

# HANUKKAH

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Koenig has a recipe for them in another of her books from 2019 (she had a busy year), “Little Book of Jewish Sweets.” Typically topped with sugar or honey, Koenig dusts them with cardamom for a warming hint of spice — her own spin.

“I think people get really hung up on Hanukkah foods having to be a specific thing,” she said.

“But what binds everything together is the use of the oil. Use Hanukkah as a time to play and celebrate.”

## CRISPY SESAME SCHNITZEL

Serves 4.

Note: To add extra seasoning to your schnitzel, add 1/4 cup dukkah (see recipe) to the breadcrumb mixture. From: “Sababa,” by Adeena Sussman.

- 1 cup dried regular breadcrumbs
- ½ cup panko breadcrumbs
- ¼ cup sesame seeds
- 1 teaspoon fine sea salt, divided, plus more for seasoning
- ½ teaspoon garlic powder
- ½ teaspoon paprika
- ½ teaspoon freshly ground black pepper, divided, plus more for seasoning
- ¼ teaspoon cayenne pepper, or more if you like it hot
- 2 leggs, beaten
- ½ cup flour
- 4 (6-ounce) boneless, skinless chicken breast halves
- ½ cup vegetable oil, for frying, plus more as needed

In a shallow dish, combine the dried breadcrumbs, panko, sesame seeds, ½ teaspoon of the salt, garlic powder, paprika, ¼ teaspoon of the black pepper, and the cayenne. Place the beaten eggs in another shallow dish.

In a third shallow dish, combine the flour with the

remaining ½ teaspoon salt and ¼ teaspoon black pepper.

Season the chicken generously with salt and black pepper. Place each piece between 2 pieces of plastic wrap and pound lightly with a mallet to achieve a thickness anywhere between 1/8 and ¼ inch. If you prefer your schnitzels to be smaller, this is the time to halve them.

Line a sheet tray with parchment. Dredge the cutlets in the flour, then the egg, then the breadcrumb mixture, shaking off the excess after each step and pressing the crumbs in firmly on both sides. Arrange them on the sheet tray as you finish the breading process. If desired, wait 30 minutes before frying (this helps the crumbs adhere better).

In a heavy skillet, heat the vegetable oil over medium heat for 2 to 3 minutes; the oil should be hot but not smoking. Working in batches, lay 2 cutlets in the pan and fry until the underside is golden brown and crisp, 2 to 3 minutes. Flip and fry for 2 to 3 more minutes. Drain on paper towels, season with salt and pepper to taste, and serve hot.

*Nutrition information per serving: 750 calories, 43 g fat, 920 mg sodium, 39 g carbohydrates, 8 g saturated fat, 2 g added sugars, 50 g protein, 200 mg cholesterol, 3 g dietary fiber*

*Exchanges per serving: 1*

*starch, 1 ½ carb, 7 lean protein, 6 fat.*

## DUKKAH

Makes about ¾ cup.

Note: Dukkah is an Egyptian spice blend used as a topping. Hazelnuts can be swapped for almonds, pistachios or peanuts. From: “Sababa,” by Adeena Sussman.

- 1 cup hazelnuts, preferably blanched
- ½ cup raw white sesame seeds
- 3 tablespoons whole coriander seeds 3 tbsp. whole cumin seeds
- 2 teaspoons freshly ground black pepper
- 1 teaspoon sugar
- ½ teaspoon kosher salt

Preheat the oven to 325 degrees.

Place the hazelnuts on a rimmed baking sheet and toast until the nuts are lightly browned, 9 to 10 minutes. Remove from the oven and cool completely. If the nuts have skins on them, rub them between two clean kitchen towels to remove and discard as much of the loose, papery skins as possible (if you don't get them all, it's OK).

While the hazelnuts are roasting, toast the sesame seeds in a medium, dry skillet over medium heat, stirring often, until golden and fragrant,

3 to 4 minutes. Transfer to a plate to cool.

Add the coriander and cumin seeds to the same skillet and toast until fragrant and the seeds begin to pop, 1 to 2 minutes. Transfer to a separate plate to cool.

Grind the cumin and coriander in a spice grinder until powdery and transfer to the bowl of a food processor. Add the hazelnuts, pepper, sugar, and salt and process until the mixture looks like fine sand, being careful not to overprocess the nuts into paste, 15 to 20 seconds.

Transfer to a bowl and add the sesame seeds. Store in an airtight container in a cool place for up to 1 month.

## CHEESE SAMBUSAK (TURNOVERS)

Makes about 2 dozen.

Note: From: “The Jewish Cookbook,” by Leah Koenig.

- Dough:**
- ½ cup vegetable oil
  - 1 egg
  - 1½ teaspoons kosher salt
  - 2 ½ cups flour
- Filling:**
- 8 ounces crumbled feta cheese
  - 4 ounces Parmesan cheese, grated
  - 2 eggs
  - ½ teaspoon onion powder, optional
  - ¼ teaspoon kosher salt

¼ teaspoon freshly ground black pepper

**For assembly:**

**Flour, for dusting**

**1 egg beaten with 1 teaspoon water**

**Sesame seeds, for topping, optional**

To make the dough: In a large bowl, whisk together the oil, ½ cup water, egg, and salt until well combined and foamy. Stir in the flour, a little at a time, until a soft dough forms (you might not use the full 2 ½ cups). Form the dough into a disc, wrap with plastic wrap, and let sit at room temperature while making the filling.

To make the filling: In a food processor, combine the feta, Parmesan, eggs, onion powder (if using), salt and pepper and pulse until a thick paste forms.

To assemble: Pinch off a walnut-size piece of dough and roll it into a ball. Working on a lightly floured surface, roll it out into a 4-inch round. Place a heaping tablespoon of the filling into the middle

of the round. Fold one side of the round over to the other to make a half-moon, pinching it tightly to seal the filling inside. Repeat with the remaining dough and filling.

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