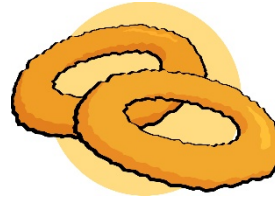


Hanukkah Recipes

Onion Rings

Ingredients:

3 large onions
1 cup corn meal
1 cup flour
2 teaspoons salt
1 cup yogurt
1 cup milk
Ground pepper
Oil for frying

**Directions:**

In a large pot, heat about $\frac{3}{4}$ " oil to 350° F. Combine the milk and yogurt in small bowl. Combine cornmeal, flour, salt, and pepper in another bowl. Slice the onions and separate the rings. Soak the rings in the milk and yogurt mixture for a few minutes. Next dredge both sides through the flour mixture and use tongs to place rings into the oil. Cook the rings until they are just golden. Remove to a paper towel and keep warm in 200° F oven.

Homemade Sour Cream

Ingredients:

$\frac{1}{4}$ cup milk
1 cup heavy cream
 $\frac{3}{4}$ teaspoons distilled white vinegar

**Directions:**

Combine the milk and vinegar and let stand for 10 minutes. Pour the heavy cream into a jar. Stir in the milk mixture, cover the jar, and let stand at room temperature for 24 hours. Chill before using.

Orange-Sage Olive Oil Cake

Ingredients:

Cake:

4 eggs
1 cup sugar
½ cup extra virgin olive oil
¼ cup orange juice
2 tablespoons orange zest
1 tablespoon finely chopped fresh sage
1 ½ cups all-purpose flour
1 tablespoon baking powder
½ teaspoon salt
½ teaspoon cinnamon



Orange Icing:

1 cup powdered sugar
2 tablespoons orange juice

Directions:

Preheat oven to 350° F and grease 1 large loaf pan. In a stand mixer, beat the eggs with the sugar for 2 minutes, until mixture is fluffy. With the mixer running on low, drizzle in the olive oil and orange juice. Fold in the orange zest and sage leaves.

In a separate mixing bowl, combine the flour, baking powder, salt, and cinnamon. Add the dry mixture to the wet in the stand mixer and blend until smooth. Pour the batter into the loaf pan. Bake the cake for 30-35 minutes. Set the cake aside for 15 minutes in the pan then transfer to a wire rack to cool completely.

In a mixing bowl, whisk together the powdered sugar and orange juice. When the cake has cooled, drizzle with the icing and set aside until the icing has set.

Easy Sufganiyot

Ingredients:

One roll store-bought biscuit dough
Canola oil, for frying
Small bowl of sugar, white or powdered
½ cup jam
Oil



Directions:

Let dough sit at room temperature for 20 minutes, so it is easy to roll out. On a floured surface, roll out dough until it is ½" thick. Cut out 2 ½" or 3" circles. Fill a pot with 2" of oil and heat it to 360° F.

Fry the dough until each side is a deep brown. Test one to make sure they're not doughy in the middle. Transfer donuts to a paper towel, pat off any excess grease, and coat with sugar. Fill with jam using a squeeze bottle.

Gelt Fudge

Ingredients:

3 cups semi-sweet chocolate chips
1 can sweetened condensed milk
1 teaspoon vanilla
¼ teaspoon salt



Directions:

Combine chocolate chips and condensed milk in bowl and heat in microwave for 1 minute. Stir until smooth. If more time is required, continue heating in microwave in increments of 10 seconds. Add vanilla and salt and stir. Spread into a dish lined

with waxed paper. Refrigerate for ½ hour. Cut fudge into desired shapes and wrap in foil. Refrigerate fudge until ready to eat.

Baked Spinach and Cheese

Ingredients:

Nonstick cooking spray
2 whole eggs plus 2 egg whites
¾ cup milk
3 slices day-old light bread, cut into small triangles
1 cup fresh spinach, finely chopped
½ cup shredded Parmesan cheese



Directions:

Preheat the oven to 350° F. Line the bottom of an 8" springform pan with baking paper and spray with nonstick cooking spray. In a medium bowl, whisk the eggs and egg whites until frothy. Add the milk, spinach, and cheese. Stir to blend. Pour into the prepared pan.

