For Hanukkah

Celebrate the Feast of Lights with good eating

cup enriched, long grain white rice

- 2 cups hot water I onion, thinly sliced length-
- L teaspoon turmeric
- Olive oil for browning Walnut meats, broken into

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 a boll, reduce to simmer for 20-25 boll, reduce to simmer for 20-25 minutes. When water is absorbed and rice is fluffed up, turn off heat and let att about 10 minutes. Stir in walnut and apricot pieces.

Janis Levin Gorelick's Hanukah Potato Latkes

- 6 large potatoes, peeled

- -I medium onion
 -I/A cup matzo meal
 -I/A cup flour
 -I/A cup flour
 -I/A eggs
 -I/A to taste
 -I/A to taste
 -I/A teaspoons sugar
 -I/A teaspoons baking powder
 -I/A teaspoons baking powder
 -I/A teaspoons baking powder
 -I/A te

Use electric grater with coarse blade, or hand grater like my grand-mother Sarah Aaronson did. Use the side with the little holes. We are not making hash browns. Janis instructs. Grate onlon and rinse under cold water, let drain. Ready a large frying pan or electric fry pan with 1/2 inch thick of vegetable oil. with 14 inch thick of vegetable oil. Nearby, rip open a paper bag and layer with paper toweling. Grate po-tatees into a colander in bowl for dralhage. Pour grated, drained po-tatees into large bowl. Add onions and eggs, stirring well. Gradually





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

Take a full tablespoon of batter and gently apoon into hot oil, lightly flatten. Repeat. With epatula, sently loosen from bottom of pan so pancakes are more or less floating. When edges are golden brown, carefully turn. Remove to paper toweling, turning to crain oil from both sides. Makes 30-35. Leftowers will keep frozen about three months. Jania's secret to keeping latkes crisp for about an hour until serving heat own to 200 degrees. Line bettom with foil to each dripping.

Lay pancakes on open rack so air can circulate.

JANIS' VERY EASY SEASONED ROAST CHICKEN 1 or 2 pieces chicken per per-

son 1/2 teaspoon white pepper 1 teaspoon paprika Make dry rub of 1 tablespoon

Seasoning salt

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

Sufganiyot, modern Israel's Hanu-kah doughnuts

This holiday dessert is believed to be related to Greek loukomades, a sweet fritter dipped in honey sugar eyrup, 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 rocipes which she describes as "easier, which can-

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 % cup granulated sugar
 1 cup sour cream
 4 cup flour
 1 teaspoon baking sods
 2 teaspoons baking powder
 ½ teaspoon sait

Is teaspoon cinnamon,
In the large bowl of a stand
mixer, best eggs with augar. Add
sour cream, mixing well. Combine
flour, baking sods, baking powder,
salt and cinnamon. With mixer on
low speed, add flour mixture to egg
mixture. If mixture seems too thin,
add more flour Vecup at a time until mixture can be lifted by the
handful without allpping through
your fingers. The mixture will remain sticky. Scoop the dough onto a,
floured board and pat into a round
Vs inch thick. Cutter out set two biscuit winch thick. Cut with a floured doughnut cutter or use two hiscoit cutters of different alzas, one for the outside shape and one for the hole. Allow the doughnuts to reat on a lightly floured auriace for 10 minutes (which will allow for less fat absorption when frying). Heat a 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 towelling. Dust with powdered sugar or a mixture of Vs upgar, and 2 tablespoons cinnamon.

Makes 24.

MIMI'S MORE CHALLENGING JELLY SUFGANIYOT

2 tablespoon dry yeast 3½ tablespoon granulated

2½ cgg yolks
Pinch of salt
Pinch of cinnamon

margarine Plum or strawbeny preserves Vegetable oil for deep flying Granulated augar for coating

Vegacone oil or obey mying Granulated augar for coulting Dissolve the yeast and 2 tablespoons of the sugar in the milk. Sift the flour. Place four on a board and make a well in the center. Add the yeast mixture, the egg yolks, selt, cinnamon, and the remaining 1 W tablespoons augar. Knead 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 fint pounds about 2 inches in diameter (or larger, as you prieft). Cover and let rise 16 minutes more. Pour 2 inches of oil into a beny por tand heat to 375 degrees. Dony the doughnuts into the oil, 4 or 6 at a time, turning when hown. Drain on paper towelling. With a tiny apoon, fill the doughnuts with James insert the spoon in the top of fam: insert the spoon in the top of the doughnut, revolve it inside the doughnut and remove it from the same hole made on entering. Re granulated sugar. Makes 30-35.

MIMI'S POTATO KUGEL MEAT LOAF ALA CONEY ISLAND

1 to ground beef

% teaspoon salt

Black pepper, to taste I dash garlic powder

1 large egg 2 tablespoons ketchup

- 2 large eggs % tesspoon salt 3 tablespoons flour or potato

1/2 tesapoon baking powder

his terapoon bashing powder
Beef mixture: Heast oil in large
skillet. Add meat and cook over medium heat 4-5 minutes until
browned and crumbly. Keep mashing it to keep it crumbly. Add seasonings, egg and ketchup, mining,
well. Transfer meat mixture to a
shallow I quart greased bashing
dish. Potato mixture: place onlon,
potatoes and eggs in bowl of food
processor and process using steel
knife until pureed, about 20 to 50
seconds. Add remaising ingredients
and process for a few more esconds. and process for a few more secon to blend into a smooth mixture. Pour over meat in baking dish spreading evenly over top. Bake at 375 degrees until well browned and crisp, about 1 hour. Freezes well.









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