

Latkes

Ingredients:

1 1/2 pounds baking potatoes (3 to 4 potatoes)
1/2 medium yellow onion, peeled and quartered
1 large egg
2 tablespoons matzo meal or unseasoned dry breadcrumbs
1 teaspoon kosher salt
1/8 teaspoon freshly ground black pepper
1 cup canola oil or chicken schmaltz, or a combination of both
Applesauce and sour cream, for serving

Directions:

Heat the oven and fit one baking sheet with paper towels and another with a cooling rack. Arrange a rack in the middle of the oven and heat to 200°F. Line 1 rimmed baking sheet with a double layer of paper towels. Fit a wire cooling rack into another baking sheet. Set both aside.

Prepare the potatoes. Scrub the potatoes well, but do not peel. Cut each potato in half crosswise.

Grate potatoes and onion with a food processor. Grate the potatoes and onion using the shredding disk of a food processor.

Make a cheesecloth tourniquet and squeeze liquid from potato and onion. Transfer the grated potato and onion onto a large triple layer of cheesecloth. Gather the corners and tie around the handle of a wooden spoon. Dangle the bundle over a large bowl, then twist and squeeze the potatoes and onion as hard as you can until no more liquid comes out of the potatoes and onion shreds.

Pour off the liquid, but keep the potato starch. Give the liquid a few minutes to allow the potato starch to settle and then pour off and discard the liquid but leave the potato starch.

Toss the latke ingredients together with your fingers. Add the potatoes, onion, eggs, matzo meal or breadcrumbs, salt, and pepper to the bowl of starch. Mix with your fingers, making sure that the potato starch breaks up and is evenly distributed with the rest of the ingredients. Set batter aside for 10 minutes.

Heat the oil. Place the oil or schmaltz (or a combination of the two) in a large skillet so that when melted there is a depth of 1/4 inch (for a 10-inch skillet you'll

need 1 cup of melted oil/schmaltz). Heat over medium-high heat until a piece of the latke mixture sizzles immediately.

Form latkes one at a time. Scoop 1/4 cup of the mixture onto a fish or flat spatula. Flatten with your fingers to a 4-inch patty.

Fry the latkes until golden on both sides. Slide the latke into the hot oil, using a fork to nudge the latke into the pan. Repeat until the pan is full but the latkes aren't crowded. Cook until deeply golden-brown, 4 to 5 minutes per side, adjusting the heat if necessary.

Drain the latkes. Transfer the latkes to a paper towel-lined baking sheet to drain for 2 minutes.

Serve with applesauce and sour cream or keep warm in the oven. Serve immediately with applesauce and sour cream, or transfer the latkes to the wire cooling rack set in the baking sheet and keep warm in the oven for up to 30 minutes while you continue cooking the rest of the latkes.

Creamy “Baked” Mac n Cheese

Ingredients:

2 tbsp butter
2 tbsp flour
1.5 cups milk
4 oz Velveeta
8 oz cooked pasta
1/2 cup panko
1/4 cup shredded parmesan

Directions:

In a skillet over medium heat melt 2 tbsp butter. Mix in 2 tbsp flour to create a roux. Let cook for 1-2 minutes. Then add in 1.5 cups milk and stir until thickened.

Stir in 4 oz Velveeta until melted. Pour over 8 oz cooked pasta in an oven safe dish and mix well. Top with mixture of panko and parmesan. Place under broiled for 2 minutes.

Sweet Potato Brussel Sprout Hash

Ingredients:

2 medium sweet potatoes peeled and chopped
1 lb Brussel sprouts cleaned and quartered
1 small sweet onion thinly sliced
2 tsp olive oil
¼ cup dried cherries
1 tsp cinnamon
½ tsp cumin
¼ tsp salt
¼ tsp pepper
½ cup balsamic vinegar

Directions:

Preheat oven to 425 F. Peel and chop sweet potatoes into ½ inch chunks. Clean and quarter brussel sprouts. Thinly slice onions.

Line your sheet pan with parchment paper or aluminum foil. Spread vegetables over top. Drizzle with olive oil, salt, pepper, cinnamon, and cumin.

Place sheet pan on center rack of preheated oven. Roast for 15-20 minutes, or until sweet potatoes and brussel sprouts are golden brown.

While vegetables are roasting make the balsamic glaze. Bring ½ cup of balsamic vinegar to a boil. Reduce heat to medium-low. Simmer for 15-20 minutes until it is reduced to half and thickens. Transfer to a small bowl and allow to cool. Glaze will thicken as it cools.

Remove roasted vegetables from oven. Transfer to a serving dish. Top with dried cherries. Drizzle cooled balsamic glaze over top, and serve!

Peppermint Oreo Bonbons

Ingredients:

10 mini candy canes
4 ounces cream cheese, softened
1 (10.7 ounce) package Peppermint Oreos
16 ounces dark or white candy wafers
For Garnish: 5 mini candy canes, crushed (optional)

Directions:

Place candy canes into a food processor and pulse the machine until crushed into fine pieces.

Add in Peppermint Oreos and pulse until crushed into fine crumbs.

Add in cream cheese and pulse until thoroughly combined.

Using a small cookie scoop, measure mixture (about 2 teaspoons) and then roll into cookie balls.

Place rolled cookie balls on prepared cookie sheet and place into the refrigerator for about 30 minutes or into the freezer for 10 minutes.

Once cookies balls are chilled, melt candy wafers according to package directions.

Dip cookie balls in melted candy wafers and place back onto parchment lined cookie sheet.

If desired, sprinkle with crushed candy canes and/or drizzle with contrasting candy melts.

Once all cookie balls are dipped refrigerate them for one hour.