



Gratz Insider, Spring 2015 - Story Continuation

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The Gratz Gourmet

Specializing in curriculum development and professional learning for Jewish educators, Rochelle has also been a coach, mentor and consultant to education directors in supplementary schools. Her lengthy resume includes 23 years as director of educational services at the Auerbach Central Agency for Jewish Education. In addition, she worked as educational program manager at the Partnership for Effective Learning and Innovative Education (PELIE). She was also director of two supplementary schools and teacher for the Gratz Jewish Community High School.

Rochelle graduated with a master's in Jewish Religious Education from Hebrew Union College Jewish Institute of Religion, which also conferred upon her the honorary degree of Doctor of Jewish Religious Education.

But, at Passover, Rochelle spends her time in the kitchen, rather than the classroom, preparing for her Seder. The following are three of her favorite recipes from *The Passover Gourmet*.

Walnut-Onion Salad (vegetarian chopped liver)

2 onions, chopped

6 tablespoons oil

1 $\frac{1}{2}$ cups chopped walnuts

5 hard-boiled eggs

1 teaspoon sugar

Salt and pepper to taste

1. Fry the onions in the oil with the sugar until golden brown.
2. Remove the onions from the skillet with a slotted spoon and set aside.
3. Fry the walnuts in the skillet for one minute. If needed, add a little more oil.
4. Remove the walnuts with a slotted spoon.
5. Grind the onions, walnuts and eggs together in a meat grinder or food processor fitted with a steel blade.
6. Season to taste and refrigerate.

Yield: 4 to 6 servings

Eight-Vegetable Dumpling Stew

2 onions	1 can (6 oz) tomato paste
2 carrots	1 tablespoon sugar
2 red peppers	1 teaspoon salt
2 tomatoes	
2 ribs celery	<u>For the dumplings</u>
1 cup fresh mushrooms	2 eggs
1/3 cup oil	1 $\frac{1}{2}$ cups matzah meal
1 package (10 oz)	1 teaspoon salt
frozen green beans	1/3 cup water
1 package (10 oz)	6 tablespoons oil
frozen yellow beans	

1. Slice the onions, carrots, peppers, tomatoes, celery and mushrooms.
2. Heat the oil in a large heavy pot. Add the fresh vegetables and sautee for ten minutes.
3. Add the frozen vegetables, tomato paste, salt, sugar and one cup of water.
4. Cover and cook for 20 minutes.
5. Mix the dumpling ingredients and form small dumplings (heavy matzah balls) with wet hands.
6. Use the back of a wooden spoon to push down the surface of the stew, making small wells, and then drop the dumplings in carefully.
7. Cover and cook for an additional 20 minutes

Yield: 6 to 8 servings

Strawberry Water Ice (a favorite at Rochelle's Seder)

1 pint strawberries, washed and hulled
1 cup water
2/3 cup sugar
2 tablespoons lemon juice
3 tablespoons Grand Marnier or other orange liqueur
(Rochelle recommends adjusting the sugar, lemon and alcohol to taste.)

1. Put the strawberries, water, sugar, orange liqueur and lemon juice in a blender or food processor fitted with a steel blade. Blend until smooth.

2. Freeze the strawberry mixture in ice trays for two hours.
3. Return the strawberry mixture to the food processor and blend until smooth and light in color.
4. Freeze again until serving time.

Yield: 4 servings

Rousso, Nira (1987). *The Passover Gourmet*. New York: Adama Books.