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Potato Latkes

4 Tbsp. matza meal

3 Large Potatoes, peeled and grated into ice water

1/4 Cup grated onion

1/4 Cup egg substitute

1/2 tsp. salt & pepper to taste

1/4 tsp. baking powder

Squeeze out excess moisture from potatoes using a small towel. Mix well with grated onions and egg substitute and mix well.

In a small bowl, combine dry ingredients. Slowly add to potato mixture, beating very well. Drop by tablespoons onto hot, lightly oiled or vegetable oil-sprayed skillet. Cook on one side until well browned; turn over and brown other side.

Serve with nonfat sour cream or yogurt.



Linda's Latkes

This recipe is a time saving alternative to making Latkes by hand.

1 3 ounce package of Potato Pancake mix

2 medium size potatoes, grated

2 eggs

½ teaspoon onion salt

1 cup cold water

Oil or shortening

In a bowl, beat two eggs with a fork until blended. Add one cup cold water and mix well. Stir in Potato Pancake mix, then add grated potatoes and onion salt. Stir all items together.

Allow 2 or three minutes to thicken. Heat shortening until very hot (350o) if using an electric skillet.)

Drop one tablespoon of batter into hot oil or shortening in frying pan or skillet. Fry until crisp and brown on both sides. Lift from pan and place on paper towel. Drain well by patting with paper towel on both sides.

Place latkes on a cookie sheet in a single layer in a warm oven until all are cooked. Serve immediately while hot.

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[Freezing Latkes](#)

Freezing Latkes

After crisp and brown on both sides, lift from pan onto paper towel to cool. DO NOT PAT THEM TO DRAIN WELL as in recipe above. Wrap in aluminum foil in single layers, foil between each layer of latkes. Put in freezer when cool. When ready to serve, defrost for 15 minutes and place on a rock on a cookie sheet in a single layer in a 350° oven for 15 minutes, or until sizzling.

Cheese Latkes

4 eggs

1 cup small curd cottage cheese

1 cup of plain yogurt or sour cream

½ teaspoon cinnamon

1 Tablespoon sugar

¾ teaspoon salt

¾ cup flour (For Pesach, use potato starch or matzoth meal)

ALTERNATIVE: Omit cinnamon and use your favorite flavor yogurt in place of the cinnamon and yogurt.

Beat eggs in a blender. Add cottage cheese and yogurt, blend well. Add cinnamon, sugar and salt, blend.

Add flour in two equal parts, blending after each time you add flour.

Drop by tablespoons into a hot, lightly greased fry pan or griddle. Brown well on both sides.

Serve hot with sour cream, applesauce, syrup, or preserves.

Yield: About 60 silver dollar sized latkes, enough for four adults

Potato Kugel

1/2 Cup. Flour
1/2 tsp. baking powder
1 tsp. salt
pepper to taste
6 potatoes, peeled
2 eggs
1 Large onion, chopped
1/4 Cup vegetable oil

Stir together dry ingredients and set aside. Grate potatoes into ice water.

Squeeze out all liquid; add eggs and mix well. Add dry ingredients. Sauté onion in oil until golden; add to batter and mix well.

Pour into an oiled 15"x10"x1" jelly roll pan. Bake in a 350 degree oven for about 10 minutes. Bake approximately 30 minutes longer.

Serve hot with apple sauce; yogurt, sour cream.

Hanukkah Potato Kugel with Cabbage Rolls

8 medium size white potatoes (not Baking!)

½ grated onion

2 eggs

½ cup flour

1 ½ teaspoon salt (or to taste)

½ teaspoon pepper

Grate potatoes and onions together.

Mix all other ingredients together.

Preheat oven to 250°. Cover the bottom of a baking pan with cooking oil.

Heat the oil in the oven until warm, but not hot to the touch. This usually takes 10-12 minutes.

Remove pan. Increase temperature in the oven to 350°.

Pour oil into potato mixture, then mix together with dry ingredients.

Place mixture in pan. Bake for 1 ½ hours or until golden brown.

See

[Stuffed cabbage](#)

Stuffed cabbage

350o.



Freeze a whole cabbage for 1 to 1 ½ days, until frozen solid. Defrost in the refrigerator.

Tomato Sauce:

2 Lg. Jars of Delmonte brand of tomato sauce

1 tablespoon sugar (or to taste)

½ cup raisins

Simmer mixture in saucepan for about 20 minute.

