

# Appetizers for Every Night of Hanukkah — And Then Some

<https://www.delish.com/holiday-recipes/hanukkah/g3145/eight-crazy-bites/>

## *Some Hanukkah Recipes:*

- **Matzoh Ball Shooters**
- **Everything Bagel Dip**
- **Classic Latkes**
- **Sweet Potato Pie**
- **Jelly Filled Donuts**

## **Matzoh Ball Shooters**

A single bite of these fluffy matzoh balls is the perfect way to celebrate.



**YIELDS: 8 - 12**

**PREP TIME: 0 HOURS 30 MINS**

**COOK TIME: 0 HOURS 20 MINS**

**TOTAL TIME: 0 HOURS 50 MINS**

## **INGREDIENTS**

4 eggs  
1/2 c. Seltzer  
1/2 c. shortening or chicken fat, melted  
1 c. matzoh meal  
2 tsp. dill, finely minced  
kosher salt  
Freshly ground black pepper  
2 qt. chicken broth, either homemade or canned

## **DIRECTIONS**

1. In a large bowl, whisk eggs until well mixed. Add in seltzer and melted shortening or fat, and stir to combine. Whisk in matzoh meal and stir until well incorporated, getting rid of all lumps. Stir in dill, salt, and pepper. Set aside in refrigerator for 30 minutes.
2. Meanwhile, bring chicken broth to boil in a large pot. Remove matzoh ball mixture from refrigerator. Using a melon baller or teaspoon, scoop 1-inch matzoh balls and drop them into the boiling broth. For rounder, firmer matzoh balls, roll in your hands before dropping into the broth. Once all matzoh balls are in the broth, allow to boil for 20 minutes.
3. To serve, place one matzoh ball onto a soup spoon and ladle with broth.

<https://www.delish.com/cooking/recipe-ideas/recipes/a44872/matzoh-ball-shooters/>

## Everything Bagel Dip



**YIELDS: 8**

**PREP TIME: 0 HOURS 15 MINS**

**TOTAL TIME: 0 HOURS 20 MINS**

### INGREDIENTS

2 (8-oz.) blocks cream cheese, softened

2 tbsp.

minced onion

2 tsp.

garlic powder

2 tsp.

poppy seeds

2 tsp.

sesame seeds

Kosher salt

Freshly ground black pepper

Plain bagel chips, for serving

### DIRECTIONS

1. In a large bowl using a hand mixer, beat cream cheese, onion, garlic powder, poppy seeds, and sesame seeds until fluffy and combined. Season with salt and pepper.
2. Refrigerate 30 minutes to let flavors meld.
3. Serve with bagel chips.

EVERYTHING SEASONING is becoming so popular you can buy it pre-mixed if you don't want to make your own.

<https://www.delish.com/cooking/recipe-ideas/recipes/a44874/everything-bagel-dip/>

