

# JEWISH JOURNAL



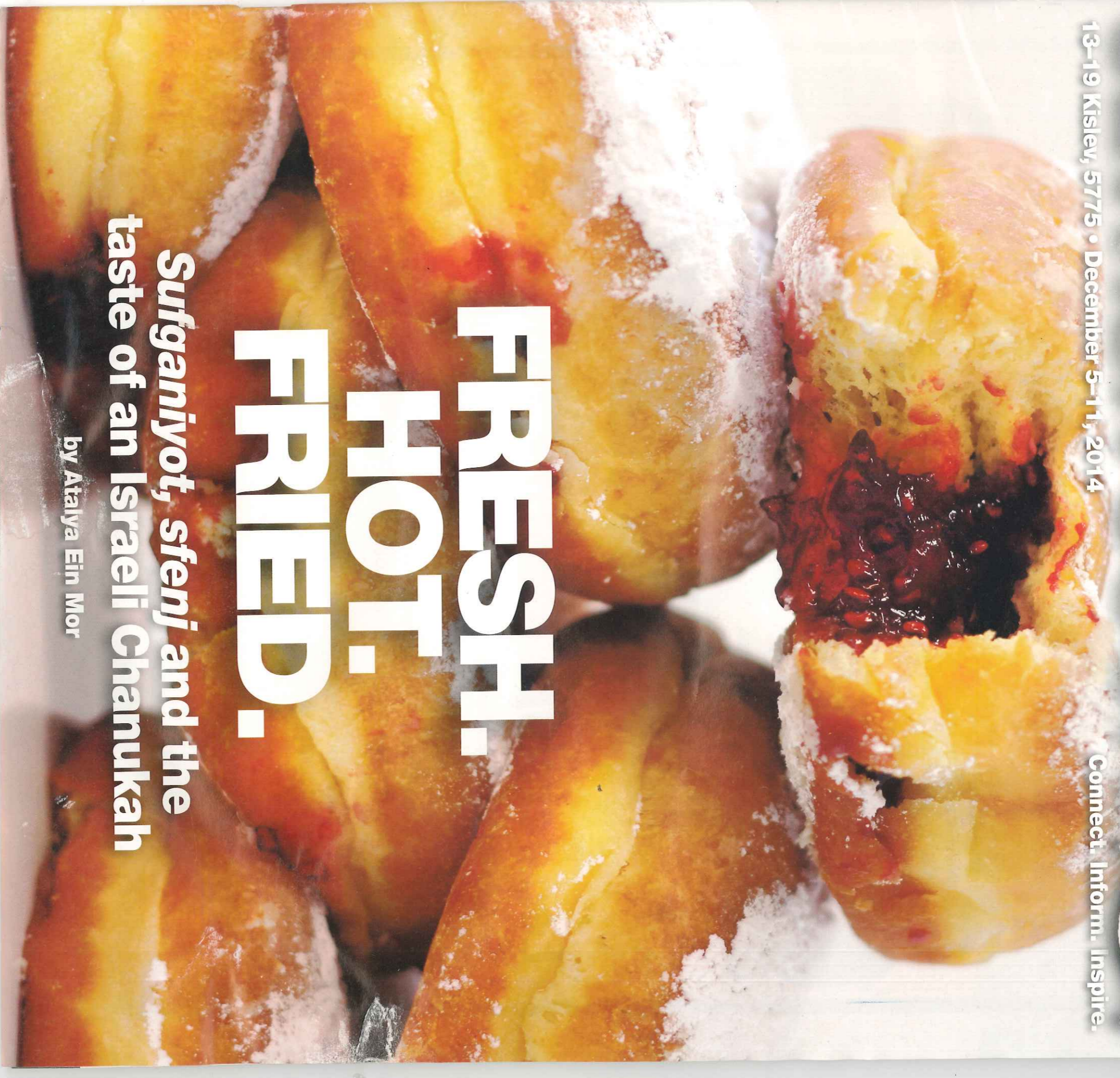
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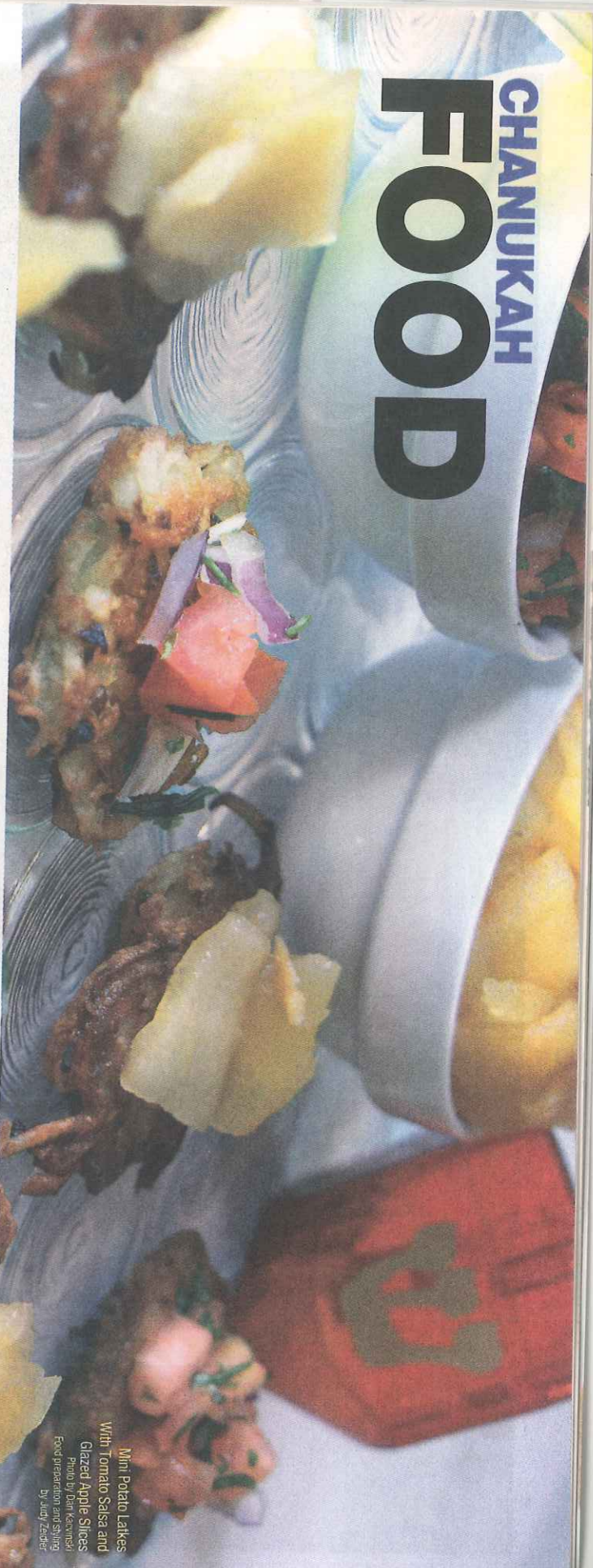
# FRESH. HOT. FRIED.

