

# CHANUKKAH RECIPES

While there is only one traditional food for Chanukkah (potato latkes) most pastry cooked in oil is welcome. Fruits and honey are always a favorite and you just have to forget about your diet at this time of the year.

## Potato Latkes:

- 2 eggs
- 3 cups grated, drained potatoes
- 4 Tbls. grated onion
- 1/4 tsp. pepper
- 2 Tbls. cracker or matzah meal
- 1/2 cup oil or butter

### Directions:

Beat the eggs and add the potatoes, onion, salt (to taste), pepper and meal. Heat half the oil or butter in a frying pan and drop the potato mixture into it by the tablespoon. Fry until browned on both sides. Keep pancakes hot until they are all fried and add more oil or butter as required.

Serves 8. Serve with applesauce, sour cream, honey, or syrup.

Recipe copied from *G-D's Appointed Times*,  
by Barney Kasdan from Lederer Messianic Publications, Baltimore, MD. 1993.