

Kol HaNeshamah's Hannukah Recipe Exchange

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Spicy Sweet Potato Latkes – from Renah Rabinowitz

(You can adjust the spices listed here to your taste.)

Ingredients:

½ cup flour
2 tsp. sugar
2 tsp. curry powder
1 tsp. baking powder
1 tsp. brown sugar
1 tsp. cumin
¾ tsp. salt
½ tsp. cayenne pepper
¼ tsp. pepper
2 eggs lightly beaten
½ cup coffee rich (or milk if making it dairy)
4 cup grated peeled sweet potato
Oil for frying

Directions:

In a small bowl, combine first 9 ingredients. Add eggs and coffee rich/milk and blend completely. Add the sweet potatoes and mix until well combined.

Heat oil in a large frying pan, over medium heat. Drop mixture by heaping tablespoonfuls into oil. Flatten lightly. Fry for 4-5 minutes per side until golden/brown. Add additional oil as needed until you've used entire mixture. Drain on paper towels.

Sufganiyot – from Carolyn Niederman
From The International Kosher Cookbook

Makes 14-16 doughnuts

2 pkgs. active dry yeast
1/3 cup granulated sugar
1 tsp. salt
1/2 cup milk or soy milk
1/3 cup of butter, margarine or Earth's Balance melted
3 eggs separated
About 3 3/4 cups flour
About 1/3 cup jelly or jam (I use raspberry)
Vegetable oil for frying
Confectioner's sugar or granulated sugar for dusting

1. In large bowl, dissolve yeast in 1/2 cup warm water (105 F to 115F); stir in 1/3 cup granulated sugar and salt. With wooden spoon, blend milk or creamer, butter or margarine and egg yolks and 2 cups of flour. With spoon of electric mixer at low speed beat in enough of the remaining flour to form a smooth soft dough. Cover and let rise about 1 1/2 hours, or until double in size.
2. Punch down dough, On a lightly floured surface, knead about 12 times, until smooth and elastic.
3. With floured rolling pin, roll out dough 1/4 inch thick. With 2 1/2 inch to 3 inch biscuit cutter or glass, cut dough into circles.
4. In center of each of half dough circles, place a teaspoon of jelly. Lightly blend reserved egg whites; brush edges of dough circles with beaten egg whites and top each with another dough circle, pressing edges to seal. Place dough filled circles on a lightly floured cookie sheet; cover and let rise about an hour, or until double in size.
5. In a large heavy saucepan or deep fat fryer, heat 2 inches of oil over medium heat until it reaches 370F on deep fat or candy thermometer. With spatula, carefully lift donuts and drop them, 3 or 4 at a time, top sides down into hot oil. Fry 3-5 minutes, until golden brown on all sides turning occasionally. (Make sure the temperature does not drop below 350F)
6. With slotted spoon, remove the doughnuts to paper towels to drain.
7. Dust with sifted confectioner's sugar or roll in granulated sugar.

Potato Parmesan Stacks- from Esther Feil

Buttered muffin tin
3 Tbl. Melted butter
2 Tbl. Grated Parmesan cheese
1 tsp. Garlic powder
1 tsp. Thyme
1/4 tsp. Black pepper
1/2 tsp. Salt
8-10 Yukon Gold potatoes peeled and sliced thin.

Preheat oven to 350 degrees.

Place peeled, sliced potatoes in mixing bowl.

Add melted butter, cheese and spices and toss mixture till well coated .

Grease muffin tin with butter.

Stack potato slices in each muffin cup to top.

Bake for 55-60 mins or until edges turn brown and centers are tender .

Let cool on counter for 5 mins and garnish with Parmesan and Rosemary.

Enjoy!!!!

Easy Popovers – from Esther Walzer

Preheat oven to 450 degrees.

In a bowl, mix together -

4 cups of flour

4 cups of milk

4 tablespoons oil

1 teaspoon salt

8 eggs

Pour into 24 greased muffin tins.

Bake at 450 degrees for 15 minutes, then, without opening the oven, continue baking at 350 degrees for 20 more minutes.

Eat right away with jam!

