



Cultural Cuisine



Holiday Traditions



At Home and Around the World
Our Gift To You

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Contributing Writers / Consultants

Elizabeth Applebaum • R. Sarah Weiss • Bridget Dalton

Editor & Creative Direction: Candace Wyoming

Art Direction: Anna Loren

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Chag Same'ach!

At sundown on March 25, a new Passover celebration begins. Each year, age-old traditions are repeated in preparing for the holiday: cleaning to remove all traces of chametz, washing special dishes, shopping for, and preparing recipes that have been passed down from generation to generation. That is what Jewish families everywhere have in common.

What families may not have in common are the specific cultural customs and kosher cuisine that each enjoys. As our ancestors immigrated all over the world, they discovered and fused new flavors into their traditional family recipes that were passed down to new generations year after year.

This year's Passover magazine is a tribute to the mosaic that makes up our Jewish community. It's a diverse community unified by time-honored traditions, history and beliefs. Within these pages, we are pleased to share a melting pot of international flavors. Whether for your Passover feast or for everyday kosher meals – you just might find some new family favorites! You'll also find some fun activities to help kids of all ages explore their cultural heritage, while learning more about Passover. Enjoy!

From our family to yours, we wish you a

★ מסע של הבטחה

Happy Passover!



Origins of Passover

Every year Jews here in America and all over the world celebrate Passover to commemorate their ancestors' emancipation from slavery in ancient Egypt and their beginnings as an independent people.

The story of Passover is told in the Jewish Bible, the Torah. The patriarch Jacob, along with his family of 70, settled in Egypt. Over time, the original family of 70 prospered, grew to thousands and became a nation.

After the death of the Pharaoh who had welcomed Jacob and his family, a different king came to power. This new leader enslaved the Israelites. After 210 years of slavery, Moses led his people out of bondage in Egypt and to freedom.

Ever since, Jewish people everywhere have celebrated Passover (Pesach, in Hebrew) to commemorate our freedom. A highlight of the holiday is the festive dinner called a seder ("order"). The seder incorporates narrative, song, prayer, and most of all, food, into telling the story of Passover.

www.giantfood.com



Color illustration: Charles Edward Chambers, 1917, Library of Congress, Prints & Photographs Division, WWI Posters, LC-USZC2-423

At Home in America

Passover Traditions

For hundreds of years, Jews have immigrated to the United States in search of freedom to practice their religion, but also to use their skills and talents to make their way in life. Having come from all over the world, adaptations of kosher recipes have traveled with the Jews, along with religious traditions such as those practiced and enjoyed at Passover.

Passover Means Ultimate Clean

Everyone has heard of spring cleaning, but nobody cleans like Jews before Passover! That's because Jewish law states that **chametz** (leavened foods like bread and pastries) may not be eaten, or even owned, for all the days of Passover. Even the tiniest crumb is forbidden. On the eve of Passover, the Jewish house is absolutely, positively clean.

What happens to all of those bits of bagel and remnants of rigatoni swept up in the fury of pre-Passover cleaning? Mostly, they go into the trash or down the disposal. But traditionally some bits are burned – the only sure way to destroy them. Today, most families set aside a few pieces of bread and incinerate them on the grill on the morning before Passover.

Table Talk

How do you get a family discussion going about the Exodus? How do you involve all your guests, young and old? The rabbis of old gave us a solution to this problem: the **Haggadah**, basically a script that include prayers, hymns of thanks, and biblical texts to tell the story of the Exodus. The youngest person at the table recites the four questions, asking why this night is different from all other nights. Using songs and rituals, we spend the rest of the evening answering those questions!

The seder is not just about eating; it's a forum for talking about the meaning of Passover and about being Jewish.

Like acts of a play, the seder is divided into four sections and each calls for a glass of wine (or grape juice). The complete seder, including the meal, can take the entire evening. Many communities have the tradition of chanting or singing various parts of the haggadah. In the old world, every community had its traditional chant and many immigrants brought those melodies with them. And, lucky for us, many of those traditional melodies have been passed down from generation to generation.

Variety Is the Spice of Life

Spice up your seder dinner by exploring some new and exciting ingredients that are sure to treat your taste buds.

