

Treasured Hanukkah recipes are family favorites

See related story on Taste front.

TRADITIONAL SUGAR COOKIES

2 sticks butter, room temperature
2 cups sugar
2 eggs
1 teaspoon vanilla
1/2 teaspoon almond flavoring
4 cups flour
2 teaspoons baking powder
1/2 teaspoon salt
Cream butter and sugar. Add eggs, vanilla, almond flavoring and beat well. Beat in flour, baking powder and salt until just blended.

Form into 6-8 balls and refrigerate about 45 minutes.
Roll dough out on floured surface and cut into shapes with cookie cutters.
Bake on ungreased cookie sheets for 10-12 minutes in 375 degree F. oven. When cool, decorate.
Recipe compliments of Rhoda Kutzen

POTATO LATKES

4 egg whites (or 1/2 cup Egg Beaters)
1/3 cup Matzo meal
1/4 to 1/2 cup grated onion
Salt and pepper to taste

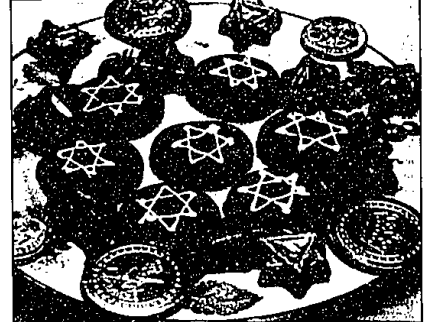
4 cups peeled and finely shredded potatoes (squeeze out water)
2 tablespoons vegetable oil
Non-stick cooking spray
Mix together eggs, matzo meal, onion, salt and pepper. Add potatoes, then oil and mix well.

Place eight circles of approximately 2 tablespoons of mixture on cookie sheet prepared with cooking spray. Flatten and bake in 375 to 400 degree F. oven for 10 minutes on one side. Flip, then bake 10 minutes on the other side. For crispier latkes, place under broiler for a few seconds.

Serve with light or no-fat sour cream, no-sugar applesauce, jam, jelly or syrup.
Recipe compliments of Sue Miller.

drained
8 whole carrots, peeled
8 whole potatoes, peeled
1 large onion, sliced
Preheat oven to 325 degrees F.
Cook inside of a large size Reynolds oven bag with 1 tablespoon of flour. Put brisket in bag with fat side up. Pour soup mix, Worcestershire sauce, Italian dressing, paprika and garlic on top of brisket in bag.

Hold bag closed, and mix ingredients together to cover meat. Place other ingredients in bag. Close bag, tie, and place in shallow roasting pan. Cut six slits on top.
Bake for 1 1/2 to 2 hours. Separate meat and vegetables. Reserve juices for au jus gravy. Serves 8.
Recipe compliments of Karen Blum-Paulisin



Treats: Making sugar cookies cut out in the shapes of menorahs and dreidels is one of Rhoda Kutzen's favorite holiday activities.

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AUNT RUTHIE'S BEEF BRISKET

5-6 pound special-cut beef brisket
1 packet Upton Recipe Secrets Onion Soup Mix
2 tablespoons Worcestershire sauce
16 ounce bottle Wishbone fat-free Italian salad dressing
1 teaspoon paprika
2 cloves garlic, smashed
1 (15 ounce) can Seaside butter beans, rinsed and

MUSHROOM BARLEY SOUP

1 tablespoon garlic powder
1 pound boneless, skinless chicken breast, cut in small cubes
2 cups celery, diced
1 large onion, diced
2 cups carrots, diced
24 ounces fresh mushrooms, diced
2 (39.5 ounce) cans low-fat chicken broth

1 cup quick barley
Salt and pepper to taste
In an 8-quart stock pot, cook chicken sprinkled with garlic powder until chicken is no longer pink. Add vegetables and saute until tender. Add broth, salt and pep-

per. Cook on medium-low heat for 30 minutes. Add barley and cook at low heat an additional 30 minutes. Serves 8.

Recipe compliments of Karen Blum-Paulisin

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White popcorn balls, and other reader requests

See related Taste Buds column on Taste front.

■ Jamie Wetzel of Birmingham called requesting a recipe for popcorn balls that she can make with her family this holiday season. Glad to oblige.

WHITE POPCORN BALLS

6 cups popped corn
2/3 cup sugar
1/2 cup water
2 1/2 tablespoons light corn syrup
1/8 teaspoon salt
1/3 teaspoon vinegar

Popcorn can be popped and pressed into well oiled or buttered molds (i.e. lamb, Christmas tree, etc.) Combine sugar, water, corn syrup, salt and vinegar in a heavy saucepan. Stir until sugar dissolves. Bring to a boil and boil, covered for 3 minutes or until steam washes down the sides of

the pan. Uncover and cook, without stirring, till a candy thermometer reaches about 285 degrees.

(third ball stage). Pour hot syrup slowly over popped corn. Stir gently with a wooden spoon until well coated. Butter your hands and fingers and when syrup has cooled slightly, press into balls. Makes about 12 large balls.

Variation: You can make caramel balls by melting 1 1/2 tablespoons butter with 1 1/2 cups brown sugar and 6 tablespoons water. Stir to dissolve, then bring to a boil. Cover and cook 3 minutes. Uncover and cook until a candy thermometer reads 234 degrees (soft ball stage). Proceed as directed above.

