



Diary of a Greasy Week

Eight Days of Delicious Chanukah Recipes to Help Sate While You Celebrate

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To commemorate the miracle of the pure flask of oil that burned not for one, but for eight days, we celebrate the Festival of Lights by eating foods that are made with oil. Latkes, donuts, just about anything that is fried can fit the bill. Here is a diary of a week and a day. Enjoy.

First Night

Yippeel Hooray! First Night of Chanukah! Cold outside, perfect weather for a plate hot, fried latkes. Dark early. Light candle before dinner! I love Chanukah!

Traditional Potato Latkes

(Based on Gil Mark's recipe from "The World of Jewish Cooking")

6 medium potatoes, about 2 pounds, peeled
1 medium yellow onion, about ½ cup, finely chopped
2 large eggs, lightly beaten
3 tablespoons matzah meal
1 teaspoon salt
Pepper to taste
1/2 cup plus 1 tablespoons vegetable oil (or more if needed)

Grate potatoes by your preferred method. Place shredded potatoes in a large bowl of lightly salted water. Drain and press out the moisture. Stir in onion, eggs, matzah meal, salt, and pepper.

Heat oil in a large skillet over medium-high heat

In batches, drop the heaping tablespoons or by ¼ cupfuls, into oil and flatten with the back of the spoon. Fry until golden brown, 3 to 4 minutes on each side. Replenish oil as needed.

Drain on paper towels. Makes between 12 to 15 latkes.

Second Night

Yay! Second night. Two candles. Fried potato wedges to go with dinner. Play dreidel for chocolate gelt-fun!

Potato Wedges

Peel (or leave unpeeled) and cut potato lengthwise into eighths. Fry in oil until golden brown on all sides. Drain on paper towels and sprinkle with kosher salt and lemon, if you want extra flavor.

Third Night

Tired of peeling potatoes. Served frozen store-bought latkes with store-bought applesauce, did they even notice? The menorah is starting to get really bright.

Fourth Night

Need to lighten up on the latkes. My stomach is starting to feel like mashed potatoes. This hybrid sweet-potato/potato latke is baked, but still has a little olive oil mixed in to celebrate the miracle of the oil. The trick is to bake them until their golden brown around the edges, and to use lots of cooking spray on the baking pan.

Baked Sweet-Potato Latkes

2 sweet potatoes, peeled and shredded
2 potatoes, peeled and shredded
1 finely chopped medium onion
1 tablespoon olive oil
1 egg, lightly beaten
½ teaspoon salt
½ teaspoon chili powder
Pepper, to taste
¼ teaspoon baking powder
¼ cup matzah meal

Pre-heat oven to 400F. Grease two baking sheets very thoroughly. Combine potatoes and onion in a large bowl. Mix in olive oil. And then fold in egg.

Stir in salt, chili powder, pepper, and baking soda. Distribute evenly.

With a heaping tablespoon or with a ¼ cup scoop. Flatten latke mixture onto prepared baking pans. Bake for 30 to 35 minutes or until deep golden brown around edges.

Horseradish Sour Cream

1 cup reduced fat sour cream
3 tablespoons prepared white horseradish
1 tablespoon lemon juice

1 teaspoon grated onion
Salt and fresh ground pepper, to taste

Combine all ingredients in a small bowl, season to taste.

Fifth Night

Need some greens right about now. A crisp cabbage salad dressed lightly with an olive oil vinaigrette, would be nice. Five candles can really brighten up a dark window.

Olive Oil Vinaigrette

Juice of one lemon, about ¼ cup
1 tablespoon minced red onion or shallot
½ cup olive oil
1 tablespoon Dijon mustard
1 teaspoon honey
Salt and pepper

Combine and shake up all ingredients in a jar or cruet.

Sixth Morning

A platter of sweet cheese latkes for Chanukah breakfast. It's like eating the blintz filling fried in oil or butter. Serve with fruit syrup, honey vanilla yogurt or applesauce. A sweet, warm and fluffy way to start the Sixth Day of Chanukah.

Sweet Cheese Pancakes

(Based on Gil Mark's recipe from *The World of Jewish Cooking*)
4 large eggs
3 cups part-skim ricotta cheese
3 tablespoons reduced-fat cream cheese or

sour cream or Greek yogurt
2 tablespoons honey
½ cup matzah meal or flour
½ teaspoon vanilla extract
¼ teaspoon salt
Vegetable oil or butter for frying

With an electric mixture beat eggs until thick and frothy, then beat in the cheeses and the rest of the ingredients.

Heat a large griddle over med. high heat. Grease with oil or butter. In batches, drop batter in ¼ cupfuls and sizzle until bubbles appear on the top and the edges are golden. 2-3 minutes each side. Recipe yields 12 to 15 latkes.

Honey-Vanilla Yogurt

1 6-ounce container of Greek yogurt
1 tablespoon of honey
¼ teaspoon vanilla or cinnamon

Mix all ingredients together in a small bowl, refrigerate until ready to serve.

Seventh Night

Need to try something a little different. Artichoke Latkefrittos, based on the Roman-Jewish Carciofi alla Guidia recipe that is a well-loved dish in traditional Roman cuisine. Serve with lemon wedges and a little sour cream. Different, but no less crispy or yummy.

Artichoke Latkefritto's

2 14.5 ounce cans of artichoke hearts
3 cloves garlic, minced
2 to 3 tablespoons lemon juice
1 beaten egg
1 cup all-purpose flour
1 teaspoon baking powder
1 teaspoon salt
Vegetable oil for frying

Coarsely chop artichoke hearts and place in a large bowl. Mix in minced garlic, beaten egg, and lemon juice.

In a separate bowl whisk together flour, baking powder, and salt. Combine flour mixture into artichokes. Heat oil in a heavy bottomed frying pan, it is ready to fry fritters when a scrap of bread dropped in browns in under 15 seconds. Drop artichoke battered scoops into hot oil (do not overcrowd), and cook each side until golden brown 2 to 3 minutes.

Drain on paper towels, serve immediately or keep warm until ready to serve recipe yields 18 to 22 latkes

Eighth Night:

It's the last night. I just want to drive around and see all the fully lit menorahs burning and brightening the dark winter streets. We'll nibble on our jelly donuts and chocolate gelt in the car as we take our tour. Happy Chanukah!

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