

SUPERMARKET PICK

## Dijon Mustard



Whether they're spreading it on a grilled hot dog or whisking it into an herbed vinaigrette, our test-kitchen staffers invariably reach for a jar of Dijon mustard. Granted, it's not the newest kid on the

block: Grey Poupon Dijon

mustard, for one, was created in Dijon, France, in 1777. But what's made this mustard so enduring and what distinguishes it from the yellow variety are the seeds with which it's made. Dijon's brown (or sometimes black) ones are hotter than the yellow seeds used in milder American-style "ballpark" mustard. Of course, there's more to mustard than heat—Dijon's smooth yet pungent flavor comes from its balance of ingredients (including white wine), which is what makes it such an agreeable add-in for potato salad, deviled eggs, barbecue sauce, and more. Both American-made and imported brands are available in supermarkets.



## Not Just for Passover



Perhaps you'd like to serve a special seder dish this year, or maybe you simply enjoy trying world cuisines. Either way, check out *The Hadassah Jewish Holiday Cookbook* (\$30), with 250 recipes

(such as Tzimmes, a sweet vegetable stew, pictured above) from Hadassah members (women promoting American-Israeli ties) and essays from cookbook authors—like Edda Servi Machlin reminiscing on Passover in Italy during the 1944 occupation. Twenty readers will win a free copy. See page 254 for details.



COOL TOOL

### GRAVY STRAIN

No offense, but your Easter leg of lamb or seder brisket is just a piece of meat—until you add gravy made from the delicious pan drippings. Dividing the juices from the fat can be a pain, however.

Meet the **Zyliss Fat Separator** (\$15)—it works better than any we've ever tested, with a filter on top to strain out unwanted bits of onion or skin. 949-699-1884 or zyliss.usa.com  
—Sharon Franke



### Tzimmes

**Prep time** 15 minutes

**Total time** 2 hours 15 minutes

**Makes** 8 to 10 servings

- 2 lbs. carrots
- 3 lbs. sweet potatoes, peeled
- 1 pkg. (12 oz.) pitted dried plums (prunes)
- ½ c. granulated sugar
- ½ c. packed brown sugar
- 1 tsp. salt
- 4 Tbsp. margarine or butter
- 2 c. water

**1.** Preheat oven to 450°F. Cut carrots into ½-inch slices. Cut sweet potatoes into 1½" by ½" chunks.

**2.** Combine all ingredients in 4-quart casserole; stir gently to mix. Cover and bake 1 hour.

**3.** Uncover casserole and bake 1 hour longer, stirring occasionally, until ingredients are tender and most of water is absorbed.

**EACH SERVING** About 230 calories, 25 g protein, 11 g carbohydrate, 11 g total fat (3 g saturated), 1 g fiber, 80 mg cholesterol, 500 mg sodium.