



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
Mon, April 4th**



TJ's PASSOVER MENU



Catch of the day? GEFILTE FISH!

11661 Preston Road, Suite 149
(214) 691-2369
sales@tjsseafood.com



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

Catch of the Day? GEFILTE FISH!

Please Place All Passover Orders By Thurs, April 14th

Passover Desserts

- Chocolate Covered Matzo...16.99 / lb
- Flourless Chocolate Mousse Torte...33.99
- Flourless Orange & Almond Cake...33.99

Entrees

- Sage & Thyme Herbed Lamb...21.99 / lb
- Beef Tenderloin**
Whole tenderloin...17.99 / lb
TJ's will sear & season your tenderloin FOR FREE
- Apricot Glazed Chicken Breast...7.99 / ea

Sides

(feed 6, 16.99)

- Squash Casserole · Creamed Spinach
- Green Beans w/ Almonds · Tzimmes

Passover Specialties

- Red or White Horseradish...3.99 / cup
- Homemade Matzo Ball Soup...4.99 / pint
- Chopped Liver...7.99 / lb

TJ's Famous Gefilte Fish

Four pieces per order...11.99

- Harosets...8.99 / lb
- Matzo & Mush Dressing...14.99 feeds 4-6
- Spin & Art Stuffed Mushrooms...12.99 / doz

TJ's Passover Seder

Make this night different from all other nights...by not cooking!

Feeds 8-12

\$390 value, only 360!
(no substitutions or half orders)

- Chardonnay Poached Salmon Platter
- TJ's Famous Gefilte Fish (12 pc)
- Red Horseradish
- Harosets
- Matzo Ball Soup (12 cups)
- Chopped Liver
- Seared & Seasoned Beef Tenderloin (5-7lbs)
- Matzo & Mushroom Dressing
- Green Beans With Almonds
- Flourless Chocolate Oblivion Torte

Salmon Platters

Smoked Salmon Platter

- Hickory or Nova Lox Smoked Salmon Platter
- With decorative cream cheese & fixings
- Large serves 20-25...84.00
- Small serves 10-16...42.00

Chardonnay Poached Salmon Platter

- With cucumber dill sauce & lemons
- Wild Pacific King Salmon available, Market Price
- Serves 6-10...60.00

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