Cliff Stein's Potato Lakes – adapted from the Boston Globe

1 lb baking potatoes

1 med onion

1 egg, beaten

½ tsp baking powder

1 tsp salt

Black pepper to taste

vegetable oil for frying

Cliff's labor intensive but delicious latkes:

1. Peel and cut each potato into small, even pieces.
2. For each potato (not together), place in a food processor fitted with the "S" blade. Pulse until the potato is slightly lumpy but not liquid.
Using your hands, grab the potato pulp one handful at a time and squeeze out all the water, over a sink. Place the pulp in a bowl.
3. Repeat until you have used all your potatoes.
4. Quarter the onion and place in the food processor. Using the S blade, puree into a pulp. Add to the potatoes.
6. Add beaten egg, baking powder, salt and pepper and mix.
7. Add oil to a deep frying pan, covering the pan with about 1/4 inch of oil. Heat until hot, but not smoking. Add potato mixture, one spoonful at a time and fry on each side unto golden brown. Place latkes on a paper towel to absorb the grease.

Tips: 1. You can add a little white vinegar to the potato mixture to stop it from turning brown

2. If the potato mixture is too liquidy, add a little flour or matzah meal

Serve with applesauce, sour cream, or plain. Enjoy!

Hannukah Sugar Cookies – from Rebecca Ivry

1 C butter, softened

1 ½ C sugar

1 egg

2 ¼ C all-purpose flour

½ tsp baking powder

½ tsp kosher salt

1 tsp vanilla extract

¼ C granulated sugar for rolling cooking, placed in separate large bowl.

Blue sugar, optional

Hannukah cookie cutters, optional

1. Preheat oven to 350. Line cookie sheets with parchment paper.
2. Cream together butter and sugar until light and fluffy, about 3 minutes. Add egg and mix until well combined.
3. Stir in flour, baking powder, salt and vanilla.
4. Either: scoop cookie dough by the tablespoon and roll into a ball. Place each cookie ball into the bowl of sugar and roll to coat well.
5. OR
6. Roll out cookie dough, use cookie cutters to cut into shapes, and sprinkle with blue sugar.
7. Place cookies onto baking sheet, about 1 ½ inches apart. If making balls, lightly press each cookie down.
8. Bake 8-10 minutes until lightly browned.

Vanilla Custard Squares – From Ruthie Passow Warburg

Serves 16

Need to make a day ahead and chill overnight

2 8.5 oz puff pastry sheets, defrosted	2 large eggs, room temp
3/4 C sugar	2 C whole milk
6 tbsp cornstarch	3/4 C heavy cream
1/4 tsp fine sea salt	3 tbsp unsalted butter, diced
1 1/2 tsp vanilla bean paste or 2 tsp. Vanilla extract	

Pre-heat oven to 375 degrees

Prepare the pastry on a lightly floured counter, roll each sheet to roughly 9" square
place each on a large baking sheet lined with parchment paper
poke all over with fork

Place another piece of parchment paper on top, then 1-2 baking sheets on top of the parchment paper to weigh it down

Bake 18-20 minutes then remove top layer and bake until brown, about 5 minutes

Set aside to cool

Line the base and sides of an 8 x 8" cake pan with a large sheet of aluminum foil
so the excess goes up the sides

Place first cooled square of pastry on a cutting board and use bottom of cake pan
to cut it into a square so it will fit tightly in the baking pan
repeat with the second square
place first square inside the pan; save second until needed

Make the custard-in medium saucepan, whisk together sugar, starch and salt.
add eggs, one at a time, whisking until smooth and pockets remain
whisk in vanilla
then very gradually, whisking the entire time, pour in milk and then cream
bring mixture to a simmer, whisking the whole time
as custard begins to bubble, it will thicken

Remove from heat and stir in the butter until fully melted

If want extra silky smooth, put through a fine mesh sieve. But I like it less smooth
so I don't normally do that

Assemble the squares: immediately pour the warm custard into the baking pan over the first sheet of puff pastry and spread evenly place the second sheet of pastry on top of custard, pressing gently to secure

Chill the squares-wrap in plastic and chill at least four hours but over night is better

Once chilled, use aluminum foil to lift the mixture from the tin

Can dust with powdered sugar, if you want

Use sharp serrated knife to cut into slices

Gluten Free Sour Cream Cake – from Andy and Debbie Berman

Small baking pan.

