

Holiday Cooking

Easy And Elegant Dried Plum Macaroons For Passover

(NAPSA)—Every Passover, Jewish families and friends come together to share the Seder meal. Eating the traditional Passover foods is an essential part of the holiday, but there are ways to keep true to the heritage while adding some new excitement to your meal.

Dried Plum and Almond Macaroons along with Yam & Potato Kugel with Dried Plum Haroset blend the traditions of the past with the tastes, trends and ingredients of today. From start to finish the macaroons take less than 30 minutes, including the baking—a great cookie to make all year-round. The dried plums give these macaroons a deliciously moist and sweet flavor.

In the haroset recipe, dried plums add a new twist to the traditional ingredients of apples and walnuts. Layered in a kugel between thinly sliced potatoes and yams, the haroset symbolizes the mortar the Hebrew slaves used between the layers of brick in the buildings.

For more recipes from Sun-sweet Growers, visit the Web site at www.sunsweet.com.

Dried Plum and Almond Macaroons

- 1½ cups whole blanched almonds (about 6 oz.)
- ¾ cup granulated sugar
- 1 egg white
- ¼ teaspoon almond extract
- 1 cup Sunsweet Dried Plums, chopped
- 18 to 20 whole almonds
- Powdered sugar

Preheat oven to 325°F. Line a baking sheet with parch-



Dried plums can be a tasty part of several traditional Pass-over dishes.

ment paper or foil. In a food processor, grind blanched almonds until very fine. Add egg white and almond extract. Process until mixture comes together in a ball. Dough will be stiff. Gently knead dried plums into dough. Roll dough into 1¼-inch balls and place 1 inch apart on prepared baking sheet. Press dough down to flatten slightly. Place a whole almond on each macaroon. Bake 15 minutes or until macaroons are set and lightly browned on bottom. Cool. Dust with powdered sugar. Makes about 18-20.

Yam & Potato Kugel with Dried Plum Haroset

- 3 eggs
- ½ cup finely chopped onion
- 3 tablespoons matzo meal
- 1 tablespoon kosher for Passover margarine, melted
- ¾ teaspoon salt
- ¼ teaspoon ground black

- pepper
- 2 medium fresh yams (6 oz. each), thinly sliced
- 2 medium russet potatoes (6 oz. each), thinly sliced
- 1 cup Plum Haroset (recipe follows)
- ⅓ cup Sunsweet Dried Plums, chopped
- 1 cup chopped apple
- ¼ apricot jam

Heat oven to 375°F. Coat a 9x9-inch baking pan with cooking spray. Whisk together eggs, onion, matzo meal, margarine, salt and pepper; set aside. Arrange potatoes in baking pan. Spread haroset over potatoes to within ½ inch of edges. Top with yam slices. Pour egg mixture over yams. Cover with foil. Bake 1 hour or until potatoes are soft when pierced. Meanwhile, combine remaining ingredients for topping. Remove foil and spoon topping over kugel. Bake uncovered, 10 minutes. Makes 8 servings.

Dried Plum Haroset

- 1 cup Sunsweet Dried Plums
- ¾ cup Sunsweet Dried Apricots
- 2 small Red Delicious apples, cored and quartered
- ½ cup chopped walnuts
- ¼ cup sweet kosher wine or sweet white wine

Combine all ingredients in the bowl of a food processor. Process until coarsely chopped or to desired consistency. Use in above recipe and serve remaining spread with matzo crackers.