



Chanukah Latkes, Night by Night

Since this year the CBA Kitchen Latke Makers cannot prepare latkes for you in the Beth Ami kitchen, the Kitchen Committee has decided to include a collection of recipes to inspire you for Hanukkah.



Have Fun

Chanukah: December 10 through December 18, 2020

The first candle to be represented is the all important but never counted— the Shamash. Here is the Latke Recipe used at CBA Hanukah Parties - from CBA's latke king Richard Kahn



The ratios as best as I can figure yield 25 latkes:

Ingredients

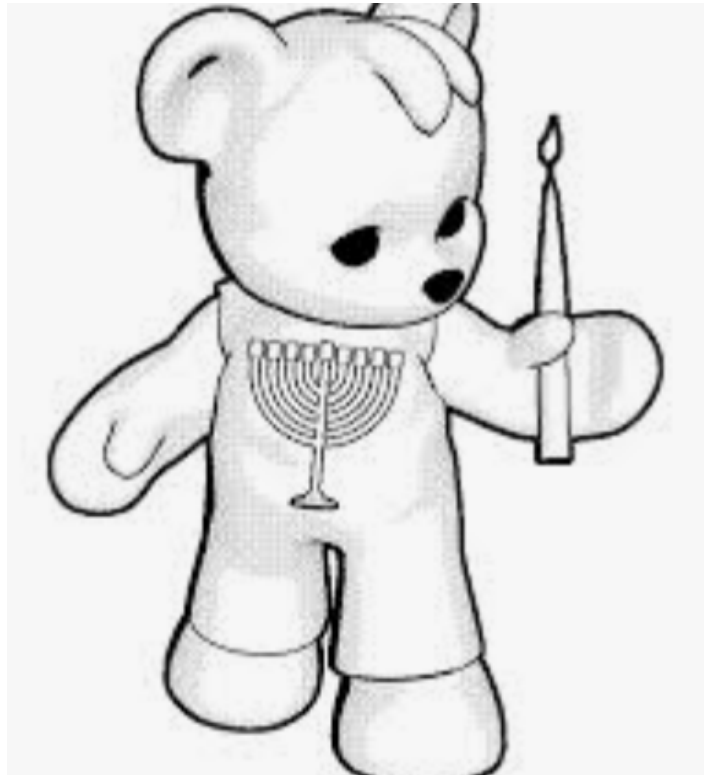
- 10 assorted sized Yukon Gold potatoes, (NOTE: DO NOT peel potatoes, just wash and cube)
- 1 medium/large sweet onion, cubed
- at least one tablespoon matzoh meal per potato,
- juice of one lemon,
- up to two teaspoons KOSHER salt or one teaspoon of table-salt
- a little ground pepper,
- 7 eggs
- 3/4 teaspoon baking soda
- Canola oil for frying

Preparations

- combine matzoh meal, salt, pepper & baking soda in mixing bowl
- grate the onions and potatoes, (Note: I use the Cuisinart),
- place in large bowl and quickly stir the lemon juice into the potato mixture
- lightly beat the eggs and mix into potato batter in 3 or 4 stages
- combine the dry mixture with potato batter also in stages (NOTE: batter should look grainy with little if any extra liquid, if seems dry add an egg)
- prepare & fry one batch at a time don't crowd the pan
- pan should be lightly layered with the canola oil and kept hot enough for constant sizzle while cooking. Keep temperature of oil below 350°F, be patient and trim the heat as you go so as not to burn the oil (NOTE: drain and replace the oil if it gets too 'dirty' and have a can ready to put "waste" oil in).
- cook to taste (NOTE: My idea of a great latke is soft in the middle & crusty on the outside & golden brown)
- drain well (NOTE: I find that the brown paper bags to drain on are the best...)

---HAPPY EATING !!

For the First Night of Hannukah...here is Ahuva's CBA Nursery School Latke Recipe



From: Ahuva

Each batch makes about 25 latkes

Ingredients

- 12 Yukon Gold potatoes
- 2 big sweet onions
- 5-6 eggs (5 large or 6 small eggs)
- 1 teaspoon salt
- just a little bit of pepper
- juice of one lemon
- 1/2 cup matzo meal
- 1 teaspoon baking soda

Preparations

- Combine all of the dry ingredients
- Grate the onions and then squeeze out onion juice. Grate the potatoes and mix in the onions and add lemon. After beating the eggs slightly, mix them into the mixture.
- Add dry mixture to wet mixture and mix in.
- Fry up the latkes, drain, and eat.

