

Heat skillet over medium heat and season **Kosher Deli** Rib-Eye Steak(s) with sea salt and pepper cook steaks for 5 minutes per side. Remove and keep and keep warm. Top each steak off with a dollop of garlic garnish. Enjoy!

Kosher Deli – Passover Recipes by Chef JJ

Pot Roast with Vegetables – Chef JJ

Ingredients:

- 1 (1.3 kilo) **Kosher Deli** pot roast
- 1 tsp onion powder
- 1 tsp garlic powder
- 1 tsp kosher salt
- 1 Tbsp dried oregano, crushed
- black pepper to taste
- 8 baby red new potatoes, scrubbed
- 4 carrots, peeled, trimmed and cut into 4-inch lengths
- 8 ounces mushrooms,
- 6 cloves garlic, peeled and cut into halves
- 1/2 large sweet onion, sliced very thin
- Vegetable oil spray
- 1 package dry onion soup mix or equivalent
- 1/4 cup red wine
- 3/4 cup beef broth
- 2 Tablespoons tomato paste

Directions:

Preheat oven to 325 degrees F.

Combine onion powder, garlic powder, kosher salt, and dried oregano. Sprinkle spice mixture evenly on both sides of roast. Sprinkle black pepper to taste. Place seasoned **Kosher Deli** Pot roast in the center of a large foil-lined roasting pan.

Arrange new potatoes, carrots, mushrooms, and garlic around roast. Separate sweet onion slices and arrange on top of beef and vegetables. Spray top of vegetables with vegetable oil. Sprinkle dry onion soup mix evenly on top of vegetables and meat.

In a separate small bowl, combine red wine, beef broth, and tomato paste until smooth. Pour mixture down the side of the pan, tilting to distribute evenly over the bottom. Cover pan with foil, crimping around the edges to seal tight.

Bake for 2-1/2 to 3 hours, until meat is tender. Slice pot roast and serve with roasted vegetables and pan gravy.

Prep Time: 20 minutes

Cook Time: 2 hours, 30 minutes

Total Time: 2 hours, 50 minutes

Yield: 6 to 8 servings

Kosher Deli – Passover Recipes by Chef JJ

Sweet n Sour Meat Balls – Chef JJ

Ingredients for Sauce

- 2 medium onions, chopped
- 1/2 head cabbage, grated
- 1 cup raisins
- 2 tbsp. sugar
- 1170 grams. tomato sauce
- 1 can water, add more as needed
- 1 tsp lemon juice

Ingredients for Meatballs

- 1 lb **Kosher Deli** ground beef
- 2 tbs. onion powder or one onion, chopped
- 1 tbs. garlic powder or one garlic clove, chopped
- salt & pepper to taste
- 1 beaten egg
- 1 grated potato

Directions

Combine sauce ingredients and cook while preparing meat balls

Combine meatball ingredients and make into meatballs.

Add meatballs to simmering sauce.

Lower flame and cook for 1 to 1 1/2 hours.

Kosher Deli – Passover Recipes by Chef JJ

Meat Loaf Stuffed with Sausage - Chef JJ

Ingredients

- 1 500 grams **Kosher Deli** ground beef
- 1 1/2 cup Matzo Meal
- 1 diced onion
- 1 egg
- 1/4 cup catsup
- 1/2 tsp vinager
- 1 Tbs.

Directions

Prepare horseradish salt and pepper to taste (about 1 tsp. and 1/4 tsp. respectively to start with).

Mix together. Put ½ in a loaf pan. Put a layer of beef sausage.

Fill with the rest of the mix.

Bake at 180C for 45 - 60 minutes.