Try some of the many herbs, spices and other flavors from around the world to give your favorite recipes an international flair. Here are just a few:

Argentina: Paprika, Garlic

China: Ginger

Greece: Allspice, Cloves, Coriander, Mint

Italy: Basil, Marjoram, Oregano, Rosemary, Thyme

Jamaica: Cinnamon, Cloves, Garlic, Nutmeg

Mexico: Chocolate, Cilantro, Chiles, Cumin, Hazelnut, Vanilla

Morocco: Black Pepper, Cinnamon, Ginger, Turmeric, White Pepper

Peru: Cilantro, Garlic

Poland/Hungary: Cloves, Dill, Paprika, Horseradish

Spain: Cayenne Pepper, Paprika

Zimbabwe: Cloves, Curry, Garlic

be'te-avon!
(enjoy!)

Note: Some spices are considered kitniyot according to some authorities; check with your local rabbi or kosher authority if in doubt.

Discover more flavors in our special recipe section on page 4:

A Feast of Flavors – Cultural Cuisine

a Feast of **Cultural Cuisine** Flavors

Please consult your local rabbinical authority to determine whether the items you choose are kosher or kosher for Passover. Nutrition information will vary depending on individual ingredients used.

Chicken with Prunes and Honey (M)

- 2 c. pitted prunes, soaked in 1 c. water for 15 minutes
- ¼ c. honey
- 1 tsp. ground cinnamon
- 5 lbs. skinless kosher chicken pieces
- ¼ c. olive oil
- 1 c. finely chopped yellow onions
- 2 cloves garlic, finely chopped
- 1 tsp. salt
- ½ tsp. freshly ground black pepper
- Three 3" cinnamon sticks
- 2 c. cold water
- 1 c. blanched almonds, toasted, for garnish

Place the prunes and soaking water in a small saucepan. Bring to a boil, then reduce heat and simmer, uncovered, for 10 minutes. Add honey and ground cinnamon. Mix well and simmer until the prunes soften, about 5 more minutes. Remove from heat and set aside.

Rinse the chicken and pat dry. Heat olive oil in large skillet over medium-high heat and cook the onions and garlic, stirring, until golden and soft, 3 to 4 minutes. Add the chicken pieces and brown, cooking 2 to 3 minutes on each side. Add the salt, pepper, cinnamon sticks, and 2 cups of cold water, stir well, and boil over medium-high heat. Pour the prune mixture over the chicken. Reduce heat to medium-low and simmer, covered, for 1 hour. Uncover and cook until liquid reduces and sauce thickens, an additional 20 to 30 minutes.

Serve on a large platter garnished with toasted almonds. Makes 8, 8-ounce servings.

Per serving: Calories 530, Total Fat 25g, Saturated Fat 5g, Cholesterol 115mg, Sodium 490mg, Carbohydrates 39g, Fiber 4g, Sugars 22g, Protein 36g.



Syria

Baked Fish with Almond Pesto (D)

- 6 fresh fish fillets (4-5 oz. each, salmon, carp, pike, whitefish, etc.)
- salt and freshly ground black pepper
- 2 tbs. butter, melted
- ¾ c. dry white wine
- Prepared Almond Pesto (recipe below)
- ½ c. sliced almonds, toasted

Preheat oven to 400°F. Rinse fish well and pat dry. Make three diagonal scores in the top of each fillet and season well with salt and pepper. Arrange fillets in a prepared baking dish; drizzle butter and wine over the top, and bake for 10 minutes; if looking dry, add a little more wine. Top fillets with prepared pesto (see following recipe) and place under broiler for 5 more minutes. Garnish with toasted almonds. Makes 6 servings.

Per serving: Calories 490, Total Fat 39g, Saturated Fat 8g, Cholesterol 75mg, Sodium 370mg, Carbohydrates 4g, Fiber 2g, Sugars 1g, Protein 26g.



Italy

Almond Pesto (D)

- ¼ c. toasted almonds
- 2 garlic cloves

- 2 c. fresh basil leaves
- 6 tbs. extra-virgin olive oil
- ½ tsp. kosher salt
- 1 tsp. grated Parmesan cheese

Place almonds and garlic cloves in a food processor and pulse until well chopped. Add basil and pulse until chopped.

