

WRJ CENTENNIAL



*Cookbook Collection*  
HANUKKAH

***The Fruit of Her Hands***

Temple Israel Sisterhood  
West Bloomfield, MI

FAMIE'S CLASSIC LATKES

**1 Idaho potato**  
**1 egg**  
**½ c. onion, diced**

**½ c. flat leaf parsley, chopped**  
**¼ c. matzah meal or flour**  
**Salt and pepper to taste**

Peel potato and grate on large cut-box grater or grate in processor. Rinse potato in cold water and squeeze dry. Whisk egg in bowl. Mix egg, potato, onion, parsley, matzah meal or flour, salt and pepper. In sauce pan, heat oil and spoon in latkes to desired size. Sauté until golden brown, turning once. Remove from pan, draining latkes on paper grocery bag covered with paper towel to absorb excess oil. Serves 4.

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***Fantastic Favorite Recipes***

Bet Chaverim Sisterhood  
Kent, WA

**Latkes**

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Makes 14-16

1. Combine grated potato, onion, eggs, salt and pepper.
2. Shape mixtures into patties, about 3 inches in diameter.
3. Fry patties in hot cooking oil until golden brown on both sides.
4. Drain on paper towels.

Serve hot with applesauce or sour cream.

5 medium potatoes, grated and squeezed dry  
1 small onion, grated  
5 eggs, slightly beaten  
salt and pepper to taste  
½ cup cooking oil  
applesauce or sour cream

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***The Fruits of Our Hands Cookbook***

Oheb Shalom Sisterhood  
Baltimore, MD

**THREE TONE LATKES**


**2 lg. potatoes**  
**1 lg. sweet potato**  
**1 med. zucchini**  
**1 med. onion**

**2 eggs**  
**1 ½ tsp. salt (or to taste)**  
**shake of pepper**  
**¼ c. matzo meal**

Peel potatoes. Grate potatoes and zucchini and set in colander to drain while you grate the onion. Press as much liquid out of potato mixture as you can and add to eggs. Add salt, pepper and matzo meal (if needed, add a little more matzo meal until you have a good consistency). Mix well. Drop batter in hot oil. Brown on both sides and drain on absorbent paper.

Can make Two Tone Latkes without the zucchini.

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*Favourites from our Kitchens*

Temple Sholom Sisterhood  
Vancouver, British Columbia

**APPLE LATKES**

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2 eggs

Beat until foamy.

3 tbsp. sugar  
1 tsp. salt  
1 tsp. cinnamon  
1/3 c. water

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Add to above and mix until well blended.

3 c. chopped cooking apples  
3/4 c. sifted all-purpose flour  
1 tsp. grated lemon peel

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Stir into above and mix well.

oil

Heat enough oil in bottom of pan to cover. For each latke drop about 1/4 c. of mixture into hot oil. Flatten slightly and fry on each side until golden brown. Add oil as needed. Drain on paper towels.

1 tsp. cinnamon  
1/2 c. sugar

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Combine and sprinkle over hot latkes.