

DAYS

HANUKKAH SHOWSTOPPERS



JELLY DONUT GIN SMASH



**BUTTER-FRIED POTATO &
CHIVE LATKES**



BRUSSELS SPROUT PANCAKES



**DILL & LEMON CURED
SALMON BLINIS**



HERB & PEA SALAD



RADICCHIO & CITRUS SALAD



**POTATO CHIP OVEN-FRIED
CHICKEN TENDERS**



QUICK SUFGANIYOT

HOLIDAY BUFFET

Hanukkah is celebrated with dishes fried in oil to commemorate a small bottle of oil that miraculously lasted 8 nights. We fry up golden potato latkes and jelly-filled sufganiyot donuts, spin the dreidel, and share a meal with loved ones. Instead of a sit-down, formal meal, try something different with plates of potato and vegetable latkes, cured salmon, bright salads, family-friendly chicken tenders, and quick sufganiyot.

COCKTAIL
JELLY DONUT GIN SMASH

Total time: 5 minutes
Active time: 5 minutes
Serves: 4

Sufganiyot don't just have to be for dessert with this gin-based cocktail. Use your leftover jam or jelly to make a sweet and sour drink with a cinnamon sugar rim! L'Chaim!

INGREDIENTS

- ¼ cup grape jelly
- 6oz gin
- Juice of 1 lemon
- 2 cups sparkling water
- Ice
- Fresh mint
- Lemon peel, to serve
- Ice
- 1 tsp cinnamon
- 1 tbsp sugar

Enjoy the taste of jelly-filled sufganiyot for the entire meal with this delicious cocktail!

PREPARATION:

- 1 Run a cut lemon wedge over the rim of 4 glasses.
- 2 On a small plate, combine cinnamon and sugar. Dip the rim of the drinking glasses in the cinnamon sugar mixture. Fill with ice.
- 3 Combine grape jelly, gin, lemon juice, and ice in a cocktail shaker or jam jar.
- 4 Pour into glasses, top with sparkling water.
- 5 Garnish with fresh mint and lemon peel.

NOTES:

- 1 If you don't drink, replace gin with grape juice!





BUTTER-FRIED POTATO & CHIVE LATKES

Total time: 45 minutes

Active time: 45 minutes

Serves: 6-8 (makes 24 latkes)

The secret to crispy starchy russet potatoes, and wringing out the liquid in a dish cloth. Using a mixture of oil and butter, these latkes are packed with decadent flavor. If you follow a kosher diet and have meat on your Hanukkah menu, replace butter with a non-dairy (pareve) alternative!

EQUIPMENT

- Food processor (optional)
- Clean dish towel

Just when you thought your latkes couldn't get any more decadent, we've fried them with a pat of butter and bright chives for a twist on the classic.

INGREDIENTS

- 4 large russet potatoes, scrubbed (3 pounds)
- 2 large eggs
- ¼ cup all-purpose flour
- 1 tbsp potato or cornstarch
- ¼ cup fresh chives, chopped
- 1 tsp sea salt
- ¼ tsp black pepper
- ¼ - ½ cup oil
- ¼ cup butter, unsalted

PREPARATION

- 1 Line a baking tray with a paper towel and place a wire cooling rack on top. Set aside.
- 2 Using a grater or the shredding disc of a food processor, grate the potatoes.
- 3 Place the grated potato in a clean dish towel, squeeze out the liquid.
- 4 Combine the potato, eggs, flour, potato starch, chives, salt, and pepper.

5 Working in batches, heat oil and 1 tbsp butter in a large skillet over medium heat. Use a ¼ cup measuring cup to form latkes.

6 Fry latkes until golden on both sides. Add more oil and butter as needed.

7 Remove from the skillet, and transfer to the wire cooling rack.

8 Serve with applesauce or sour cream.

9 Enjoy!

NOTES

1 Make ahead: Freeze latkes on foil-lined baking pans, and reheat at 400°F for 5-7 minutes.



If you're looking for a way to sneak more vegetables into your menu, this is it!

BRUSSELS SPROUT PANCAKES

Total time: 45 minutes

Active time: 45 minutes

Serves 4-6 (makes 12 pancakes)

Serve up something different this Hanukkah with these vegetable-packed brussels sprouts pancakes! Brussels sprouts used to have a bad reputation, but they are a surprisingly versatile vegetable. We're replacing potatoes with shredded sprouts, mixed with onion, fresh parsley, and garlic, for a delicious, veggie-packed latke alternative.

EQUIPMENT

- Food processor (optional)

INGREDIENT

- ½ lb brussels sprouts, shredded (3 cups)
- ½ medium yellow onion, grated
- 3 cloves garlic, chopped
- ¼ cup fresh parsley
- 2 large eggs
- ½ cup all-purpose flour
- 1 tsp sea salt
- ½ tsp black pepper
- Vegetable oil for frying

PREPARATION

- 1 Finely shred the brussels sprouts using the shredding disc of a food processor (or shred using a knife).
- 2 Grate the onion using the grating disc or a grater.
- 3 Combine sprouts, onion, garlic, parsley, eggs, flour, salt, and pepper in a large bowl, stirring to combine.
- 4 Heat ¼ inch oil in a deep pan over medium heat. Working in batches, scoop ¼ cup of the brussels sprout mixture into the hot oil. Flatten with a spatula.
- 5 Cook until golden, about 3-5 minutes per side.
- 6 Serve with sour cream.
- 7 Enjoy!

