

# CHANUKAH COOKING CLASS RECIPE PACKET

## INGREDIENTS

- 1 pound potatoes
- 1/2 cup finely chopped onion
- 1 large egg, lightly beaten
- 1/2 teaspoon salt
- 1/2 to 3/4 cup olive oil
- Accompaniments: sour cream and applesauce

## PREPARATION

1. Preheat oven to 250°F.
2. Peel potatoes and coarsely grate by hand, transferring to a large bowl of cold water as grated. Soak potatoes 1 to 2 minutes after last batch is added to water, then drain well in a colander.
3. Spread grated potatoes and onion on a kitchen towel and roll up jelly-roll style. Twist towel tightly to wring out as much liquid as possible. Transfer potato mixture to a bowl and stir in egg and salt.
4. Heat 1/4 cup oil in a 12-inch nonstick skillet over moderately high heat until hot but not smoking. Working in batches of 4 latkes, spoon 2 tablespoons potato mixture per latke into skillet, spreading into 3-inch rounds with a fork. Reduce heat to moderate and cook until undersides are browned, about 5 minutes. Turn latkes over and cook until undersides are browned, about 5 minutes more. Transfer to paper towels to drain and season with salt. Add more oil to skillet as needed. Keep latkes warm on a wire rack set in a shallow baking pan in oven.

*Cooks' notes:* ·Latkes may be made up to 8 hours ahead. Reheat on a rack set over a baking sheet in a 350°F oven, about 5 minutes. ·Grating the potatoes, soaking them briefly in water, and then squeezing out the liquid (as we've done here) keeps the batter from turning brown too quickly.

## FLORENCE FABRICANT'S POTATO LATKES

pareve, dairy

4 large Idaho potatoes (about 2 1/4 pounds)

3/4 cup coarsely chopped onion

1 teaspoon lemon juice

2 eggs, lightly beaten

1/4 cup matzoh meal

1 teaspoon salt or to taste

Freshly ground black pepper to taste

Vegetable oil for frying

Fresh applesauce or sour cream, optional

1. Scrub potatoes but do not peel them. Cut any nicks or bruises, dice into 1/2-inch cubes and place in a bowl of cold water.
2. Dry half the potato pieces and place them along with half the onion and half the lemon juice, in a food processor fitted with a steel blade. Process with

the on-off or pulse control, stopping the machine and scraping the sides of the bowl from time to time until the potatoes are a uniformly medium-fine texture. Alternatively, a fine shredding disk may be used, or the potatoes may be grated by hand. To drain the grated potatoes, transfer them to a fine sieve placed over a bowl. Repeat the entire process for the remaining potato pieces.

3. Press the potatoes in the sieve to extract as much moisture as possible. Reserve this liquid and transfer the potatoes to a large mixing bowl. Add the eggs, matzoh meal and salt and pepper to the potatoes. Pour out the reserved potato liquid and add any

thick white starch that has accumulated in the bottom of the bowl to the batter.

4. Heat oil to a depth of about 1/4 inch in 1 or 2 large, heavy skillets, preferably cast iron. Form pancakes using a heaping tablespoon of batter for each, flattening them with the back of the spoon as the batter is added to the skillet. Fry, turning once, until golden brown, adding more oil as needed. Drain on absorbent paper before serving. Pancakes may be kept warm in a 250-degree oven. Serve them with applesauce or, at a dairy meal, with sour cream.