- ENJOY

On the second night of Hanukkah... how about Vegan Latkes



From <https://www.lazycatkitchen.com/vegan-latkes-with-sour-cream/?...>

makes about 12 latkes

Ingredients

- 5 medium potatoes / about 1 kg
- 1 small onion, very finely diced or grated
- 3 teaspoon wholegrain mustard (optional)
- 2 teaspoon ground sea salt (approximately 1 teaspoon table-salt) to taste
- ground pepper (to taste)
- 30 ml / 2 tbsp aquafaba* / chickpea brine (optional)
- 2 tbsp flour (potato starch or wheat flour if not GF)
- oil, for frying or baking

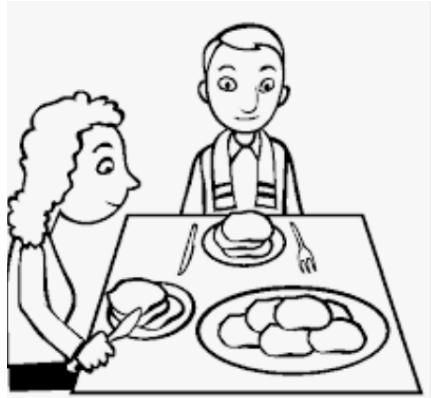
Preparations

- Grate potatoes coarsely using a grater or food processor with relevant attachment. Place them on a sieve and let the excess water drain away. If you have a muslin cloth, put potatoes in the middle of a cloth and squeeze as much water out of them as you can – the drier the mixture the crispier your latkes will be. If you don't have a muslin cloth, use your hands to get rid of excess water.
- In a large bowl, combine finely chopped onions, grated potatoes, mustard, pepper, aquafaba (if using) and enough flour to make the mixture bind together. Do not add salt until you are ready to form latkes as salt will make potato mixture weep and the mixture needs to stay dry for as long as possible.
- **METHOD 1:** Heat up a non-stick or ceramic pan on the stove. Pour enough oil to cover the bottom of the pan (you'll need to top it up a little as you go along). Heat up the oil. Once the oil is hot, place a slightly heaped tablespoon of the potato mixture on the oil and flatten it with a back of your spoon. Fry on one side for a few minutes – do not flip the latkes over until they are browned all over on one side – you'll notice the edges will turn brown, that's the time to flip. Flip them to the other side using a flat spatula. Fry until the other side turns golden brown. Remove from the pan and place on a plate lined with kitchen roll to soak away excess oil. Put ready latkes in a warm (100 °C/ 210 °F) oven while you fry subsequent batches.
- **METHOD 2:** Set the oven to 200 °C / 390 °F. Brush a baking tray with a little oil. Form latkes on the oiled tray, brush them with oil and bake for 10 minutes, then flip for another 10 and finally crank up the oven to 225 °C / 435 °F to brown the latkes for 5-10 minutes on both sides.
- Serve warm, topped with cashew sour cream.

Notes

*Aquafaba is chickpea brine obtained from a tin of chickpeas or you can make your own. When making your own, soak chickpeas in lots of water overnight, rinse and put in a large pot with lots of water. Bring to the boil and then simmer for about 1 hour (until beans are soft). Remove cooked chickpeas with a slotted spoon and what's left in your pot is aquafaba. If it is too runny (ideally it should resemble egg whites), you can concentrate it a bit by simmering it on a low heat (without a lid) until it reaches the desired consistency. Cool it down before using.

For the third night of Hanukah... here are Gluten Free Crispy Yukon Gold Latkes



From: Tori Avey <https://toriavey.com/toris-kitchen/yukon-gold-latkes/>

Recipe makes roughly 24 latkes; Cook time ~15 mins; Total time ~25 mins; Kosher Parve

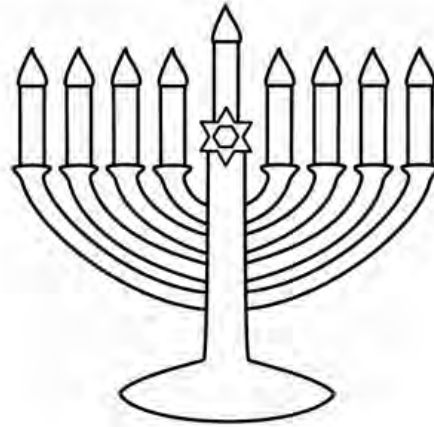
Ingredients

- 2 pounds Yukon gold potatoes, peeled
- 2 medium onions
- 3 large eggs, beaten
- 1 tablespoon potato starch (optional)
- 3/4 teaspoon salt
- 1/2 teaspoon ground pepper (white or black)
- Avocado oil, peanut oil or grape-seed oil for frying
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Preparations

