

Another Parnes Family Recipe

Passover Apricot Kugel

½ cup dried apricot halves
Water
1 can (8 ½ ounces) crushed pineapple
3 whole matzos
3 eggs, separated
2/3-cup sugar
¼ teaspoon cinnamon
¼ teaspoon salt
2/3 cup blanched almond slivers
Butter or margarine to grease pan.

Cook apricots in water to cover until fruit is soft. Drain; reserve liquid. Drain juice from the can of pineapple and combine with reserved apricot liquid; pour the liquid over the matzos and let soak for 5 minutes. Squeeze matzos dry and crumble it.

Beat eggs yolks; add sugar, salt, cinnamon, matzo, pineapple and apricots. Blend together using slow speed on electric mixer. Add slivered almonds if desired. Beat eggs whites until stiff and very gently fold into fruit mixture.

Transfer mixture to a well-greased 2-quart casserole and bake in a 350 degree oven for 45-50 minutes. Cool slightly, cut into squares and serve hot as a vegetable.

From the recipe file of Daria Parnes