

## SWEET POTATOES

### SWEET POTATO LATHES

*Ann Adler*

**3 med. sweet potatoes (1 lb.)**      **1/4 tsp. pepper**  
**2 lg. eggs, slightly beaten**      **1/2 c. sliced green onion**  
**1 T. flour**      **1/2 c. oil for frying**  
**1/2 tsp. salt**

Peel and coarsely shred the sweet potatoes. Place in a colander and rinse. Squeeze by hand to drain liquid. Combine eggs, flour, salt and pepper in a large mixing bowl, stirring until smooth. Add shredded sweet potato and sliced green onion. Stir until vegetables are coated with egg mixture. Heat cooking oil in a 12-inch skillet over medium-high heat. Drop large spoonfuls (about 1/4 cup) of the potato mixture into hot oil. Flatten with the back of a spoon to a thin cake about four inches in diameter. Cook cakes, three or four at a time, for 2-3 minutes on each side or until golden brown. Adjust heat and add oil as necessary between batches. Drain on paper towels. Serve warm with Creme Fraiche.

#### **Creme Fraiche:**

**1/2 c. whipping cream**      **1/2 c. dairy sour cream**

Heat whipping cream in a small saucepan over low heat until warm (90°-100°). Pour into a small bowl. Stir in sour cream. Cover with plastic wrap. Let stand at room temperature for 2-5 hours or until mixture thickens. When thickened, cover and chill in the refrigerator until serving time or for up to one week. Stir before serving. Makes 1 cup.

## **POTATO LATKES**

---

*Sheri Lipshitz*

**6 potatoes, peeled and soaked  
in cold water**

**2 eggs**

**2 onions**

**2 tsp. salt**

**Pinch baking powder**

**1/2 c. flour**

**A little pepper**

**Oil for frying**

**1 carrot, cut in 4 chunks**

Finely grate or grind potatoes and onions. Combine with eggs, salt, baking powder, flour and pepper. Stir well. Put about 1/2 inch of oil in a large frying pan. Put one chunk of carrot on each side of the pan (this will help prevent burning). Drop potato mixture by tablespoonfuls into hot oil. Fry each side on medium flame until golden brown. Blot with paper towels.



# MEAT

## ROASTS



### HOLIDAY ROAST

*Rosanne Pisem*

<b>2- to 3-lb. top rib or brisket</b>	<b>1 env. low sodium onion soup</b>
<b>1 (16-oz.) can cranberry sauce, smooth or whole berry</b>	<b>mix</b>
	<b>3 T. dry red wine (opt.)</b>

Mix together cranberry sauce and onion soup mix in a small bowl. Add wine, if desired. Place half of the cranberry-onion mixture on the bottom of a roasting pan. Place top rib or brisket on top of it. Spread the other half of the cranberry onion mixture evenly over the top of the meat. Cover tightly and bake at 350° for about 1½ to 2 hours. Check every 40 minutes or so to avoid overcooking. Allow to cool and slice. Serves at least 8.

**Note:** Perfect for Rosh Hashanah.



### BEAUTY ROAST

*Phyllis Smith*

<b>1 Beauty roast</b>	<b>8-oz. bottle French dressing</b>
<b>1 (12-oz.) jar chili sauce</b>	<b>1 sm. onion, sliced</b>
<b>1 c. white Concord wine</b>	

Place roast in a roasting pan. Mix chili sauce, wine, French dressing and onion together. Pour over roast. Cover pan and cook at 325° for approximately 2-2½ hours or until tender. Slice when cold.

## **SWEET AND SPICY BRISKET**

---

*Mary Cohn*

**1 c. hot and spicy Szechwan style duck sauce**  
**2/3 c. ketchup**  
**Up to 20 dashes hot pepper sauce, depending on how hot you like it**  
**6 T. grape jam**

**6 T. honey or brown sugar**  
**2 beef or veal top rib roasts, 3 lbs. each**  
**Garlic powder**  
**Paprika**  
**Coarse pepper**

Place meat in a large, shallow baking pan. Season generously with garlic powder and paprika. Sprinkle with a little pepper. Bake, covered, at 325° for 2½ to 3 hours. Cool and refrigerate, saving some pan juices. Slice thin when cold. Place sliced meat in a covered casserole. Combine duck sauce, ketchup, jam and honey in a small saucepan. Stir and heat. Add pepper sauce to taste. Taste mixture while it is hot in order to accurately judge spiciness. Add pan juices as needed to thin sauce for better coverage. Pour sauce over brisket in the casserole and stir gently to coat all meat. Warm meat in the oven, covered, at 200° until warm.

## **PICKLED BRISKET**

---

*Ronna Friedman*

**8- to 10-lb. pickled brisket, preferably cut in half by butcher**

**1½ to 2 c. duck sauce**

Boil pickled brisket in a 12-quart pot, over a low flame, uncovered, for 1 hour. Or, if meat is in two pieces, cook each piece in an 8-quart pot. Remove meat from pot and place in a large roasting pan. Cover with a thin layer of duck sauce. Pour ½ cup of water into the bottom of the pan. Cover and bake at 350° for 40 minutes. Uncover and bake for another 20 minutes.

## **CRANBERRY CRUNCH COMPOTE**

---

*Judy Wolf*

### **Fruit:**

**1 (20-oz.) can crushed  
pineapple, drained**

**1 (16-oz.) can whole cranberry  
sauce**

**4 apples, cut into little pieces**

**1/3 c. crushed walnuts**

Drain pineapple and combine with other ingredients. Place in greased 9 x 13-inch pan.

### **Topping:**

**1 1/3 c. oats**

**1/2 stick margarine, room  
temperature**

**1/2 c. brown sugar**

**1/2 tsp. vanilla**

Mix together and sprinkle on top of fruit. Bake at 350° for 45 minutes to an hour.

## **HOT FRUIT COMPOTE**

---

*Karin Sherman Katz*

**1 (15-oz.) can sliced peaches**

**1 (15-oz.) can sliced pears**

**1 (20-oz.) can pineapple chunks**

**1 (15-oz.) can apricot halves**

**1 (15-oz.) can dark sweet pitted  
cherries**

**4-6 whole graham crackers**

**1/3 c. margarine**

**1/3 c. brown sugar**

**2 oz. dry sherry**

Drain all fruit very well in a colander. Place fruit in a round casserole. Drizzle sherry over fruit. Melt margarine. Add brown sugar to margarine. Crush graham crackers. Sprinkle graham crackers over fruit. Drizzle sugar and margarine mixture over graham crackers. Cover. Bake at 350° for 45-60 minutes.

## **APPLE FRITTERS**

---

*Lisa Richey*

**1½ c. flour**

**½ c. sugar**

**2 T. baking powder**

**½ tsp. salt**

**½ tsp. cinnamon**

**½ c. milk**

**2 eggs**

**1 T. oil**

**3 apples, grated or cut into sm.  
pieces**

**Oil for frying**

Combine all ingredients. Heat oil in frying pan. Carefully drop batter by spoonfuls into frying pan. Fry until brown on all sides. Cool on paper towels.

**Note:** Sugar can be increased for sweeter fritters.

