

# Hanukkah *Signature* Recipes



Westminster  
Communities  
of Florida

# Hanukkah Signature Recipe

## Ingredients

4 lb.	Beef brisket
2 tsp.	Kosher salt
2 tsp.	Ground black pepper
3 lb.	Small potatoes, halved
¼ cup	Extra-virgin olive oil
3 cups	Low-sodium beef broth

# Beef Brisket

*Serves 4*



## Directions

1. Preheat oven to 425°. Season brisket with salt and pepper on both sides.
2. Place potatoes in a large roasting pan and drizzle with oil and season with salt and pepper. Place brisket on top of potatoes, fat side up.
3. Roast until brisket develops a deeply golden brown crust on top and potatoes are cooked, about 1 hour and 15 minutes.
4. Reduce oven to 300°. Remove potatoes and hold hot. Add broth to pan and season beef again with salt and pepper. Cover pan tightly with foil.
5. Return to oven and continue cooking until brisket is tender and a fork meets almost no resistance when inserted, about 2 hours 30 minutes.
6. Let rest for 10 minutes before slicing against the grain. Serve with potatoes.



# Hanukkah Signature Recipe

## Ingredients

½	Onion, diced
2 tbsp.	Oil
3 tsp.	Kosher salt, divided
1½ lbs.	Yukon gold potatoes
2	Eggs
¼ cup	Flour

*Oil for frying*

*Applesauce and  
sour cream on side  
as desired*

# Traditional Hanukkah Potato Latkes

*Yields 16 latkes*



## Directions

1. Heat 2 tbs. oil in skillet, sauté the onion with 1 tsp. salt until golden.
2. Grate the potatoes (by hand or in a food processor). Immediately transfer the grated potato to a bowl of cold water.
3. Place the eggs, flour, sauteed onion and 2 tsp. salt in a separate bowl. Drain the grated potato well, add it to the rest of the ingredients and mix immediately.
4. Heat 2-4 tbsp. of oil in a skillet over medium heat. Test the oil by dropping a tiny bit of the mixture into the pan. When the oil sizzles upon contact, it is ready.
5. For uniform latkes, use a ¼ cup or ⅛ cup measuring cup. Scoop the batter and gently drop it into the oil. Press down gently with the back of the measuring cup to flatten. Fry 2-3 minutes until golden, then flip the latkes and fry 1-2 minutes on the second side. Repeat until all the mixture has been fried. (You will need to add more oil to the pan every couple of batches.)
6. Serve hot with applesauce and sour cream on the side.



# Hanukkah *Signature* Recipe

## *Ingredients for Doghnuts*

3 tbsp.	Dry yeast
1 tsp.	Sugar
½ cup	Warm water
3 cups	Flour
⅓ cup	Sugar
2½ tbsp.	Butter or oil
2	Eggs

*Canola oil for frying*

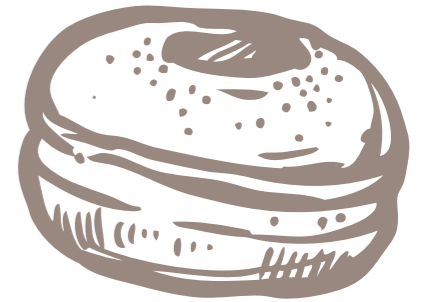
*Confectioners  
sugar for dusting*

## *Ingredients for Strawberry Filling*

¾ cup	Water
5 tbsp.	Cornstarch
1 cup	Sugar
3 cups	Fresh strawberries, wash and holed

# Strawberry-Filled Doughnuts

*Yields 20 donuts*



## *Directions for Doughnuts*

1. Pour the warm water, yeast and 1 sugar into a small bowl. Set aside for 5-10 minutes until frothy.
2. In a separate bowl, combine flour, sugar, butter and eggs. Add the yeast mixture and knead until the dough is smooth and stretchy. Cover the bowl with a damp towel or plastic wrap and set in a warm place to rise for 1 hour.
3. Cut dough into 2-ounce balls and roll evenly in your hand. Transfer the dough balls to a parchment paper-lined cookie sheet and set them aside to rise for 20 minutes.
4. Fill a deep frying pan or wide-bottomed pot with 3 inches of canola oil. Heat the oil to 350°. Gently drop the doughnuts into the oil and fry for 1-2 minutes on each side until golden. Remove and set aside to cool for a few minutes. Repeat until all doughnuts have been fried.
5. Poke a hole in the side of each doughnut and insert filling (recipe below). Dust with confectioners sugar.

## *Directions for Strawberry Filling*

1. Heat water and slowly add the cornstarch. Once the cornstarch has completely dissolved, add sugar and strawberries.
2. Bring to a boil, then reduce to a simmer. Simmer for 10 minutes.
3. Let mixture cool, then place in a piping bag or a zip-lock bag. Cut off the corner and squeeze filling into doughnuts.

