



# Hanukkah and Christmas Day

## Hanukkah (Jewish)

- Begins on the 25<sup>th</sup> day of the Jewish month of Kislev for 8 days
- Kislev is the 9<sup>th</sup> month on the Jewish calendar
- Also known as the festival of lights
- Celebrates the rededication of the Holy Temple in Jerusalem following the Maccabean revolt against the Seleucid Empire
- Tradition is to light the Menorah, one candle at a time, for 8 nights (starting from the right to the left)
- Many families give out presents each night

## Christmas Day (Christian)

- December 25<sup>th</sup>
- Commemorates the birth of Jesus Christ
- Day spent with family and friends
- Christians attend a special church service
- Normally a festive meal with family and friends
- Customary to exchange gifts

### Potato Latkes

6 Servings

Ingredients:

- 1 tbsp grated onions
- 2 cups peeled and shredded potatoes
- 3 eggs, beaten
- 2 tbsp all-purpose flour
- 1 ½ tsp salt
- ½ cup peanut oil for frying



Directions:

1. Place the potatoes in a cheesecloth and wring, extracting as much moisture as possible.
2. In a medium bowl, stir the potatoes, onion, eggs, flour, and salt together.
3. In a large heavy-bottomed skillet over medium-high heat, heat the oil until hot. Place large spoonfuls of the potato mixture into the hot oil, pressing down on them to form 1/4-1/2 inch thick patties. Brown on one side, turn and brown on the other.
4. Let it drain on paper towels. Serve Hot!

### Tangy Honey Glazed Salmon

5 Servings

Ingredients:

- 2 lbs salmon fillet
- 1 cup orange juice
- 2 tsp balsamic vinegar
- 1 tsp finely chopped fresh ginger root
- salt and ground black pepper to taste



Directions:

1. Preheat oven to 400 degrees F (200 degrees C)
2. Place orange juice in a small saucepan over medium low heat. Cook and stir 10 to 15 minutes, until reduced by about 1/2 and thickened. Remove from heat, and allow to cool.
3. Stir balsamic vinegar and ginger root into orange juice.
4. Line a medium baking dish with parchment paper. Place salmon fillet on paper, skin side down. Season with salt and pepper. Cover with 1/2 the orange juice mixture.
5. Bake salmon in the preheated oven 10 to 15 minutes. Brush with remaining marinade, and continue baking 10 to 15 minutes, until easily flaked with a fork.
6. Serve with rice or quinoa.