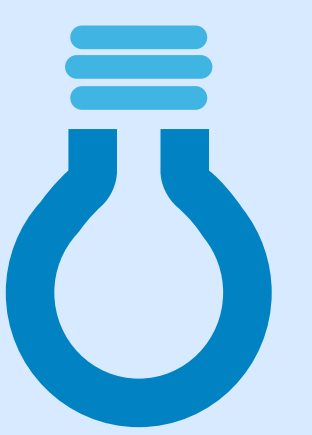


GIFT #3

HANUKKAH RECIPES



JOAN NATHAN'S POTATO LATKES

THE JEWISH HOLIDAY KITCHEN (Schocken), By Joan Nathan
SERVES 8-10 (P)

What exactly is the Hanukkah-latke connection? Latke is the Yiddish word for pancake. According to Webster's, it probably goes back to the Greek *elaion* (olive oil). *Kartoflani platske* is still the term used to describe a potato pancake eaten in the Ukraine. It is the same food that the Jews, living in the Pale of Settlement in the seventeenth century, probably adapted for Hanukkah. Because their daily diet consisted of potatoes and bread, they wanted to include a special dish cooked in oil to symbolize the main miracle of Hanukkah. This potato pancake, already used by Ukrainians with goose for Christmas, seemed a good and relatively inexpensive choice. Because Hanukkah falls at the season when geese are plentiful, goose fat was an obvious and inexpensive substitute for the original olive oil.

For American Jews intrigued with the gastronomic side of Judaism, Hanukkah appears to be the preferred holiday. It is difficult to equal the taste of brown, crisp potato latkes. Can gefilte fish, matzah balls, haroset, or even hamantashen compare with them? Certainly not. Moreover, every latke lover seems to know how to make these potato pancakes—admirers of, say, gefilte fish may be forced to an outside source—and has strong opinions about them. One will swear by a medium grater, another by the larger variety, and modernists by the grater on the food processor. Some prefer pepper; others, salt. Some add apples; others, grated zucchini, carrots, or parsley. Some insist on grated and others on sautéed onions. And then, of course, there are the purists who contend that only old potatoes and bruised knuckles will do.

Latkes have become a versatile delicacy. They can be made from buckwheat or potatoes with a touch of flour. They can be served for breakfast, brunch, lunch, dinner, or as cocktail-party fare. They can be eaten plain or fancy, with sugar, applesauce, sour cream, or even chicken soup.

10 medium potatoes
2 medium onions
2 large or 3 medium eggs
¼ cup unbleached all-purpose flour, breadcrumbs, or matzah meal
Salt and white pepper to taste
Vegetable oil

Peel the potatoes if the skin is coarse; otherwise, just clean them well. Keep them in cold water until ready to prepare the latkes.

Starting with the onions, alternately grate some of the onions on the large holes of the grater and some of the potatoes on the smallest holes. This will keep the potato mixture from blackening. Press out as much liquid as possible and reserve the starchy sediment at the bottom of the bowl. Return the sediment to the mixture*.

Blend the potato mixture with the eggs, flour, salt, and white pepper.

Heat 1 inch of oil in a frying pan. Drop about 1 tablespoon of mixture for each latke into the skillet and fry, turning once. When golden and crisp on each side, drain on paper towels. Serve with yogurt, sour cream, sugar, or applesauce.

Note: People are always asking me about freezing potato latkes. You can! After making them, place them on a cookie sheet, freeze and remove to a plastic bag. When ready to serve, place in a 450° oven for several minutes. I don't recommend refrigerating latkes—they turn out soggy. Make them early in the day, drain, leave them out on a cookie sheet, and reheat before serving.

*The steel blade of a food processor or the grating blade are less painful ways of grating the potatoes and the onions. The blade makes a smooth consistency and the grater a crunchy one.

RUMANIAN ZUCCHINI POTATO LATKES

MAKES 18 LARGE PANCAKES TO SERVE 6-8. (P)

INGREDIENTS

2 pounds zucchini
2 large potatoes
1 medium onion
3 eggs
1 teaspoon vegetable oil
¾ cup matzah meal
Salt and pepper to taste
Vegetable oil for frying

Peel the zucchini and grate down to the seeds (discard the seeds).

Squeeze out the liquid.

Peel the potatoes and grate into the zucchini. Once more, remove the liquid. This is important!

Grate the onion and add to the zucchini mixture. Add the eggs, oil, and matzah meal, starting with ½ cup matzah meal and continuing to add more if necessary, until there is body to the mixture. Season with salt and pepper to taste and blend well.

In a large, heavy frying pan, heat some vegetable oil until almost smoking. Using a large tablespoon, spoon a round portion of zucchini mixture into the pan and brown on both sides. Serve hot with sour cream or applesauce.

Note: You can also add carrots, parsley, and dill to this recipe.

Joan Nathan is the author of eleven cookbooks including her latest work, "King Solomon's Table: a Culinary Exploration of Jewish Cooking from Around the World," released by Alfred P. Knopf in April 2017. Her previous cookbook, "Quiches, Kugels and Couscous: My Search for Jewish Cooking in France" (Knopf), was named one of the 10 best cookbooks of 2010 by NPR, Food and Wine, and Bon Appétit magazines. She is a regular contributor to Tablet Magazine and The New York Times, including A Genius Method for Making Latkes from Dec. 4 of just last week.