NOTES

- 1 Purchase pre-shredded brussels sprouts for a shortcut that doesn't compromise on taste!
- 2 Serve these with a poached egg for an easy weeknight meal!

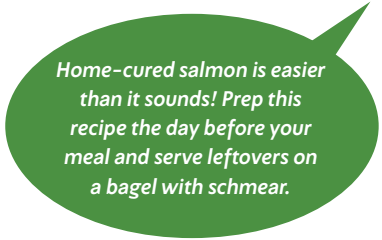
DILL & LEMON CURED SALMON SERVED ON BLINIS WITH GREEK YOGURT & DILL

Total time: 24-36 hours
Active time: 15 minutes
Serves: 5-8

Cured salmon is an impressive but deceptively simple dish that will wow your guests. Based on the length of time cured, your salmon may range from medium to hard cure (36+ hours). Keep the salmon for up to 3 days in the fridge. Hosting a brunch? Serve sliced salmon and poached eggs on top of fresh latkes for a festive spin on eggs benedict!

EQUIPMENT

- Blender (optional)



Home-cured salmon is easier than it sounds! Prep this recipe the day before your meal and serve leftovers on a bagel with schmear.



INGREDIENTS

SALMON

- 1 cup brown sugar
- 1 cup kosher salt
- 1 tsp black pepper, ground
- Zest of 2 lemons
- 1 cup fresh dill, roughly chopped
- 1lb fresh salmon, skin on
- ½ tsp baking powder
- ½ tsp sugar
- ½ tsp sea salt
- 1 cup milk
- 1 egg
- 1 tbsp butter, melted
- Butter, to cook

BLINIS

- ½ cup all-purpose flour
- ½ cup buckwheat flour

TO SERVE

- Greek yogurt
- Fresh dill, chopped

PREPARATION

- 1 Salmon: Combine sugar, salt, black pepper, lemon zest, and dill. Set aside.
- 2 Place 2 pieces of plastic wrap perpendicular to one another in a loaf or roasting pan (depending on the size of your fillet).

- 3 Divide half the salt mixture in the shape of the fillet in the plastic wrap.
- 4 Add the salmon, skin side down.
- 5 Cover the top of the salmon with remaining salt mixture.
- 6 Wrap tightly, and weigh down using something heavy like a bag of dried beans or lentils.
- 7 Refrigerate for 12 hours, and turn salmon over. Return weights and salmon to the fridge for an additional 12 -18 hours.
- 8 When ready to eat, scrape off salt and rinse. Pat to dry and slice.
- 9 Blinis: Combine flours, baking powder, sugar, salt, milk, egg, and melted butter in a blender (or whisk) until smooth.
- 10 Heat butter in a skillet over medium-low heat. Using a tablespoon to measure, cook the blinis until bubbles form, 1-2 minutes. Flip, and cook for an additional minute.
- 11 Set aside.
- 12 Top blini with a dollop of Greek yogurt, sliced salmon and a sprig of dill.
- 13 Enjoy!

HERB & PEA SALAD

Total time: 15 minutes

Active time: 15 minutes

Serves: 4-6

Hanukkah is celebrated with heavy, fried foods; put this bright and zesty salad on the menu to help balance your meal. Fresh herbs and blanched snap peas are the perfect pair with a honey lemon dressing to cleanse the palate. Can't find peas? No problem! Substitute green beans, or even grilled zucchini!

INGREDIENTS

- 2 cup snap peas, ends trimmed
- ½ cup parsley leaves
- ½ cup cilantro leaves
- ¼ cup fresh mint, torn
- ¼ cup basil, torn
- 2 cups butter lettuce, torn

DRESSING

- 1 tsp honey
- ½ tsp dijon mustard
- Zest of 1 lemon
- Juice of 1 lemon
- ¼ cup olive oil
- Sea salt and pepper, to taste



PREPARATION

- 1 Bring a pot of water to boil.
- 2 Fill a large bowl with ice and water.
- 3 Add the peas to the boiling water and cook for 30 seconds or until bright green. Remove and immediately transfer to the ice water. Drain.
- 4 Add peas, herbs, and lettuce to a bowl.
- 5 In a small bowl, combine honey, dijon, lemon juice, and zest. Slowly add in olive oil while stirring.
- 6 Drizzle dressing over salad before serving.

NOTES

- 1 Looking for more protein in your meal? Add 1 cup shelled edamame beans!

Give your plate full of latkes some color with this bright salad using fresh herbs and snap peas.



RADICCHIO & CITRUS SALAD

Total time: 10 minutes

Active time: 10 minutes

Serves: 4-6

Radicchio is a show-stopping ingredient in this colorful salad. With a hint of bitterness that pairs perfectly with sweet citrus, it's the perfect complement to your Hanukkah dinner. Combined with salty cheese and an effortless dressing, it's a simple recipe that will make you shine as bright as your menorah!

