

For Hanukkah

Celebrate the Feast of Lights with good eating

RENEE'S RICE

- 1 cup enriched, long grain white rice
- 2 cups hot water
- 1 onion, thinly sliced lengthwise
- 1 teaspoon turmeric
- Olive oil for browning
- Walnut meats, broken into pieces

Dried apricots, cut into pieces

In a heavy pot, brown onion in olive oil. Add turmeric. Add rice and brown. Over medium heat, slowly stir in the water, bring to boil, reduce to simmer for 20-25 minutes. When water is absorbed and rice is fluffed up, turn off heat and let sit about 10 minutes. Stir in walnut and apricot pieces.

JANIS LEVIN GORELICK'S HANUKAH POTATO LATKES

- 6 large potatoes, peeled
- 1 medium onion
- ½ cup matzo meal
- ½ cup flour
- 4 eggs
- Salt to taste
- 2 tablespoons sugar
- 2 teaspoons baking powder
- Vegetable oil

Use electric grater with coarse blade, or hand grater like my grandmother Sarah Aaronson did. Use the side with the little holes. We are not making hash browns, Janis instructs. Grate onion and rinse under cold water, let drain. Ready a large frying pan or electric fry pan with 1/4 inch thick of vegetable oil. Nearby, rip open a paper bag and layer with paper toweling. Grate potatoes into a colander in bowl for drainage. Pour grated, drained potatoes into large bowl. Add onions and eggs, stirring well. Gradually

add the flour and matzo meal, using more or less to make a fairly thick batter that will softly pile. Heat oil to the point that a drop of water will sizzle. Add salt and sugar to taste to the batter. Stir in baking powder.

Take a full tablespoon of batter and gently spoon into hot oil, lightly flatten. Repeat. With spatula, gently loosen from bottom of pan so pancakes are more or less floating. When edges are golden brown, carefully turn. Remove to paper towel, turning to drain oil from both sides. Makes 30-35. Leftovers will keep frozen about three months.

Janis' secret to keeping fatkes crisp for about an hour until serving: heat oven to 200 degrees. Line bottom with foil to catch drippings. Lay pancakes on open rack so air can circulate.

JANIS' VERY EASY SEASONED ROAST CHICKEN

1 or 2 pieces chicken per person
 ½ teaspoon white pepper
 1 teaspoon paprika
 Make dry rub of 1 tablespoon each:
 Seasoning salt
 Garlic powder
 Oregano

Add ½ teaspoon white pepper and 1 teaspoon paprika to dry mix. On clean, dry chicken pieces, rub seasoning on well. Let sit in refrigerator at least 2 hours or overnight. Lay bone side up in preheated 400 degree oven for 20 minutes or until

Sufganiyot, modern Israel's Hanukkah doughnuts

This holiday dessert is believed to be related to Greek loukomades, a sweet fritter dipped in honey-sugar syrup, fried on an iron grill and covered with grape molasses. It might be a more conceptual than literal dessert, in that recipes vary, reflecting contributions and changes made by Jews from eastern and western Europe and from Mediterranean countries.

Mimi Markofsky, of West Bloomfield, who works for Sperber's Kosher Catering, and also is a freelance cook, baker, and teacher, has two aufganiyot recipes which she describes as "easier, which cannot be filled, and somewhat more difficult, which can be filled."

She also wanted to share her recipe for potato kugel meat loaf, featuring loose hamburger which looks, she says, like the topping on a coney island hot dog.

MIMI'S 'LESS WORK' MELT-IN-YOUR-MOUTH SUFGANIYOT

3 large eggs
1 ½ cup granulated sugar
1 cup sour cream
4 cup flour
1 teaspoon baking soda
2 teaspoons baking powder
½ teaspoon salt

½ teaspoon cinnamon

In the large bowl of a stand mixer, beat eggs with sugar. Add sour cream, mixing well. Combine flour, baking soda, baking powder, salt and cinnamon. With mixer on low speed, add the mixture to egg mixture. If mixture seems too thin, add more flour $\frac{1}{4}$ cup at a time until mixture can be lifted by the handful without slipping through your fingers. The mixture will remain sticky. Scoop the dough onto a lightly greased surface and pat to $\frac{1}{4}$ inch thick. Cut with a floured doughnut cutter or use two biscuit cutters of different sizes, one for the outside shape and one for the hole. Allow the doughnuts to rest on a lightly greased surface for 5 minutes (which will allow for less fat absorption when frying). Heat a deep pan with 4 C of vegetable oil a few at a time, frying 2-3 minutes on each side until golden. Drain well on paper toweling. Dust with powdered sugar. Makes a mixture of $\frac{1}{4}$ sugar, and 2 tablespoons cinnamon. Makes 24.

MIMI'S MORE CHALLENGING JELLY SUFGANYOT

2 tablespoon dry yeast
3½ tablespoon granulated
sugar
¾ cup lukewarm milk
2½ cups all purpose flour
2 egg yolks
Pinch of salt
Pinch of cinnamon

1 1/2 tablespoons softened

margarine
***Plum or strawberry preserves**
Vegetable oil for deep frying
Granulated sugar for coating

Dissolve the yeast in 2 cups of the milk. Sift the flour, salt, and sugar into a bowl. Sift the flour. Place flour on a board and make a well in the center. Add the yeast mixture, the egg yolks, salt, cinnamon, and the remaining 1/4 cup granulated sugar to the well. Add the margarine and knead until the dough is elastic. Cover and let rise two hours. Sprinkle flour on the board. Roll the dough out thin. Cut with a glass into rounds about 2 inches in diameter (or larger, if you prefer). Cover and let rise 16 minutes more. Pour 2 inches of oil into a heavy pot and heat to 375 degrees. Deep-fry the doughnuts into the oil, 4 at a time, for 2 minutes. Drain on paper towel. With a spoon, fill the doughnut with jam; insert the spoon in the top of the doughnut, revolve it inside the doughnut and remove it to the side. Repeat with the remaining flour. Roll in granulated sugar. Makes 30-35.

**MIMI'S POTATO KUGEL MEAT
LOAF ALA CONEY ISLAND**

- 1 lb ground beef
- 1 tablespoon oil
- $\frac{3}{4}$ teaspoon salt
- Black pepper, to taste
- 1 dash garlic powder
- 1 large egg
- 2 tablespoons ketchup

For the potato mixture:

1 small onion, halved
3 medium potatoes, peeled
and sliced
2 large eggs
¼ teaspoon salt
3 tablespoons flour or potato
starch
½ teaspoon baking powder

Beef Mixture: Heat oil in large skillet. Add meat and cook over medium heat 4 to 4½ minutes until browned and crumbly. Keep mashing it to keep it crumbly. Add seasonings, egg and ketchup, mixing well. Transfer meat mixture to a bowl. Preheat oven for baking.

Fill: Potato mixture: place onion, potatoes and eggs in bowl of food processor and process using steel knife until pureed, add salt and 2 to 3 tablespoons milk. Blend ingredients and process for a few more seconds to blend into a smooth mixture. Over meat mix in baking dish, spreading evenly over top. Bake at 350° until well browned and risen, about 1 hour. Freeze well.

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