■ Margo Friedling of West Bloomfield called requesting a recipe that she had tasted at a party many years ago that the

hostess called a savory cheesecake. Well Margo, it doesn't get any better than this. I'm making this and baking it in a new spring form pan and using it as a host/hotest gift for my next holiday party. You won't find anything better, believe me!

SAVORY CRAB CHEESECAKE

1 cup fresh grated Parmesan cheese
1/4 cup seasoned bread crumbs
1/4 cup melted butter
1 tablespoon olive oil
1 cup chopped onions
salt and fresh ground pepper to taste
2 pounds cream cheese, room temperature
4 large eggs
1/2 cup heavy cream
1 cup imported Swiss cheese, grated

1 pound (2 cups) crab meat, flaked
Dash hot pepper sauce

Preheat oven to 350 degrees F. Combine 1/4 cup of the Parmesan cheese with the seasoned bread crumbs. Brush a 10 inch spring form pan with melted butter and sprinkle cheese/crumb mixture evenly over bottom and sides. Set aside.

Heat oil in a skillet. Add onions and saute until golden. Sprinkle with salt and pepper. Set aside. Using an electric mixer, beat cream cheese until smooth. Add eggs. Beat in cream. Stir in remaining Parmesan, Swiss cheese, crab meat and hot pepper sauce. Stir in onions and mix well. Pour into prepared pan and bake for 1 hour or until firm. Allow to cool for at least 30 minutes before slicing. Makes 12-16 appetizer servings.

Bake some memorable cookies to enjoy, share

See related story on Taste front.

ORANGE SPICED GINGERBREAD PEOPLE

Cookies:
1/3 cup firmly packed brown sugar
1/3 cup butter, softened
2/3 cup light molasses
1 egg
2 teaspoons grated orange peel
2 3/4 cups all-purpose flour
1 teaspoon ground ginger

1/2 teaspoon baking soda
1/2 teaspoon salt
Frosting:
4 cups powdered sugar
1/2 cup butter, softened
2 teaspoons vanilla
3 to 4 tablespoons milk
Food coloring, if desired
Decorator candies, if desired
In large mixer bowl combine brown sugar, 1/3 cup butter, molasses, egg and orange peel. Beat at medium speed, scraping

bowl often, until creamy (1 to 2 minutes). Divide dough into 2 equal portions; wrap in plastic food wrap. Refrigerate until firm (at least 2 hours).
Heat oven to 375 degrees F. On well floured surface roll out dough, one portion at a time (keeping remaining dough refrigerated), to 1/8-inch thickness. Cut with 4 to 5-inch cookie cutters. Place 1 inch apart on greased cookie sheets. Bake for 6 to 8 minutes or until no indentation remains when touched. Cool completely.

In small mixer bowl combine powdered sugar, butter and vanilla. Beat at low speed, gradually adding milk and scraping bowl often, until desired spreading consistency. Color frosting with food coloring. Decorate cookies with frosting and decorator candies. Makes 28 cookies.

BEST EVER BUTTER COOKIES

Cookies:
1 cup butter, softened
1 cup sugar
1 egg
2 1/2 cups all-purpose flour
1 teaspoon baking powder
2 tablespoons orange juice
1 tablespoon vanilla
Frosting:
3 cups powdered sugar
1/3 cup butter, softened
1 teaspoon vanilla
1 to 2 tablespoons milk
In large mixer bowl combine 1 cup butter, sugar and egg. Beat at

medium speed until creamy. Reduce speed to low; add flour, baking powder, orange juice and vanilla. Beat until well mixed. Cover; refrigerate until firm (2 to 3 hours).

Heat oven to 400 degrees F. On lightly floured surface roll out dough, 1/2 at a time (keeping remaining dough refrigerated), to 1/4-inch thickness. Cut with 2-inch cookie cutters. Place 1 inch apart on cookie sheets. Bake for 6 to 10 minutes or until edges are lightly browned. Cool completely.

In small mixer bowl combine powdered sugar, 1/3 cup butter and vanilla. Beat at low speed, adding enough milk for desired spreading consistency. If desired, tint frosting with food coloring. Frost and decorate cooled cookies. Makes 6 dozen cookies.

EGG NOG GLAZED SPRITZ COOKIES

Cookies:
1 cup butter, softened
2/3 cup sugar
1 egg
1 tablespoon vanilla
2 1/4 cups all-purpose flour
1 teaspoon ground nutmeg
Glaze:
1 cup powdered sugar
1/4 cup butter, melted
1/4 teaspoon rum extract
1 to 2 tablespoons hot water
Multi-colored decorator candies, if desired

Heat oven to 375 degrees F. In large mixer bowl combine butter, sugar, egg and vanilla. Beat at medium speed, scraping bowl often, until creamy (2 to 3 minutes). Reduce speed to low; add flour and nutmeg. Beat, scraping bowl often, until well mixed (2 to 3 minutes). Place dough into cookie press; form desired shapes, place 1 inch apart on cookie sheets. Bake for 8 to 12 minutes or until edges are very lightly browned.

In small bowl stir together sugar, butter and rum extract. Stir in enough hot water for desired glazing consistency. While still warm brush top of each cookie with glaze. Sprinkle with candies. Makes 4 dozen cookies.
Recipes from Land O'Lakes

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