

Happy Hanukkah Snack Tales



Chanukah Latkes

Ingredients:

- * 5 large potatoes, peeled
- * 1 small onion
- * 2 eggs lightly beaten
- * Sour cream
- * 1/4 cup breadcrumbs, matzah meal, or flour
- * 1 1/2 tspn. Coarse salt
- * Black pepper

1. Grate potatoes and onion finely. Place them in a clean kitchen towel and squeeze until all the liquid is strained.
2. Place grated potatoes and onions in a large bowl and add egg, breadcrumbs, salt and pepper.
3. Heat 1-inch of oil in a large pan and drop 6-8 spoonfuls of the mixture into the hot oil. Using the back of a spoon, pat the latke down to flatten it. Fit as many into the skillet as you can without crowding them.
4. Fry 3-4 minutes on each side until golden and crisp on the edges. Blot with paper towel and serve with a dollop of sour cream on top!

Homemade Applesauce

Ingredients:

- * 4 apples, peeled cored & chopped
- * 3/4 cup water
- * 1/4 cup sugar
- * 1/2 tspn. cinnamon

1. Combine all ingredients in medium sauce pan and bring to a boil over medium heat. Cover and reduce heat to low, simmer for 20 minutes.
2. With immersion blender, blend applesauce until smooth.
3. Enjoy warm or cold!

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Books to Read Along:

The Borrowed Hanukkah Latkes by Linda Glaser
Way Too Many Latkes by Linda Glaser
Hanukkah Bear by Eric Kimmel

