

COOKING CLASS AND ISRAELI MARKET TOUR

OIL-VEY, IT'S CHANUKAH

RECIPES

Baby Greens with Medjool Dates, Oranges & Toasted Almonds

Salad

Baby greens, washed and dried
Oranges, peeled and supreme
Medjool Dates, pitted and sliced
Fresh mint, optional
Toasted slivered almonds

Shawna's Israeli Vinaigrette

yield 3/4 cup Dressing

¼ cup FRESH lemon juice (juice of 1 lemon)
2 tablespoons Silan (date syrup)
1 garlic clove, minced optional
½ cup Extra-Virgin olive oil
¾ teaspoon Kosher salt
Freshly ground pepper

Place all ingredients into a jar and SHAKE vigorously.
Make in advance and refrigerate. Will keep in fridge for seven days.

TO assemble the salad JUST BEFORE SERVING

In a large bowl, mix baby greens (spinach arugula and leafy lettuce) with pitted sliced Medjool dates and use the instructions below to supreme the oranges.

Toss with dressing and gently mix till the greens are moistened with dressing.

Supreming Citrus

Martha Stewart Living, Volume 8 June/July 1992

Supreming is a technique that removes the membrane from citrus fruit so it can be served in slices. To supreme an orange, lemon, lime, or grapefruit, begin by trimming off the very top and bottom of the fruit with a sharp knife. Next, set the fruit on end, and carefully cut the skin from its flesh, beginning at the top and following the curves down. Then, carefully cut out each section of the fruit by inserting the blade of the knife between the flesh and the membrane on both sides. The wedges should come out easily, leaving only the membrane intact.

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Sephardic Cheese Latkes

Ingredients

16 ounces farmer cheese, pot cheese, or drained ricotta cheese
4 large eggs
About $\frac{3}{4}$ cup all-purpose flour
2 tablespoons sugar or honey
 $\frac{1}{2}$ teaspoon vanilla extract
About $\frac{1}{2}$ teaspoon table salt or 1 teaspoon kosher salt
Vegetable oil or butter, for frying
Sour cream, yogurt, maple syrup, cinnamon-sugar, or fresh fruit, for serving

Directions

In a large bowl, beat together the cheese, eggs, flour, sugar, vanilla, and salt until well combined.

In a large skillet or griddle, heat a thin layer of oil or butter over medium heat. In batches, drop the batter 1 heaping tablespoon at a time and fry until the top is set and the bottom is browned slightly, about 3 minutes. Turn and fry until golden, about 2 minutes.

Serve with sour cream, yogurt, maple syrup, cinnamon-sugar, or fresh fruit.

Recipe from Gil Marks