- Before you begin making the latkes, place a wire cooling rack close to the area where you will be frying the latkes. Place a layer of paper towels below the cooling rack to catch excess oil.
- Peel the potatoes, then grate them using a hand grater or food processor shredding attachment with fine holes (small shreds). Place grated potato into a bowl and immediately cover with cold water. Let shreds soak for a few minutes to remove excess starch.
- Meanwhile, grate the onion using the same grater or attachment you used for the potatoes (fine holes for small shreds).
- Drain the potato shreds in a colander. Rinse and dry the bowl used to soak the shreds and set aside. Place drained potato shreds and grated onion in the center of a clean tea towel or multiple layers of cheesecloth. Wrap the shreds up in the cloth, twisting loose material to secure the bundle, and squeeze firmly to remove excess liquid from the shreds.
- Pour potato and onion mixture into the clean, dry bowl. Stir the shreds with a fork to make sure the grated onion is evenly mixed throughout the potato shreds.
- Pour oil into skillet to a depth of 1/8 inch. Heat slowly over medium to about 365 degrees F. While oil is heating, use the fork to stir the beaten egg, dry potato starch, salt, and pepper into the potato shreds. Take care to make sure the egg and seasonings are fully mixed throughout the potato shreds.
- Scoop up a rounded tablespoon of potato batter and squeeze it firmly in your palm over an empty dish to remove excess liquid. Shape the batter into a rough disk. Place it gently into the hot oil. Use a metal spatula to gently press down on the latke to flatten it.
- The oil should sizzle but not pop when the batter hits it; if the oil jumps wildly or smokes, it is too hot. If it only bubbles weakly, the oil is not hot enough. Continue shaping the latkes in this way, using only a rounded tablespoon of potato batter for each latke. Fry in batches of 5 or 6 latkes at a time for 2-3 minutes per side until brown and crispy.
- Note: If your latkes aren't holding together, stir some potato starch into the mixture, 2 teaspoons at a time, until the batter "holds."
- Remove the latkes from the pan using a metal spatula and place them on wire cooling rack to drain.
- I recommend serving latkes fresh within 10 minutes of frying them, if your cooking schedule permits. If you need to make them ahead, fry them 2 hours or less before serving. After letting the latkes drain on the wire cooling rack, place them on an ungreased, unlined cookie sheet. Leave them at room temperature until ready to reheat. Place in a 375 degree oven for about 10 minutes (7 minutes if using a convection oven) until heated through, just prior to serving. You can also freeze the latkes for future use; they reheat nice and crispy.
- Serve latkes with applesauce and/or sour cream, if desired.

On the Fourth Night of Hannukkah, how about something different...Ricotta Latkes



From "The New Jewish Holiday Cookbook" by Gloria Kaufer Green
(makes 26 – 30 latkes, 4 servings)

Ingredients

- 15-16 oz container part-skim ricotta cheese (about 2 cups)
- 4 large eggs (or 1 cup egg substitute)
- 2 Tbs sugar
- ½ to 1 teaspoon vanilla extract
- 2 Tbs butter, melted and cooled
- ½ cup all-purpose flour
- Butter, margarine, or canola oil for frying

Preparation

- In food processor fitted with a chopping blade (or in a blender in batches if necessary) combine the ricotta cheese, eggs, sugar, and vanilla. Process until just combined. Add the melted butter and process briefly to mix.
- Add the flour and process, stopping several times to scrape down the sides until the batter is smooth and resembles thick cream. The batter will be thinner than most pancake batters.
- Preheat a nonstick griddle or skillet over medium heat. Use butter, margarine, or canola oil to lightly coat the griddle.
- For each latke, spoon 1 ½ to 2 Tbs of batter onto the griddle. The batter will spread to form a 3-inch round. Space the latkes at least ½ inch apart.
- Cook for about 3 minutes or until a few bubbles have risen to the surface, the tops are beginning to look a little dry, and the bottoms are golden brown. The latkes will not rise.
- Use a spatula to carefully flip the latkes. Cook them briefly on the second side until golden brown. Repeat with remaining batter, adding additional coating to the griddle between batches.
- Serve with jam, applesauce, yogurt, or fresh fruit.

