



Family
Hanukkah
Recipes

10 Family Recipes For Holiday Fun

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Vegetable Latkes

Fried in oil in recognition of the ancient lamps that held only enough oil for one day but miraculously burned for eight, latkes, or potato pancakes, are a traditional Hanukkah dish.

INGREDIENTS

2 carrots (5 1/2 ounces)
2 parsnips (11 1/2 ounces)
1 Idaho potato (1 pound)
3 scallions, thinly sliced, white and light-green parts only
1/4 cup all-purpose flour
Salt and freshly ground black pepper
2 large eggs, lightly beaten
2 tablespoons vegetable oil
Sour cream, for garnish

DIRECTIONS

Preheat the oven to 200 degrees. Line a rimmed baking sheet with parchment paper, and place it on the center rack of the oven. Peel the carrots, parsnips, and potato, and grate them on the large holes of a box grater. Place the grated vegetables on a clean kitchen towel, fold it around them, and squeeze tightly to remove all excess moisture. Transfer the grated vegetables to a large mixing bowl. Add the sliced scallions, flour, and salt and pepper, and toss to combine well. Add the lightly beaten eggs, and mix well.

Heat a large nonstick skillet over medium heat, and add 2 teaspoons vegetable oil. Make a few latkes at a time; for each, shape 2 tablespoons of the vegetable mixture and place in the skillet. Cook 2 minutes on each side, until golden and crisp. Transfer cooked latkes to prepared baking sheet in oven to keep warm. Repeat with remaining oil and latke mixture.

Serve the latkes warm with dollops of sour cream, and salt and pepper to taste.

Short Ribs

Short ribs, also called flanken, make their own rich sauce as they cook. The meat should be soft and melting when done.

INGREDIENTS

3/4 cup all-purpose flour
8 beef short ribs (about 6 pounds)
Coarse salt and freshly ground pepper
2 tablespoons chicken fat or olive oil
3 1/2 tablespoons finely chopped fresh rosemary, plus more for garnish
2 large onions, cut into 1/2-inch pieces
2 large carrots, cut into 1/2-inch pieces
2 stalks celery, cut into 1/2-inch pieces
1 1/2 cups dry red wine
2 cups homemade or low-sodium canned beef stock, or water
1 teaspoon Worcestershire sauce
Freshly grated or prepared horseradish, for serving (optional)

DIRECTIONS

Place flour in a shallow bowl. Season ribs with salt and pepper, then dredge in flour, shaking off excess. Heat 1 tablespoon chicken fat in a large Dutch oven over medium-high heat until hot but not smoking. Add half the ribs (do not crowd) and half the rosemary. Brown ribs very well on all sides, five to seven minutes total. Transfer to a plate. Repeat with remaining ribs, tablespoon fat, and rosemary.

Add onions, carrots, and celery; season with salt and pepper. Cook over medium heat, stirring frequently, until golden brown, about 15 minutes.

Add wine, and bring to a boil; deglaze pot, scraping up browned bits from bottom with a wooden spoon. Add stock and Worcestershire sauce; return to a boil. Return ribs to pot; add just enough water to cover, if necessary. Cover pot; simmer over very low heat until meat is very tender and falling off the bone, about two hours. Let cool completely. Refrigerate, covered, until ready to proceed.

About one hour before serving, remove the hardened layer of fat. If desired, remove the bones; return meat to pot. Simmer until the meat is heated through, about 20 minutes. With a slotted spoon, transfer meat to a plate.

Raise heat to medium-high; reduce liquid, stirring occasionally, until slightly thickened, 20 to 25 minutes. Return meat to pot; cook for a few minutes to reheat. Garnish with rosemary; serve with horseradish on the side, if desired.

Brisket

This tender, delicious recipe is sure to warm your home on even the coldest winter nights.

