

Chanukah Recipes

Latkes Two Ways (Courtesy of URJ website)

Latkes (Potato Pancakes)

Makes 2 to 4 dozen depending on size



Latkes are traditionally served for Chanukah because they are cooked in oil (to commemorate the vial of oil lasting for 8 days). However, since they are pareve when served without sour cream, they are also a perfect accompaniment to a beef or chicken entrée. For an appetizer, prepare as small rounds and top with sour cream or applesauce.

Ingredients

6–8 large thin-skinned potatoes, California long whites or Yukon Gold
3 eggs, beaten well
1 Tbs. salt
1/2 tsp. freshly ground pepper
1/2 C matzah meal or cracker meal
1 large onion, cut into 8 pieces
Oil for frying
Applesauce or sour cream (optional)

Directions

Grate the raw potatoes using the large grating disk on a processor or the largest holes on a grater if doing it by hand. Place the grated potato in a colander, rinse with cold water. Set aside to drain.

Combine eggs, salt, pepper, and matzah meal or cracker meal in a 3-quart bowl. Mix thoroughly.

Change to the cutting blade on your processor. Add the onions to the work bowl. Pulse on and off 5 times. Add 1/4 of the grated potatoes to the onion and pulse on and off to make a coarse paste. Add to the egg mixture and stir to combine.

Add the drained potatoes to the bowl and mix thoroughly, using a large spoon or your hands.

Heat a large frying pan or large skillet for 20 seconds. Add enough oil to cover the pan to a depth of 1/4 inch and heat for an additional 10 seconds. Drop mounds of potato mixture into the pan. Fry on both sides until golden. Drain the fried latkes on a platter covered with crumpled paper towels. Serve with applesauce and/or sour cream.

Helpful Hints

Grated potatoes turn black when exposed to air. Rinsing the potatoes under running water washes away excess starch, the discoloring culprit.

Always grate the potatoes separately from the onions so that you don't lose any of the flavorful onion juice when you drain the potatoes.

The best way to drain fried foods is on a plate covered with crumpled paper towels. Crumpling them yields more surface area for absorption.

Green Latkes

(Courtesy of Carol Ungar "Jewish Soul Food" Star Ledger Newspaper)

These latkes include greens

Ingredients

5 large Swiss chard or beet green leaves,
shredded (about 2 C)

2 large eggs

½ C matzo meal

1 small onion, finely diced

Salt and pepper to taste

Vegetable oil for frying



Directions

In a food processor using the blade attachment, process all ingredients except the oil quickly until a paste forms. (There should still be identifiable vegetable pieces) Do only a few pulses; you don't want to create a true puree.

Heat oil in skillet over medium-high heat. With wet hands, form chard mixture into thin patties the size of your palm.

Fry patties in batches until golden brown on each side about 2 minutes per side. Serve immediately.

Chanukah Recipes

Old Fashioned Potato Kugel (Courtesy of All Recipes)

Ingredients

- 1 Tbs. vegetable oil
- 10 potatoes, peeled and grated
- 2 onions peeled and grated
- 5 eggs
- 1/3 C vegetable oil
- 2 tsp. salt
- 1 tsp. black pepper



Directions

Preheat oven to 350degrees

Grease a 9 x 13 inch pan with 1 Tbs. vegetable oil

Combine potatoes and onions in large bowl

Mix in eggs, 1/3 C vegetable oil, salt and pepper

Pour mixture into prepared pan

Bake in preheated oven until top is golden brown and crisp, approximately 1½ - 2 hours.

Chanukah Recipes

Sugar and Spice Doughnuts (Courtesy of Food Network)

Crunchy on the outside and light and fluffy on the inside, these doughnuts are the perfect festive treat. Apple pie spice adds something.



Total Time:40 min

Prep:25 min

Cook:15 min

Yield:About 12 doughnuts and 12 doughnut holes

Ingredients

3 1/3 C [all-purpose flour](#), plus extra for rolling

2 tsp. baking powder

1/2 tsp. fine salt

1 1/2 C sugar

1 Tbs. plus 1/2 tsp. apple pie spice or ground [cinnamon](#)

2 large eggs, at room temperature

3 Tbs. [vegetable shortening](#) or [unsalted butter](#), melted and cooled slightly

1/2 tsp. finely grated lemon zest

1/2 C plus 1 to 2 Tbs. seltzer water

[Vegetable oil](#), for frying

Directions

Whisk together the flour, baking powder, salt, 1 C of the sugar and 1/2 tsp. of the apple pie spice in a medium bowl until well mixed. Stir the remaining 1/2 C sugar and 1 Tbs. [apple](#) pie spice together in a shallow dish. Set aside.

