WHO SAYS THERE'S NOTHING GOOD TO EAT ON PESACH?

Recipes by *N'shei Chabad Newsletter* Readers

PESACH FROSTY DESSERT

Rivkah Groner

3 mangos, cut into chunks
Juice of 4 lemons
Juice of 1 orange
2 cups water
2 cups sugar

1. Cut mango into chunks and place in bowl.
2. Bring orange juice, lemon juice, water and sugar to a boil, then turn off the fire.
3. Pour the liquid over the mango and freeze for 10 – 12 hours.
4. Remove from freezer and blend using immersion blender, food processor or blender.
5. Refreeze.

Makes approximately 12 generous portions.

BANANA YUMS

Rivky Perl

Bananas
Sugar water (1 cup sugar to 1 cup water; boil together)
Crushed nuts, any kind

1. Cut bananas in half both ways.
2. Drizzle with sugar water and coa with crushed nuts.
3. Serve.



CREAMY PESACH DRESSING

Dvora Lakein

3 ripe avocados
2 large lemons
Salt, anywhere from 2 teaspoons to 1/8 cup

1. Mash avocado.
2. Combine with juice of 2 lemons and salt.

This dressing works beautifully on any fresh salad in place of your usual non-Pesach salad dressings. Since many do not use oil on Pesach, and all types of vinegar are also not used, this is a good solution.

KICKIN' TOMATO SALAD

Dvora Lakein

6 large tomatoes
1 red onion
1-2 jalapeno peppers
Oil and salt to taste

Peel all vegetables. (Use gloves for the jalapeno peppers!) Dice vegetables and cut the peppers even finer. Mix ingredients with a splash of oil and salt to taste. This side dish really livens up the gefilte fish experience.

