

# HANUKKAH BOX 2021

## • Sweet Potato Latkes

Grab these items:

Safflower Oil

Sweet Potato Latke Batter

Autumn Hills Orchard Apple Sauce

Sour Cream

Optional Equipment: kitchen thermometer

**DEWK**

1. Put one-fourth to one-half inch of oil in a shallow wide pan. Heat oil to 350 degrees. If you don't have a thermometer, don't worry. Just watch the oil; you'll start to see ripples when it's warm enough. If the oil starts to smoke, it is too hot.
2. With a spoon, mix latke batter before using it; water and solids can separate on the journey to you.
3. Portion out 2 tablespoons of batter into a ball in your hand. With your other hand, smash it into a thin disk. It's really important to get the latkes as thin as possible so they cook evenly all the way through. Line a plate with paper towels.
4. Using your hand or a spatula, gently slide the latke in hot oil and fry until the bottom side is golden brown. Flip latke over and fry on the other side until golden brown. Taste your first latke. If it's still raw in the middle, make the future latkes thinner, or turn the heat down on the oil.
5. Transfer fried latkes to the paper towel lined plate.
6. Serve with sourcream and apple sauce.

## • Butternut Squash Kugel

Grab this item:

Kugel

**DEWK**

1. Preheat oven to 350 degrees. Remove lid from container.
2. Place in the oven for 5-10 minutes or until totally warm.

## • Challah **WEKD**

## • Union Square Donuts Sufganiyah **WEKN**

## • Li-Lac Chocolate Gelt **DKS**

## • Halva **NK**

## • Chickpea Fritter Sandwiches with White Bean, Hubbard Squash, Sage Salad

Grab these items:

Pita

Hummus

Cucumber-Tomato Salad

Falafel

Pickled Carrots, Cabbage, Pickles

Tahini

White Bean, Hubbard Squash, Sage Salad

**WK**

1. Preheat oven to 350 degrees. Place pita on baking sheet and put in oven. Toast for 3 minutes or until warm and puffy, but not brown or crispy. Remove lids from other ingredients. Drain brine from pickled items and liquid from cucumber-tomato salad.
2. With a serrated knife, slice open your warm pita bread and twist your knife to open it up like a clam shell, being careful not to totally split the pita.
3. To make each sandwich, open up the pita and cradle it in one hand. With the other hand, add a swipe of hummus (try to cover the whole bottom of the sandwich), a spoonful of cucumber-tomato salad, pickles, 5 falafel balls, and a pinch of carrots and cabbage. Drizzle tahini over the top and enjoy with white bean salad on the side.

## • Impossible Kofta + Chickpea Tomato Stew with Middle Eastern Rice Pilaf

Grab these items:

Kofta

Chickpea Tomato Stew

Middle Eastern Rice Pilaf

**WSK**

1. Set a small pot over medium heat. Add the kofta along with the chickpea tomato stew and simmer until warm. Be sure that the kofta are submerged in the stew so they don't dry out.
2. Pour rice pilaf into a skillet or pot with a lid. Add a splash of water, place lid on skillet and warm over low to medium heat, stirring occasionally to avoid rice sticking to the bottom of the skillet.
3. Serve stew and kofta over rice.

## • Storage Tips

Store everything in the refrigerator until you're ready to eat, except:

- Eat Sufganiyah and Challah immediately or wrap the donut box and challah loaf tightly in plastic wrap and keep it at room temperature.
- Freeze Clover pita if you're not going to enjoy it in the next few days (otherwise, refrigerate it).
- Store gelt and safflower oil at room temperature.