Whisk together the eggs, melted shortening, [lemon zest](#) and 1/2 C seltzer water in a large bowl until smooth. Stir in the flour mixture. Add the remaining [seltzer water](#), a teaspoon at a time, just until the dough comes together in a soft and shaggy ball.

Turn the dough out onto a generously-floured cutting board (it will be a bit sticky). Sprinkle the top with flour and pat out until it is about 3/8-inch thick. Cut out as many circles as possible using a 3-inch round [cookie](#) or [biscuit](#) cutter, then cut out doughnut holes from the center of each with a 1-inch round cutter. Reserve the [doughnuts](#) and holes. Gather the scraps together and pat them out again to 3/8-inch thickness. Continue to cut doughnuts and doughnut holes, reworking the scraps, until all the dough is used.



Heat 2 inches of vegetable oil in a heavy-bottomed pot or [Dutch oven](#) over medium-high heat until a [deep frying](#) thermometer inserted in the oil reaches 375 degrees F. Working in batches, fry the doughnuts and holes until golden brown, 2 to 3 minutes, turning occasionally. Transfer to a paper towel-lined baking sheet to drain and cool slightly. While still warm, roll in the spiced sugar until well coated.



Chanukah Kid's Cooking

Edible Menorahs (adapted from URJ website)

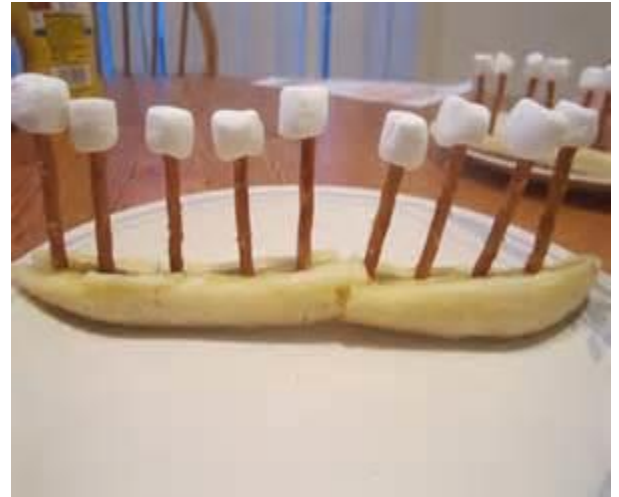


Brownie/Doughnut Menorah: This isn't messy, but it can be a little sticky. Make your favorite family brownie recipe. Then stack donut holes atop brownies and securing them with toothpicks. The kids can decorate the tops of the brownies to make them extra festive using colored icings, sprinkles, etc. Double-stack brownies to make the *shamash* candle higher than the others.

Fruit and Veggie Menorah: You can create a menorah design that lies flat on a plate using fruits and veggies. No need to figure out how to stand it up. Let the kids go wild with the options: alternate carrot, celery, and zucchini sticks for candles; use red grapes or cherry tomatoes for flames; use whole carrots as candles and kiwi rounds or halved strawberries for flames. The options are endless!



"Go Bananas" Menorah: Slice one-half of a banana lengthwise and put the pieces cut-side down on a plate as the menorah base. Push a raisin or marshmallow onto the ends of pretzel sticks to represent the flames and push each pretzel into the banana to make a row of edible candles. Use a longer pretzel for the *shamash*.



Nutella-and-MarshmallowMenorah: This one requires a few extra ingredients, a little more time, and the willingness to make a bit more of a mess—but it's worth it. You'll need regular-sized (not mini) marshmallows, unwrapped chocolate gelt, and Nutella. Line up nine marshmallows, and use a dab of Nutella to "glue" them to the gelt as a base. For the *shamash* candle, use extra gelt or an extra marshmallow to make it higher. Not a fan of Nutella? Colorful frostings, or other nut butters work just as well.

Colorful Marshmallow Menorah: "Paint" large marshmallows with milk mixed with food coloring or an all-natural alternative. Then push pretzel sticks into the marshmallows. Double stack for the *shamash*.

