

CHANUKAH

Classic Potato Latkes

3 medium potatoes, peeled & grated	Salt to taste
1 small onion, peeled & grated	Pepper to taste
2 eggs	Oil for frying
3 tbsp flour or matzo meal	

Combine potatoes, onion, eggs, flour, salt and pepper. Heat oil in a large frying pan over medium-high heat until oil is hot. Drop heaping tablespoons of mixture into frying pan and flatten. Fry, flipping to brown both sides evenly. Remove and drain on paper towels. Repeat until all latkes are fried, adding more oil as needed. For a special touch, serve with applesauce or sour cream.

Sweet Potato & Parsnip Latkes

1 lb. sweet potatoes, peeled & grated	¼ cup flour
½ lb. parsnips, peeled & grated	2 large eggs
Salt to taste	¼ cup oil

Combine sweet potatoes parsnips in a large bowl. Season with salt and toss to combine. Add flour and mix well. Add eggs and stir well. (May be a bit dry and need more eggs and a bit of water, so improvise as necessary.)

In a large frying pan over medium heat, heat 2 tablespoons of oil. Place potato mixture in frying pan forming 3" latkes that are about ½" thick. Fry until golden brown on both sides and cooked through, about 4 minutes per side. Add oil as needed.

Remove to a paper-towel lined plate and season with salt. Repeat this procedure with all of the potato/parsnip mixture, adding more oil as necessary. Serve with applesauce, sour cream and green onions.

Old-Fashioned Jelly Doughnuts

½ cup milk	2 pkgs. active dry yeast	Fruit jam for filling
1/3 cup sugar	½ cup warm water	3 egg whites
1 tsp salt	3 egg yolks	Oil for frying
1/3 cup butter	3-¾ cups flour	Powdered sugar for dusting

Heat milk in a small pan until bubbles form around the edges. Add sugar, salt and butter. In a large bowl, sprinkle yeast over warm water and stir yeast until dissolved. Add milk mixture, egg yolks and 2 cups flour. At medium speed, beat until smooth. With a wooden spoon, beat in rest of flour until smooth. Dough should be soft. Cover with a towel and let rise for 1-½ hours. Punch down dough. Turn over onto lightly floured pastry cloth, turning over to coat with flour. Knead 10 times or until dough is smooth. Divide dough in half. Roll out half of the dough to ¼" thickness. Cut into 12 3" rounds. Place 1 tsp jam in centre of half of the rounds and brush edges with egg whites. Top rounds that have jam with the rest of the rounds. Press edges to seal. Place on floured cookie sheet. Repeat with rest of dough. Cover with towel and let rise 1 hour. Fill deep fryer or large pot with oil and heat to 350° (on candy or deep-frying thermometer). Gently drop doughnuts, 3 at a time, top side down in fryer or pot. Fry, turning as they rise to surface, turning again until golden brown – 4 minutes in all. Place on paper towels to drain. Dust with powdered sugar while warm. Makes 14. Variations: Cut into doughnuts with doughnut holes, rounds or other shapes and fry as is without the jam. Glaze with different flavoured icings (chocolate, lemon, etc.) and/or add a variety of food colouring to glaze.

Star Cookies

Cookies

1 stick margarine
1 cup sugar
1 egg
1 tsp vanilla
2 cups flour
½ tsp baking powder
¼ tsp salt

Icing

2 cups powdered sugar
1 tbsp lemon juice
1 tbsp water
Blue food colouring

Cookies: With an electric mixer, beat the margarine and sugar in a large bowl. Beat in the egg. Add vanilla extract and mix well. Combine the flour, baking powder, and salt in another bowl. Add to the creamed mixture and stir until smooth. Chill the dough for at least 1 hour. Divide the dough into 2 or 3 portions. On a generously floured board, roll out each portion ¼" thick. Cut out shapes using flour-dipped 3-inch cookie cutters and place cookies on ungreased baking sheets. Bake at 350° for 5 to 7 minutes, or until edges are lightly browned. Let cool on a rack.

Icing: Blend the sugar, lemon juice, and water in a bowl. Add more water if needed to thin icing. Divide the icing in half. Add the blue food coloring to one half and mix until the colour is uniform. With a small spatula, spread the blue icing evenly over the cooled cookies. Place the white icing on a pastry bag fitted with a star tip and pipe designs as desired.