While the machine is running, gradually add oil and process until smooth. Add the salt and cheese and process until combined. Use immediately, or cover and refrigerate up to 2 days. Makes 6 servings, 2 tablespoons each, or ¾ cup total.

Per serving: Calories 150, Total Fat 16g, Saturated Fat 2g, Cholesterol 0mg, Sodium 170mg, Carbohydrates 2g, Fiber 1g, Sugars 0g, Protein 1g.

Rainbow Salad (P)

Dressing:

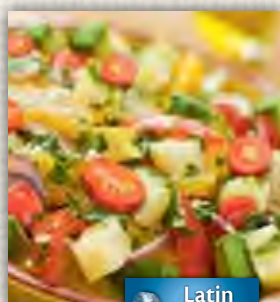
- ¼ c. wine or cider vinegar
- ½ c. olive oil
- Juice of 1 grapefruit
- 1 - 2 tsp. honey (to taste)
- salt and pepper to taste

Salad:

- 1 mango, seeded, peeled, chopped
- 1 grapefruit, segments removed
- 2 avocados, pitted, peeled, chopped
- 1 (14 oz.) can hearts of palm, drained & chopped
- ½ lg. red onion, thinly sliced
- 1 pt. grape tomatoes, halved
- 1 yellow bell pepper, seeded & julienned
- 3 cooked beets, cubed
- 1 bunch watercress
- ½ bunch flat-leaf parsley, minced

Whisk dressing ingredients. Combine salad ingredients in a large bowl and toss with dressing. Makes 8, 1-cup servings.

Per serving: Calories 240, Total Fat 17g, Saturated Fat 2.5g, Cholesterol 0mg, Sodium 190mg, Carbohydrates 20g, Fiber 6g, Sugars 10g, Protein 3g.



Latin America

Passover Cobbler (P)

- 3 lg. eggs
- ¾ c. sugar
- ¼ c. vegetable oil
- ¾ c. matzo meal
- 2 tbs. potato starch
- ⅛ tsp. salt
- 2 tbs. lemon or orange juice
- 6 - 8 c. peeled & sliced fruit (apples, peaches, pears or berries)
- ¼ c. cinnamon sugar, divided

Preheat oven to 350°F. Lightly oil a 9" x 9" baking pan. Beat eggs with sugar until well blended. Add the oil, matzo meal, potato starch, salt and blend well.

Toss fruit in juice, then add to pan and sprinkle with 2 tablespoons of the cinnamon sugar, reserving a little for the top. Spoon the batter over the fruit, covering as much of the fruit as you can. Sprinkle with remaining cinnamon sugar.

Bake until the topping is set and just golden, about 45 minutes. Serve warm. Makes 8, 1-cup servings.

Per serving: Calories 280, Total Fat 9g, Saturated Fat 1.5g, Cholesterol 70mg, Sodium 65mg, Carbohydrates 51g, Fiber 3g, Sugars 35g, Protein 4g.



Southern USA



France

Sweet Onion Cups and Matzo Pecan Honey Crumble (P)

4 medium-large sweet onions
2 tsp. olive oil
Pinch of each: cinnamon, garlic,
ground black pepper and
Manischewitz® kosher salt

Sweet Potato Filling:

2 tbs. olive oil
reserved onion cores, finely chopped
2 sweet potatoes, peeled and diced
1 tsp. ground cinnamon
1 tsp. garlic powder
½ tsp. each, salt and black pepper

Matzo Pecan Honey Crumble:

3 - 4 **Manischewitz**® matzos,
broken into small pieces
½ c. pecan pieces
1 tsp. ground cinnamon
3 tbs. **Manischewitz**® honey

Preheat oven to 400°F. Spray a cookie sheet with non-stick spray. For each onion, cut a 1-inch slice off the top and a thinner slice off

the bottom so they sit flat; discard the slices. Peel the onions. Remove core from each onion by pushing it out from the underside, leaving just two of the outer layers to form bottomless shells. Cut in half. Finely chop the cores and reserve for the sweet potato filling.

Lay the onion halves on the prepared cookie sheet. Brush the onions with olive oil, inside and out. Sprinkle with cinnamon, garlic, pepper and salt. Place in the oven and bake 20 to 30 minutes, or until the rims of the onions are browned.

