



TIMELY TASTES

FOR OUR

TIMELESS
TRADITIONS

Passover Edition

SUNDAY

MARCH 26

GLAZER
CAMPUS

MENU

WELCOME

Toby Neiman Berkow

MATZAH GRANOLA WITH DATE SYRUP SERVED WITH HONEY YOGURT

Diane Worthington

GRANDMA'S CHICKEN LIVER WITH MOSTARDA AND MATZAH

Micah Wexler

BUTTERNUT SQUASH AND SWISS CHARD MATZAH KUGEL WITH CRANBERRY AND PEPITAS

Mitchell Frieder

PASSOVER-APPROVED GNOCCHI WITH BROWN BUTTER, SAGE AND CHEESE

Toby Neiman Berkow

DIANE ROSSEN WORTHINGTON



Long considered an expert on California and contemporary American cuisine, Diane Rossen Worthington is the author of 20 cookbooks, a James Beard award-winning radio show host, food and travel writer, weekly national syndicated columnist for Tribune Content Providers Agency, former Editor-in-Chief of Epicurus.com and a food consultant. She also serves as a national committee member to the James Beard Foundation Broadcast and Media Awards.

Diane's latest books focus on sophisticated, yet simple to prepare dishes in *Seriously Simple* and *Seriously Simple Holidays*. Her latest book is *Seriously Simple Parties*. Currently she is working on two new book projects on *Modern California Cooking* and *The Seriously Simple Clever Cook*. Her first book *The Cuisine of California* defined modern California cooking and has been called "The Bible on modern California Cuisine" by Los Angeles Magazine.

She has appeared frequently as a media food expert on television and radio shows, including *The Today Show*, *Fox and Friends*, *The Television Food Network*, CNN, and NPR. She twice won the prestigious International James Beard Award as best radio show host for "California Foods with Diane Worthington" which aired every Saturday morning on KABC Radio in Los Angeles. Diane Rossen Worthington lives in Los Angeles, California. You can follow her news and find new recipes on her website seriouslysimplefood.com

MATZO GRANOLA WITH DATE SYRUP AND CINNAMON

BY DIANE WORTHINGTON

MAKES 8 CUPS

INGREDIENTS

3 sheets	unsalted matzah, crumbled into small pieces, about 1-inch pieces
1 cup	raw pecans, coarsely chopped
1 cup	raw almonds, coarsely chopped
1 cup	pistachios, coarsely chopped
¼ cup	grapeseed or vegetable oil
2 tbs.	cinnamon
½ cup	date syrup
2 tbs.	honey
1 cup	dried cherries or cranberries
½ cup	dried apricots, coarsely chopped
¾ cup	toasted coconut flakes

INSTRUCTIONS

1. Preheat the oven to 325°F. In a large bowl, combine the matzah pieces, pecans, almonds, and pistachios. Drizzle with oil and toss well to coat evenly. Sprinkle 1 tablespoon of the cinnamon over the mixture. Pour the date syrup and honey over the mixture and toss to coat evenly, using a large spoon.
2. Spread mixture evenly on a parchment-lined sheet pan. Don't crowd the granola; make sure it is in one layer.
3. Bake for 20 minutes. Remove pan from oven, stir granola well and spread out again, return granola to oven and bake for 20 more minutes, stirring once, or until evenly browned.
4. Let granola cool completely. Mix in the cherries or cranberries, apricots and coconut flakes. Dust with remaining cinnamon and mix to combine. Break up any large pieces that may have stuck together.
5. To serve, pour granola into bowls and top with yogurt or milk. This is also a delicious snack.

Advance Preparation: Store granola in an airtight container for up to 2 weeks.

MICAH WEXLER



Born and raised in Los Angeles and a graduate of Milken Community High School, he got his start cooking Italian food at Vincenti Ristorante in Brentwood at the ripe age of 15. Throughout high school, the L.A. native honed his skills around the city at such restaurants as Spago, Melisse and others before moving east to attend Cornell University, the number one hospitality school in the country.

After graduating, Micah traveled through Europe and cut his teeth at 3 Michelin star Restaurant Martín Berasategui in Spain and 1 Michelin star Ristorante Righi in San Marino, Italy. While on his journey, Wexler ate a life-changing meal at l'Atelier de Joël Robuchon in Paris and shortly after he went on to become Robuchon's chef de partie in New York where he was an integral part of earning the restaurant 2 Michelin stars.

Micah soon returned to L.A. and opened Mezze, which landed on Jonathan Gold's 99 Essential Restaurants and got a top 10 nod from the LA Times. He was also nominated for the prestigious James Beard rising star chef award for his innovative cooking. After Mezze, Wexler went back to his roots and Jewish deli food felt like the perfect place to apply his fine-dining mentality. In 2014, he opened Wexler's Deli in Grand Central Market, a counter spot serving house cured and smoked pastrami, lox, bagels and more. The second location opened in Santa Monica in 2016, followed by locations in Century City and Palm Springs.

