



Oven baked potato latkes can be topped with sour cream or applesauce.

Happy Hanumas

KATHY HARRISON SERVES UP TWO TASTY
QUINTESSENTIAL HOLIDAY SIDE DISHES

THIS YEAR, Hanukkah and Christmas fall on the same day. What a wonderful time, a perfect year to share traditions.

Normally, I serve a big hunk of beef at Christmas. It's been prime rib, beef tenderloin, or short ribs. No one complains. On Hanukkah, my sister-in-law makes brisket. Again, no complaints. We have half-hearted conversations about cutting out red meat, but neither of us wants to face the ire of that decision at a holiday meal. We all saw "Fiddler on the Roof?" "Tradition."

But how about a combination? A sharing? I've always served potatoes at Christmas dinner. Mashed, twice baked, in a gratin. The beauty (beside the taste) is that the potato dish can normally be made in advance, leaving my disorganized

scheduling and oven space available for last-minute cooking.

Traditionally, we have potato latkes for Hanukkah. Let me amend that. We HAVE to have latkes for Hanukkah. Latkes, or potato pancakes, are best made in a skillet over a nice, hot burner. They're taken to the table and devoured. The next batch is on the way. And the next. Everyone loves latkes. Everyone. I know exactly NO ONE who loves standing at the stove, getting splattered with oil, turning out these little treasures. Even made in advance, drained on brown paper bags (critical), frozen and reheated, the process isn't fun.

TREASURES AT THE TABLE

Throw a problem out to a group of women. They have answers. "Why don't you....?" starts many




PHOTO: GIRMANTAS URBONAS

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conversations. This time my friend Ellen came up with something that worked for me. Latkes, made in miniature muffin tins and baked. They weren't traditional, but they were delicious. Served with a dollop of sour cream and a tiny sprig of dill, they disappeared at record speed. A little homemade applesauce didn't hurt.

I usually have a green vegetable on my Christmas plate. Many iterations of Brussels sprouts, and once, broccoli spears garnished with pomegranate arils to carry out the red and green décor. This year, I'm going to include Hanukkah "gelt." Gelt, from the German word for gold, were coins given to children or their teachers as gifts at holiday time. Today, gold foil wrapped chocolate is the gelt scattered on the Hanukkah table. Frankly, I find the foil too cumbersome to pry off. I'll serve beautifully caramelized carrot rounds as my golden gift.

I think this year, maybe more than ever, combining our shared traditions at the holiday table is essential. Hanumas '24. A celebration of history, tradition, peace, and love. 

Potato Kugelettes

INGREDIENTS:

- 2 large Russet potatoes, peeled
- 1 medium onion
- 2 eggs
- Kosher salt and freshly ground black peppercorns
- 2 tablespoons matzo meal or fine breadcrumbs
- Vegetable oil or chicken fat for greasing the pan
- Sour cream or applesauce for serving, if desired
- Dill for garnish, if desired

INSTRUCTIONS:

1. Heat oven to 375 degrees. Grate the potatoes by hand on the large holes of a box grater, or with the grating disc of a food processor. Grate the onion. Turn the mixture into a strainer and drain as much liquid as possible. The mixture can be further drained by squeezing out the liquid in a kitchen towel.
2. Combine the potato mixture with lightly beaten eggs, salt, and pepper. Fold in the matzo meal or breadcrumbs.
3. Brush the muffin cups with vegetable oil or melted chicken fat and dust lightly with additional crumbs. Place about 1 heaping tablespoon grated potato mixture in each muffin cup, pressing lightly in the center to form an indentation. Bake for about 25 minutes until golden and crispy. Remove to a plate and serve with a dollop of sour cream or a little applesauce. Garnish with a small sprig of dill.

Caramelized Carrot Coins

INGREDIENTS:

- 1 ½ pounds orange or yellow carrots, peeled and cut into thin rounds
- 4 tablespoons unsalted butter
- 3 tablespoons brown sugar
- ½ teaspoon cinnamon, optional
- ¼ teaspoon ground cumin, optional
- Salt and pepper to taste
- Chopped parsley



INSTRUCTIONS:

Heat the butter in a large skillet over medium heat. Add brown sugar and spices, if using. Stir to dissolve the sugar. Add the carrot rounds, tossing to coat with the butter mixture. Cook until the carrot coins are tender, but still crisp, about 8-10 minutes. Season to taste with salt and pepper. Garnish with chopped parsley and serve.

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