

delicious dish

**Passover 101
Grocery, Tool List and Prep list**

Recipe Title	Grocery Fresh	Grocery Dry	Tools Needed	Prep Ahead
my grandmother holiday tzimimis	<ul style="list-style-type: none"> • ½ pound of beef brisket or 1 strip of flunken • 4-5 pounds carrots • 3-4 pounds sweet 	<ul style="list-style-type: none"> • Brown sugar • 10 pitted prunes • Cornstarch or potato starch • Kosher salt • Pepper 	Med-Large pot	Peel carrots and potatoes
make-ahead potato kugelettes	<ul style="list-style-type: none"> • 5 large Yukon gold potatoes • 2 small to medium cooking onions • 3 large eggs 	<ul style="list-style-type: none"> • Matzo meal • Mazola corn oil (or sub for safflower, light olive oil or grapeseed oil) • White pepper 	2 muffin tins (24 cups)	Peel potatoes, cut into large pieces and put into ice-cold water
20-minute brisket	<ul style="list-style-type: none"> • 1 8-10 pound double brisket • 8 medium sized cooking onions or 4 Spanish onions 	<ul style="list-style-type: none"> • Kosher salt • Pepper • 1 cup mustard, mix of yellow mustard, dijon and grainy or a mix of imitation kosher for Passover mustard plus pickle juice and white horseradish • Dr Pepper or 2 cups Manischewitz Concord grape wine or Concord grape juice + 1 cup chicken broth 	Parchment Paper XL Heavy Duty Tin Foil Large Roasting Pan	Peel onions
passover lemon bars	<ul style="list-style-type: none"> • Unsalted butter or margarine • 4 eggs • 3-4 lemons 	<ul style="list-style-type: none"> • Matzo cake meal • Potato starch • Brown sugar • Cinnamon • Sugar • Passover icing sugar for garnish 	<ul style="list-style-type: none"> • 9*13 inch baking pan • Foil • Food processor • Mixing bowl 	Have all ingredients ready