Now, Micah is launching Pasture Project, a direct to consumer food brand with the aim of bringing his exquisite products to a wider audience. All the products will be ingredient driven, clean, and the best tasting thing on the market. In addition, he is developing his next eponymous restaurant, an American grill that will rank among the best restaurants in the city.

Micah has made appearances on THE CHEF SHOW on Netflix, MIGRANT KITCHEN on PBS, as well as IRON CHEF on the Food Network.

GRANDMA'S CHOPPED LIVER

BY MICAH WEXLER

MAKES 7 CUPS

INGREDIENTS

2 ½ lb. chicken liver – fresh
3 ½ oz. grapeseed oil
1 ½ cup yellow onion – chopped
2 tbs. garlic clove – chopped
2 ½ oz. brandy
10 hard boiled eggs – peeled
3 sage leaves – fresh
¼ tsp. thyme leaves – fresh
to taste kosher salt
to taste black pepper – freshly ground

INSTRUCTIONS

1. Soak livers overnight in water.
2. In morning, drain and boil in lightly salted water for 2 minutes. Remove and dry well.
3. Heat a large pan with the oil. When the oil is smoking add the livers and sauté for a few minutes until lightly browned. Remove to a bowl.
4. In the same pan, add onions, garlic, and herbs and sauté until lightly browned. Add a bit more oil if necessary. Add cognac and deglaze, remove to bowl and cool all.
5. In a meat grinder, grind all ingredients except the salt/pepper.
6. Place all ingredients in a standing mixer. Season with salt and pepper. Paddle on high for 1 minute.
7. Refrigerate for at least two hours before serving. Service with crackers and store-bought mostarda.

MITCHELL FRIEDER



Chef Mitchell Frieder has over 50 years in the restaurant and hospitality industry, working both front-of-house and back-of-house positions. Mitchell was a dining room captain for both Leona Helmsley and Donald Trump at their first hotels. He worked on the sushi line at Ai, a South Pasadena, classical Japanese restaurant. He has consistently opened and managed restaurants that are voted among the best. Mitchell was the opening sous chef of San Francisco's Mandarin Oriental Hotel and its fine dining restaurant, Silk's, voted #3 in the San Francisco Bay area. Downtown Bistro, his restaurant in Lancaster, California was voted by the Los Angeles Times to be the fifth best in the Los Angeles valley region. Mitchell owned and operated Max Catering at the Antelope Valley Country Club for 21 years, and is owner of Le Gourmet Culinary, the oldest recreational cooking school in Orange County, California. Teaching culinary students for over 20 years, Mitchell has been a chef instructor at the Art Institute, Le Cordon Bleu, community colleges, and UCLA Extension. He is a culinary subject matter expert for the United States Department of Labor, and for the DOL, as the Director of Food & Beverage Training for Hospitality Training Academy, Mitchell has designed award-winning culinary, bartending and barista apprenticeship programs that provide free training to apprentices from at-risk communities and places them in high-paying union jobs, helping some families end homelessness and multi-generational poverty. Mitchell consults for various businesses including the Shanghai Trade School in Shanghai, China, and other domestic and international entities. He has been a food columnist, and for many years had his own cooking shows on radio and television.

BUTTERNUT SQUASH AND SWISS CHARD MATZOH KUGEL WITH CRANBERRY AND PEPITAS

BY MITCHELL FRIEDER

MAKES ONE 9 X 13 BAKING PAN (8 LARGE PORTIONS)

INGREDIENTS

2 ½ cups	vegetable broth (or water)	7 oz.	mascarpone (substitute crème fraîche or sour cream for a tarter flavor)
8 oz.	matzah (about 7 pieces)	7 oz.	heavy cream
¼ cup	dried cranberries, cut/chopped into approximate quarters	½ cup	pepitas, roasted and salted (or toast in a small pan in a 300° F oven until they just begin to brown.)
1 ½ Tbs.	olive oil (not extra-virgin!)	¼ tsp.	crushed red pepper flakes
1 ¾ lb.	squash, ½-in dice (purchase 2 ½ lbs.)	1 ½ tsp.	salt
2 oz.	butter	½ tsp. (scant)	ground black pepper
1 lg.	red onion (11 oz. weight), peeled, diced ½-inch	¾ tsp.	smoked Spanish paprika
½ to ¾ lb.	swiss chard leaves, (1 to 1 ½ bunches) ribs removed and thinly sliced, leaves in appx. 1 ½-inch squares	1 ¾ tsp.	granulated garlic
		2 ½ Tbs.	minced parsley
¾ tsp.	salt	1 tsp.	rubbed sage (or 1 Tbs. very finely minced fresh sage)
6	eggs	1 tsp.	fresh rosemary – very finely minced

INSTRUCTIONS

1. Preheat oven to 400° F. Butter or pan-spray a 9" x 13" baking dish. If you are toasting the pepitas yourself, toast them in the oven in a small pan or sauté pan, tossing frequently. Remove from the oven and put in a small bowl to cool.
2. Toss the diced squash with the olive oil and spread in a thin layer on a lightly-oiled sheet pan. Roast for about 50 minutes, tossing with a spatula once or twice, until the squash is cooked through, shrunken, darkened in color and very lightly caramelized. Let cool 15 minutes. When the squash is done, decrease oven temperature to 300° F.