Immerse the dried bread triangles in the mixture. After they are coated with the mixture, raise one point of each piece with a fork so that they peek out at the top. Bake uncovered until lightly browned, about 20-30 minutes. Remove from the oven and cool. Loosen the edges by cutting around the outside with a knife. Remove from the pan and place on a heatproof plate.

Butter Mint Cookies

Ingredients:

1 cup butter, softened
½ cup confectioners' sugar
1 ½ teaspoons peppermint extract
1 ¾ cups all-purpose flour

Green colored sugar

Directions:

In a large bowl, cream butter and confectioners' sugar until light and fluffy. Beat in extract. Gradually add flour and mix well. Roll tablespoons of dough into balls. Place 1" apart on ungreased baking sheets; flatten with a glass dipped in colored sugar. Bake at 350° F for 12-14 minutes or until firm. Remove to wire racks to cool. Yield: 3 dozen.

Challah

Ingredients:

2 packages (¼ ounce each) active dry yeast
1 cup warm water (110° to 115°)
½ cup canola oil
⅓ cup sugar
1 tablespoon salt
4 eggs
6 to 6 ½ cups all-purpose flour



Topping:

1 egg
1 teaspoon cold water

Directions:

In a large bowl, dissolve yeast in warm water. Add the oil, sugar, salt, eggs, and 4 cups flour. Beat until smooth. Stir in enough remaining flour to form a firm dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour.

Punch dough down. Turn onto a lightly floured surface; divide in half. Divide each portion into thirds. Shape each piece into a 15" rope. Place 3 ropes on a greased baking sheet and braid; pinch ends to seal and tuck under. Repeat with remaining dough. Cover and let rise until doubled, about 1 hour. For topping, beat egg and

cold water; brush over braids. Bake at 350° F for 30-35 minutes or until golden brown. Remove to wire racks to cool.

Applesauce



Ingredients:

6 pounds apples (about 10-12 apples)

½ cup apple juice

2 cinnamon sticks

Cloves, allspice, ground ginger, and nutmeg (optional, to taste)

Directions:

Peel the apples, leaving about a quarter unpeeled to provide color. Chop the apples and place in a 6-quart pot with a lid. Pour in the apple juice so that about an inch of liquid covers the bottom of the pot. Add cinnamon sticks and any of the other optional spices.

Cover the pot and turn the flame on high. When the liquid starts boiling, turn to medium high. Cook until the apples are soft. If it is runny, continue to cook until desired consistency, stirring regularly. The sauce should be chunky, but if you want a smoother consistency, you can break up large chunks with a spoon. Let it cool and store in the refrigerator.

Latkes

Ingredients:

2 pounds russet potatoes, peeled

1 medium onion

½ cup chopped green onions

1 egg, lightly beaten

1 teaspoon salt

¼ teaspoon pepper

Oil for deep-fat frying

Applesauce



Directions:

Coarsely grate potatoes and onion; drain any liquid. Place in a bowl; add green onions, egg, salt, and pepper.

In an electric skillet, heat $\frac{1}{8}$ " of oil to 375° F. Drop batter by heaping tablespoonfuls into hot oil. Flatten to form patties. Fry until golden brown; turn and cook the other side. Drain on paper towels. Serve with applesauce.