For the Sweet Potato Filling:

Heat the oil in a skillet over medium heat; add the reserved onions and brown. Add the sweet potato and spices. Sauté onions and potatoes, stirring constantly, until potatoes are soft. Remove from heat and transfer to a bowl; keep warm until ready to stuff onion halves.

For the Matzo Pecan Honey Crumble:

In the same skillet, over medium-high heat, add the matzo and pecan pieces; toast for about 2 minutes, stirring frequently. Add the cinnamon and honey and cook for 1 minute. Remove from heat and cool slightly.

To assemble: Place onions on a plate, flat sides down, and fill with sweet potato mixture; top with Matzo Pecan Honey Crumble. Makes 8, 5-ounce servings.

Per serving: Calories 230, Total Fat 10g, Saturated Fat 1g, Cholesterol 0mg, Sodium 160mg, Carbohydrates 34g, Fiber 4g, Sugars 12g, Protein 3g.



Russia

Russian Salad (P)

1 lg. beet (red* or golden)
2 lg. Yukon Gold, white or redskin potatoes
2 lg. carrots
½ sm. red onion
3 **Osem**® pickles

1 sm. bunch dill
2 ribs celery, strings removed
¼ c. olive oil
¼ c. unfiltered apple cider vinegar
salt and pepper, to taste

Peel and dice beet*, potatoes and carrots and place in a wide-bottom pot with water just to cover; cook until tender. Transfer to a bowl. Cut the onion, pickles, dill and celery in large chunks and place in a food processor; pulse until minced. Add the oil, vinegar, salt and pepper and pulse 2 to 3 more times, until just combined. While the vegetable mixture is still warm, add ground mixture and stir to combine. Serve at room temperature. Makes 8, 1-cup servings.

**If using a red beet, cook separately.*

Per serving: Calories 150, Total Fat 7g, Saturated Fat 1g, Cholesterol 0mg, Sodium 150mg, Carbohydrates 21g, Fiber 3g, Sugars 2g, Protein 2g.

Happy Passover



The Manischewitz Co.



Baking You Happy

Lilly's delicious products are made from the highest quality, freshest and most natural ingredients. Make your Passover much sweeter and memorable with Lilly's. To all of our valued customers, we wish you a truly "Zeesen Pesach," Have a Sweet Passover!



Happy Passover
from
Osem USA

Key: (P) pareve (M) meat (D) dairy

See our website for recipes!

Despite all the rules about what one can and cannot eat during Passover, there's actually a lot of diversity when it comes to food. Families who trace their roots to Europe (Ashkenazim) would never eat rice, chickpeas or other legumes (all considered "kitniyot") on Passover, but Jews with ancestors from Spain and Middle Eastern, North African and Asian countries (Sephardim) certainly do.

The Sweet Symbolism of Charoset

The most colorful and interesting seder delicacy is charoset, meant to symbolize the mortar used by Jewish slaves in Pharaoh's work. Charoset recipes and ingredients vary, depending upon what was available in the specific regions of the world that our ancestors called home. Some serve it chopped and chunky, while others process it into a paste; but what is common is that each recipe is a sweet and symbolic Passover favorite that signifies the beginning of the feast.

Basic Charoset ^(P)

This recipe is only a basic guideline for ingredients and quantities – adjust the recipe to suit individual tastes and the texture you want. Makes 16, ¼-cup servings.

½ c. diced dried fruit (simmered or soaked)
3 c. peeled and diced fresh fruit
½ c. chopped, ground or whole nuts
¼ c. sugar or honey
¼ c. sweet wine or fruit juice
½ tbs. ground spices

Mix all ingredients in bowl for chunky consistency, or purée in processor to form a textured paste. Taste and add additional sugar and/or liquid to reach desired sweetness and consistency.

Per serving: Calories 70, Total Fat 2.5g, Saturated Fat 0g, Cholesterol 0mg, Sodium 0g, Carbohydrates 11g, Fiber 1g, Sugars 9g, Protein 1g.

