

# HANUKKAH 2018

The Festival of Hanukkah begins on the 25th day of Kislev (Sunday night, December 2, 2018.) The holiday commemorates the miracle of the Maccabean victory despite the overwhelming forces of Antiochus. It is told that there was only one small cruse of oil, enough for only one day, but miraculously it burned in the Temple menorah for eight day.

In commemoration of that historic event, our festival lasts for eight days. We light candles each night at sunset, and on Friday night we light the menorah before we light Shabbat Candles.

Hanukkah customs: To decorate the house, to make parties, to eat latkes and doughnuts, to play the dreidel game, to sing songs, to exchange presents, to give Hanukkah “gelt,” and to display our menorah in the window.

1. בָּרוּךְ אַתָּה יי אֱלֹהֵינוּ מֶלֶךְ הָעוֹלָם אֲשֶׁר קִדְּשָׁנוּ בְּמִצְוֹתָיו וְצִוָּנוּ לְהַדְלִיק נֵר שֶׁל חֲנֻכָּה.

*Baruch atah, Adonai Eloheinu, Melech haolam, asher kid'shanu b'mitzvotav v'tsivanu l'hadlik ner shel Chanukah.*

Blessed are You, Adonai our God, Sovereign of all, who hallows us with mitzvot, commanding us to kindle the Hanukkah lights.

2. בָּרוּךְ אַתָּה יי אֱלֹהֵינוּ מֶלֶךְ הָעוֹלָם שֶׁעָשָׂה נִסִּים לְאַבוֹתֵינוּ בַּיָּמִים הָהֵם בְּזִמָּן הַזֶּה.

*Baruch atah, Adonai Eloheinu, Melech haolam, she-asah nisim la'avoteinu (v'imoteinu) bayamim hahaeim baz'man hazeh.*

Blessed are You, Adonai our God, Sovereign of all, who performed wondrous deeds for our ancestors in days of old at this season.

3. בָּרוּךְ אַתָּה יי אֱלֹהֵינוּ מֶלֶךְ הָעוֹלָם שֶׁהַחַיָּנוּ וְקִיָּמָנוּ וְהַגִּיעָנוּ לְזִמָּן הַזֶּה.

*Baruch atah, Adonai Eloheinu, Melech haolam, shehecheyanu v'kiy'manu v'higianu laz'man hazeh.*

Blessed are You, Adonai our God, Sovereign of all, for giving us life, for sustaining us, and for enabling us to reach this season.



## CLASSIC POTATO LATKES

YIELD About 3 dozen | TIME 45 minutes

This NY Times recipe is for a classic, unadorned latke; the kind your Bubbe used to make. No kohlrabi or cumin here. Serve them hot and make more than you think you need. They go fast.

### INGREDIENTS

- 2 large Russet potatoes (about 1 pound), scrubbed and cut lengthwise into quarters
- 1 large onion (8 ounces), peeled and cut into quarters
- 2 large eggs
- ½ cup all-purpose flour
- 2 teaspoons course kosher salt (or 1 teaspoon fine sea salt), plus more for sprinkling
- 1 teaspoon baking powder
- ½ teaspoon freshly ground black pepper
- Safflower or other oil, for frying

### PREPARATION

- Using a food processor with a coarse grating disc, grate the potatoes and onion. Transfer the mixture to a clean dishtowel and squeeze and wring out as much of the liquid as possible.
- Working quickly, transfer the mixture to a large bowl. Add the eggs, flour, salt, baking powder and pepper, and mix until the flour is absorbed.
- In a medium heavy-bottomed pan over medium-high heat, pour in about 1¼ inch of the oil. Once the oil is hot (a drop of batter placed in the pan should sizzle), use a heaping tablespoon to drop the batter into the hot pan, cooking in batches. Use a spatula to flatten and shape the drops into discs. When the edges of the latkes are brown and crispy, about 5 minutes, flip. Cook until the second side is deeply browned, about another 5 minutes. Transfer the latkes to a paper towel-lined plate to drain and sprinkle with salt while still warm. Repeat with the remaining batter.