Kosher Deli – Passover Recipes by Chef JJ

Osso Buco with Toasted Pine Nut and Gremolata Garnish – Chef JJ

Ingredients

- 10-12 slices **Kosher Deli** Osso Bucco meat with bone; (beef or veal shanks or shin) try to get from middle: "it's meatier"
- 3-4 carrots, peeled and cut to rings
- 2-3 onions, chopped
- 1 celery stalks, well washed and cut to moons
- 3-4 garlic cloves (depends on taste), crushed
- 2-3 bay leaves (very important, don't do without)
- 1 can crushed tomatoes (in Israel a can contains about 1 lb.)
- 1 bottle good red wine
- Season with salt and pepper to taste
- Oil for frying (olive oil is best but any oil is fine.)
- 10-12 potatoes

Garnish

- Gremolata
- Leaves from 1 bunch of flat-leaf parsley
- 1/2 cup pine nuts, toasted at 200C. for 2 minutes
- Zest of 1 lemon
- 1/4 cup freshly grated horseradish
- Kosher salt and freshly ground black pepper

Directions

Brown meat in oil in a large skillet. If making a lot do it in batches. Remove from heat and place on a tray. Do not clean skillet.

In the same skillet (that contains oil + meat juices) sauté in order: onions, garlic, celery and carrots. Finally add tomatoes and 1/2 bottle wine. Sauté for about 15 minutes.

Add seasonings and bay leaves, sauté for a few more minutes. It does not have to be thick at this point.

Put half mixture in large oven pan. Arrange meat on mixture. Pour on top the rest of the mixture. Cover with aluminum foil. Place in pre-heated (medium) oven. Bake for about 1-1/2 to 2 hours. About 1 hour before end, add peeled potatoes. Check during baking, and add fluids if necessary (the best choice is wine, however broth can be substituted). Remove.

If necessary, place in oven for 15 minutes without foil to brown. Meat should be very tender. Dish can at this stage be cooled and kept at refrigerator for 24 hours, or kept on a warm plate, or served. Best not to freeze prepared dish (loses flavor).

Kosher Deli – Passover Recipes by Chef JJ

Garnish

Just before the meat is done make the gremolata. In a small bowl, combine the parsley leaves, toasted pine nuts, lemon zest, and horseradish and mix well by hand. Sprinkle with a little salt and pepper and set aside.

Remove the casserole from the oven and let stand for 10 minutes before carving the shank and dividing among four warmed dinner plates, topped with the gremolata. Before serving, remove bay leaves.

Kosher Deli – Passover Recipes by Chef JJ

Sautéed Veal Chops – Chef JJ

Ingredients

- 2-225grams **Kosher Deli** veal chops
- 2/3 cup red wine
- 1 tbsp margarine
- 2 cloves chopped garlic
- 4 sprigs fresh thyme
- sea salt
- black pepper
- oil

Directions

Season **Kosher Deli** Veal chops with big pinch of sea salt and a couple turns from the pepper mill on each side of each chop.

Drizzle a little bit of the canola oil on top of each chop. Rub it in. Flip the chops over and repeat this process on the other side. Now you have two beautifully seasoned veal chops. Have a hot sauté pan over high heat.

Add 2 tablespoons of oil. Roll it around in the pan. Wait for it to start smoking. Once it starts smoking, place the veal chops into the pan.

In the smoking pan add the chops right into the pan, let them sear for about two minutes and give them a flip, cook them to medium.

Two minutes later flip the chops, sear them, and let them go for another two minutes, remove the veal chops from the pan

Quick Sauce.

With the excess oil, de-glaze the pan with the wine. Be careful when de-glazing.

Add the wine and pull all of the little bits and pieces off of the bottom of the pan to make a quick sauce. Turn down this flame to low.

Add in the margarine and the thyme. Turn the heat off.

Add in the garlic.

Turn the heat back on just a little bit to melt the margarine. Stir so the margarine emulsifies into the red wine. Quick sauce is ready for the pan seared veal chops. Pour the sauce right over it.

Add the sprigs of thyme on top.

Kosher Deli – Passover Recipes by Chef JJ

Roasted Lamb Chops – Chef JJ

Ingredients

- 6 **Kosher Deli** lamb shoulder chops
- 12 garlic cloves: 4 sliced, 8 whole
- 3 tbsps light olive oil
- 2 cups chicken stock
- Preheat oven to 200 Degrees.F

Directions

Cut approximately 10 small slits in each chop. Place garlic slices in slits.
Heat oil in a very large ovenproof sauté pan over high heat.

Add **Kosher Deli** lamb in a single layer and cook until brown, about 4 minutes per side.
Place whole garlic cloves around **Kosher Deli** lamb and pour chicken stock over lamb.

