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MEMORIES OF
WHITE HOUSE SEDERS

2009-2016







CARROT SOUFFLE

Joan Lesser, mother of Eric Lesser

1lb. carrots, steamed and mashed
1 stick butter, softened
1/2 cup honey
3 eggs
3 tbls matzo meal
1 tsp baking powder
1/8 tsp cinnamon
1/8 tsp nutmeg
1 tsp vanilla

Mix together all of the ingredients. Pour into baking dish. Bake at 350° for about 30 minutes or until the top looks golden brown and the center is almost firm.

Enjoy!







BROWN SUGAR MACAROONS

Evelyn Gottlieb, Grandmother of Lisa Kohnke

- 1 cup light brown sugar
- 1 ¼ cup pecans, ground very fine
- 1 egg white, unbeaten

Mix all together well.

Roll into balls, about medium to large size.

Bake on greased pan—about 2 inches apart—at 300°
for 12-15 minutes.







BRISKET

Patricia Winter, mother of Melissa Winter

Note: the brisket shrinks A LOT, so make more than you would think.

One whole brisket, trimmed of almost all fat

Jane's salt, or Lowry Salt

One packet Lipton Onion Soup (dry mix)

3 or 4 boullion cubes

Yellow onion

Season brisket well with salt.

Using heavy duty tin foil, cut two long pieces and put cross-wise with the brisket in the middle where it will be on the double tin foil.

Before placing trimmed brisket on tinfoil empty a packet of Lipton Onion Soup (the dry mix) on the tin foil. Put the Brisket on top of it.

Cover the brisket with slices (about 1/2 inch thick) of yellow onions to cover the entire surface of the brisket.

Scatter 3 or 4 boullion cubes on top of the brisket.

Wrap up the brisket totally in the tin foil.

Place wrapped tin foil brisket in a pan filled with water.

Check on it once an hour to be sure there is always plenty of water in the pan as the water will mix with the seasonings as the gravy.

Bake at 325° (slow bake is what will make it tender) for approximately 3 to 4 hours.

Carefully open the tin foil and test with a fork

Best to make the day before. Refrigerate overnight, remove fat and slice while cold.

Put the sliced brisket in the gravy to heat up just before serving.







HAROSETH

Patricia Winter, mother of Melissa Winter

*This recipe makes about 1½ cups so increase as needed.
Best to use McIntosh or Fuji apples. (Must be a crisp somewhat tart apple, not a Delicious apple)*

Best made one to two days prior to serving. Stir or mix a couple of times a day while in refrigerator.

3 medium to large apples, peeled and cored

½ cup chopped walnuts

¼ to ½ tsp powdered ginger

½ tsp powdered cinnamon

1½ tbs sugar to taste (should not be too sweet)

3 tbs red Concord Grape wine - Manishevitz or other used for Passover

Peel, core and chop the apples (moderately coarse - perhaps size of celery in chicken salad). (Note: apples not to be smashed but in small pieces so can bite into them)

Toss chopped apples with walnuts and mix in ginger, cinnamon and sugar to taste

Stir in 2 tablespoons of the wine and toss. Taste and taste again the next day to adjust for perhaps addition of sugar and cinnamon.

Refrigerator ripens it and should at least be made one day in advance.

Before serving add one more tablespoon of wine.







CHICKEN ROAST

Joan Mass, Grandmother of Herbie Ziskend

- 8 boneless chicken breasts
- 1 package Osem (or any kosher for Passover) Onion Soup Mix
- Jar of apricot preserves (to taste)
- 3 to 4 tablespoons Russian Dressing (thick)

Wash and pat dry chicken breasts. Make mixture of dressing, preserves and dry mix until thick, but spreadable, and cover chicken surfaces generously.

Bake in preheated oven at 350° for 30 to 40 minutes (depending on thickness of breasts).

A fine alternative to brisket or, serve them both.







NOODLE KUGEL

Jeanne Steiner, sister of Susan Sher

- 1 lb. medium egg noodles
- 3-4 eggs
- 1 lb. creamed cottage cheese
- 5 heaping tbsl sour cream
- 1/3-1/2 cup sugar
- 1 tsp salt
- 1 1/2 cup milk
- 1/4 lb. butter melted
- 1 cup raisins (optional)

Grease 9x13" pan. Preheat oven to 350°.

Cook noodles.

Mix eggs, cottage cheese, sour cream, sugar, and salt.

Add noodles, then milk and butter and mix well.

Bake for 50 minutes.







MATZOH BALLS

Joan Mass, Grandmother of Herbie Ziskend

- 4 eggs, slightly beaten
- 4 tablespoons ice water
- 4 tablespoons oil
- 1 cup matzoh meal
- 1 teaspoon salt

Place ingredients in large bowl and mix well. After mixing, cover and refrigerate for at least one hour, (the longer the better).

Fill a large pot with 2 quarts water and a teaspoon of salt. After the water boils, lower heat to low. Take mixture out of refrigerator and making sure that yours hands are wet with water or oil, gently form the balls. Slowly add the matzoh balls to the simmering water and cook for about thirty minutes. Remove from heat, cover and let cool for twenty minutes. Store in refrigerator. Do not add the matzoh balls to soup until about 35 minutes before serving. They should be round and fluffy, but sometimes they're round and firm.





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MATZOH CHOCOLATE CAKE
Evelyn Gottlieb, Grandmother of Lisa Kohnke

4 egg yolks, beaten
1/2 cup sugar
1/4 lb. almonds, blanched and then grated
1/4 lb. sweet chocolate, grated
1/4 lb. raisins
1/3 cup Matzo meal, sifted fine
Juice of one orange
1/4 cup wine (light sweet)
4 whites of eggs, beaten stiff

Beat sugar and egg yolks together.

Add almonds grated, chocolate, raisins, wine, orange juice and matzoh meal.

Mix.

Add beaten stiff egg whites.

Bake in spring form pan at 350° for 55-60 minutes.