*Yield: 24–30 (4-inch) pancakes, serving 6–8*

# Vegan, Gluten-Free Chanukah: Easy Potato Latkes!

## Prep time

15 mins

## Cook time

15 mins

## Total time

30 mins

Author: Ilene Godofsky

Recipe type: Chanukkah

Cuisine: vegan, gluten-free

Serves: 4-6

## Ingredients

- 1 tbs ground flax seed
- 4 medium potatoes, peeled
- 1 small onion, diced
- 1/4 cup all purpose gluten-free flour
- salt and pepper to taste
- coconut oil for frying

## Instructions

1. In a small bowl or cup, prepare flax "egg" by combining 3 tbs warm water with ground flax. Stir then let sit for at least 10 minutes before using.
2. Use a medium-size grater to grate potatoes. Place grated potatoes on a fine mesh strainer and use a spoon to press out excess liquid.
3. Transfer grated potatoes to a large bowl and add stir in flax "egg", onion, flour, salt and pepper.
4. In a large skillet, heat 1/4" of oil at medium temperature. Use your hands to form latke patties and fry on each side until golden (about 7 minutes).
5. Line a plate with paper towel and place cooked latkes on it to drain. Enjoy warm with applesauce.

## Sweet Potato, Parsnip, and Turnip Latkes

Serves 4-6

1 sweet potato, peeled, and thickly sliced  
1 turnip, peeled and halved  
2 parsnips, peeled  
1 medium onion, peeled and halved  
2 large eggs  
2 tablespoons flour  
1 teaspoon kosher salt  
1/2 teaspoon freshly ground black pepper  
Canola oil

In the bowl of a food processor or using a box grater, shred the sweet potato, turnip, parsnips, and onion. Transfer to a cheesecloth or kitchen towel lined colander, and wring out the moisture over a bowl. Let it sit for about 10 minutes, then drain any excess liquid, leaving any starch that may be left at the bottom of the bowl.

Transfer the shredded potato mixture into the bowl and add the flour, eggs, salt, and pepper. Use your hands to mix.

Preheat the oven to 175 degrees F and line a shallow dish or baking pan with paper towels. Heat a skillet(a heavy cast iron or non-stick pan works well) over medium high heat with about 1/4 cup of oil. Drop about two tablespoons of the sweet potato mixture into the pan and use a fork to spread into about 3-inch pancakes. Let it crisp a few minutes per side and transfer to the prepared baking dish. Sprinkle with a little salt if desired.

Keep latkes warm in the oven until serving. But they're best eaten right away and served with a dollop of sour cream.

## CURRY LATKES

- 3 medium zucchini
- 2 large carrots
- 1 onion
- 1 cup Manischewitz Matzo Meal
- 2 eggs, beaten
- 1 1/2 tbsp Manischewitz potato starch
- 1 3/4 tsp curry powder
- 1 1/4 tsp salt (or more to taste)
- 1/2 tsp allspice
- 1/2 tsp cumin
- 1/4 tsp cayenne (optional- adds spice)
- 1/4 tsp pepper
- Peanut or grapeseed oil for frying
- Labaneh, tzatziki, Greek yogurt or dairy-free sour cream for topping (optional)

### YOU WILL ALSO NEED

- hand grater or food processor with shredding disc attachment with fine holes, clean tea towel or layers of cheesecloth, skillet or electric skillet for frying, mixing bowls, metal spatula, wire cooling rack