One large bowl

One medium bowl

3 cups almond flour

2/3 cup sugar

1 tsp salt

1/2 tsp baking soda

3 large eggs

3/4 cup sour cream

1/4 cup butter (1/2 stick)

2 tsp vanilla

Preheat oven to 350. Mix dry ingredients (flour, sugar, salt, baking soda) together in large bowl.

Melt the butter. In small bowl, whisk eggs, then add sour cream, melted butter, vanilla. Mix. Pour into large bowl and thoroughly mix. Scrape into baking pan and smooth with a spatula. Put in oven and bake 20-30 minutes, checking to make sure it doesn't burn.

FRIED BRIE STICKS ✓+

Dairy

- | | |
|--|---|
| 1 large egg, lightly beaten | 1 tablespoon all-purpose flour |
| 2 tablespoons minced fresh parsley | 1 1/2 cups plain, dry bread crumbs or fresh, homemade bread crumbs (page 188) |
| 1 tablespoon oil | Oil |
| 1/2 teaspoon pepper | |
| 10 drops hot pepper sauce | |
| 1 (12-ounce) Brie cheese, well chilled | |

Combine egg, parsley, oil, pepper, and hot sauce in a medium bowl, stirring until well blended.

Slice Brie into 3-inch x 1-inch pieces.

Dust cheese with flour, dip into egg mixture, and dredge in bread crumbs. (You may make fresh bread crumbs from day-old white bread with crusts using a food processor.)

Freeze for 30 minutes.

Pour oil into a large, deep pan to depth of 1 to 2 inches and heat over medium-high heat. — 250° — Not over 300°

Fry Brie for 1½ to 2 minutes or until light brown and crisp. Fry in batches, if necessary, to avoid overcrowding. Drain on paper towels and serve immediately.

Yield: 4 to 6 servings.

MOTZA funnel cakes ✓++

Status: Dairy or Parve
Prep Time: 10 minutes
Cook Time: 10 minutes
Yield: 10 funnel cakes

1/2 recipe is alot

canola or vegetable oil
2½ cups all-purpose flour
½ cup sugar
2 tablespoons baking powder
1 teaspoon salt

1 cup milk or soy milk
1 cup water, plus more as needed
1 teaspoon pure vanilla extract
1 large egg
confectioner's sugar, for dusting

*pour batter
from measuring
cup!*

In a 10-inch skillet, heat ¼-inch of oil over medium heat, to 375°F.

Meanwhile, in a medium bowl, combine the flour, sugar, baking powder, and salt. Set aside.

In the bowl of a mixer, beat the milk, 1 cup water, vanilla, and egg on medium-high speed. Add the dry ingredients and beat until smooth.

Hold a thumb over the bottom opening of a funnel. Using a ladle or measuring cup, pour batter into the funnel. Release your thumb and drop the batter into the oil in a circular and zigzag motion. Do not fill entire skillet since the batter expands and puffs as it cooks. If the batter is too thick to run through the funnel, add water, a tablespoon at a time, up to maximum of 7 or 8 tablespoons, to thin it.

Fry for 30 seconds or until the edges are golden-brown. Using tongs, turn the funnel cake over and fry 20 seconds longer. Remove the funnel cake to paper towels to drain. Dust with confectioner's sugar. Repeat with remaining batter.

These are right out of a carnival or street fair. My kids love them, but I think I love them even more. At the photo shoot for this book, the food stylist spelled my name out in funnel cakes, the best reward for a long day's work!

It takes a little practice to get them right, but once you do, you will be popping these out in no time. The key to success is in the temperature of the oil. Too cool and the funnel cakes will be greasy. Too hot and they will burn. The oil must be 375°F, and a thermometer is the only way to judge that. Pyrex makes a good, small, inexpensive digital thermometer that goes up to 400°F. You can also use a candy thermometer.

This same recipe makes great apple fritters. Peel, core, and slice three apples into ¼-inch rings. Lightly coat in flour, shaking off excess. Prepare batter as directed. Dip the apple rings into the batter, shake off excess, and fry. Sprinkle with confectioner's sugar and cinnamon.

