Passing Through Passover

Happy Passover y'all! How's everyone's holiday going? How were your sedarim? I survived my first Seder. I not only survived hosting my first Seder but I also really enjoyed it. Our first night didn't go as originally planned and it ended up just being my wonderful husband and I, so we enjoyed our cups of wine and we may have even rapped the Four Questions so even though we were by ourselves the first night, we still nailed Our second night was pretty awesome as well. We hosted lab mates from my husband's PhD program (he's a marine biologist). No one was Jewish but it didn't matter. was wonderful conversation, folks participated, I printed our visual aids for the order of the Seder and the 10 plagues, and I gotta say, it was really a lovely night. I made WAY too much food and actually ended up sending folks home with goodie bags of meatballs and charoset, which is definitely normal, I mean, who wouldn't want a goodie bag of meatballs and charoset? I'm thinking of giving that out as party favors for the kid's first birthday in a couple of months. You know, something for the kids.

Anyway, I'm currently in Atlanta visiting my brother and sister-in-law and their wonderful kids. I flew solo with the baby, which was an Exodus in its own right (read: people do NOT like babies when flying. People do not like you AND your baby when flying. It does not matter that your baby slept the whole time and didn't make a peep, you will be ostracized from your plane-community and glared at for deeming to leave the comforts of the ground and flying with your baby. And it's Passover so there is no enjoying a coffee during my 8AM flight with the baby nor is there any enjoying a Bloody Mary either . . . which I would definitely not drink with the baby. Definitely not.). But anyway, I digress. We're in Atlanta, I miss my amazing husband but I feel like I passed through a mom-hurtle with this solo traveling with baby and I'm gonna

pat myself on the back for that.



Solo Flight Success

This week's recipes once again feature the deliciousness that is Temp Tee. When organizing the menu for our Passover week I tried really hard to only include fresh vegetables and fruit and lay off the starches. I wanted to go light in the afternoon knowing that dinners would be a little more filling. I also wanted to save money because Passover, though a favorite holiday of mine, is draining on the wallet. As a result, I settled on a gravlax and herb cream cheese recipe that could be eaten for several breakfasts/brunches as well as

an eggplant and baby portobella mushroom saute with an avocado and Temp Tee crema. Recipes can be viewed on the Joy of Kosher website. Simply click on the recipe titles below (Gravlax can be found after eggplant pictures) and enjoy! Chag Sameach and Happy Easter to our readers who celebrate!

*This blog post is sponsored by the fine folks at Temp Tee, but all opinions and recipes in this post are my own.

Eggplant and Portobella Saute with Temp Tee and Avocado Sauce



Getting Ready to Make Some Magic



The Flavors of Miami



The Flavors of Miami Meet the Flavors of Passover!



Everything is Better with Sauce



The Final Product. Delicious!

Gravlax with Herbed Cream Cheese



Fresh Herbs



Fresh Herbs and Temp Tee = Partners in Tasty Heaven



Fresh Fish, Herbed Cream Cheese — What More Could You Ask For?