Total Time: 1 Hour

Servings: About 18 latkes

Kosher Key: Pareve

- Before you begin making the latkes, place your wire cooling rack close to the area where you will be frying the latkes. Place a layer of paper towels below the cooling rack to catch excess oil.
- Wash and remove ends from the zucchini, then grate using a hand grater or food processor shredding attachment with fine holes (small shreds). I really recommend using the food processor, it saves a ton of time and will help you avoid onion tears when grating the onion. Remove and set aside.
- Wash and peel carrots, then grate using a hand grater or food processor shredding attachment with fine holes (small shreds). Remove and set aside.
- Grate the onion using the same grater or attachment you used for the zucchini and carrots (fine holes for small shreds).
- Place zucchini shreds and grated onion in the center of a clean tea towel or multiple layers of cheesecloth.
- Wrap the shreds up in the cloth, twisting the cloth to secure the bundle, and squeeze firmly to remove excess liquid from the shreds.
- Pour zucchini and onion into a large clean dry bowl. Stir the shreds with a fork to make sure the grated onion is evenly mixed throughout the zucchini shreds.
- Place carrot shreds in the center of a clean tea towel or multiple layers of cheesecloth.
- Wrap the shreds up in the cloth, twisting the cloth to secure the bundle, and squeeze firmly to remove excess liquid from the shreds.
- Pour the carrot shreds into the bowl with the zucchini shreds.
- Heat oil in a large skillet. Add enough to a reach a depth of 1/8 inch. Heat slowly over medium to about 325 degrees F. While oil is heating, use the fork to stir the matzo meal, beaten eggs, potato starch, salt, curry, allspice, cumin, cayenne and pepper into the zucchini, carrot and onion shreds. You can sprinkle on more salt to taste after cooking, if desired. Take care to make sure the egg and seasonings are fully mixed throughout the zucchini shreds.
- Scoop up 1/4 cup of the vegetable latke mixture and shape into a flat, compacted disc.
- Place the disk carefully into the hot oil. Latkes can break apart at this point, they're very delicate. If you can get them into the hot oil in one piece, chances are they will stick together – frying them is like the “glue” that holds them together. It takes a gentle touch, and it may take you some practice to get the “feel” for it.
- The oil should sizzle, but not pop when the latke hits it; if the oil jumps wildly or smokes, it is too hot. If it only bubbles weakly, the oil is not hot enough. Use the first latke to test the oil temperature, and don't fry a whole batch until the temperature is right.

- Continue shaping the latkes in this way. Fry in batches of 4-5 latkes at a time (no more than that – don't crowd the pan) for 2-3 minutes per side until brown and crispy. Note: If your latkes aren't holding together, stir more matzo meal into the mixture, 2 teaspoons at a time, until the batter "holds". You can also add another egg to the mixture if needed.
- Remove the latkes from the pan using a metal spatula and place them on the wire cooling rack to drain. Sprinkle with more salt to taste, if desired.
- I recommend serving latkes fresh within 10 minutes of frying them, if your cooking schedule permits. If you need to make them ahead, fry them 4 hours or less before serving. After allowing the latkes to drain on the wire cooling rack, place them on an ungreased, unlined cookie sheet. Leave them in a cool corner of the kitchen until ready to reheat. Place in a 375 degree oven for about 10 minutes (7 if using a convection oven) until heated through, just prior to serving.
- Serve them on their own or with labaneh cheese, tzatiki, Greek yogurt or dairy-free sour cream to top.

Want to get creative this Hanukkah? Instead of making traditional potato pancakes, experiment with your ingredients! These Cinnamon Sweet Potato + Apple Latkes are naturally sweet with a touch of spice.

## SWEET POTATO APPLE LATKES

Prep Time: 15 min

Cook time: 20 min

Servings: 10 latkes

### *Ingredients:*

- sweet potato (2 cups grated): 1 medium sized
- granny smith apple: 1 or (1 cup grated)
- large egg: 1
- baking powder:  $\frac{1}{2}$  teaspoon
- ground cinnamon: 1 teaspoon
- whole spelt flour (or whole wheat/ all purpose): 2 tablespoons
- oat bran: 1 tablespoon
- flax seed meal: 1 teaspoon
- sea salt: pinch
- canola oil for frying: 3 tablespoons

### *Directions:*

**Step 1:** Peel and grate sweet potato and apple. Using a clean kitchen towel, cheese cloth, or fine mesh strainer, extract as much of the liquid as possible. Discard liquid, and transfer grated sweet potato and apple to a medium sized bowl.

**Step 2:** Add the egg, baking powder, cinnamon, flour, oat bran, flax seed meal and salt to the bowl. Mix well.

**Step 3:** Heat oil in a large non stick skillet. Before you begin frying, test oil by dropping a shred and make sure its hot enough.

