

Ande's Passover Salad

Rosemary Matzo croutons:

- 3-4 sheets kosher for Passover matzo
- 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 matzo 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 matzo. 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. Top each round with a small slice of salmon. Top with fresh dill and serve with a wedge of lemon.