For the Fifth Night of Chanuka... create some Zucchini / Potato Latkes



From: <https://www.rachaelraymag.com/recipe/potato-zucchini-latkes-with-basil>

Makes 8-10 latkes – 2-3 servings

Ingredients

- 2 medium zucchini (about 8 oz)
- 1 large baking potato (about 10 oz), peeled and quartered lengthwise
- 1/2 onion, peeled and quartered
- 1/4 cup flour
- 1 egg
- 3/4 teaspoon Kosher salt
- 1/4 teaspoon pepper
- 1/2 teaspoon baking powder
- 2 tablespoons chopped fresh basil (optional)
- oil for frying

Preparation

- Trim and quarter 2 medium zucchini (about 8 oz.). Using a food processor fitted with a coarse grating disk, grate zucchini. Transfer to medium bowl and toss with 1/2 teaspoon. salt. Let stand, 10 minutes.
- Using the food processor fitted with coarse grating disk, grate the potato and onion; discard any large pieces. Transfer the mixture to a clean dish towel and squeeze out any excess liquid, then transfer to a large bowl. Stir in the flour, egg, 3/4 teaspoon. salt, 1/4 teaspoon. pepper and the baking powder.
- Transfer the zucchini mixture to a dish towel and squeeze to drain.
- Add zucchini to potato-onion mixture; squeeze mixture dry again. Add 2 tbsp. chopped fresh basil to batter before frying latkes
- In a medium skillet, heat 1/4 inch oil over medium-high heat until hot but not smoking. Working in 5 to 6 batches, drop 2 tbsp. scoops of batter into the pan about 2 inches apart. Using a spatula, flatten the batter into disks. Cook, turning once, until browned and crisp, about 5 minutes. (Lower the heat if the latkes darken too quickly.) Drain on paper towels.

On the Sixth Night of Chanukah.. try some Plantain Latkes



From: Barbara McGee

Makes 10

- ***Growing up in South Florida, my family ate plantains all the time. Plantains were a great alternative to potatoes, are available at most regular grocery store and contain more nutrients than a potato.***

Ingredients for Latkes

- 2 green Plantains peeled
- ¼ cup diced onion
- 2 cloves minced garlic
- ¼ cup matzah meal or rice flour
- 1 tbs dried cilantro
- 1 egg beaten

Preparation

- Grate the plantains. Then mix in the rest of the ingredients. Mixture is dry. Make patties and fry in ½ inch of vegetable oil.

Ingredients for Avocado Crema

- ½ lime juiced
- ½ cup plain yogurt
- ½ Haas Avocado mashed
- Add ½ teaspoon Sirachi
- salt and pepper to taste
- 1 sprig of green onion diced

Preparation

- Mix ingredients together and serve with fried latkes.

On the Seventh Night of Channukkah... make Parsnip and Carrot Latkes



Makes 20 latkes

Ingredients

- 1 pound carrots peeled and grated
- 1 pound parsnips peeled and grated
- 1 medium onion grated
- 2 - 3 large eggs beaten
- 4 large cloves garlic minced
- 1/2 cup matzah meal or rice flour
- 1/2 cup chives chopped for garnish
- Olive oil to fry
- Salt and pepper to taste

Preparation

- Mix and fry in small batches.
- Serve with applesauce or maple syrup.
- These are good anytime of the year as a side or as a meal on their own

And on the Eighth Night of Chanukah... how about Sweet Potato and Carrot Latkes



<https://whatjewwannaeat.com/rainbow-latkes/#wprm-recipe-container-201829>

For Sweet Potato Carrot Latkes:

- 1 pound sweet potatoes about 3 cups, washed, peeled and shredded
- 2 tablespoons white onion minced
- 1 medium carrot shredded
- 2 eggs whisked
- 2 tablespoons all-purpose flour
- 2 tablespoons brown sugar
- 1/4 teaspoon salt

Instructions

- Pre-heat oven to 200 degrees F to keep latkes warm while you are working on the rest. Get a few cookie sheets lined in foil ready. I made all the latke batter first and then fried in batches. I had two pans going at once to make the magic happen.
- Shred main vegetable into a medium bowl. Use paper towels to remove as much moisture as possible. This is the key to crispy latkes! Then add in remaining ingredients and combine.
- Set aside paper towels for draining and salt for garnishing.
- Heat a large sauté pan over medium high heat and add oil. You want oil hot enough that the latke batter sizzles when placed in the oil but doesn't brown immediately. Place 1/4 cup dollops of latke batter into oil, careful not to crowd the pan. Fry one side until well browned, about 3-5 minutes. Then flip and fry the other side. Drain on paper towels. Keep latkes warm in the oven and repeat with remaining batter.