

HANUKKAH

Virtual Cooking Demonstration

with James Beard Foundation Award Winning Chef

Michael Solomonov





APPLE SHRUB

Yields about 1 Quart

INGREDIENTS

1 quart apple cider
1 pod star anise
1 ½ teaspoons cardamom pods
half vanilla bean
zest of 1 lime
1 cup sugar in the raw
½ cup unfiltered apple cider vinegar
2 ounces fresh lime juice

DIRECTIONS

Put the apple cider, star anise, cardamom, vanilla bean, lime zest, sugar and apple cider vinegar into a medium stock pot over medium-high heat, bring to a boil. Once the mixture begins to boil, reduce heat and let simmer for 15 minutes. Strain out all of the solids.

Allow the mixture to cool to room temperature and add the lime juice. Refrigerate until ready to use. The shrub should keep for up to two weeks.

Enjoy over ice with seltzer water or mix it with your favorite bourbon!

Apple Shrub

Abe Fisher's Potato Latkes

ABE FISHER'S POTATO LATKES

Makes 10-12 latkes

INGREDIENTS

8 large Idaho potatoes, peeled
2 large eggs
1 tablespoon Kosher salt
1/3 cup all-purpose flour
Vegetable oil for frying
Chives to garnish

DIRECTIONS

Warm ½ cup of oil in a large skillet over medium heat.

While the pan is pre-heating, crack the eggs into a large mixing bowl.

Using a box grater or a food processor grating disc, grate the potatoes and add to the eggs.

Mix the salt and flour into the eggs, working quickly to prevent the potatoes from oxidizing.

Using a small ice cream scoop or two spoons, drop golf ball-sized spoonfuls of potatoes into the hot oil, pressing down gently with a spatula to flatten into pancakes. Be careful not to overcrowd the pan.

Turn the heat down to medium. Fry for approximately 10 minutes on each side, or until the exterior is golden brown and the interior is cooked through.

Place the latkes on a cooling rack to let drain.

Continue with the remaining mixture, adding additional oil to the pan as necessary.

Garnish with chives before serving.

ROMAN ARTICHOKE WITH ARUGULA AND OLIVE OIL POACHED SALMON

Serves 2

INGREDIENTS

(2) 4 ounce salmon fillets
4 medium artichokes, peeled and sliced thin
juice of 2 lemons
4 cups of baby arugula
8 cloves of garlic, peeled
½ cup of olive oil
Kosher salt, to taste
Coarse ground black pepper, to taste

DIRECTIONS

Season the salmon fillets with salt and pepper, allow fish to sit at room temperature.

Peel leaves off of artichokes until its yellow heart is exposed. Using a peeler, peel the outer fibrous layer of the stem off. Slice the artichokes as thin as possible and place into a small sauce pot with the olive oil and garlic over medium heat. Stir frequently and cook until artichoke pieces are golden brown. When finished cooking, remove from the pot with a slotted spoon and drain on paper towels. Sprinkle salt and lemon juice onto the artichokes as they cool.

Place the fried garlic along with 4 tablespoons of the warm olive oil and the rest of the lemon juice into a large mixing bowl. Reserve the rest of the oil in the pot for the salmon.

Place the salmon in the pot and cook at medium/low heat for 4 minutes per side. Remove, drain, and plate.

While the salmon is cooking, mash the garlic and mix the lemon and oil together in the mixing bowl. Toss the baby arugula and cooked artichokes together in the bowl with the dressing and season with salt to taste.

Plate salad next to the salmon, serve immediately.

*Roman Artichokes
with Arugula and Olive Oil
Poached Salmon*

Sfenj (Moroccan Doughnuts)

SFENJ (MOROCCAN DOUGHNUTS)

Serves 8-10

INGREDIENTS

1 tablespoon dry active yeast
3 tablespoons sugar
4 tablespoons plus $\frac{3}{4}$ cup warm water
2 $\frac{1}{2}$ cups plus 2 tablespoons flour
Zest from 1 orange
 $\frac{1}{2}$ teaspoon Kosher salt
2 cups canola oil
1 cup honey
 $\frac{1}{2}$ cup ground pistachios

DIRECTIONS

Dissolve the yeast and sugar in a medium-sized bowl with the 4 tablespoons of warm water. Let the yeast starter stand for approx. 15 minutes until it is frothy and blooming so the yeast starter doubles in size.

Sift the flour into a large mixing bowl, then add the orange zest and salt. Make a small well in the middle of the flour and pour the yeast starter into the well. Incorporate the yeast mixture by making a swirling motion with your fingers in the middle of the well, while slowly streaming in the remaining $\frac{3}{4}$ cup of warm water. Knead the mixture inside of the bowl with the palm of your hands for approx. 15 minutes until the dough is very smooth.

Cover with a clean towel and set aside in a warm place to rise until it's roughly double in size, approx. 1 hour.

When the dough has almost finished rising, fill a large pot with the canola oil and heat until it reaches 350 F on a thermometer. With wet hands, lightly punch down the dough to deflate.

Pull off a piece of donut batter that is approx. the size of a small egg. Use your thumb to make a hole in the center of the piece of batter. Open the hole with your fingers to form a donut that is approx. 4 inches in diameter.

Drop the donut away from you into the pot. Be careful not to crowd the pot (three donuts at a time is about right). Fry the donuts for 2 minutes on one side, then flip and finish cooking on the other side for 1 $\frac{1}{2}$ minutes.

Remove the donuts to a cooling rack lined with paper towels to drain. Cool for approx. 4 minutes and then drizzle each donut with honey, sprinkle with pistachios. Serve immediately.



Happy Hanukkah



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