



Latkes

A Traditional Chanukah Treat

Latkes are potato pancakes fried in oil. The oil is a reminder of the legend that a little oil lasted eight days

What You Will Need:

- 4 cups peeled, grated potatoes
- 1 large onion, chopped
- 1 1/2 teaspoons salt
- 2 tablespoons flour
- 2 eggs
- pepper to taste
- 2 teaspoons chopped chives (optional)

Wash, peel, and grate the potatoes. Squeeze out liquid. Combine with onion, salt, flour, and pepper (and chives). Lightly beat the egg, and stir into the mixture.

Heat the oil in a skillet, and spoon in tablespoons of the mixture to make medium sized patties. Brown on one side, turn and brown lightly on the other. Repeat with the rest of the mixture.

Serve with applesauce, cottage cheese, yogurt, or sour cream.



A Holiday Recipe For Your Family to Enjoy

Sufganiyot (Jelly Donuts)

- 1 Package of Refrigerator Biscuit Dough
- Oil for frying
- Confectioners Sugar
- Your favorite Jelly

Take biscuits apart, using a small round disc; create a hole in the center of each biscuit.

Put a small amount of oil on the bottom of an electric fry pan or in a sauté pan on your cook top. Fry the dough for 1 minute and turn over. The dough will puff up almost immediately. They cook very quickly. Drain on paper towels and spread with your favorite jelly or dust with confectioner's sugar.

Yields 10 servings