INGREDIENTS

3 tablespoons olive oil

1 (5 1/2-pound) beef brisket, top flap removed and fat trimmed

Coarse salt and freshly ground black pepper

3 large onions (about 2 1/2 pounds), thinly sliced

2 cloves garlic

2 cups dry red wine

1 1/2 cups red-wine vinegar
8 medium carrots, cut into 1-inch pieces
6 ribs celery, peeled, and cut into 1-inch pieces
1 (28-ounce) can plus 1 (14-ounce) can plum tomatoes and their juices, pureed
6 small turnips, peeled and cut into 1/2-inch wedges
4 medium rutabagas, peeled and cut into 1-inch wedges
1/4 cup chopped parsley, for garnish

DIRECTIONS

Preheat oven to 325 degrees.

Heat 2 tablespoons olive oil in a large heavy-bottomed Dutch-oven or roasting pan over medium-high heat. Season brisket with 1 1/2 teaspoons salt and 1/4 teaspoon pepper and add to pan. Cook brisket, turning, until browned on all sides, 4 to 5 minutes per side. Transfer to a plate; set aside.

Reduce heat to medium-low and add remaining tablespoon olive oil, along with onions and garlic. Cook, stirring frequently, until browned and soft, about 25 minutes. Add wine and increase heat; bring to a boil. Let boil for 2 minutes, scraping up browned bits from bottom of pan using a wooden spoon. Add vinegar, 4 carrots, 2 ribs celery, and tomatoes; stir to combine.

Return brisket to pan; spoon over some of the cooking liquid and vegetables. Cover with parchment paper-lined foil and transfer to oven. Cook for 1 1/2 hours; carefully turn meat and continue cooking until very tender, about 1 1/2 hours more.

One hour before brisket is finished cooking, bring a large pot of salted water to a boil. Add remaining 4 carrots and cook until tender, about 10 minutes. Remove from boiling water using a slotted spoon and set aside. Add remaining 4 ribs celery and cook until tender, about 10 minutes. Repeat process first with turnips, followed by rutabagas; set

vegetables aside.

Remove pan from oven and let cool slightly. Carefully remove brisket from pan and transfer to a serving platter. Working in batches, transfer liquid and vegetables to the jar of a blender, carefully blend until sauce is very smooth; season with salt and pepper. Serve brisket with sauce and boiled vegetables.

Roasted Halibut with Olive Oil & Lemon

For all of you out there growing tired of the same meal every year at Hanukkah, here is a recipe that offers a modern twist to an ancient holiday.

INGREDIENTS

4 halibut fillets, each about 1 to 1 1/2 inches thick
3 tablespoons extra-virgin olive oil
1 teaspoon kosher or sea salt
1/2 teaspoon freshly ground black pepper
4 thin slices of lemon
2 tablespoons minced chives, plus chives for garnish

DIRECTIONS

Preheat an oven to 425°F.

Place the fish in a shallow baking dish. Drizzle with half the olive oil and sprinkle with half the salt and pepper. Turn and drizzle with the remaining oil, and sprinkle with the remaining salt and pepper. Place a slice of lemon on top of each fillet.

Place in the oven and roast until the fish flakes easily with a fork, 10 to 15 minutes. Remove to a warm platter, sprinkle all with the minced

chives and garnish with several stems of chives.

Olive Oil Walnut Cake (Karydopita)

This recipe offers a sweet variation to more traditional Hanukkah desserts.

INGREDIENTS

1/2 cup Frangelico liqueur (hazelnut liquor)
1 teaspoon baking soda
1 cup fine semolina flour
1 cup coarsely chopped walnuts
1/3 cup sugar
1 teaspoon baking powder
1 teaspoon ground cinnamon
1/4 teaspoon ground cloves
Grated zest of 2 oranges
1/2 cup fresh orange juice
1/4 cup New Greek Cuisine Extra Virgin Olive Oil
Spiced Honey Syrup (recipe Follows)
1/4 cup plus 2 tablespoons Orange Spoon Sweets(recipe Follows)

DIRECTIONS

Preheat the oven to 325°F. Spray the interior of six 1/2-cup soufflé dishes with non-stick vegetable spray. Place the dishes on a parchment paper-lined baking sheet. Set aside.

