

Leftover love

Matzo meal!

Tossing out perfectly good matzo after Passover?

That's not kosher! Enliven the unleavened bread with these four ideas for using it up. BY DAISHA CASSEL



GOOD NEWS!
Matzo is available in the kosher aisle year-round.

TURN YOUR MATZO INTO...

Spaghetti & Matzo Meatballs

In a food processor, pulse 1 sheet matzo until it resembles dry breadcrumbs. Moisten with a splash of water. Mix with 1 lb. ground beef and a handful of chopped flat-leaf parsley. Roll into twelve 1½-inch balls and bake at 400° until no longer pink in the center, 12 to 15 minutes. Serve over pasta with marinara sauce. Serves 4.



Matzo Brei & Brie

Soak 2 sheets matzo in warm water until slightly softened, about 20 seconds. In a nonstick skillet, melt 1 tbsp. butter over medium heat. Crumble matzo into bite-size pieces and add to skillet. Add 2 beaten eggs. Cook, stirring, until set, 1 to 2 minutes. Top with a handful of dried cherries and 2 oz. diced Brie. Sprinkle with chopped chives. Serves 2.

Matzo-Crusted Maple Salmon

In a resealable plastic bag, finely crush 1 sheet matzo; season with cayenne and salt. Brush 2 salmon fillets (6 oz. each) with pure maple syrup. Press the matzo crumbs onto the top of the salmon to coat. Transfer to a greased baking sheet and drizzle with EVOO. Bake at 400° until opaque in the center, about 10 minutes. Serves 2.



Matzo Bark

Place 3 sheets matzo in a single layer on a foil-lined baking sheet. In a saucepan, boil 1 stick butter and ½ cup brown sugar, stirring until thick, 3 minutes. Pour over matzo. Bake at 350° for 10 minutes. Immediately top hot matzo with 1 cup semisweet chocolate chips. Let soften; spread. Top with ½ cup white chocolate chips. Soften in oven 1 minute. Drag toothpick over top to swirl. Chill. Serves 8.

Shelf shake-up

READY TO ROLL

Whether you like your morning munchies savory or sweet (or both!), these clever uses for store-bought crescent-roll dough are the best things since sliced bread. BY DAISHA CASSEL



Beignets

Separate crescent-roll dough into 2 rectangles. Fold each sheet in half to make a square; press to seal. Cut each square into 4 triangles. In a large pot, heat 2 inches vegetable oil to 350°. Fry dough until golden, 1 minute per side. Using a slotted metal spoon, transfer to a paper towel-lined plate. Place warm beignets in a paper bag with a mix of confectioners' sugar and cinnamon; shake to coat.



Breakfast Pigs in Blankets

Separate crescent-roll dough into 8 triangles. Brush 8 cooked breakfast sausages with maple syrup. Place 1 sausage at the wide end of each dough triangle and roll up. Brush dough with beaten egg; sprinkle with poppy seeds. Bake at 375° until golden, 10 to 12 minutes. Serve with more syrup.



Berry Easy Pastry Pockets

Separate crescent-roll dough into 4 rectangles. Spread a mixture of cream cheese, sugar, lemon juice and lemon zest on dough, leaving a ¼-inch border. Top with a handful of berries. Fold two opposite corners over filling, pressing dough points together in the center; brush dough with beaten egg. Bake at 375° until golden, 12 minutes.



Chocolate-Orange Croissants

Separate crescent-roll dough into 8 triangles; spread each with orange marmalade, leaving a ¼-inch border. Place a small mound of mini chocolate chips at the wide end of each triangle; roll up and form into a croissant shape. Pinch the corners to seal. Brush dough with beaten egg, sprinkle with more chocolate chips and bake at 375° until golden, 10 to 12 minutes.



Savory Morning Buns

Separate crescent-roll dough into 2 rectangles. Sprinkle with crumbled cooked bacon, chopped rosemary and grated Gruyère. Starting with the long side, roll each rectangle into a log and press seams to seal. Cut each log crosswise into 4 slices. Arrange slices 1 inch apart on a greased baking sheet. Sprinkle with more cheese; bake at 375° until golden, 15 to 17 minutes.

CLING FREE!

Like any dough, this stuff can get sticky! When making these treats, work on a lightly floured surface.



Leftover love

Be a fizz whiz

The ball dropped, the cork popped... now what to do with those half-full bottles of bubbly? Try these sparkling ideas! BY DAISHA CASSEL

YOU'VE GOT...

MAKE...



**DON'T PUT
A CORK IN IT!**

According to tests by food scientist Harold McGee, the best way to extend the bubbles in your bottle is by storing it open. Who knew?!



Vino-grette Whisk equal parts leftover bubbly, OJ and EVOO with some grainy mustard, balsamic vinegar, sliced scallions and chopped basil. Season, then toss with greens.

Bubbly cheese fondue In a saucepan, bring one part bubbly to a simmer and whisk in two parts shredded cheese until melted and smooth. Rub the inside of a fondue or other heavy-bottomed pot with a cut garlic clove. Transfer cheese mixture to the pot and season with ground nutmeg and salt. Serve with cubed bread.



Champ-pan sauce In a skillet, cook sliced onion in butter until translucent; add chicken and mushrooms and sauté until cooked through. Transfer chicken to a plate and add bubbly to the skillet. Stir in heavy cream, butter and chopped tarragon. Simmer until thickened; drizzle over chicken.

Spiked sorbet Make a simple syrup by boiling equal parts bubbly and sugar in a pan until reduced by half; refrigerate overnight. In a food processor, blend frozen berries and mangoes with a splash each bubbly and the simple syrup, scraping the bowl frequently. Freeze, stirring every 15 minutes, until firm.