*Sufganiyot, sfenj and the  
taste of an Israeli Chanukah*

by Atalya Ein Mor



# CHANUKAH FOOD



Mini Potato Latkes  
With Tomato Salsa and  
Glazed Apple Slices  
Photo by Dan Kacinski  
Food preparation and styling  
by Judy Zeidler

## MAKE YOUR CHANUKAH PARTY ONE FOR THE AGES

by JUDY ZEIDLER

**C**hanukah is not just for children, but usually they have most of the fun. They open presents, light candles during the eight days of the holiday and get more than their share of cookies and potato latkes. Our Chanukah party will be shared by four generations this year because our two great-granddaughters will be joining us.

In planning a Chanukah dinner for the entire family, I always try to remember who likes, or doesn't like, certain foods and to make sure that there are always enough vegetables for those who don't eat meat. It's usually a good idea to keep the menu simple, with an emphasis on food that can be prepared in advance and won't be ruined if some of the guests are a little late.

Fried foods are always eaten during Chanukah, which begins the evening of Dec. 16 and commemorates the miracle of the oil that burned for eight days in the Temple. Our appetizers will consist of foods fried in olive oil, like Mini Potato Latkes served with bowls of Tomato Salsa, salmon caviar and our family's traditional Glazed Apple Slices.

We'll feature a special Olive Oil Cake for dessert, a recipe from Dario Cecchini, one of Italy's best-known food personalities. He features this cake at his restaurant Solociccia in Tuscany.

There will be plates of fresh and dried fruits, and — because everyone in our family loves chocolate — my delicious Chocolate-Cinnamon Snaps. It is a tradition in our home to wrap some of these cookies in silver foil, representing the Chanukah gelt (money) given to the children during the holiday — just another reason for them to smile.