Place the Frangelico in a small mixing bowl. Stir in the baking soda and set aside.

Combine the semolina, walnuts, sugar, baking powder, cinnamon, and cloves in a mixing bowl. Make a well in the center and set aside.

Stir the orange zest and juice into the Frangelico mixture. When well blended, pour the liquid into the well in the dry ingredients and stir to combine. Fold in 2 tablespoons of New Greek Cuisine Extra Virgin Olive Oil and, when blended, fold in the remaining 2 tablespoons.

Ladle about 3/4 cup of the batter into each of the prepared soufflé dishes. Place in the preheated oven and bake for 20 minutes, or until a cake tester inserted in the center comes out clean. Remove from the oven and set aside to cool slightly.

When slightly cool, using half of the Spiced Honey Syrup immediately drizzle an equal portion of syrup over each cake.

When ready to serve, drizzle with the remaining syrup and top with Orange Spoon Sweets and your favorite Greek yogurt.

SPICED HONEY SYRUP

3 cups sugar

1/2 cup honey

Zest of 1 orange in large strips

Zest of 1 lemon in large strips

1 cinnamon stick

1 tablespoon fresh lemon juice

Place 1 quart water in a medium heavy saucepan. Stir in the sugar, honey, orange zest, lemon zest, cinnamon stick, and lemon juice and bring to boil over medium heat. Lower the heat and simmer, skimming occasionally to remove any foam that rises to the top, for about 30-35 minutes, or until the liquid has become a light syrup consistency. Do not reduce the liquid too much as it has to be thin enough to drizzle easily.

Remove from heat, when cool, strain through a fine sieve and set aside until ready to use. (The syrup can be made in advance of use and stored, covered and refrigerated, for up to 2 weeks).

ORANGE SPOON SWEETS

4 juice oranges, preferably organic, well scrubbed and dried
2 cups sugar
1/4 cup white wine

Place the oranges in a medium saucepan of cold water over high heat.

Bring to a boil and boil for 1 minute. Drain well. Repeat this blanching process 3 times. Drain well and cool.

When the oranges are cool enough to handle, cut them in half crosswise. Remove and discard the seeds. Place the orange halves, cut side down, on a cutting board. Using a sharp knife, cut each half vertically into very thin slices.

Place the oranges slices in a large mixing bowl. Add the sugar and toss to coat evenly.

Place 1-1/2 cups water and the wine in a non-reactive saucepan over high heat and bring to a boil. Add the orange slices and again bring to a boil. Lower the heat and simmer for 1-1/2 hours, or until quite thick. Remove from the heat and allow to cool. Serve immediately or transfer to a non-reactive container, cover and refrigerate for up to 2 weeks.

Cheese-Stuffed Olives

Here's a great way to incorporate a little variety into your standard Hanukkah meal.

INGREDIENTS

(Yields 50 fried olives)

2 tbsp ricotta cheese, room temperature
2 tbsp cream cheese, room temperature
2 tsp honey
50 large pitted green olives, rinsed and dried**
½ cup panko or plain breadcrumbs
¼ cup Parmesan
¼ cup flour
1 egg, beaten
Oil for frying
fleur de sel (optional)

DIRECTIONS

In a bowl, mix together ricotta, cream cheese, harissa, and honey until uniform. Transfer to a pastry bag fitted with the smallest pastry tip you have. You can also use a Ziploc bag to do this, and use scissors to cut off a small piece of the corner of the bag. Pipe filling into all of the olives.

Set up a dredging station. Mix together the breadcrumbs and parmesan in one bowl. Place the flour in another and the beaten egg in between. Roll the olives in the flour and dust off any excess. Dip into the egg and then roll in the parm-breadcrumb mixture until all are coated.

In a dutch oven or pot, heat 3 to 4 inches of oil to 360° F. Carefully, drop olives into the oil, working in batches depending on the size of your vessel. Fry until a deep golden brown and remove to a paper towel-lined plate. If the olives are not too salty, sprinkle with a little fleur de sel.