Discover flavors from around the world by including these ingredient variations in your recipe:

Ashkenazi Charoset Eastern European region

Grated red or green apples, walnuts, cinnamon, white sugar, sweet wine

Sephardi Charoset Spain, Mediterranean region

Dried figs, dried apricots, dried pears, raisins, cardamom, cloves

Please consult your local rabbinical authority to determine whether the items you choose are kosher or kosher for Passover.

Nutrition information will vary depending on the individual ingredients used in recipes.

Syrian Charoset Middle Eastern region

Pitted dates, cinnamon, walnuts, sweet wine, matzo meal

Israeli Charoset Middle Eastern region

Apples, raisins, apricots, bananas, prunes, brown sugar, red wine, cinnamon, orange rind, orange juice, pecans, almonds, honey

Tropical Charoset Caribbean regions, Hawaii

Macadamia nuts, almonds, sugar, apple, pineapple, mango, papaya, sweet wine, fresh ginger root, cinnamon, banana, coconut

Surinamese Charoset South American region

Coconut, raisins, cherry jam, dried apples, dried pears, dried apricots, prunes, cinnamon, walnuts

Indian Charoset Asian region

Oranges, orange juice, curry powder, ginger

Southern Charoset Southern United States region

Peaches, brown sugar, apples, pecans, cinnamon

Charoset and Matzo Crunch are fun recipes to help kids learn about Passover symbolism.

Chocolate Matzo Crunch ^(D)

4 - 6 unsalted matzos
2 sticks (1 c.) unsalted butter or unsalted Passover margarine
1 c. brown sugar, firmly packed
¾ c. semi-sweet chocolate chips or coarsely chopped bittersweet chocolate
kosher salt, for topping (if desired)

Preheat the oven to 375°F. Line a large baking sheet with foil. Top the foil with parchment paper to prevent the mixture from sticking during baking.

Place matzos evenly in one layer on baking sheet. To fill spaces, break extra pieces, as needed.

Melt the butter or margarine in a large, heavy-bottomed saucepan, and add the brown sugar; stir to combine. Cook over medium heat for 2 to 4 minutes, stirring constantly, until the mixture comes to a boil. Reduce heat to simmer for an additional 3 minutes, stirring constantly. Remove from the heat and drizzle over all of the matzo to cover completely.

Place the baking sheet of matzo in the oven and reduce temperature to 325°F. Bake for 15 to 18 minutes or until lightly browned. Remove from oven and immediately sprinkle chocolate chips or chopped chocolate over the hot matzo. Let chocolate melt for 5 minutes, then run the edge of a spoon or knife over the melted chocolate to spread evenly. If desired, sprinkle just a little kosher salt over top for a sweet and salty kick. Once cooled completely, break into pieces. Place pan in freezer to speed cooling if needed. Makes 8 servings.

This makes a great gift!

Per serving: Calories 450, Total Fat 28g, Saturated Fat 17g, Cholesterol 60mg, Sodium 15mg, Carbohydrates 52g, Fiber 1g, Sugars 35g, Protein 3g.



Charoset leftovers make a great anytime snack!

Charoset Balls – Morocco

Stir ground matzo meal into your charoset mixture to thicken enough to shape into small balls. Roll in ground nuts or cinnamon and sugar, if desired. Set aside on a tray or cookie sheet and refrigerate until set, about 1 hour.

Passover FUN For All Ages

Preparing for Passover is a big job – it’s the perfect time for help from little hands. Explore fun projects to teach children all about the holiday.

● **Hunt for Chametz**

Kids of all ages can join in the hunt for chametz. Carefully leave 10 pieces of food for younger children to discover. The search is usually conducted with a candle, a feather, and a wooden spoon to transport the chametz. In the morning, burn whatever is found.

● **Creating the Charoset**

Ask children to help make your favorite charoset recipe: they can choose the nicest apples, count the number of almonds and walnuts, measure the cinnamon and sugar. Talk about the meaning of Passover as they work!

● **Matzo Masterpieces**

Matzo is the perfect canvas for children’s natural creativity. Pour a bit of tomato sauce on top of one piece, then have kids use bits of green pepper, onion, cheese and other fun foods to create an edible work of art. Bake, eat and enjoy!

More Passover fun online:

Visit our website to download more Passover activities!