MOZZARELLA in *carrozza* ✓+++

If French toast married grilled cheese, this Mozzarella in Carrozza, literally "mozzarella cheese in a carriage," would be their glorious Neapolitan offspring. Slices of cheese are sandwiched between two slices of bread, breaded, and fried to ooey-goey perfection. Dunk into some warm marinara for a perfect dish. Remember this one on Chanukah, when we indulge in all things fried plus dishes made with cheese.

D YIELDS 8 SERVINGS

½ cup Italian seasoned breadcrumbs
½ cup all-purpose flour
4 large eggs
¼ cup milk
2 tablespoons grated Parmesan cheese
½ teaspoon fine sea salt
16 slices soft white bread
8 ounces fresh, good quality Buffalo mozzarella (1 ball), cut into 8 round slices
canola oil, for frying
warm marinara sauce

Mix the breadcrumbs and flour in a shallow container. Set aside.

In another shallow container, whisk the eggs, milk, Parmesan, and salt. Set aside.

Place two bread slices on your cutting board. Roll slightly with a rolling pin. Select a glass or cookie cutter almost as large as the bread slices. Use it to cut rounds from the bread. Discard the crusts.

Place one slice of mozzarella in the center of one bread round and top with a second bread round. Make sure there is at least ½ inch or more border of bread. If not, use a smaller cookie cutter to make smaller rounds of cheese. Press the bread rounds together. Wet the tines of a fork and seal the edges of the bread together by pressing the fork firmly into the bread all the way around. Repeat this with the remaining bread to make 8 sandwiches. Wet the fork as needed to help seal the bread.

Fill a pot or deep skillet with 2-3 inches of canola oil; heat over medium-high heat until the oil reaches 355°F.

Dip one sandwich into the egg mixture and coat on both sides. Tap off the excess; transfer to the breadcrumb mixture. Pat the breadcrumbs into the sandwich, coating both sides. Carefully slide the breaded sandwiches, a few at a time, into the hot oil; fry on both sides, until golden brown. Watch the oil closely and adjust the heat to keep from burning. Repeat with the remaining sandwiches. Serve immediately with the marinara sauce.

Veggie Corn Fritters ^{✓ + x}

DAIRY OR PARVE ■ YIELDS 10 FRITTERS

This recipe has a parve option, but some of the cornbread/muffin mixes are dairy, so shop carefully. Also, they vary in size, so you may need 2 packs; just make sure you have at least 10 ounces of mix before you begin the recipe.

1. Place the zucchini into a 2-cup measuring cup. Break the broccoli and cauliflower florets into tiny florets, cutting away the thicker stem parts.
2. Add enough of the tiny broccoli and cauliflower florets to the zucchini to make 2 cups. Place into a microwave-safe bowl. Cover with water. Microwave on high for 4 minutes, until the vegetables are soft. Drain and set aside.
3. In a medium bowl, whisk the egg, milk, tablespoon canola oil, and salt. With a silicone spatula, stir in the cornbread mix and stir until a smooth batter forms.
4. Sprinkle the flour over the drained cooked vegetables. This will keep them from sinking to the bottom. Mix vegetables into the batter, using your spatula to distribute them evenly.
5. Heat ½-inch canola oil in a large skillet over medium heat. You will know the oil is ready when you drop a tiny amount of batter into the pan and it sizzles. If it sizzles too vigorously, turn the heat down. Use a ¼-cup measuring cup to add the batter to the pan; do not crowd. Depending on the size of your skillet, work with 3–4 fritters at a time. Use a metal spatula to flatten each fritter as the batter hits the pan. Fry for 2–3 minutes per side, until golden brown. When flipping the fritters, flip away from your body to prevent splattering yourself with hot oil.
6. Drain on paper towels. Serve with warm marinara sauce.

MODERATE
NUT-FREE • PARVE

CHURROS

Makes 35

Churros are long, thin-ridged Spanish doughnuts made out of choux pastry, the dough used for éclairs and profiteroles. In Cuba and Brazil, churros are filled, just as we fill *sufganiyot*. Here they are rolled in cinnamon sugar, the way they are eaten as street food in many Latin American countries.