**Step 4:** Once the oil is hot, scoop out a heaping tablespoon (using a soup spoon, not measuring spoon), gently drop into hot pan, and use the back of the spoon to flatten out the latke. Continue, in batches, with the entire mixture. Add more oil the pan, as needed.

**Step 5:** Fry until golden brown, about 3-4 minutes. Flip and cook for another 2-3 minutes.

**Step 6:** Transfer to a paper towel-lined plate.

**Step 7:** Serve warm with your favorite condiment.

## Brussels Sprouts Latkes

Prep time: 10 min. Cook time: 10 min.

Yield: 6 servings

½ pound brussels sprouts, shredded

¼ cup white onion, diced small

1 egg, whisked

1 tablespoon olive oil

1 teaspoon salt

¼ teaspoon red chili pepper flakes

½ cup dried cranberries

6 tablespoons all-purpose flour

¼ cup vegetable or canola oil for frying

Sour cream for garnish

1) In a medium bowl, combine brussels sprouts, onion, egg, olive oil, flour, salt, red chili pepper flakes, and cranberries until well coated. Add the flour and mix until a thick paste forms.

2) In a large sauté pan, heat the oil over medium-high heat. The oil is hot enough when it starts to sizzle when a bit of the batter is dropped in.

3) Form the brussels sprouts into ½-inch thick patties and fry for 3 minutes until golden brown. Flip and fry the other side for 3 more minutes.

4) Immediately blot oil on a paper towel and season with salt. Serve hot with sour cream.

## Celery Root And Mushroom Latkes With Onion Applesauce

Ingredients

MAKES 16 SERVINGS

Onion Applesauce

- 1 8-ounce Granny Smith apple
- 1 8-ounce onion, unpeeled
- 2 teaspoons kosher salt, plus more for seasoning
- 1/2 cup chopped fresh cilantro

Latkes

- 1 pound celery root (celeriac), peeled, coarsely grated
- 1 pound russet potatoes, peeled, coarsely grated
- 1 tablespoon kosher salt
- 1 pound washed mushrooms (such as trimmed, halved oyster or chanterelles, or thinly sliced crimini mushrooms)
- 2 large eggs, beaten to blend
- 3 tablespoons all-purpose flour
- 1 tablespoon ground cumin

- 1 tablespoon ground turmeric
- 1 1/2 teaspoons freshly ground black pepper
- Vegetable oil (for frying)

## Preparation

### Onion Applesauce

Preheat oven to 350°. Line a small rimmed baking sheet with foil. Wrap the apple in another piece of foil. Place unpeeled onion and apple on prepared sheet. Bake until tender, about 1 hour. Let cool completely, keeping the apple in the foil.

Unwrap apple; core, peel, and place with juices in a food processor. Peel onion; add to processor. Add 2 tsp. salt. Purée until very smooth. Transfer to a medium bowl. Season applesauce with salt. Cover; chill. DO AHEAD: Can be made 2 days ahead. Keep chilled.

Stir in cilantro before serving.

### Latkes

Meanwhile, mix celery root, potatoes, and salt in a large colander set over a large bowl to draw out moisture. Chill; let drain for 1 1/2 hours. Mix in mushrooms; let drain in refrigerator for 30 minutes longer.

Using your hands, squeeze excess moisture from the potato mixture. Transfer to another large bowl. Stir in the eggs and the next 4 ingredients; blend thoroughly. Cover the surface with plastic wrap and chill for at least 1 hour and up to 3 hours. (This will help bind the latkes.)

Preheat oven to 300°. Line a baking sheet with paper towels. Divide latke mixture into 16 equal portions on another baking sheet. Form each into a 1/2"-thick patty. Pour oil into a large nonstick skillet to a depth of 1/4"; heat over medium heat. Working in batches, fry latkes until cooked through and golden brown, about 5 minutes per side. Transfer to prepared sheet; keep warm in oven while frying remaining latkes.

Serve warm latkes with onion applesauce.

