

# Ooh La Latkes:

## Hanukkah Toppings from Around the World

### LATKES

3 or 4 large Idaho/Russett potatoes, peeled and shredded

1 ½ cups chopped sweet onions

1 egg, beaten

¼ cup matzoh meal

Salt and pepper

Oil for frying

Mix potatoes, onion, egg, matzoh meal, salt and pepper. Squeeze out liquid.

Using ⅛ to ¼ cup potato mixture at a time, form into flat circles. Fry in hot oil, until light brown, turning once as edges become golden.

Alternatively: You can bake latkes, sprayed with nonstick cooking spray in a 425° oven.

Makes 12 to 18 latkes depending on size.

### DESTINATION ONE: GREECE

#### Spanakopita Topping

½ cup chopped onion

1 Tbs. olive oil

One 10 oz. package frozen spinach, thawed and squeezed dry

2 Tbs. dried dill weed

4 oz. crumbled or cubed 'light' or low-sodium Feta cheese

In a medium skillet, saute onions in the oil until translucent. Add spinach and dill and cook until warmed through.

Spoon spinach mixture onto each latke and sprinkle with feta. Alternatively, you can serve spinach and feta in separate bowls and allow guests to assemble their own.

### DESTINATION TWO: ITALY

#### Caprese Topping

8 oz. tomato

8 oz. bocconcini (small mozzarella balls)

2 tablespoons Balsamic vinegar

1 lb. ricotta cheese

25 leaves fresh basil, thinly shredded

Dice tomatoes and cut mozzarella balls into cubes. Spread 1 Tbs. of the ricotta on each latke then arrange tomato and mozzarella on top. Sprinkle with basil and drizzle with balsamic vinegar. Alternatively, you can serve tomatoes, mozzarella and basil in separate bowls and allow guests to assemble their own.



### DESTINATION THREE: MEXICO

#### Taco Topping

1 (14 ½ oz.) can vegetarian refried beans

½ cup jarred salsa

2 cups Mexican shredded cheese

One (8-oz.) container sour cream or "light" sour cream

1 cup shredded lettuce

½ cup cilantro sprigs

In a medium saucepan, heat refried beans over medium-high heat. Add salsa and stir just to heat through.

Spread latke with sour cream, then salsa-bean mixture. Sprinkle with cheese and lettuce and top with a cilantro sprig. Alternatively, you can serve sour cream, salsa-bean mixture, cheese, lettuce, and cilantro in separate bowls and allow guests to assemble their own.

**DESTINATION FOUR:**  
**FRANCE**

**Ooh Lala Topping**

Brie cheese, cut in cubes

One Granny Smith apple,  
thinly sliced

½ cup dried cranberries,  
sweetened or unsweetened

Top each latke with one slice  
apple, one piece Brie, and a  
couple of dried cranberries.  
Alternatively, you can serve  
apple, brie, and cranberries in  
separate bowls and allow guests  
to assemble their own.

**DESTINATION FIVE:**  
**ISRAEL**

**Shashuka Topping**

4 red peppers, diced

1 cup diced tomatoes

½ cup vegetable oil

½ tsp. ground cumin

Dash salt

6 eggs

4 oz. crumbled or cubed 'light' or  
low-sodium Feta cheese

Sautee peppers and tomatoes  
in oil in a large skillet over  
medium-high heat until just  
tender. Add cumin and salt, and  
cook one minute longer. Fry  
eggs separately, cook slightly  
and chop.

To serve, Spoon a generous  
spoonful of the pepper mixture  
onto each latke. Arrange diced  
egg pieces on top and sprinkle  
with feta. Alternatively, you  
can serve the tomato-pepper  
mixture, egg, and Feta in  
separate bowls and allow guests  
to assemble their own.

**BONUS DESTINATION:**  
**New York**

**Blini topping -New York Style**

One (8-oz.) container sour cream  
or "light" sour cream

8 oz. lox

½ cup chopped fresh chives

Cut lox into latke-sized pieces.  
Spread sour cream onto each  
latke. Arrange lox slices on top and  
sprinkle with chives. Alternatively,  
you can serve the sour cream, lox  
and chives in separate bowls and  
allow guests to assemble their own.