Tzimmes**Ingredients:**

3 pounds sweet potatoes, peeled and cut into chunks
2 pounds medium carrots, cut into $\frac{1}{2}$ " chunks
1 package (12 ounces) pitted, dried plums, halved
1 cup orange juice
1 cup water
 $\frac{1}{4}$ cup honey
 $\frac{1}{4}$ cup packed brown sugar
2 teaspoons ground cinnamon
 $\frac{1}{4}$ cup butter, cubed

**Directions:**

In a greased 13" x 9" baking dish, combine the sweet potatoes, carrots, and plums. Combine the orange juice, water, honey, brown sugar, and cinnamon; pour over vegetables. Cover and bake at 350° F for 1 hour. Uncover; dot with butter. Bake 45-60 minutes longer, carefully stirring every 15 minutes, or until vegetables are tender and sauce is thickened.

Lemon Noodle Kugel

Ingredients:

5 cups uncooked egg noodles
2 tablespoons butter
4 eggs
2 cups sour cream
2 cups cottage cheese
1 cup milk
 $\frac{3}{4}$ cup plus 1 $\frac{1}{2}$ teaspoons sugar, divided
1 $\frac{1}{2}$ teaspoons lemon extract
1 teaspoon vanilla extract
 $\frac{1}{2}$ teaspoon ground cinnamon

**Directions:**

Cook noodles according to package directions; drain and return to the pan. Toss with butter; set aside.

In a large bowl, beat the eggs, sour cream, cottage cheese, milk, $\frac{3}{4}$ cup sugar, and extracts until well blended. Stir in noodles. Transfer to a 13" x 9" baking dish coated with cooking spray. Combine cinnamon and remaining sugar; sprinkle over noodle mixture.

Bake, uncovered, at 350° F for 55-60 minutes or until a thermometer reads 160° F. Let stand for 10 minutes before cutting. Serve warm or cold.

Beef Brisket in Gravy**Ingredients:**

1 fresh beef brisket (about 2 pounds)
2 tablespoons canola oil
1 cup hot water
1 envelope beefy onion soup mix
2 tablespoons cornstarch



½ cup cold water

Directions:

In a Dutch oven, brown brisket in oil on both sides over medium-high heat; drain. Combine hot water and soup mix; pour over brisket. Cover and bake at 325° F for 2 to 2 ½ hours or until meat is tender.

Remove brisket to a serving platter. Let stand for 10-15 minutes. Meanwhile, combine cornstarch and cold water until smooth; gradually stir in pan juices. Bring to a boil; cook and stir for 2 minutes or until thickened. Thinly slice meat across the grain; serve with the gravy.

Matzo Ball Soup

Ingredients:

Soup:

- 1 broiler/fryer chicken (3 ½ to 4 pounds), cut up
- 8 cups water
- 6 carrots, cut in half lengthwise, then into 2" pieces
- 1 large onion, peeled
- 2 celery ribs, cut in half
- 1 can (49 ½ ounces) chicken broth
- 2 teaspoons salt
- ½ teaspoon pepper
- 2 cups cooked noodles
- Dill sprigs



Matzo Balls:

- 2 eggs
- 1 cup matzo meal

2 tablespoons rendered chicken fat or canola oil
2 tablespoons minced, fresh parsley
2 teaspoons salt
Dash pepper
½ to 1 cup cold water

Directions:

Place chicken and water in an 8-quart soup kettle. Cover and bring to a boil; skim fat. Add carrots, onion, and celery. Fold dill in half and wrap many times with thread or kitchen string; add to soup. Bring to a boil. Reduce heat to medium-low; cover but keep lid ajar and simmer for 2 ½ hours.

Meanwhile, combine first 6 matzo ball ingredients in a medium bowl. Add enough water to make a thick pancake-like batter. Refrigerate for 2 hours.

Remove and discard onion, celery, and dill from broth. Remove chicken and allow to cool; debone and cut into chunks. Skim fat from broth. Return chicken to kettle. Add the broth, salt, and pepper; bring to a boil. Reduce heat; cover and simmer.

To complete matzo balls, bring 4 quarts water to a boil in a 5-quart Dutch oven. With very wet hands, form heaping teaspoonfuls of batter into balls. If mixture is too thin, stir in 1-2 tablespoons of matzo meal. Drop balls into boiling water. Cook for 10 minutes. Remove with slotted spoon and add to simmering soup. Add noodles; heat through.

