Ande’s Passover Salad

Rosemary Matzoh croutons:

- 3-4 sheets kosher for Passover matzoh
- 1 stick of unsalted butter
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 1/2 teaspoon dried rosemary
- 1/2 teaspoon onion powder
- 1/2 teaspoon dried garlic

Preheat oven to 350°, line a baking sheet with parchment paper and lightly spray with nonstick baking spray. Place 3-4 sheets of Matzoh on the baking sheet carefully breaking pieces so that you can fit as many as possible onto the tray. In a microwave safe dish melt the butter and pour over the matzoh being sure to coat all of it. Use a small off set spatula or your hands to move the butter around and keep it from pooling too much in some spots. Make sure the butter is evenly distributed all around. In another bowl mix together all the spices and salt. Lightly sprinkle the spice mixture evenly over the matzah. Bake in the oven 10-15 minutes until fragrant and crispy. Let cool and then break into bite size crouton pieces. Sprinkle on top of your salad and enjoy. This is a fun recipe to get creative and play around with different spices and herbs.

Horseradish Dressing:

- 3 tablespoons prepared horseradish
- 3 tablespoons champagne vinegar or white-wine vinegar
- 3 teaspoons honey
- 2 teaspoons kosher Dijon mustard
- 1/2 teaspoon coarse salt
- 1/4 teaspoon freshly ground pepper
- 1/3 cup extra-virgin olive oil
- Juice from one lemon

Combine horseradish, vinegar, honey, mustard, lemon juice salt, and pepper in a small bowl. Add oil in a slow, steady stream, whisking until emulsified. This dressing will keep up to two weeks in the refrigerator.

Cucumber Salmon Bites

- 1-2 large cucumbers
- Chive cream cheese
- Smoked salmon
- Dill
- Lemon

Peel and slice cucumbers into even rounds. With a small ice cream scoop, individually place a small ball of choice cream cheese on each cucumber round with a small slice of salmon. Top with fresh dill and serve with a wedge of lemon.

Ande’s Flourless Chocolate Brownies

- 1 cup plus 2 tablespoons semi sweet chocolate chips
- 1 1/2 sticks unsalted butter
- 1/4 cup cocoa powder
- 4 eggs
- 1 cup dark brown sugar
- 1/4 cup vanilla extract
- 1/2 cup almond flour
- 1/4 tsp baking soda
- 1/4 tsp salt

Preheat oven to 350°

Note: this brownie recipe is to be baked in a half sheet tray that has sides (like a cookie sheet with walls) they come out flat and thin and do not rise very high.

Place parchment paper on the bottom of the half sheet tray and spread with non-stick spray.

Mix the almond flour, salt and baking soda and set aside.

Melt the butter, chocolate chips and cocoa powder in a double boiler or Bain Marie. Whisk the chocolate butter mixture until smooth and uniform. Using a standing mixer with whisk attachment, whisk the egg, brown sugar, white sugar and vanilla until light and airy. Very slowly pour the warm melted chocolate mixture into the egg sugar mixture. If you pour too fast you will cook the eggs. Once the butter is uniform, make sure to scrape from the bottom to get it fully incorporated throughout. Add the dry ingredients and with a spatula lightly fold until combined. Pour batter into prepared sheet pan and use an offset spatula to spread evenly. Give a light tap to pop and air bubbles. Bake for 25-30 minutes or until a knife comes out clean. Let cool until slicing. Serve with whipped cream and fresh berries.

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