



## Homemade Gefilte Fish

*Makes approximately 20-25 pieces*

5 lb ground fish, including heads & bones (see below)  
3 onions, sliced                      3 large carrots, sliced  
celery stalk, sliced                1/4 cup water  
salt, to taste                         white pepper, to taste  
2 tablespoons matzo meal        4 eggs

1. Have TJ's grind your fish. (see below)
2. In a large kettle, put heads, bones, and trimmings of fish, 3 onions, sliced, 1 celery stalk, sliced, 2 large carrots, sliced, water to cover, salt to taste, white pepper to taste. Bring to boil.
3. While this is simmering, ZAP in the food processor, 1 onion and the 4 eggs. Add mixture to the ground fish, about 2 tbs. matzo meal, salt and white pepper to taste, about 1/4 cup water. Shape fish mixture into small loaves or balls.
4. Take another stock pot, add some sliced carrots, onions, then fish balls. Pour the stock from the other kettle over the fish. Simmer, covered for 2 hours.
5. When cool, remove fish balls to platter and garnish with sliced cooked carrots. Strain broth and chill. Serve with jellied fish broth and fresh TJ's horseradish.

### **TJ's Grinds Fresh Fish!**

Snapper, Buffalo, Whitefish, Pike, Trout, Carp,  
Tilapia...*Market Price*

*Bones, heads, skins & chopped onions included*

**Please place all ground fish orders by  
Thurs, April 2.**

# TJ's PASSOVER MENU



**Make This Night Different  
From All Other Nights!**

**11661 Preston Road, Suite 149  
(214) 691-2369  
[sales@tjsseafood.com](mailto:sales@tjsseafood.com)**



***Open Daily***  
**Mon – Fri, 10 am – 6:30 pm**  
**Sat, 10 am – 6 pm**  
**Sun, 12 – 5 pm**

# Make This Night Different From All Other Nights!

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## Desserts

**Dark & White Chocolate Matzo**...8.99 / lb

**Chocolate Mousse Torte**...34.00

**Godiva® Chocolate Pie** ...34.00

**Double Fudge Cake**

*Double layer*...36.00

*Single layer*...26.00

**Coconut Meringue** ....20.00 / doz (2.00 ea)

**Meringue Shells**...1.75 ea

*With berries*...6.00 ea

## Entrees

**Herbed Rack of Lamb**...21.99 / lb

**Poached Salmon**

Wild Alaskan King Salmon...29.99 / lb

North Atlantic Salmon...17.99 / lb

Cucumber dill sauce...3.99 / cup

**Beef Tenderloin**

*TJ's will sear & season your tenderloin FOR FREE*

Whole tenderloin...17.99 / lb

Trimmed tenderloin...30.99 / lb

**Beef Brisket**...14.99 / lb

Whole or sliced

**Chicken Breast**...7.99 / ea

Balsamic reduction or tangy apricot glaze

## Sides

(feed 6, 16.99)

Squash Casserole · Creamed Spinach

Glazed Carrots · Green Beans w/ Almonds

Tzimmes – Fresh Sweet Potatoes, Carrots, Apples & Prunes

## Specialties

**Red or White Horseradish**...3.99 / cup

**Homemade Matzo Ball Soup**...4.99 / pint

**Chopped Liver**...6.99 / lb

**Harosets**...8.99 / lb

Apples & nuts w/ Passover wine & spices

## *Gefilte Fish*

*Four pieces per order*...11.99

**Matzo & Mushroom Dressing**...14.99 feeds 4-6

**Stuffed Mushrooms**...12.99 / doz

With spinach & artichokes

**Smoked Salmon Platter**

Hickory & Alder or Nova Lox

With decorative cream cheese & chopped egg whites, yolks, red onions & capers

Large (10-16 ppl)...84.00, Small (4-6 ppl)...42.00



## TJ's Market & Catering

11661 Preston, Suite 149

214-691-2369 [sales@tjsseafood.com](mailto:sales@tjsseafood.com)

