



Chanukah Resources

SONGS

NOT BY MIGHT - Debbie Freedman

Not by might and not by power
But by spirit alone,
Shall we all live in peace.

The children sing,
The children dream,
And their tears may fall but we'll hear them call
And another song will rise,
Another song will rise,
Another song will rise (x3)
Shalom



OH CHANUKAH

Chanukah, oh Chanukah, come light the menorah
Let's have a party, we'll all dance the hora
Gather round the table, we'll give you a treat
Dreidels to play with and latkes to eat

And while we are playing
The candles are burning low
One for each night, they shed a sweet light
To remind us of days long ago
One for each night, they shed a sweet light
To remind us of days long ago

I Have a Little Dreidel

I have a little dreidel
I made it out of clay
And when it's dry and ready
Then dreidel I shall play!

Oh dreidel, dreidel, dreidel
I made it out of clay
And when it's dry and ready
Then dreidel I shall play!



It has a lovely body
With legs so short and thin
And when my dreidel's tired
It drops and then I win!

(Chorus)
My dreidel's always playful
It loves to dance and spin
A happy game of dreidel
Come play now, let's begin!

(Chorus)

OR ZARUA

אור זָרַע לְצַדִּיק, וּלְיִשְׁרֵי לֵב שִׂמְחָה.

Or zarua la'tzadik u-l'yishrei lev simcha

Light is sown for the righteous, joy for the upright of heart (Psalm 97:11)

LATKE RECIPE

By Clarissa Hyman from *The Jewish Kitchen*

Latkes can be made with any variety of vegetable, but for most people, the potato will always be at the heart of things.

Ingredients

1kg/2lb 4oz old or baking potatoes, peeled, soaked in cold water until needed

1 onion, peeled

25g/1oz plain flour or fine matzoh meal

1 free-range egg, beaten

salt and freshly ground white pepper

olive or vegetable oil, for frying

To serve

soured cream

apple sauce

Method

1. For the latkes, finely grate the potatoes and onion and mix together.
2. Place the grated potato and onion into a colander and squeeze out as much moisture as you can. Or roll up the potato and onion in a clean kitchen tea towel and wring well to extract the liquid.
3. Mix the potato and onion with the flour, egg and salt and freshly ground white pepper.
4. Heat the oil in a frying pan until moderately hot and then place heaped tablespoons of the mixture into the pan to shallow-fry. Lower the heat to medium, flatten each latke with the back of a spoon and fry for about five minutes on each side, turning over when the edges turn golden-brown. If the heat is too high, the latkes will become dark-brown on the outside before they are cooked inside.
5. Remove the latkes from the pan and drain on brown paper bags (they absorb the oil, leave the latkes crisper and the latkes won't stick to the paper).
6. Serve the latkes hot with soured cream and apple sauce.



BUÑUELOS - A SEPHARDI CHANUKAH RECIPE

Ingredients:

1 egg

1 cup milk

1½ cups flour

1 tsp. baking powder

Cooking oil for frying



1. Beat the egg, add the milk and beat again. Mix together the flour and the baking powder and gradually add to the liquids.

2. Fill a 2-quart pot with 3 inches of cooking oil. Heat until very hot and drop the batter by tablespoons into the oil. When the balls are golden brown, remove with a slotted spoon. Place on kitchen rolls to soak up the oil. Finally, pour the syrup over the buñuelos (recipe below).

Syrup:

½ cup honey

½ cup sugar

1 cup water

Anise to taste (optional)

Ground cinnamon, optional

Mix ingredients together (except the cinnamon) and bring to a boil. Reduce the heat to low and then simmer until sticky. Pour over the buñuelos while hot. Sprinkle with cinnamon.