Let cool slightly before serving / eating.

***For the olives, I like to use the ones that are oil-cured, rinsing them*

of any herbs and spices and then drying them thoroughly. Water and hot oil don't do well together, so I would avoid using olives soaked in a water-based brine that may have absorbed some of the liquid.

Sweet Brisket

Some things are served every year at Hanukkah for a reason- because they are just that good! This is a traditional Hanukkah recipe that is sure to please.

INGREDIENTS

1 7-8 pound brisket, washed and drained
1/2 cup oil
1/2 cup Coca-Cola
1/2 cup dry red wine
1/2 cup honey
6-8 Tbsp. ketchup
2 onions
1 tsp. paprika

DIRECTIONS

Place brisket in a roasting pan. Chop all seasonings in food processor and pour over brisket. Cover and marinate in the refrigerator overnight.

Preheat oven to 325° Fahrenheit (165° Celsius).

Bake at 325° Fahrenheit (165° Celsius) for approximately 4 hours, or until a digital instant-read thermometer inserted into the center of the brisket reads 190° for well done.

When cool, thinly slice the brisket against the grain. It is very important to slice the brisket correctly. If the meat is not sliced against

the grain, it will be tough.

SERVING SUGGESTION

Make gravy with drippings from the meat. Melt 4 Tablespoons of parve margarine in a heavy saucepan. Slowly stir in 4 Tablespoons of all-purpose flour (use potato starch instead of flour during Passover). Cook and stir for approximately 3 minutes, or until margarine just starts to darken. Slowly stir in 2 cups of drippings. Continue cooking and stirring until gravy thickens to desired consistency. Season with salt and pepper. Serve slices of brisket with gravy.

Tip: It is best to prepare the brisket a day before it is served as the taste is enhanced after it sits in the fridge.

Cut-Out Decorated Hanukkah Cookies (Dairy or Parve)

Just like all meals, a Hanukkah meal isn't complete until you throw in some delicious cookies.

INGREDIENTS

1 cup (200 grams) butter or pareve margarine, room temperature
1 1/4 cup sugar
2 eggs
1 teaspoon vanilla
2 teaspoons baking powder
3 cups all-purpose flour
non-stick cooking spray
sanding sugar in various bright colors

DIRECTIONS

Preheat the oven to 400 degrees Fahrenheit.

Mix margarine and sugar until smooth. Add in eggs and vanilla.

In a separate bowl, mix flour with baking powder. Slowly add flour mixture to dough until just blended.

Divide dough into 2 balls. Do not refrigerate the dough.

Flour rolling pin, rolling surface and cookie cutters. Roll out dough until 1/8 inch thick. Cut into shapes. Use a spatula to place cut-out shapes onto an ungreased cookie sheet.

Continue rolling and cutting cookies until the dough all the dough is used. Re-flour surface, rolling pin and cookie cutters as needed.

To decorate the cookies, spray the tops of the cookies with non-stick cooking spray. Place a spatula or other kitchen tool with interesting lines or holes on top of the sprayed cookie. Sprinkle with sanding sugar. Carefully lift spatula.

Bake at 400 degrees Fahrenheit for 6-8 minutes or until lightly browned.

Cauliflower Laktes

These laktes are an amazing choice for two reasons. First, they are absolutely delicious. Second, they are a much healthier option than traditional potato laktes, because they have far fewer carbohydrates.

INGREDIENTS

1 head fresh cauliflower, washed and cut into florets

3 eggs, beaten
1/2 cup whole wheat flour or matzah meal
1 tsp. salt
1/2 tsp. white pepper (or black pepper)
oil, for frying

DIRECTIONS

In a large soup pot, bring a few inches of water to a boil. Add cauliflower florets. Cover. Turn heat down to low. Cook for approximately 20 minutes, or until the florets are soft enough to be easily mashed.

Drain the cauliflower in a colander. Mash lightly with a fork, leaving some texture rather than creating a mash. Let the cauliflower cool a bit.

