

Hanukkah Recipes

Fruited Wilted Spinach Salad

Serves 8

- ¼ c. dried apricots, cut into ⅛-inch strips
- ¼ c. dry sherry, cream sherry, or dry white wine
- 3 T. olive oil
- 4 cloves garlic, minced
- ½ small red onion, halved lengthwise and thinly sliced
- 12 c. torn spinach leaves, well washed
- 3 T. raspberry vinegar, red wine vinegar, or white balsamic vinegar
- 1 T. honey
- ¼ t. coarse ground pepper
- ¼ t. salt
- 1 c. dried cherries
- ⅓ c. sliced pitted kalamata olives

Place apricots in a small bowl and cover with sherry or wine. Cover and let stand 30 minutes or until plump. Drain, reserving liquid.

Meanwhile, place spinach in a very large salad bowl. Heat oil in a small saucepan over medium heat. Add garlic and red onion. Cook and stir for 3–4 minutes or just until softened.

Add reserved fruit soaking liquid, vinegar, honey, pepper, and salt. Bring to boiling. Remove from heat; pour hot mixture over spinach. Toss just until spinach is coated and slightly wilted. Sprinkle with apricots, cherries, and olives.

Stewed White Beans

Serves 6–8

- 2 T. safflower oil
- 1 c. minced onion
- ½ c. minced celery
- 15 oz. can crushed tomatoes
- 1 t. paprika
- 1 t. dried savory
- 2 bay leaves
- 2 ¼ to 1 ½ c. canned or cooked navy beans
- salt and freshly ground black pepper

Heat oil in deep, heavy saucepan. Add the onion and celery and sauté over medium heat until they are golden.

Stir in the tomatoes and herbs. Bring to a boil, and then stir in the beans. Add a pinch of salt and pepper.

Simmer, covered, over very low heat, for 20–30 minutes.

Taste to adjust seasonings and serve hot.

Potato Latkes

Serves 6

- 9 medium russet potatoes, peeled and grated
- 1 large onion, peeled and grated
- ¾ c. whole wheat flour
- ⅓ c. nutritional yeast
- 1 T. baking powder
- 1 ½ t. sea salt
- ¼ t. white pepper

Mix the onion and potato together well in a large bowl. Add the other ingredients and mix well.

Cook in a non-stick or lightly oiled skillet or use a non-stick, electric pancake griddle. Place ¼ c. of the potato mixture for each latke onto the preheated griddle and flatten into thin pancakes with a spatula.

Cover them with lids or foil until the bottoms are golden brown, then flip over and cook, uncovered, until the second side is golden brown.

Serve hot with applesauce and sour cream.

Orange-Scented Couscous

Serves 6

- 10 oz. couscous
- 2 ¼ c. orange juice
- 4 T. slivered almonds
- 15 oz. can chickpeas, drained and rinsed
- ¼ c. golden raisin or chopped dried apricots (or both)

Make couscous according to package directions, replacing water with orange juice; set aside.

Toast almonds until fragrant and lightly browned; set aside. Heat chickpeas in non-stick saucepan until warmed through; combine with couscous. Add almonds and fruit to couscous. Stir to combine.

Hanukkah Gelt

Serves 6

- 18 large dried apricot halves
- ½ c. bittersweet chocolate broken into bits or chocolate chips

In a small microwave-safe dish, melt chocolate on high 1 ½ to 2 minutes, stopping cooking every 30 seconds to stir. Do not over cook or chocolate will burn. Alternatively, melt chocolate in a double boiler over very low heat until just melted.

Dip apricots in chocolate, covering approximately half the apricot. Place dipped apricots on cookie sheet covered with wax paper; chill in refrigerator until chocolate hardens, about 20 minutes.