

RECIPE OF SUFGANIOT

Mix: 1 c. lukewarm water
1/4 c. sugar
1 tsp. salt
1 pkg. dry yeast
Stir in: 1 egg
1/4 c. soft shortening
Work in: 3 c. flour

Stir yeast mix until dissolved. Add egg and shortening. Mix in the flour, first with spoon, then by hand. Turn onto floured board and knead until smooth and elastic. Place in an oiled bowl and let rise in a warm place until double (1 1/2 - 2 hours). Punch down, turn over and let rise again until almost double (30-45 minutes).

Roll out to 1/2" thickness on floured board and cut with large cookie cutter. Heat 1 - 2" of oil to 375 degrees. Drop in each roll and hold under the oil so it will puff up. When it reaches a golden brown, turn over and continue holding under the oil until the other side is a golden color.

It is important to maintain 375 degrees. If the temperature is too hot, the outside will brown and the inside will be doughy.

Let *sufganiot* drain on absorbent paper. After cooling, use a cake decorator and force jelly inside each roll. Sprinkle with confectioners sugar. Makes 12-15 medium sized *sufganiot*.

RECIPE FOR LATKES

Ingredients:

1 pound potatoes
1/2 cup finely chopped onion
1 large egg, lightly beaten
1/2 teaspoon salt
1/2 to 3/4 cup olive oil

Accompaniments:

sour cream
applesauce

Directions:

1. Preheat oven to 250°F.
2. Peel potatoes and coarsely grate by hand, transferring to a large bowl of cold water as grated. Soak potatoes 1 to 2 minutes after last batch is added to water, then drain well in a colander.
3. Spread grated potatoes and onion on a kitchen towel and roll up jelly-roll style. Twist towel tightly to wring out as much liquid as possible. Transfer potato mixture to a bowl and stir in egg and salt.
4. Heat 1/4 cup oil in a 12-inch nonstick skillet over moderately high heat until hot but not smoking. Working in batches of 4 latkes, spoon 2 tablespoons potato mixture per latke into skillet, spreading into 3-inch rounds with a fork. Reduce heat to moderate and cook until undersides are browned, about 5 minutes. Turn latkes over and cook until undersides are browned, about 5 minutes more. Transfer to paper towels to drain and season with salt. Add more oil to skillet as needed. Keep latkes warm on a wire rack set in a shallow baking pan in oven.

Cooks' notes:

- Latkes may be made up to 8 hours ahead. Reheat on a rack set over a baking sheet in a 350°F oven, about 5 minutes.