Place cauliflower in a mixing bowl. Add beaten eggs. Add enough flour or matzah meal to create a pancake-like batter. Season with salt and pepper.

On medium-high heat, heat a few tablespoons of oil in a frying pan. When the oil is hot, drop batter by tablespoonfuls into pan. Flatten the pancakes a bit so they are not too thick to cook well in the middle. Fry approximately 3 minutes on each side, until browned on both sides and firm in the middle. Remove from frying pan onto paper towels to drain excess oil and cool.

Repeat, starting with hot oil and then dropping spoonfuls of batter, until all the batter is used.

YIELD:14-16 latkes

Variation: Combine the cauliflower with broccoli, and double all the other ingredients.

Tips:

1. Adjust the heat when frying so it is just right. If you fry on too high heat (or with too little oil), the pancakes might burn. But if you fry on too low heat, the pancakes will be mushy rather than crisp.
2. Use enough oil when frying so that the pancakes won't burn, but don't use so much oil that the pancakes are oily.
3. Don't make the pancakes too large that they fall apart when flipped over.

Roast Chicken with Wild Rice Dressing

This recipe is great option because the rice dressing offers a healthier variation to the heavier and traditional bread dressing.

INGREDIENTS

Roast Chicken:

One 5- to 6-pound chicken, giblets removed
2 tablespoons olive oil
1 teaspoon dried marjoram
1/2 teaspoon smoked paprika
1 teaspoon kosher salt
1/2 teaspoon freshly ground black pepper
1 medium yellow onion, halved
2 tablespoons orange marmalade or apricot preserves
2 teaspoons cider vinegar

Wild Rice Dressing:

3/4 cup wild rice
2 tablespoons olive oil, plus more for greasing the baking dish
1 medium yellow onion, chopped
2 stalks celery, finely chopped
2 cloves garlic, finely chopped
1/2 cup mixed dried fruit, such as pitted prunes and apricots, chopped

1/2 teaspoon dried marjoram
1/2 baguette (4 ounces), preferably day-old or lightly toasted, cut into 1/2-inch cubes
1 2/3 cups low-sodium chicken broth
2 tablespoons chopped fresh parsley

DIRECTIONS

For the roast chicken: Preheat the oven to 350 degrees F. Pat the chicken dry and place breast-side up in a large roasting pan fitted with a wire rack. Mix together the olive oil, marjoram, smoked paprika, salt and pepper in a small bowl. Gently loosen the skin over the breast of the chicken and rub a little of the mixture under the skin. Rub the remainder of the mixture all over the outside and inside of the chicken.

Put the halved onion inside the chicken cavity and tie the legs together with butcher's twine. Tuck the wings underneath the chicken.

Roast until an instant-read thermometer inserted into the thickest part of the thigh not touching bone registers 165 degrees F, or until the juices run clear when the tip of a knife is inserted into the thickest part of the thigh, 1 hour 45 minutes to 2 hours, basting the chicken with pan juices a few times during the last hour of roasting.

Mix the marmalade and vinegar together and brush over the chicken. Roast for an additional 5 minutes to set the glaze. Let the chicken rest for 30 minutes.

For the wild rice dressing: While the chicken roasts, make the dressing. Cook the rice according to package directions, drain off any excess water, if necessary, and transfer to a large bowl. Heat the olive oil in a large skillet over medium heat and add the onions, celery and garlic. Cook, stirring, until the vegetables are tender, about 7 minutes. Add the dried fruit, marjoram, 1/2 teaspoon salt and some pepper. Cook until the fruit softens, 3 to 4 minutes. Remove from the heat and add to the bowl with the wild rice. Add the bread cubes and toss to

combine. Add the chicken broth, parsley and 3/4 teaspoon salt and some pepper to taste. Stir until combined.

Lightly grease a 2-quart baking dish with olive oil. Transfer the dressing mixture to the dish and level the top. When the chicken comes out of the oven, put the dressing in the oven, uncovered, and bake for 30 minutes. The dressing should be golden brown and heated through.

Serve the chicken with the dressing on the side.