INGREDIENTS

- 2 heads radicchio, chopped
- 3 oranges, peeled and chopped
- 1 grapefruit, peeled and sliced
- ¼ cup manchego cheese, grated
- 2 tbsp fresh parsley, chopped
- ¼ cup pumpkin seeds, salted
- Black pepper

DRESSING

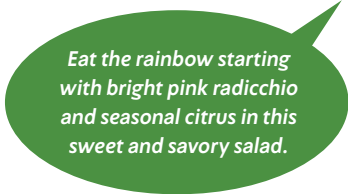
- ¼ cup olive oil
- 1 tsp dijon mustard
- 2 tbsp white wine vinegar
- Sea salt and black pepper, to taste

PREPARATION

- 1 In a large bowl, combine radicchio, oranges, and grapefruit.
- 2 In a small bowl, combine olive oil, dijon mustard, white wine vinegar, salt and pepper.
- 3 Drizzle dressing over lettuce and citrus. Top with cheese, parsley, pumpkin seeds, and black pepper.
- 5 Enjoy!

NOTES

- 1 Add cooked lentils for a punch of plant-based protein!
- 2 If you can find blood oranges, use a mixture of regular and seasonal blood oranges!
- 3 Serving meat? Simply omit the cheese, or serve on the side.



Eat the rainbow starting with bright pink radicchio and seasonal citrus in this sweet and savory salad.

POTATO CHIP OVEN-FRIED CHICKEN TENDERS

Total time: 60 minutes


Active time: 20 minutes

Serves: 6-8

Make a dish that will be a hit with the whole family with these potato chip crusted chicken tenders! Irresistible crunch comes from a secret ingredient: potato chips! We love using extra crunchy kettle-cooked chips. This recipe is sure to become a family-favorite, all year long!

INGREDIENTS

- 2 tbsp olive oil
- 2lb chicken breast, cut into tenders
- 1 cup all-purpose flour
- 1 tsp garlic powder
- 1 tsp smoked paprika
- ¼ tsp sea salt
- ½ tsp black pepper, ground
- 3 eggs, whisked
- 16oz potato chips (sea salt or BBQ flavored), crushed



Be the supptime superhero with this recipe for family-friendly chicken tenders, no fryer needed.

PREPARATION

- 1 Preheat the oven to 400°F. Line a large tray with foil. Grease generously with olive oil.
- 2 Place the flour, garlic powder, paprika, salt, and pepper in a zip-top bag. Set aside.
- 3 Crack and whisk eggs in a shallow baking dish. Set aside.
- 4 Add potato chips to a second zip-top bag. Seal, and use a rolling pin to crush into small pieces. Add to a shallow dish.
- 5 Add chicken pieces to the flour bag, close and shake to coat.
- 6 Dip chicken in the eggs, and coat in crushed potato chips.
- 7 Transfer to the greased baking tray. Bake for 25-30 minutes or until fully cooked, flipping halfway through.
- 8 Enjoy!

NOTES

- 1 Get your kids in the kitchen by asking them to help crush the potato chips in a zip-top bag. Invite them to crack and whisk the eggs.
- 2 Have fun with your potato chip flavors! Try using BBQ chips for a different twist on these delicious tenders.



QUICK SUFGANIYOT

Total time: 30 minutes

Active time: 30 minutes

Serves: 12

Making homemade sufganiyot has never been easier with this recipe using self-rising flour and yogurt for a tender donut that is delicious with a dusting of confectioners sugar and filled with your favorite jam or jelly!

INGREDIENTS

- 3 cups self-rising flour
- $\frac{1}{4}$ tsp nutmeg
- $\frac{1}{2}$ tsp cinnamon
- 1 $\frac{3}{4}$ cup plain Greek yogurt, whole milk
- 2 tsp vanilla
- Flour for dusting
- $\frac{3}{4}$ cup grape jelly or seedless jam
- Oil, for frying
- Confectioners sugar, for dusting

Do-not skip over this recipe for quick sufganiyot donuts stuffed with your favorite jam or jelly!

PREPARATION

- 1 In a mixing bowl, combine flour, nutmeg, cinnamon, yogurt, and vanilla. Mix and knead until a dough forms.
- 2 Tip the dough onto a floured counter. Press or roll to $\frac{1}{2}$ inch thickness. Cut into circles using a drinking glass.
- 3 In a deep fry pan, heat oil over medium heat. When the oil is hot enough, add donuts, 3-4 at a time. Fry for 1-2 minutes per side, or until golden.
- 4 Remove donuts and transfer to a paper towel lined baking tray.
- 5 Once cooled, pipe in jelly filling.
- 6 Dust with confectioners sugar before serving.
- 7 Enjoy!

NOTES

- 1 No self-rising flour? Add $1\frac{1}{2}$ tsp baking powder per cup of flour used - in this case, use 4.5 tsp ($1\frac{1}{2}$ tbsp baking powder).
- 2 To test the oil, add a small piece of dough to the pan. The oil is ready if the dough bubbles and floats to the surface.