Cabbage roll stuffing:

1 pound of ground turkey (or substitute ground round)

½ cup boiled rice

½ grated onions

1 teaspoon salt

1 teaspoon Maggi brand beef bullion granules

½ teaspoon pepper

Mix ingredients together and fill 1 or 2 cabbage leaves. Secure with toothpicks. Place mixture in baking pan.

Heat oven to 350o.

Pour enough of the sauce in a baking pan to cover the bottom lightly. Place the cabbage rolls into the pan and pour the rest of the sauce over them.

Bake 1 to 1 ½ hours.

Fern's Hanukkah Gelt Cookies

You may use a regular sugar cookie recipe. Here is one that can be used if you don't have a favorite:

3 ½ cups flour

1 teaspoon baking powder

½ teaspoon salt

1 cup shortening

1 ½ cups sugar

2 eggs, well beaten

1 ½ teaspoon vanilla

Sift flour. Add baking powder and salt.

In another bowl, cream shortening with electric mixer. Slowly add in sugar. Beat until light. Add beaten eggs and vanilla and mix thoroughly.

Combine the dry ingredients with the cream mixture mix well, shape into ball.

Chill in covered container in a refrigerator until well chilled.

See

[Decorations for Gelt Cookies](#)

Decorations for Gelt Cookies

72 pennies

1 to 2 cups of granulated sugar

Food coloring

1 beaten egg white

1 cup vinegar with 1 tablespoon of salt

Place 1 cup of granulated sugar in a small bowl. Mix with a few drops of food coloring, until you like the color. Set aside and allow to air dry.

Wash pennies thoroughly in hot soapy water. Soak the pennies in the vinegar/salt solution until they are shiny. Thoroughly rinse and then dry.

Returning to the cookie batter.....

Remove one-half of mixture from the refrigerator. Roll out 1/8 of an inch thick on a lightly floured board.

Cut cookie into shapes of your choice. Then prepare the other half of the dough the same way.

Brush tops of cookies with beaten egg white. Dip top of cookie in dry colored sugar. Brush back of penny with egg white. Press penny into the middle of the cookies.

Place cookies on a lightly greased cookie sheet. Bake at 400o for 6-10 minutes.

Yields: 72 cookies

Passover

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Passover Popovers

These popovers are excellent stuffed with salad, meat or fruit.

Ingredients:



2 Cups Milk

2 cups Matzoth cake meal

6 tablespoons melted butter

1 tablespoon salt

6 large eggs

1 tablespoon sugar (or to taste)

Preheat an oven to 375o. Use non-fat cooking spray or oil, and grease and dust 8 6 ounce custard cups.

Place the cups on a cookie sheet.

Allow melted butter to cool.

Beat eggs slightly. Add milk and cooled melted butter, beat until smooth. Add matzoth meal, salt, sugar.

Fill custard cups with mixture leaving $\frac{1}{4}$ inch from the top/

Bake in 375o oven for 60 minutes. (Leave the oven ON)

NOTE: Tops must be a golden, crusty brown.

Turn over custard cups and carefully slit the sides of the popovers. Place on cookie sheet. Return to oven crisp the bottoms. This will normally take 10 minutes.

Serve immediately with salad or other stuffing.

Passover Matzo Brei

Per serving!

1 Matza

1 teaspoon brown sugar

1 medium egg

Sprinkle of cinnamon

Hot water

Melted Butter

Break the matzahs into a bowl, pour hot water over them. Wait a few minutes, pour off the water. Then squeeze out any excess water. Then add the sugar, egg, cinnamon.

Put a small amount of melted butter in a frying pan, and add the matzoth mixture. Flip when bottom develops a crust. Cook until well down outside but soft inside.

Serve. Sprinkle a small amount of brown sugar over the brei.

Passover Brownies

½ cup and two tablespoons shortening (you may substitute margarine)

1 cup sugar

2 eggs

½ teaspoon salt (omit if margarine is used instead of shortening)

½ cup matzoth cake meal

½ cup cocoa

½ cup chopped walnuts

Preheat oven to 350o. Grease an eight inch square pan.

Mix the shortening and sugar at medium speed in a large bowl with electric mixer. Add eggs at low speed.

Blend and beat 2 minutes at high speed.

Mix salt, cake meal and cocoa together and add to egg mixture, about 2 tablespoons at a time. Blend well. Fold in nuts.

Pour into greased pan, spread evenly and bake at 350o for 20-25 minutes.

Makes about 16 brownies.

