



GOOD MORNING MATZAH BRIE

2 servings

Ingredients

2 pieces of matzah
milk for dipping
¼ stick (2 Tbsp.) margarine
¼ cup sugar mixed with 1 tsp. cinnamon

Step-by-Step Preparation

1. Pour the milk into a bowl. Break the matzah into large pieces and soak them in the milk.
2. Melt margarine in a frying pan. Add the matzah. Sprinkle with the cinnamon mixture and fry for a minute. Turn the matzah over and sprinkle again with the mixture. Fry for another minute. Serve hot.



GRANNY FANNIE'S COLD EGG SOUP

6 servings

Ingredients

6 hard-boiled eggs
3 cups cold water
salt to taste


Step-by-Step Preparation

1. Peel the eggs, cut them into pieces and place them in a bowl.
2. Add the water and mix until the mixture turns yellow.
3. Add salt to taste.
4. Refrigerate. Serve cold.






CHAROSET

Ingredients



2 medium Golden Delicious apples
2 medium Granny Smith or other tart apples
½ cup finely-chopped almonds
¼ cup sweet wine
¼ cup dry wine
1 Tbsp. cinnamon

Step-by-Step Preparation

1. Peel and core the apples and grate them into a bowl.
 2. Add all the other ingredients and mix.
 3. Refrigerate for 3–6 hours. Place on the seder plate to eat with matzah and maror.
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