## Classic Latkes



**LEVEL:** EASY

**YIELDS:** 10 TO 12 LATKES

**PREP TIME:** 0 HOURS 20 MINS

**INACTIVE TIME:** 0 HOURS 20 MINS

**COOK TIME:** 0 HOURS 35 MINS

**TOTAL TIME:** 1 HOURS 15 MINS

### INGREDIENTS

2 pounds russet potatoes

1 small yellow onion

3 tsp. matzo meal

1 large egg, lightly beaten

¼ teaspoon baking powder

2 teaspoons kosher salt

Vegetable oil, for frying

1 tsp. chopped fresh herbs such as chives or parsley, for garnish

Sour Cream for serving

Spiced Apple-Pear Sauce, for serving, recipe follows

### Spiced Apple-Pear Sauce:

3 McIntosh apples, peeled, cored and chopped into 1/2-inch pieces

3 ripe Bartlett pears, peeled, cored and chopped into 1/2-inch pieces

1 tsp. fresh lemon juice

6 cinnamon sticks

1/4 teaspoon ground nutmeg

1 to 2 tsp. sugar

### Directions

1. Peel the potatoes and shred them in a food processor fitted with the shredding blade; transfer the potatoes to a large bowl as the food processor fills up. Repeat with the onion. Transfer the onion to the bowl with the potatoes and stir in the matzo meal, egg, baking powder and salt.
2. Fill a large skillet with 1/2 inch oil. Heat over medium-high heat until the oil is very hot but not smoking. To test if the oil is hot enough, drop a small piece of potato into the oil; if the potato sizzles steadily, the oil is ready.
3. Working in batches, scoop the potato mixture by 1/4-cupfuls and add them carefully to the skillet, flattening each latke slightly with a spatula. Fry, turning the latkes once, until golden brown and cooked through, about 3 minutes. Drain on paper towels. Remove any loose bits of potato mixture between batches with a slotted spoon.

4. Serve the latkes immediately, or keep them warm in a 200 degree F oven. Garnish with fresh herbs and serve with sour cream and Spiced Apple-Pear Sauce.
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#### **Spiced Apple-Pear Sauce Directions**

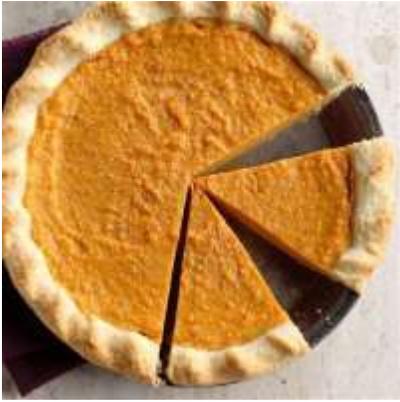
1. Combine the apples, pears, lemon juice, cinnamon sticks, nutmeg, 1 tablespoon sugar and 1/4 cup water in a medium saucepan. Bring to a boil over medium-high heat. Cover, reduce the heat to medium-low and cook until the apples and pears are very soft but still a bit chunky, 15 to 20 minutes. Taste the mixture and add the remaining tablespoon of sugar if desired.
  2. Remove the sauce from the heat and stir a few times until the sauce is well combined with small chunks. Cool to room temperature. Remove the cinnamon sticks and serve. (For a smoother sauce, remove from heat, remove the cinnamon sticks and then whisk the mixture until smooth before cooling.)
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#### *Cook's Note*

If you need to fry a lot of latkes, it's best to make multiple batches rather than one double batch. The longer the mixture sits, the wetter it becomes which makes the latkes fall apart more easily as they cook.

<https://www.foodnetwork.com/recipes/food-network-kitchen/potato-latkes-recipe-2120542>

## Sweet Potato Pie



### Total Time

Prep: 30 min. Bake: 50 min. + cooling

### Ingredients

- Dough for single-crust pie
  - 2 medium sweet potatoes (about 1-1/2 pounds), peeled and cubed
  - 1/3 cup **Kerrygold Salted Butter**, softened
  - 1/2 cup sugar
  - 2 large eggs at room temperature, lightly beaten
  - 3/4 cup evaporated milk
  - 1 teaspoon vanilla extract
  - 1/2 teaspoon ground cinnamon
  - 1/2 teaspoon ground nutmeg
  - 1/4 teaspoon salt
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### Directions

1. Preheat oven to 425°. On a lightly floured surface, roll dough to a 1/8-in.-thick circle; transfer to a 9-in. pie plate. Trim crust to 1/2 in. beyond rim of plate; flute edge. Refrigerate while preparing filling
2. Place sweet potatoes in a medium saucepan; add water to cover. Bring to a boil. Reduce heat; cook, uncovered, until tender, 13-15 minutes. Drain potatoes; return to pan. Mash until very smooth; cool to room temperature.
3. In a bowl, cream butter and sugar. Add eggs; mix well. Add milk, two cups mashed sweet potatoes, vanilla, cinnamon, nutmeg and salt; mix well. Pour into crust. Bake for 15 minutes. Reduce heat to 350°; bake until set or a knife inserted in the center comes out clean, 35-40 minutes. Cool on a wire rack. Refrigerate leftover.

<https://www.tasteofhome.com/recipes/sweet-potato-pie/>

## Jelly Filled Donuts

