

# Hanukkah Traditions



## The Menorah

The Hanukkah celebration revolves around the kindling of a nine-branched menorah, known in Hebrew as the hanukiah. On each of the holiday's eight nights, another candle is added to the menorah after sundown; the ninth candle, called the shamash ("helper"), is used to light the others. Jews typically recite blessings during this ritual and display the menorah prominently in a window as a reminder to others of the miracle that inspired the holiday.

History.com

## The Food

In commemoration of the miracle of the oil that lasted eight days, traditional Hanukkah food is cooked during the festival with oil as the key ingredient. Delicious Jelly donuts, potato/vegetable fried latkes, pancakes, deep fried puffs are some of the most common foods served during the festival



## Gift Giving



Many families have the custom of giving gifts at some point during the holiday and others choose to give a gift each night. Children play *dreidel*, a game of luck that involves spinning a top.



## Not Your Mama's Latke Recipe

If you're tired of "regular" potato latkes by the second night of Hanukkah, here is another version to try. (If you're not supposed to have so much oil (despite the miracle!), you can spray a cookie sheet with vegetable oil spray or Pam and put any of these in a hot (450 degree) oven for about 5-8 minutes on each side.)

### Sweet Potato Latkes (Pareve)

Preparation Time: 15 minutes

Frying Time: About 10 minutes per batch

#### Ingredients:

2 lbs. sweet potatoes or yams

2 eggs

1 - 2 tsp. cinnamon (to taste)

1/4 tsp. cloves

2 Tbs. matzoh meal or flour

1 tsp. baking powder

1/4 tsp. nutmeg

peanut oil

Peel and grate sweet potatoes and remove any excess moisture (can put in dish towel or cheesecloth and squeeze out moisture). Beat eggs and add one at a time, mixing well. Add matzoh meal or flour and baking powder. Add spices and mix well. Heat oil until hot and put large spoonful for each pancake. Cook until brown and flip.

Makes about 18 - 20 pancakes.

**kveller**  
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