Dough

- 1 cup (240ml) water
- ¼ cup (60ml) canola oil, plus extra for frying
- 1 tablespoon sugar
- 1 teaspoon pure vanilla extract
- ¼ teaspoon salt
- 1 cup (125g) all-purpose flour
- 3 large eggs

Cinnamon Sugar

- ½ cup (65g) sugar
- 2 teaspoons cinnamon

8 ounces (230g) melted chocolate for dipping, if desired

Preparing the dough

PLACE THE WATER, oil, sugar, vanilla, and salt into a small saucepan and stir over medium heat to dissolve the sugar. Bring to a rolling boil. Reduce heat to low and add the flour.

USE A WOODEN SPOON to mix the dough over the heat until the flour is completely mixed in and the dough comes together into a ball, about 30 seconds. Remove this mixture from the heat and scoop it into a medium bowl. Spread the dough around the bowl and press the dough up the sides of the bowl and let sit for about two minutes to help it cool down.

ADD THE EGGS one at a time, mixing well after each addition. You will need to mix vigorously to incorporate the eggs. Press the dough into the sides of the bowl with the spoon to mash the eggs into the dough. The dough will clump up, but after more stirring it will come together. Put the dough in a pastry bag fitted with a large star tip or a round tip with points, with about a ⅛-inch (8-mm) opening; I use Ateco #864.

IN A SHALLOW BOWL, combine the sugar and cinnamon. Set aside.

HEAT 1½ inches (4cm) of oil in a medium saucepan over medium-high heat until the temperature holds at 375°F (190°C). Place a wire rack over an aluminum foil-covered baking sheet. Hold the pastry bag an inch or two over the hot oil by reaching a little into the saucepan. With the pastry bag in one hand and a knife or kitchen scissors in the other, quickly squeeze out a 3- to 4-inch-long (8- to 10-cm) strip of dough and then use the knife or scissors to cut it off and let the dough drop into the hot oil. Repeat five more times. Cook no more than six strips of dough at a time.

AFTER ONE MINUTE, separate any churros that are stuck together. Fry for a total of four to five minutes, turning them over after about two minutes, until they're golden. Use a slotted spoon to lift the churros onto the rack to cool slightly for a minute, or until you can handle them. Roll the churros in the cinnamon sugar and serve. Do not wait until the churros are completely cool before rolling them in the sugar; the residual oil helps the cinnamon sugar stick to the churros. These are best eaten the day they are made. Serve with melted chocolate. Store covered at room temperature for up to two days or freeze for up to three months. Reheat to serve. ■

Cannoli Egg Rolls with Chocolate Sauce ✓

Kosher Status: Dairy • Prep: 10 minutes • Cook: 6 minutes • Total: 16 minutes • Yield: 8 egg rolls

So I had a lot of frozen egg roll wrappers, which I usually use for, well, egg rolls—until one day I tried them for strudel and the next day for cannoli. Before you knew it, I was a wild egg roll wrapper woman—totally unstoppable.

2 cups ricotta cheese
6 tablespoons confectioners' sugar
Grated or finely chopped zest of 2 small lemons
½ cup coarsely chopped pistachios

2 teaspoons pure vanilla extract
8 egg roll wrappers, thawed
Canola oil, for frying
1 cup store-bought chocolate sauce, for serving

1. Make the filling: Combine the ricotta, sugar, lemon zest, pistachios, and vanilla in a medium bowl and stir well.
2. Lay out the egg roll wrappers on a large work surface. Working with one wrapper at a time, spoon about ¼ cup of the ricotta mixture across the middle of the wrapper, on the diagonal. Lightly brush all the edges with water. Turn the wrapper so that one corner is directly in front of you. Fold that corner up just enough to cover the filling. Fold each side over to meet in the middle and roll up from the bottom. Brush the final corner with water and press lightly to seal. Transfer to a baking sheet, seam side down. Repeat with remaining wrappers and filling.
3. Line a baking sheet with paper towels.
4. Heat about ¼ inch canola oil in a large skillet over medium-high heat. Fry the rolls, turning often, until golden brown on all sides, 5 to 6 minutes total. Remove the cannoli rolls with tongs and drain them on the prepared baking sheet. Serve warm or at room temperature with chocolate sauce on the side for dipping.