

**Michael Leviton, Chef of Lumiere, who will be holding a seder with a rabbi at the restaurant  
Newton, MA**

### **Passover Thoughts**

This most certainly will not be Bubbe and Zayde's Seder. We have a very non-traditional "humanistic" Rabbi leading our Seder celebrating freedom, family and hope, a Klezmer band, lots of singing, and both traditional and non-traditional Passover foods. Fables, feasting and fun. And of course prizes for the kids.

I came up with this recipe because I didn't want the house to smell like gefilte fish for days after my seder. I wanted to think about a way to have a fish course and, of course, the best thing to me about gefilte fish is the beet horseradish puree that comes out of the jar! This is a great brunch dish for Passover as well.

### **Menu**

Persian-inspired charoset  
Aunt Sharon's charoset  
Chicken soup with matzo balls  
Maple-mustard glazed sable with beet tartare and horseradish vinaigrette  
My mother-in-law's brisket  
Glazed carrots with pine nuts, capers and golden raisins  
Roasted asparagus and new potatoes with Gremolata  
Valrhona Manjari chocolate souffle cake with coconut Ice Cream, Caramel sauce and macaroon crunchies

### **Recipe**

#### **Maple-Mustard Glazed Smoked Sable with Beets and Horseradish Vinaigrette**

8 small red beets, tops removed  
1 cup white wine vinegar  
½ cup sugar  
4 teaspoons kosher salt  
  
1/3 cup extra virgin olive oil  
Freshly grated (or prepared) horseradish  
2 tablespoon chives, minced  
½ cup maple syrup  
1 cup Dijon mustard  
2 tablespoons sherry vinegar  
8 three - ounce pieces of smoked sable (the more cube-like, the better)  
2 tablespoons canola oil

1. Preheat the oven to 450 degrees.

2. Wash the beets and place on a 12 inch by 12 inch square of aluminum foil. Fold up the sides and pour in 1/2 cup of the vinegar, 4 tablespoons of sugar, 2 teaspoons of salt and the 8 tablespoons of the water. Seal the top by folding over the edges of the foil.
3. Place the foil package on a cookie sheet and bake in the oven for about 1 hour or until easily pierced with the tip of a knife. Remove the beets from the foil package and, when cool enough to handle, peel. Coarsely chop the beets and puree in a food processor. The puree will not get very smooth. This is not a problem. Remove the puree from the processor and reserve.
6. Combine the remaining 1/2 cup vinegar, 4 more tablespoons sugar, 2 teaspoons salt, and extra virgin olive oil in a mixing bowl and whisk well. Add the horseradish to taste and right before serving, add the chives and mix well.
7. For the smoked sable, combine the maple syrup, mustard and sherry vinegar and whisk well. Place the smoked sable in the glaze and let marinate for about 10 minutes. Heat a small sauté pan over medium heat. Add the canola oil and then the smoked sable portions (excess glaze removed). Cook for about one minute or until the glaze caramelizes. Flip the fish over and cook for another minute or so, until the sable is warmed through.
8. To assemble, heat the beet puree in a small sauté or sauce pan. Add the chives to the vinaigrette. Place a spoonful of the puree in the center of each of 8 plates. Top with the sable and drizzle the vinaigrette around.

Yield: 8 servings