For other Passover information and fun activities visit:

www.chabad.org/kids/article_cdo/aid/354742/jewish/Holidays.htm

Scroll down to “Passover” to watch videos, play games online and more.

Family Connections

Let’s face it...kids learn best if they are having fun. Connect with your children while reconnecting them with their roots and ancestry. Engage kids and teach them about their family heritage with some fun activities. You may learn something yourself!

Start a family cookbook

Collect favorite holiday dishes, recipes and memories from each family member. Also note why someone loves the dish, when it was served and who was in attendance for that particular meal.

Create a family heritage tree

Establish a theme based on your heritage and have children research the area your family originates from. Then, decorate the tree with elements that represent that heritage. For example, Dutch heritage may be represented by wooden shoes and tulips, while Latin American roots may be represented by chile peppers and tropical flowers.

Passover is a joyous time to reconnect with family and friends. Explore your Jewish roots; practice traditions, and even establish new ones!

Learn a new language

Learn phrases and Passover greetings in the language of your ancestors. Practice with family at the seder!

Engage the senses

Play a number of guessing games that engage the cultural or culinary senses: researching your family’s roots, find and play music or songs from the area or areas your family comes from. Have family members cover their eyes and see if they can guess different foods (or herbs and spices) by touching, tasting and smelling them. Bonus points if they can name what it is!

Passover Word SCRAMBLE

Unscramble the letters below and write your answer in the space to the right of the scrambled letters. **For more activities, see our website!**

- | | |
|--------------|--------------------|
| deesr _____ | tetibr resbh _____ |
| ashpec _____ | ahksn eobn _____ |
| aapsrk _____ | sidkhdu _____ |
| nwei _____ | vpsasreo _____ |
| geg _____ | ehzeactr _____ |
| iehajl _____ | adhgaagh _____ |
| toazm _____ | azeohr _____ |
| upc _____ | sebnilgs _____ |
| aormr _____ | otahcres _____ |

Answers: seder, pesach, karpas, wine, egg, ellilah, matzo, cup, maror, bitter herbs, shank bone, kiddush, passover, chazeret, hagadah, zeraah, blessing, charoset.

Happy Passover!

Your Passover Shopping List

Here's a handy checklist for the recipes inside and to help you stock up on other Passover necessities!

☼ Denotes Seder Plate Element • Be sure to choose Kosher for Passover ingredients*