Wine-Spice Sponge Cake

12 large eggs
2 cups sugar
1 ½ cups sifted matzoth cake meal
1/3 cup sweet red wine
1 1/3 teaspoons cinnamon
¼ ground cloves
1 cup chopped nuts (almonds, walnuts or pecans)

Preheat oven to 350o.

Separate eggs.

Beat egg yolks at high speed with 1 1/3 cups sugar in a medium size mixing bowl, until mixture thickens and becomes light yellow in color. Add the wine, cinnamon and cloves, and continue beating for another 2 minutes.

Sift cake meal into a small bowl, reserving 1 tablespoon to mix with the chopped nuts. Add cake meal to egg yolk mixture. Beat at medium speed until well-blended. Combine chopped nuts with the 1 tablespoon of reserved cake meal. Add this to mixture. Mix well to blend.

In a large bowl, and with clean beaters, beat egg whites at high speed. Gradually add in 2/3 cup sugar, 1 tablespoon at a time, beating after each addition. Continue to beat until egg whites become stiff.

Add egg whites to cake meal mixture. Fold and mix gently, using a rubber spatula.

Pour immediately into an ungreased 10 inch tube pan. "Walk" rubber spatula around tube pan through batter to break up large air bubbles.

Bake in preheated oven at 350o. minutes for 50-75 minutes. (Do not open oven door until 50 minutes has elapsed. Cake is done when it is puffer, and the center springs back when touched lightly with a finger.)

Removed from oven.

While the cake is still in the pan, invert the pan too cool. Be sure that the edges of the pan are supported.

It is important that lots of air circulate around the cake while cooling. Don't worry—it won't fall out.

When completely cool, loosen sides of cake carefully. Place cake on a serving platter and enjoy.

Yields approximately 20 slices.

Haroset

4 tart apples, peeled, cored and grated

1 ½ cups ground almonds

¼ cup ground walnuts

3 Tablespoons sugar

½ teaspoon cinammon, or to taste

1 ½ teaspoon grated lemon rind

3 Tablespoons fresh lemon juice

2 to 8 Tablespoons of Passover sweet red wine

Make one day before serving. Mix. Before serving taste and add sugar if necessary.

Purim

[Maamoul with Dates](#)

[Easy Poppyseed Cake](#)

Maamoul with Dates

2 pounds dried dates

8 teaspoons orange flower water

1 pound butter

2 pounds all purpose flour

Confectionery sugar

Seed the dates, and cut into small chunks. Place in a casserole, add 15 teaspoons of water, and cook over a small flame for 15 minutes. Stir to combine.

Cut the butter into small cubes, and add slowly to flour, until butter is dusted with the flour.

Preheat oven to 350.0

Combine orange flower water with 10 teaspoons of water in a small pot. Mix well. Then add the mixture to the flour and butter. Using a fork, combine to make a smooth dough. Cover with a damp towel and set aside for 25 minutes.

Divide the dough in four pieces. Roll each piece into a 1.25" cylinder. Cut the cylinder into one inch pieces. Roll each piece in your hand to make a ball. Punch a hole with your finger in the dough. Roll the ball in your hand until it is shaped like golf ball. Add 1 teaspoon of dates to each ball, roll into a ball.

Indent the balls with a fork.

Bake for 30 minutes or until the Maamoul dough hardens.

Sprinkle with confectioner's sugar.

Easy Poppyseed Cake

1 stick room temperature butter or margarine

4 eggs

¼ cup whole poppyseeds

1 4 ounce package of lemon instant pudding

1 package Duncan Hines Lemon Supreme cake mix

1 cup water

Put butter or margarine in a large mixing bowl and cream at low speed, then high speed. Add eggs and poppy seeds and beat at high speed with mixer. Allow mixture to stand for about 2 hours.

After waiting preheat an oven to 350°.

Add instant pudding mix to mixture at low speed. When blended, beat at high speed. Using low speed, add cake mix alternatively with water, beginning and ending with cake mix. Then beat 2 minutes at high speed.

With rubber scraper, scrape mixture into an ungreased two piece 10" tube pan. Bake at 350° for 1 to 1 ¼ hours, until center of cake springs back when touched lightly and until toothpick inserted into center of cake has no batter clinging to it when removed.

Cool right side up for about 25 minutes, then remove from pan.

Yield: 16 pieces

Contributors

Thanks go out to Lila Barnard and Jeff Fryer for contributing recipes for this section.

Tradenames

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