## Kale Latkes Is Now A Thing! Here's The Recipe.

- Prep Time: 1 hour
- Cook Time: 30 minutes
- Level of Difficulty: Easy
- Serving Size: 18 latkes

### Ingredients

- 3 cups kale, stripped from stalk, finely chopped, rinsed and dried
- 2 teaspoons olive oil
- salt
- 2 pounds Idaho potatoes, peeled
- 1/2 cup onion, finely minced (about 1/2 an onion)
- 1/4 cup all purpose flour
- 2 large eggs
- olive oil, peanut oil or butter, for cooking

### Dill Sour Cream

- 1/2 cup sour cream or yogurt
- 1 tablespoon fresh dill, chopped
- 2 teaspoons prepared horseradish (optional)
- Salt and freshly ground black pepper

### Directions

1. Place the kale in a large bowl and add the 2 teaspoons olive oil and two pinches of salt.
2. Massage the kale for 2 to 3 minutes. If it seems moist, use a few paper towels to absorb any excess moisture.
3. Either grate the potatoes with a box grater, or quarter them lengthwise and use the shredder attachment on a food processor. You should have about 6 cups.

4. Place the grated potatoes in a bowl of water for 10 minutes or so.
5. Line a second bowl with a clean kitchen towel or two layers of paper towels.
6. Lift the potatoes out of the water a handful at a time, squeezing out the water with your hands over the soaking bowl as you go, and place in the clean towel or paper towels.
7. Save the bowl with the soaking water and potato starch, and let the starch settle to the bottom (this might take a few minutes).
8. Squeeze the towel to soak up any excess moisture from potatoes, getting them as dry as possible.
9. Add the potatoes to the kale, along with the onion.
10. Pour off the water in the soaking bowl, leaving the starch at the bottom of the bowl (there will be up to 4 tablespoons).
11. Add the eggs and flour to the starch and mix with a fork.
12. Add this mixture to the latkes. Season with salt. (Sometimes I cook a test latke to help find the right level of salt.)
13. Heat one or two large skillets (nonstick work nicely) over medium-high heat and coat the bottom with about a tablespoon of olive oil or a combination of olive oil and a little butter.
14. Pack a 1/4-cup measuring cup with the potato mixture.
15. Unmold into the skillet and place another few scoops of the mixture in the pan, without crowding, gently flattening each with a spatula.
16. Panfry until each latke is golden, then gently flip and cook the other side, 10 to 14 minutes in total.
17. Repeat with the remaining latke mixture.
18. Place the latkes on a paper towel-lined baking sheet in a 200°F oven to keep warm, until ready to serve.
19. Serve with sour cream mixed with the chopped dill and horseradish, with salt and pepper to taste.

## CHOCOLATE MARSHMALLOW DREIDELS

RECIPE BY MARTHA STEWART



## INGREDIENTS

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- 12 chocolate kisses
- 8 ounces melted semisweet chocolate
- 12 marshmallows
- 12 thin pretzel sticks
- 2 ounces melted white chocolate

## DIRECTIONS

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1. Dip bottom of chocolate kiss in melted semisweet chocolate. Press onto marshmallow; transfer to a parchment-lined baking sheet. Repeat to make 12 dreidels. Refrigerate for 10 minutes.

2. Cut a small slit in bottom of each marshmallow; insert 1 thin pretzel stick. Dip dreidels in chocolate, and return to baking sheet. Refrigerate until set, about 15 minutes.
3. Fill a resealable plastic bag with melted white chocolate; cut a tiny opening in a corner, and pipe Hebrew letters onto 3 sides of each dreidel. Refrigerate at least 5 minutes or up to 8 hours before serving.

**TIPS:** Make sure that the chocolate covers the base of the marshmallow all the way up to the pretzel. The pretzel also stays better if you pre-puncture the marshmallow all the way through to the Hershey's kiss. The pretzel breaks too easily if you try to use it to puncture the marshmallow or push it too hard.