

12/09/10 - The Eighth Night

Dinner for the eighth night of Hanukah was just going to be the four of us. I was looking for inspiration. I considered the many nights of heavy eating, what about some fish for a lighter take, then I thought about the few zucchinis still left in the refrigerator along with some squash. I settled on menu, festive, part healthy and light and yet it was still Hanukah so one last fried bite.



Menu:Arugula Salad with pears

Pan seared King Salmon

Zucchini Latkes

Squash with red Flame grapes and sage

Sufganiyot



This is how I made the zucchini latkes, I found that they stay together much better if you add a potato to the mix and squeeze out the moisture.



Zucchini Latkes 1 extra large egg

3 tablespoons flour

¼ teaspoon ground cardamom

1 teaspoon salt

¼ onion

2 large zucchini

1 large baking potato



Place the egg, flour, salt, and cardamom in a mixing bowl. With a box grater, grate the zucchini, onion, and potato into another bowl. Next take a handful of the grated zucchini and potato and squeeze out all of the liquid out. Place the squeezed out vegetables into the egg and flour bowl. Repeat the process for all of the grated zucchini and potato.



Preheat a large non-stick sauté pan. Add vegetable oil to the pan around $\frac{1}{4}$ inch deep. Working quickly with your hands, combine the grated zucchini and potato with the flour. Gently form latkes and slip them into the hot oil. When the underside appears golden turn the latkes and fry on the other side. Serve hot with applesauce if you like.



Follow this link to the Sufganiyot or doughnut recipe in a recent [Letit's Culinaria](#) post. It is a recipe from Joan



Confetti Potato Latkes

-



Baked Yams With Cashew Crunch

-



Celery Root Latkes

-



Boyos de Spinaca

-



Sukkot 2010 Menus and Pictures

