

Vegetarian Passover Greens Soup

2 bunches leafy greens
2Tbl olive oil
1 onion diced
1 clove garlic
1 large russet. Peeled and diced
1 tsp salt
6 cups milk
1 bay leaf
2 Tbl butter
Dash of nutmeg

Chop the tough stems out of the greens and cut into ribbons. Drop into a pot of boiling water and cook for 1 minute. Drain. Saute onion in olive oil until fragrant, about 5 minutes. Add garlic and cook 1 minute. Add greens, potato, milk, salt, and bay leaf. Cook gently for 25 minutes. Remove bay leaf and puree soup with blender. Return to heat and stir in butter and nutmeg.

Vegetarian Passover Potato Cake

2 large russet potatoes
3 Tbl butter
1 large onion
2Tbl matzo meal
4oz mozzarella fresco
1/4 cup milk
Salt and pepper to taste

Boil potatoes until barely done. Cool and slice thinly. Slice onion as thinly as possible and sauté in butter. Slice mozzarella thinly. Grease a bread pan. Put matzo meal in the bottom of the pan and distribute evenly. Layer potatoes, onions and mozzarella in prepared pan starting and ending with potatoes. Lightly salt and pepper. Pour milk over the top layer of potatoes and dot top with remaining butter. Bake, uncovered, for 35 minutes at 400°. Let stand 10 minutes then turn out on a platter.