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Secret Restaurant Recipes - Kosher for Passover Recipe List

Replace all ingredients with Kosher for Passover-certified alternatives. Many ingredients used in these recipes are available with certification. For many others, such as soy sauce and mustard, Kosher for Passover imitation versions can be successfully used.

Here is a list of recipes from Secret Restaurant Recipes that can be used for Passover, some with minor changes. Make sure to check each ingredient to verify that it's Kosher for Passover before using.

Starters and Sides

Mushroom Drops, page 20: Use a Pesach crepe (such as the one featured in Passover Made Easy, page 15) instead of phyllo.

Guacamole and Chips, page 22: Serve your guacamole with matzah or a non-gebrokts Pesach cracker instead of tortilla chips.

Duck Spring Roll, page 32: Use a Pesach crepe (such as the one featured in Passover Made Easy, page 15) instead of the spring roll wrapper. Replace rice vinegar and sesame oil with vinegar and oil alternatives. Spices may only be available in some locations.

Smoked Short Rib Tacos, page 26. Omit mustard or use imitation mustard. Use a fresh jalapeno instead of a chipotle pepper. Omit wonton wrappers; serve shredded short rib over mashed potatoes or a Pesach cracker (from Passover Made Easy, page 18).

Beef Tinga Sliders, page 40. Serve without the bun or on a Pesach roll (such as Bubbe's Egg Bagels in Passover Made Easy, page 97).

Basil Fries, page 48. Replace truffle oil with additional regular oil.

Poutine, page 60. No substitutions necessary. Gravy mix is available kosher-for-Passover.

Eggplant Ghetto Style, page 66. No substitutions necessary.

Soups and Salads

Sweet Potato Soup, page 72. Omit meatballs, or use your own Kosher-for-Passover meatball. Replace coconut milk with non-dairy milk alternative.

Portobella Mushroom Soup, page 76. No substitutions necessary.

Cauliflower Bisque, page 80. No substitutions necessary.

Darna's Salad, page 84. Replace mustard with imitation mustard.

Caesar Salad, page 87. Omit anchovies if unavailable. Adjust seasoning.

California Salad, page 90. Use an alternative nut in place of peanuts. In dressing, replace sesame oil with alternative oil.

House Salad, page 94. No substitutions necessary.

Heirloom Tomato Salad, page 102. Use standard honey in place of wildflower honey.

Quinoa and Spinach Salad, page 106. Omit green beans (except for those who eat kitnios). Replace sunflower seeds with alternative nut. Replace mustard with imitation mustard.

Cauliflower and Chickpeas Salad, page 114. Omit chickpeas.

Rockport Salad, page 118. No substitutions necessary.

Main Dishes

Eggplant Chicken in Garlic Sauce, page 124. Replace cornstarch with potato starch. Omit sesame oil. Note that many recipes call for soy sauce. Kosher-for-Passover imitation soy sauce is readily available and can successfully be used in place of soy sauce.

Chicken Fingers with Cranberry BBQ Sauce, page 128. Replace flour with potato starch. Kosher for Passover panko crumbs are readily available as well.

The Belt, page 140. Use alternative nut in place of pine nuts when preparing pesto. Use imitation mustard in dressing. Omit baguette.

Chermoula Chicken, page 144. Many of these spices may only be available in certain locations.

Duck with Sour Cherry Reduction, page 152. Use this technique to prepare your duck. Juice that is sweet and tart (such as pomegranate or cranberry) will also pair well with the duck.

Braised Short Ribs, page 156. No substitutions necessary. To prepare crispy onions, substitute potato starch for flour.

Honey Mustard Hanger Steak, page 160. Use imitation mustard (spicy brown flavor if available) in place of standard spicy brown mustard.

Chef's Special, page 164. Omit Cajun spice blend if unavailable and omit porcini mushroom powder.

Cote De Boeuf, page 168. No substitutions necessary.

Bourbon BBQ Ribs, page 172. Prepare spice rub using all available spices (salt, pepper, coffee, and sugar are a must). Barbecue sauce can be prepared using onion,

garlic, ketchup, apple cider vinegar, brown sugar, honey, salt, pepper, and Worcestershire sauce if available.

Chinese Style Glazed Corned Beef, page 176. No substitutions necessary.

Osso Buco, page 186. No substitutions necessary.

Salmon & Tuna with Teriyaki Sauce, page 194.
Replace cornstarch with potato or tapioca starch (a better thickener).

Tilapia with Sun-Dried Tomato Crunch, page 198. Use a simple syrup instead of corn syrup. Use imitation mustard. Use standard oil. Use any sweet potato chip or root vegetable chip in place of Terra Brand chips.

Blackened Fish, page 202. No substitutions necessary.

Salmon with Lemon & Caper Sauce, page 206. Omit capers if unavailable.

Dairy

Spinach Quiche, page 240. Make a crustless quiche.

Pizaza Milkshakes, 244. Replace chocolate sandwich cookie with your favorite Passover chocolate cookie. Use vanilla extract or vanilla sugar in place of syrup.

Desserts

Crepe Brulee, page 258. No substitutions necessary.

Chocolate Souffle, page 270. No substitutions necessary.

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