Cherry Cheese Blintzes

Ingredients:

1 ½ cups milk
3 eggs
2 tablespoons butter, melted
¾ cup all-purpose flour
½ teaspoon salt

Filling:

1 cup (8 ounces) 4% cottage cheese
1 (3-ounce) Cream Cheese, softened



¼ cup sugar
½ teaspoon vanilla extract

Cherry Sauce:

1 pound fresh or frozen pitted, sweet cherries
⅔ cup plus 1 tablespoon water, divided
¼ cup sugar
1 tablespoon cornstarch

Directions:

In a small bowl, combine the milk, eggs, and butter. Combine flour and salt; add to milk mixture and mix well. Cover and refrigerate for 2 hours.

Heat a lightly greased 8" nonstick skillet; pour 2 tablespoons batter into the center of skillet. Lift and tilt pan to evenly coat bottom. Cook until top appears dry; turn and cook 15-20 seconds longer. Remove to a wire rack. Repeat with remaining batter. When cool, stack crepes with waxed paper or paper towels in between. Wrap in foil; refrigerate.

In a blender, process cottage cheese until smooth. Transfer to a small bowl; add cream cheese and beat until smooth. Beat in sugar and vanilla. Spread 1 rounded tablespoonful onto each crepe. Fold opposite sides of crepe over filling, forming a little bundle.

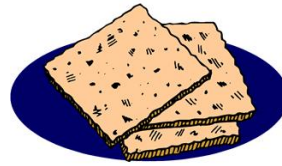
Place seam side down in a greased 15" x 10" x 1" baking pan. Bake, uncovered, at 350° F for 10 minutes or until heated through.

Meanwhile, in a large saucepan, bring cherries, ⅔ cup water and sugar to a boil over medium heat. Reduce heat; cover and simmer for 5 minutes or until heated through. Combine cornstarch and remaining water until smooth; stir into cherry mixture. Bring to a boil; cook and stir for 2 minutes. Serve with crepes.

Chopped Liver

Ingredients:

2 hard-boiled eggs
2 tablespoons unsalted butter
½ cup rendered chicken fat (schmaltz)
1 onion, finely chopped
2 pounds chicken livers, trimmed
Kosher salt and freshly ground pepper
2 tablespoons finely chopped parsley
Matzo

**Directions:**

Peel and coarsely chop the eggs. In a large skillet, melt the butter in ¼ cup of the chicken fat. Add the onion and cook over moderately low heat, stirring occasionally, until softened and just starting to brown. Season the livers with salt and pepper and add them to the skillet. Cook over moderately high heat, turning occasionally, until barely pink inside.

Scrape the mixture into a food processor and let cool slightly. Add the chopped eggs and pulse until the livers are finely chopped but not completely smooth. Add the parsley and the remaining ¼ cup of chicken fat and pulse to combine. Season with salt and pepper.

Transfer the chicken liver to a bowl. Press plastic wrap onto the surface and refrigerate until chilled, about 45 minutes. Serve with the matzo.

Coconut Macaroons**Ingredients:**

5 ⅓ cups shredded and unsweetened coconut (one 14-ounce package)
⅔ cup granulated white sugar
6 tablespoons all-purpose flour
¼ teaspoon salt

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4 large egg whites, beaten
1 teaspoon pure almond extract
Whole candied cherries or almonds (optional)

Directions:

Preheat oven to 325° F. In large bowl, mix together shredded coconut, sugar, flour, and salt. Stir in egg whites and almond extract until well blended. Drop by teaspoonfuls onto cookie sheet that has been sprayed with non-stick cooking spray.

Press 1 whole candied cherry or whole natural almond into center of each macaroon, if desired. Bake for 20 minutes or until edges of cookies are golden brown. Immediately remove coconut macaroons from cookie sheets. Cool the macaroons on wire racks.