THE KOSHER BAKER'S SUFGANIYOT

Paula Shoyer, "the kosher baker," is the author of The Healthy Jewish Kitchen, The Holiday Kosher Baker, The Kosher Baker, The New Passover Menu and The Instant Pot Kosher Cookbook, which you can preorder on Amazon now. Paula is selling cookbooks as Chanukah gifts and is donating 10% of sales to feed the needy.

Paula has a French pastry degree from Paris and does cooking events all around the world. This is her 97th virtual cooking demo.

Paula competed on Food Network's Sweet Genius and has appeared on TV more than 44 times.

Makes twenty-five 3-inch doughnuts. Homemade doughnuts are really special – you just cannot compare them to store-bought ones. They are best eaten the day they are made, but can be warmed in the oven the second day. It takes time to fill them, but in a pinch you can serve the jam in a bowl next to the doughnuts and everyone can dip them in the jam,

INGREDIENTS

¼ ounce (1 envelope) active dry yeast
¼ cup warm water
¾ cup plus 1 teaspoon sugar, divided
¾ cup milk or soy milk
4 tablespoons butter or margarine
2 large eggs
1 teaspoon salt
1 teaspoon pure vanilla extract
3 1/2 to 4 cups all-purpose flour, plus extra for dusting pans and work surface
4 to 5 cups canola or vegetable oil, for deep-frying
1/2 to 1 cup raspberry or strawberry jam

In a large bowl, place the yeast, 1/4 cup warm water, and 1 teaspoon of the sugar and stir. Let sit 10 minutes.

Add ½ cup of the sugar, the milk, butter or margarine, eggs, salt, vanilla and 3 cups of the flour to the bowl with the yeast mixture and mix either with a wooden spoon or with a dough hook in a stand mixer. Add between 1/2 cup and 1 cup more flour, a little at a time, and mix into the dough until the dough is smooth and not sticky, scraping down the sides of the bowl and mixing in before you add more flour. Cover with a clean dish towel and let rise for 1 hour in a warm place. I use a warming drawer on a low setting, or you can turn your oven on to its lowest setting, place the bowl in the oven, and then turn off the oven after 5 minutes.

Punch down the dough and shape back into a ball and let rest, covered with the towel, for 10 minutes. Take 2 cookie sheets and sprinkle some flour on them.

Sprinkle some flour on the counter and roll the dough out to about 1/3-inch thick. Using a 3-inch-round cookie cutter or drinking glass, cut out circles and place them on the prepared cookie sheets. Re-roll and cut out any scraps. Place the cookie sheets back in the warm place. Let rise another 45 minutes.

Heat about 2 inches of oil in a medium saucepan to 360°F. Use a candy thermometer to see when the oil stays at 360°F for a few minutes and adjust the flame to keep the oil at that temperature.

Take out another cookie sheet and line it with foil. Place a wire rack on top of the cookie sheet and set near the stovetop. Add the doughnuts top-side down in the oil and cook 1 ½ minutes. Use tongs or chopsticks to turn the doughnut over and cook another 1 1/2 minutes. Lift with a slotted spoon and place on the wire rack to cool. Repeat with all the doughnuts.

Use a knife or skewer to puncture a hole in the side of each doughnut, moving the knife or skewer around inside to make a space for the jam. Place 1/2 cup of the jam in a pastry bag fitted with a small, round tip (about 1/4-inch) and squeeze some jam into the hole; you will feel the doughnut get heavier. Add more jam into the pastry bag as needed. Roll each filled doughnut in the remaining ¼ cup of sugar and serve.

Store covered at room temperature for up to one day.



Reprinted with permission from The Kosher Baker: 160 dairy-free desserts from traditional to trendy (Brandeis 2010). Photo by Michael Bennett Kress

DAVID TRONE'S VODKA COCKTAILS

David Trone is the U.S. Representative for Maryland's 6th congressional district, which includes most of the western third of the state, but the majority of its residents live in the outer northern suburbs of Washington, D.C. He co-founded and co-owns with his brother Total Wine & More, the largest privately owned beer, wine, and spirits retailer in the United States (which would certainly include vodka). In 2016, he was awarded the Anti-Defamation League's annual achievement award.

BUILD BACK BETTER BAY BREEZE:

- 2oz Vodka
- 3oz Cranberry Juice
- 3oz Lemonade
- Lime Wedge

Pour vodka over ice in a highball glass. Add cranberry and lemonade juices. Stir with a tall spoon and serve with a lime wedge for a garnish. Enjoy!

CLASSIC CHESAPEAKE BAY BLOODY MARY:

- 2 oz Vodka
- 5 oz Tomato Juice or V8
- 2 Lemon Wedges
- 2 Lime Wedges
- 2-3 dashes Worcestershire sauce
- 5-8 generous shakes of Old Bay
- Blue Crab claw, handful of Jumbo Lump crab meat, or quality imitation crab meat for garnish
Optional:
- 1-2 Dash Hot sauce
- ½ tsp Horseradish

Squeeze one lemon and one lime wedge into a shaker. Add vodka, tomato juice, Worcestershire sauce, Old Bay, and any other optional ingredients. Stir to mix.

Rim highball glass with Old Bay and add ice. Pour drink over ice. Garnish with a Blue Crab claw or a handful of Jumbo Lump crab meat. (For Latkes & Vodkas, substitute quality imitation crab meat, lemon or lime wedge.) Enjoy!

