



the complete chanukah cookbook

PRESENTED BY
OORAH'S TORAHMATES

Introduction

This Chanukah, TorahMates is excited to present a book of recipes, prepared with you in mind. The book includes your traditional Chanukah foods, with some extras thrown in—because who doesn't love extras, especially when they're delicious ones?

As you're lighting the menorah this Chanukah and biting into a crispy hot latke, remember the miracles that occurred long ago, and take this opportunity to celebrate them!

Happy Chanukah,
Your Oorah Family





Greek Salad

Salad Ingredients

16 oz. bag lettuce
1 pint cherry tomatoes, halved
1 cucumber, cubed
Half a red onion
1 can black olives
Feta cheese

Dressing Ingredients

1/2 cup oil
1/2 cup vinegar
Salt
Pepper



Tomato Soup

Instructions

Saute 1 onion in butter.

Add:

2-3 carrots

2-3 stalks of celery

2-3 cloves of garlic

28 oz chopped tomatoes

1/2 tsp basil

1/2 tsp parsley

2 tsp salt

1 tsp sugar

2 cup water

Simmer 20 minutes. Hand blend. Add 1/2 cup rice. Boil another 10 minutes. Add 2 cups of milk. Enjoy!



Latkes

Ingredients

6 medium Yukon potatoes, shredded

4 eggs

Half an onion, shredded

1/2 tbsp salt

1/2 tbsp sugar

Pepper

Instructions

Mix all ingredients together. Add flour in measured amounts to improve consistency. Fry on each side until golden.



Teriyaki Roasted Cauliflower and Broccoli

Ingredients

- 1 24oz package of frozen cauliflower
- 1 24oz package of frozen broccoli
- 1/3 cup Teriyaki sauce
- 1 tbsp soy sauce
- 1 tsp rice vinegar
- 2 tbsp oil
- 1 tsp garlic powder

Instructions

Preheat oven to 425° F. Line a baking sheet with parchment paper and put cauliflower and broccoli on it. Whisk teriyaki sauce, soy sauce, vinegar, oil, and garlic powder until combined. Pour mixture over vegetables and toss until evenly coated. Bake for 40-50 minutes, stirring halfway through, until the vegetables are starting to brown.

Recipe from kosher.com.



Penne alla Vodka

Ingredients

- 3 tablespoons butter
- 2 tablespoons olive oil
- 1 medium onion, diced
- 1 medium shallot, minced
- 4 cloves garlic, minced
- 3/4 cup vodka
- 29 ounces tomato sauce
- 1 cup heavy cream
- 1/2 cup grated Parmesan cheese
- 1/2 cup fresh basil, roughly chopped
- 1 box Penne, cooked according to package instructions

Instructions

Heat butter and olive oil over a medium flame. Add onion and shallot and sauté until translucent. Add garlic. Lower the flame, then add vodka and tomato sauce. Cook for five minutes. Add heavy cream, Parmesan cheese and basil. Stir to combine. Toss with hot penne to serve.

Recipe by Chani Salzer from [kosher.com](https://www.kosher.com)



Chanukah Cookies

Ingredients

2 cups shortening

4 eggs

1 cup sugar

1 tbsp vanilla extract

Pinch of salt

Add flour gradually until dough reaches right consistency.

Instructions

Refrigerate overnight. Egg and add sprinkles.

Bake for 10 minutes at 350° F.

Did you know?



Researchers have noted that the size of the doughnut hole correlates with the quality of the economy.

The largest doughnut ever made weighed 1.7 tons.

Over 10 billion doughnuts are made in the U.S, each year.

Canada has more doughnut shops per capita than any other country.

January 12th is National Glazed Doughnut Day.

Doughnuts were once declared "the hit food" of the century.

Happy Chanukah from your Oorah Family!

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