

The gravlax recipe is one of my favorites because it's so easy. It's from The New York Times, via Mark Bittman, whom I've dubbed "The Nonchalant Chef."

—**Professor Nancy Sinkoff, Academic Director, Bildner Center**

Vincent Hodgins's Moroccan Spiced Gravlax

- Yield: at least 12 servings
- Time: 15 minutes

INGREDIENTS

1 tablespoon fennel seeds
1 tablespoon anise seeds
1 tablespoon caraway seeds
1 tablespoon coriander seeds
2 teaspoons cumin seeds
1 clove
1 cardamom pod
1 teaspoon ground cinnamon
¼ cup sugar
¼ cup salt
2 tablespoons fresh cracked black pepper
1 2- to 3-pound fillet of salmon, pin bones removed

PREPARATION

Step 1

Place the fennel, anise, caraway, coriander, cumin, clove and cardamom in a dry skillet, and toast over medium heat, shaking the pan frequently, until the mixture is aromatic, 1 to 2 minutes. Grind all the spices together, then mix with the cinnamon, sugar, salt and pepper. Place the salmon, skin side down, on a large sheet of plastic wrap. Cover the flesh side of the salmon with the spice mixture, making sure to coat it completely.

Step 2

Wrap the fish well, and refrigerate for 48 hours.

Step 3

Unwrap salmon, and rinse off the cure. Dry, then slice on the bias. Serve plain or with lemon wedges, creme fraiche, sour cream or a light vinaigrette.

<https://cooking.nytimes.com/recipes/8866-vincent-hodginss-moroccan-spiced-gravlax>

In addition to cleaning my kitchen, my typical Passover preparations include baking desserts. Cookies, apricot squares, a lemon torte, and chocolate cake are all carefully packed and transported to our good friends in Philadelphia whom we join for seders each year. This year, like many people, I'm making seders at home. Here are two of my favorite cookie recipes that are delicious year round.

—**Karen Small, Managing Director, Bildner Center**

Almond Cookies (Adapted from Linda Diamond's recipe.)

2-2 ½ cups slivered or sliced toasted almonds
2 egg whites (not beaten)
1/2 cup sugar
1 tsp. cinnamon (optional)
1/4-1/3 cup chocolate chips
1/4-1/3 cup dried fruit, i.e., raisins or raisins (optional)

Preheat oven to 300 degrees. Line baking sheet with parchment paper. Mix almonds with egg whites in large bowl. Stir in sugar. Add cinnamon if using and mix well. Stir in chocolate chips and dried fruit. Use a tablespoon to drop small clumps onto baking sheet. Cookies don't spread so can be placed close together. Bake for 25 minutes. Turn off the oven and leave the cookies for another 30 minutes so they get crispy and toasty.

Flourless Chocolate Walnut Cookies (FRANCOIS PAYARD)

2 1/2 cups walnut halves
3 cups confectioners' sugar
1/2 cup plus 3 tablespoons unsweetened cocoa powder
1/4 teaspoon salt
4 egg whites
1 tablespoon vanilla extract

Position 2 racks in the upper and lower thirds of oven. Preheat oven to 350°. Line 2 large baking sheets with parchment paper. Finely chop walnuts. Transfer to a separate large baking sheet and toast until fragrant, about 9 minutes. Let cool. Mix sugar, cocoa, and salt in a bowl. Stir in walnuts. Add egg whites and vanilla; beat with a fork or electric mixer on medium until batter is just moistened. (Do not overbeat batter or it will stiffen.) Drop batter by the teaspoonful onto baking sheets in evenly spaced mounds. (For best results, let sit for 30 minutes to one hour before baking.) Bake cookies until tops are lightly cracked and glossy, about 15 minutes. Store in an airtight container at room temperature for up to 1 week.