### MINI POTATO LATKES

- 4 large potatoes, grated
- 1 onion, grated
- 3 eggs
- 1/3 cup olive oil
- 1/3 cup flour
- 1 teaspoon baking powder

Judy Zeidler is a food consultant, cooking teacher and author of "Italy Cooks" (Moxstar Press, 2011). Her website is [judyzeidler.com](http://judyzeidler.com).

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### Salt and freshly ground black pepper to taste

In a large bowl, combine potatoes, onion, eggs and 1 tablespoon oil. Add flour, salt and pepper to taste.

In a large heavy skillet or pan, heat 1/4 inch of oil. Carefully spoon batter into each spoonful to fill. Cook for about 2 minutes only once, until golden brown. Drain on paper towels. Serve with Tomato Salsa or Glazed Apple Slices. *Makes about 6 dozen mini.*

### TOMATO SALSA

- 4 ripe, firm tomatoes, peeled, seeded and chopped
- 1/2 red onion, finely diced
- 1 serrano chili, stems and seeds removed, finely minced (optional)
- 1 cup finely chopped fresh cilantro
- Salt to taste

In a glass bowl, combine all ingredients. Serve immediately or cover with plastic wrap and chill.

*Makes 2 to 3 cups.*

### GLAZED APPLE SLICES

*This versatile recipe offers an elegant change from old-fashioned applesauce for Chanukah. It makes a great light dessert for informal meals or a special treat for family breakfasts. The translucent slices can be used as a pie filling, or in open-faced tarts. Or just drain the slices, add nuts and raisins and — voila! — instant strudel filling.*

- 1/2 cup sugar
- 1/2 cup orange marmalade
- 1/2 cup orange juice
- 6 large golden delicious apples, peeled, cored and thinly sliced
- Juice and grated zest of 1 lemon

In a large, heavy skillet, combine sugar,

marmalade and orange juice. Cook over medium heat, stirring, until sugar and marmalade have dissolved. Bring this syrup to a boil, reduce heat and simmer 3 to 4 minutes, until it begins to thicken.

In a large bowl, toss apple slices with lemon juice. Then add apple slices, lemon syrup in skillet; toss gently to coat. Slices are soft. Transfer to a plate, cover, cool to room temperature. Cover with plastic wrap and chill in the refrigerator. *Makes 3 to 4 cups.*

### DARIO'S OLIVE OIL CAKE

From "Italy Cooks," by Judy Zeidler.

- 1/2 cup plus 5 tablespoons olive oil
- 1/4 cup ground almonds
- 5 eggs
- 2 cups plus 1 tablespoon sugar
- 2 oranges, finely chopped (use pulp and peel)
- 4 cups flour
- 2 teaspoons baking powder
- 1/2 cup raisins, plumped in Vin Santo wine to cover (and slightly drained)
- 1/2 cup toasted pine nuts

Preheat oven to 375 F. Brush a 10- or 12-inch springform pan with 3 tablespoons olive oil; dust pan with ground almonds.

In bowl of electric mixer, beat eggs with sugar. Add orange peel and pulp; blend well. Slowly add 1/2 cup olive oil alternately with flour and baking powder; mix until smooth.

Let rest 10 minutes, stirring from time to time. The oil is light but tends to separate from the batter; mix well. Stir in raisins.

Spoon batter into prepared pan, level it, and sprinkle with remaining 1 tablespoon sugar, remaining 2 tablespoons oil and pine nuts. Bake in preheated oven 35 to 40 minutes. *Makes 10 to 12 servings.*

### CHOCOLATE-CINNAMON SNAPS

- 1 3/4 cups flour
- 2 teaspoons baking soda
- 1 teaspoon ground cinnamon
- 1/4 teaspoon salt
- 2/3 cup unsalted margarine
- 1 1/4 cups sugar
- 1 egg
- 3/4 cup semisweet chocolate chips, melted and cooled
- 1/4 cup light corn syrup

Preheat oven to 350 F. In a bowl, combine flour, baking soda, cinnamon and salt; set aside.

In the bowl of an electric mixer, cream together margarine and 1/2 cup sugar un-



Chocolate-Cinnamon Snaps

til light and fluffy. Blend in egg. Add melted chocolate and corn syrup; blend well. Blend in flour mixture. Refrigerate 1 hour for easier handling.

Using 1 tablespoon of dough at a time, shape into balls. Roll balls in remaining 3/4 cup sugar. Place about 2 inches apart on foiled-lined baking sheets. Bake for 10 to 12 minutes. Cool on racks. *Makes 3 dozen cookies.* ■