- | | | |
|--|---|---|
| <p>Bakery:</p> <ul style="list-style-type: none"> <input type="checkbox"/> Cakes: 7-layer, torte <input type="checkbox"/> Roll cakes: jelly, mousse <input type="checkbox"/> Cookies: rainbow, macaroons, assorted <input type="checkbox"/> _____ <p>Produce: Floral:</p> <ul style="list-style-type: none"> <input type="checkbox"/> Flowers <input type="checkbox"/> _____ <p>Fruit:</p> <ul style="list-style-type: none"> <input type="checkbox"/> Apples <input type="checkbox"/> Apricots <input type="checkbox"/> Avocados <input type="checkbox"/> Bananas <input type="checkbox"/> Berries <input type="checkbox"/> Citrus: oranges, lemons <input type="checkbox"/> Peaches, Pears <input type="checkbox"/> Tropical fruits <p>Vegetables:</p> <ul style="list-style-type: none"> <input type="checkbox"/> Beets <input type="checkbox"/> Carrots <input type="checkbox"/> Celery <input type="checkbox"/> Garlic <input type="checkbox"/> ☼ Horseradish root <input type="checkbox"/> Leeks <input type="checkbox"/> Lettuce <input type="checkbox"/> Mushrooms <input type="checkbox"/> Onions: sweet, red, pearl <input type="checkbox"/> Parsnips <input type="checkbox"/> Peppers <input type="checkbox"/> Potatoes: sweet, other <input type="checkbox"/> Radishes <input type="checkbox"/> ☼ Romaine lettuce <input type="checkbox"/> Tomatoes <p>Fresh Herbs:</p> <ul style="list-style-type: none"> <input type="checkbox"/> Basil <input type="checkbox"/> Dill <input type="checkbox"/> ☼ Parsley <input type="checkbox"/> _____ <p>Fish:</p> <ul style="list-style-type: none"> <input type="checkbox"/> Salmon, carp, other <input type="checkbox"/> _____ | <p>Meat:</p> <ul style="list-style-type: none"> <input type="checkbox"/> Beef: brisket, roast <input type="checkbox"/> Poultry: chicken, turkey <input type="checkbox"/> ☼ Shankbone <input type="checkbox"/> _____ <p>Dairy/Eggs:</p> <ul style="list-style-type: none"> <input type="checkbox"/> Butter, Margarine <input type="checkbox"/> Cheese: Parmesan, other <input type="checkbox"/> Cottage cheese <input type="checkbox"/> Cream cheese <input type="checkbox"/> Milk <input type="checkbox"/> Yogurt <input type="checkbox"/> ☼ Eggs <input type="checkbox"/> _____ <p>Pantry:</p> <ul style="list-style-type: none"> <input type="checkbox"/> Blintzes <input type="checkbox"/> Candy: ring jells, other <input type="checkbox"/> Gefilte fish <input type="checkbox"/> ☼ Horseradish <input type="checkbox"/> Matzo, regular <input type="checkbox"/> Matzo products: cake meal, meal, farfel, Shmura <input type="checkbox"/> Sardines <input type="checkbox"/> Chicken stock <input type="checkbox"/> Honey <input type="checkbox"/> Ketchup <input type="checkbox"/> Mayonnaise <input type="checkbox"/> Olive Oil / Passover Oil <input type="checkbox"/> Olives, Pickles <input type="checkbox"/> Preserves <input type="checkbox"/> Salad dressing <input type="checkbox"/> Soup mix <input type="checkbox"/> Vinegar <input type="checkbox"/> _____ <p>Baking:</p> <ul style="list-style-type: none"> <input type="checkbox"/> Baking powder <input type="checkbox"/> Baking soda <input type="checkbox"/> Chocolate chips <input type="checkbox"/> Extracts <input type="checkbox"/> Potato starch <input type="checkbox"/> Sugar: white, brown <p>Dried Fruit & Nuts:</p> <ul style="list-style-type: none"> <input type="checkbox"/> Apricots, Dates | <ul style="list-style-type: none"> <input type="checkbox"/> Coconut <input type="checkbox"/> Raisins, Prunes <input type="checkbox"/> Almonds <input type="checkbox"/> Pecans <input type="checkbox"/> Walnuts <input type="checkbox"/> _____ <input type="checkbox"/> Cinnamon <input type="checkbox"/> Dried herbs <input type="checkbox"/> Garlic powder <input type="checkbox"/> Ginger <input type="checkbox"/> Onion powder <input type="checkbox"/> Paprika <input type="checkbox"/> Pepper, ground <input type="checkbox"/> Salt, Kosher <input type="checkbox"/> _____ <p>Spices/Herbs:</p> <ul style="list-style-type: none"> <input type="checkbox"/> Apple juice <input type="checkbox"/> Grape juice <input type="checkbox"/> Wine <small>Not available in all stores</small> <input type="checkbox"/> Coffee / Decaf <input type="checkbox"/> Juice: orange, other <input type="checkbox"/> Tea bags <input type="checkbox"/> Seltzer <input type="checkbox"/> Soda <input type="checkbox"/> _____ <p>Beverages:</p> <ul style="list-style-type: none"> <input type="checkbox"/> Candles: Shabbat, Memorial <input type="checkbox"/> Cleansers <input type="checkbox"/> Dishwashing soap <input type="checkbox"/> Laundry soap <input type="checkbox"/> Rubber gloves <input type="checkbox"/> Sponges <input type="checkbox"/> Steel wool pads <input type="checkbox"/> Garbage bags <input type="checkbox"/> Paper towels <input type="checkbox"/> Napkins <input type="checkbox"/> Bath tissue <input type="checkbox"/> Facial tissue <input type="checkbox"/> Party tableware <input type="checkbox"/> Foil, Plastic wrap <input type="checkbox"/> Food storage bags |
|--|---|---|

*Look for certification on packages, or consult your local rabbinical authority to determine if items you choose are kosher or kosher for Passover. Not all items listed are available in all stores.

