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## Archives

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### **ALongWay From PlainMacaroons**

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There are those of us who had "deprived" childhood Passover seders- nothing but **plain** macaroons and jelly candy for dessert. If we were lucky, we got those chocolate lollipops. When chocolate-coated and then chocolate chip macaroons came out, I thought we had reached the pinnacle of Passover products! Obviously, I was wrong. Each passing year the array of new Passover products grows exponentially and never ceases to surprise. Every possible newhealth and taste trend seems to seep into the latest Passover products.

For example, this year gluten-free products are found on Passover shelves. Wegmans features these health-conscious products along with a huge display of brand new non-traditional Passover items **from** traditional companies such **as** Manischewitz. It's hard to keep track of which names are owned by what companies **as** they change often. But Manischewitz has been **a** trusted one for generations, and now more than ever this company is featuring unique, creative Passover products to interest young kosher cooks.

The times they are **a** changin', and Manischewitz is keeping up! Just take **a** look at its cake mixes! The photos on the packages made me want to place the empty boxes on my dessert table for decoration! Their test kitchens have been busy all year creating these delicacies, and I've had the good fortune of testing many. Furthermore, these contemporary, gourmet Passover products are drawing in **a** broader range of cooks who may not seek out kosher products, except at this time of year.

Locally, economy issues still prevail and people are keeping an eye on their budgets. They are not buying with abandon. Popular caterers are mostly sticking to the old requested standbys; trying to keep prices **as** reasonable **as** possible.

Edmart is carrying some new candies, but the classic "Barton's is back," says owner ShellyWiseman Kelly. "And we have other new candies that are bound to please." Seven Mile Market will be featuring Passover Quinoa and couscous creations at its prepared foods counter, **as** well **as** **a** two-color gefilte fish loaf.

Biddle Street Caterers has added to its traditional line this year. Everything it makes is "homemade, **from** scratch," says Biddle Street owner Larry Levy.

He's always thinking of **ways** to please his customers with traditional items, yet giving some **a** slight twist. This year he has added caramelized onion, sun-dried tomato/ basil and garlic Passover rolls. His dessert premiere is Passover rainbow cake! This is sure to be **a** favorite alongwith Biddle Street's spectacular, popular pine nut roll. Yes, we've come **a** longway fromjelly slices andmacaroons! Gourmet again has added optional "drizzled chocolate" to its nowfamous Passover chocolate chip mondel bread. That and the all-time favorite matzoh brittle might be all you need for **a** dessert course.