3. While the squash is cooking and is about halfway done, break matzah into 3" pieces and toss in a large bowl or baking pan with the chopped cranberries and stock, then let sit until matzah is soaked through but still holds its shape, about 30 minutes. Toss a time or two but be careful not to break the matzah too small. But don't worry about it too much!
4. Heat the butter in a sauté pan on medium-low heat until it foams, then add the onions and the $\frac{3}{4}$ teaspoon salt and cook about 7 minutes until they become translucent. Add the thinly-sliced chard ribs and cook until the ribs are softened, about 10 minutes more.
5. Add Swiss chard leaves and cook until the liquid is just about gone and chard is wilted, another 8-10 minutes. Let cool and add the cooked chard to the cooled squash.
6. In a very large bowl, whisk the mascarpone to get it soft and creamy, then whisk in the eggs one-by-one, then whisk in the cream, and all the remaining seasonings and herbs and the toasted pepitas.
7. With a spatula/rubber scraper, fold the cooled vegetable mixture into the egg mixture, then very gently fold in the soaked matzah. Pour everything into the buttered baking dish and bake until top is lightly golden brown, and the kugel is set and firm at the center, and a knife inserted at the center comes out fairly clean, roughly 1 to 1 $\frac{1}{4}$ hours.
8. The kugel is best when allowed to cool a bit before eating, or when eaten cold. Serve with a small dollop of crème fraîche if you like. It is also significantly better if made the day before and reheated for service.

TOBY NEIMAN BERKOW



Toby Neiman Berkow has been a non-profit professional for more than 30 years. With beginnings in the Jewish sector, her background includes overseeing synagogues of various sizes, human and civil rights advocacy, and helping garner support for the arts.

Most recently, Toby served as the Executive Director for University Synagogue since 2017, and then joined the Wilshire Boulevard Team as one of the Associate Executive Directors in 2021. She has also worked as the Interim Executive Director at Temple Menorah of Redondo Beach, Executive Director of Temple Israel of Hollywood and the Director of Operations at Central Synagogue in New York City.

Prior to becoming an Executive Director, Toby completed culinary school in the mid 90's and worked as a chef at various restaurants and for private clients in both Chicago and New York – most notably at the Rainbow Room. She also owned and operated a catering and event consulting company and taught culinary school at The Art Institutes of Los Angeles.

Toby is an active member of the Board of Directors for the National Association of Temple Administrators. She holds a Master of Science degree from Pratt Institute in Facilities Management, a Bachelor of Arts from Hampshire College in Theatrical Design and Judaic Studies and an Associate of Applied Science from Kendall College in Culinary Arts.

Originally from New York City, Toby relocated to Los Angeles in 2007 and joined Wilshire Boulevard Temple as a member in 2009, where her son attended Glazer Early Childhood Center and was in the charter class at Brawerman Elementary School East. Toby loves that she gets to put her two passions together at WBT – her love of Judaism and cooking – and is thrilled to be a part of the Wilshire Boulevard Temple team.

PASSOVER-APPROVED GNOCCHI (GF)

BY TOBY NEIMAN BERKOW

SERVES 4-6

INGREDIENTS

- 1 ½ lb. russet potatoes (2-3 potatoes) – rinsed and dried with a few fork stabs on each side
- 1 cup kosher salt for baking (about ¼ cup per potato), plus more for boiling water
- 1 large egg
- ½ – ¾ potato starch cup
- ½ tsp. kosher salt

INSTRUCTIONS

1. Preheat the oven to 425°F. Pour ¼ cup piles of kosher salt on an aluminum-liner sheet pan. Place one rinsed and dried potato on each pile of salt. Bake for 1 to 1 ½ hours until potatoes are done.
2. When fully baked, let potatoes cool slightly and then scoop out flesh and run the warm potato through a ricer into a large bowl. If you don't have a ricer, you can mash them with a masher or fork. They should be light and fluffy with no lumps. Save crispy skins for a tasty snack later.
3. Add the egg and beat into the potato until combined. Then fold in ½ tsp. of salt and ½ cup of potato starch until you have a soft dough. If the dough seems too soft, then add a little more potato starch. Don't add more than another ¼ cup. It's important not to overwork the dough, but to make sure that it's all incorporated.
4. Roll out about ¼ of the dough into a long log about 1" in diameter. With a small knife or bench scraper, cut lengths of about 1-2" and place them on a parchment lined sheet pan. Continue until you have used up all the dough.
5. Once all the gnocchi have been formed, cover them with a clean tea towel and place them in the refrigerator for 1 hour to overnight. These gnocchi do not freeze well.
6. To cook the gnocchi, simmer in salted boiling water for 3-5 minutes. They should all be floating on the top and look a little puffy. They are very delicate, so be sure not to over crowd your pot. Strain them with a slotted spoon and serve immediately with a sauce of your choosing.