



## CHANUKAH (HAHN-uh-kah)

Chanukah is the eight-day Jewish festival of lights and takes place in winter. The holiday celebrates the victory of Judah and the Maccabees against the Syrian army when they fought to defend their right to practice Judaism. When the Jewish people took back the temple in Jerusalem, they lit the eternal light using the tiny bit of oil left. While the messenger sent to get more oil was gone, a miracle happened. The tiny bit of oil lasted for eight days and nights until the messenger returned. Each evening during Chanukah, an additional candle is lit in the menorah to remember each night the oil lasted. People eat potato pancakes, called latkes, which are fried in oil and served with sour cream and applesauce.

### The Three Goldwasser Girls' Crispy Potato Latkes

Preparation time: 30 minutes. Cooking time: 20 minutes. Makes 12–14 latkes.

**This recipe should be made with adult assistance and supervision.**

#### Ingredients

4 large potatoes  
1 small onion  
1 egg  
½ teaspoon salt  
¼ teaspoon pepper  
1 tablespoon flour  
1 teaspoon baking powder  
½ cup olive oil for frying

1. **Peel** and **grate** the potatoes.
2. **Wrap** the potato gratings in cheesecloth, and **press** to remove most of the liquid.
3. **Chop** the onion.
4. **Mix** grated potato with chopped onion, egg, salt, pepper, flour, and baking powder in a bowl until a batter forms.
5. **Heat** oil in frying pan on medium heat.
6. **Spoon** batter into the hot oil, spreading to form 3-inch pancakes.
7. **Fry** until edges are browned.
8. **Lift** the latkes out with a spatula, and **place** them on a plate lined with paper towels to absorb excess oil.