# Happy Hanukkah Snack Tales



### Chanukah Latkes

#### Ingredients:

- 5 large potatoes, peeled
   1 small onion
  - 2 eggs lightly beaten
    - \* Sour cream
- 1/4 cup breadcrumbs, matzah meal, or flour
  - \* 11/2 tspn. Coarse salt
    - \* Black pepper
- 1. Grate potatoes and onion finely. Place them in a clean kitchen towel and squeeze until all the liquid is strained.
- 2. Place grated potatoes and onions in a large bowl and add egg, breadcrumbs, salt and pepper.
- 3. Heat 1-inch of oil in a large pan and drop 6-8 spoonfuls of the mixture into the hot oil. Using the back of a spoon, pat the latke down to flatten it. Fit as many into the skillet as you can without crowding them.
- 4. Fry 3-4 minutes on each side until golden and crisp on the edges.

  Blot with paper towel and serve with a dollop of sour cream on top!

## Homemade Applesauce

### Ingrødients:

- 4 apples, peeled cored & chopped
- \* 1/4 cup sugar
- \* 1/2 tspn. cinnamon

- \* 3/4 cup water
- Combine all ingredients in medium sauce pan and bring to a boil over medium heat. Cover and reduce heat to low, simmer for 20 minutes.
- 2. With immersion blender, blend applesauce until smooth.
- 3. Enjoy warm or cold!



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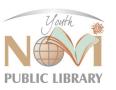
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### Books to Read Along:

The Borrowed Hanukkah Latkes by Linda Glaser
Way Too Many Latkes by Linda Glaser
Hanukkah Bear by Eric Kimmel





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