Cover and bake 45 minutes.

Turn **Kosher Deli** lamb over and continue baking about 45 minutes longer until meat is very tender, basting occasionally and adding more broth if necessary.

Serves 6

Kosher Deli – Passover Recipes by Chef JJ

Lamb Stew – Chef JJ

Ingredients

- 1/4 cup olive oil
- 1 large onion, chopped
- 4 garlic cloves, minced
- 1 tsp cinnamon
- 1/2 tsp ginger
- 1/2 tsp coarsely ground black pepper
- 1.3 kilos **Kosher Deli** lamb stew, cubed
- 3 cups beef broth
- 2 cinnamon sticks
- 1 tbsp lemon peel
- 1 cup pitted prunes
- 1 cup whole blanched almonds

Directions

Mix together olive oil, onion, garlic, cinnamon, ginger and pepper in a large Dutch oven.

Add meat and stir to coat. Add broth, cinnamon sticks and lemon peel. Bring to a boil, then simmer, partially covered for 1/2 hour.

Stir in prunes and almonds and simmer for another 1-1/2 hours.

Serves 12

Rack of Lamb with Fig-Marsala Sauce – Chef JJ (from Aish Hatorah.com)

Ingredients

- 4 tablespoons olive oil, divided
- 2 teaspoons dried rosemary
- 2 teaspoons dried thyme, minced
- 2 shallots
- 2 racks baby lamb chops, 9 chops per rack; have butcher French the bones
- 1 cup marsala wine, divided
- 8 fresh Mission figs or 6 dried figs, cut into quarters
- ½ cup chicken stock

Directions

Preheat oven to 450°F.

In a food processor fitted with a metal blade, process 2 tablespoons olive oil, rosemary, thyme, and shallots 30-45 seconds, or until a thick paste forms.

Rub the herb paste into the lamb. Heat 2 tablespoons olive oil in a medium oven-proof skillet. Add the lamb, fat side down, and cook over high heat for 5 minutes. Turn the lamb and cook for an additional minute so that both sides are brown.

Add ½ cup wine to the skillet. Place the skillet in the oven and roast for 18 minutes. If your skillet is not oven-proof, cover the handles with foil.

Remove the skillet from the oven. Place the lamb on a platter; cover with foil to keep warm. Add the remaining ½ cup of wine and the figs to the skillet. Bring to a simmer. Use a spatula to loosen the brown bits from the pan.

Add the stock and simmer for 3-4 minutes. The sauce will thicken and become a nice amber color. Pour sauce over the lamb and serve.

Kosher Deli – Passover Recipes by Chef JJ

Meat Stock – Chef JJ

Ingredients

- 1 Kilo **Kosher Deli** beef shank and bone
- 3 cloves
- 2 Liter cold water
- 6 peppercorns
- 1 medium onion, sliced
- 1/2 bay leaf
- 1/2 cupful sliced carrots
- 1 sprig parsley
- 1 tsp celery seed
- 1 tsp salt

Directions

Soak bones and 1/2 the meat in the water in a kettle for 1 hr.

Brown the rest of the meat in a small amount of fat, and add to the kettle.

Simmer for 3 hours.

Add the vegetables and seasonings and simmer 2 hours longer.

Strain, cool, and clarify.

Meat stock may be used not only for soups but as a basis for gravy and sauces.

Makes about 1 qt

Kosher Deli – Passover Recipes by Chef JJ

Beef Bone Stock – Chef JJ

Ingredients

- 2 kilos meaty soup bones sawn in pieces
- 1 onion, halved
- 2 carrots, quartered
- 1 outer stalk celery, cut in 3 pieces
- 1 small turnip, sliced
- 12 peppercorns
- 1 bay leaf
- 4 parsley stalks pinch of dried thyme

Directions

Wash bones in cold water, place in a large boiler and cover with cold water (about 2 liters). Bring slowly to the boil, skimming when necessary.

Add vegetables, peppercorns, herbs and salt.

Cover and simmer for 2-3 hours, skimming if necessary.

Remove any fat and strain stock into a large bowl, discard bones and vegetables. Cover Beef Bone Stock and store in refrigerator.