

Beyond Butter and Salt

Ten Fun and Easy Things to Do With Matzah

RACHEL HARKHAM



1. Matzah Mallow Crunch Bars

Your favorite Krispie treat made over with a matzah crunch

- 4 tbsp. butter or margarine
- 40 marshmallows or 4 cups mini marshmallows
- 8 matzah slices, crushed to rice crispy size

Empty crushed matzah into a large bowl. Melt butter or margarine in a large saucepan over medium/high flame. Add marshmallows to melted butter, reduce flame to low and stir in marshmallows until it becomes fluff-like in consistency. With wooden spatula fold marshmallow fluff to the crushed matzah, so that all the crumbs are covered. Spread into an 8-inch pan, tamping down with spatula.

Makes 24 small bars.

Helpful Hint: Spray spatula with cooking spray in order to prevent gooey stick.



2. Sweet and Salty Matzah Trail Mix

Omit the potato stix and it doubles as breakfast granola

- 3 tbsp. butter or margarine
- 2 tbsp. brown sugar
- 1 tbsp. honey
- ½ tsp. cinnamon
- 3 matzahs (salted or plain) broken up into bite sized pieces
- ½ cup slivered almonds
- 1 cup potato stix
- ½ cup raisins/dried cherries/ dried cranberries
- ½ cup diced dried apricot/apples

Melt butter or margarine in a medium saucepan, mix in brown sugar and honey until a thick syrup results. Stir in cinnamon. Add matzah pieces and slivered almond and gently fold the syrup into the matzah. Spread out the covered matzah onto a parchment lined baking tray. Bake at 350F for 12 to 15 minutes, until golden brown. Remove from oven and let cool for 15 minutes then add potato stix, and dried fruit.

3. Donate a box or five to your local Jewish Food Bank

Try the Jewish Family Service in Bergen County, 1485 Teaneck Road, Teaneck, N.J. 07666, www.jfsbergen.org, which operates a food pantry. Check other local listings or the web for other places that would welcome your matzah.



4. Is it a matzoh? Is it a puzzle? It's a Matzzle!

Gently break up a matzah into clean pieces and then try and reassemble to make it look whole again without seams or cracks. Up the stakes by timing it. Whoever puts the matzle together in the shortest amount of time wins a box of matzah.



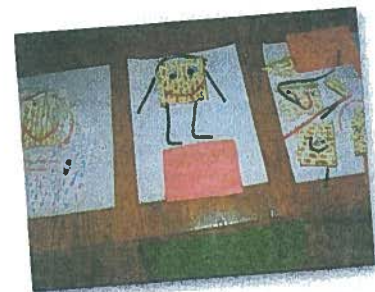
5. Matzah Bark

So delicious dogs asks for it by name. Use salted matzah for the sweet/salty contrast.

- 3 cups chocolate chips
- ½ cup crushed matzah (about 1 board)
- ½ cup chopped nuts
- ½ cup dried fruit

Melt chocolate chips in the microwave, Spread out on a parchment lined baking sheet, smooth out with spatula until

chocolate is even and level. Sprinkle matzah, nuts, and fruit over the surface. Place in fridge for about an hour or until firm.



6. Matzart by Libby, Sammy, and Caleb Markowitz (my kids)

Use matzah as your canvas to create characters, designs, and shapes. Embellish with yarn, pipe cleaners, googly-eyes, and glitter for Passover inspired fun.

7. It's for the birds

No really, they like it.

8. Karate-chop practice.

HiiiiYAAAA!

9. Hawaiian Matzoh Fry

From the super-cute Passover kiddie cookbook: *Matzoh Meals* by Judy Tabs & Barbara Steinberg (Kar-Ben Publishing)

- 5 boards of Matzoh
- 1 cup crushed pineapple
- 3 eggs
- ¼ cup shredded coconut
- 2 tbsp. margarine or butter
- ¼ tsp. cinnamon
- 2 tbsp. sugar

Crumble matzoh into a bowl and add pineapple with juice. Beat eggs and add to matzoh. Stir in coconut. Heat butter or margarine in frying pan. Pour in matzoh mixture and cook until brown on one side. Flip and brown other side. Sprinkle with cinnamon and sugar.

10. Chomp!

Take a loud and crunchy bite, admit it, it's kind of fun.

Rachel Harkham is a Rockland County-based mother of three who has a cooking blog and runs a small chocolate business.