

America's Classic Wine

KOSHER RECIPES FOR HANUKKAH

LEMON-GARLIC BRUSSELS SPROUTS

Serves: 4

Time: 15 minutes

Ingredients:

- 1 pound brussels sprouts, sliced
- 1 teaspoon Dijon mustard
- 2 tablespoons champagne vinegar
- 1/4 cup olive oil
- 1 teaspoon thyme
- 1/4 teaspoon lemon zest
- Dash of salt and freshly ground pepper



Instructions:

1. In a small bowl, whisk the mustard with the vinegar and gradually add 1/4 cup of olive oil until blended. Mix in thyme, lemon and top with salt and pepper.
2. In large skillet, add 1 tablespoon of olive oil over medium-high heat. Add brussels sprouts, stirring occasionally, for 6 minutes until crisp-tender and charred in spots. Remove from the heat and stir in dressing before serving.

BEEF BRISKET

Serves: 6-8

Time: 6.5 hours

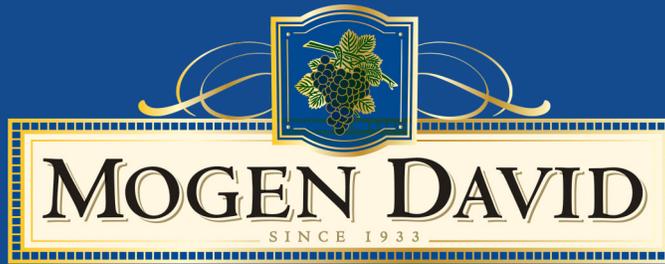
Ingredients:

- 3 pounds beef brisket
- 1/4 cup all-purpose flour (unbleached)
- 1 oz. package dry onion soup mix
- 1 3/4 fl. oz. liquid smoke flavoring
- 1 teaspoon freshly ground black pepper
- 2 cloves garlic, minced
- 1 onion, chopped
- 2 large carrots, chopped
- 3 celery stalks, chopped

Instructions:

1. Preheat oven to 275 degrees F.
2. Coat inside of an oven roasting bag with flour and place brisket inside bag. Pour liquid smoke over brisket and add garlic, dry onion soup mix, black pepper, onion, carrots, and celery before sealing the bag. Using a fork, make two sets of holes in the top of the roasting bag.
3. Place bag in a broiling pan and insert into oven. Bake for 6 hours.





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POTATO LATKES

Serves: 10

Time: 30 minutes

Ingredients:

- 2 cups peeled and shredded potatoes
- 2 tablespoons grated onion
- 2 eggs, beaten
- 2 tablespoons all-purpose flour (unbleached)
- 1 1/2 teaspoons salt
- 1/2 cup oil
- 24 oz. applesauce
- 2 tablespoons sour cream
- 2 tablespoons green onions, chopped



Instructions:

1. Place potatoes in a cheesecloth and wring to extract moisture.
2. In medium bowl mix the potatoes, onion, eggs, flour and salt.
3. Add oil to large skillet over medium-high heat until hot. Place large spoonfuls of potato mixture into skillet, pressing down to form 1/4" - 1/2" thick patties. Brown on one side before flipping to brown opposite side. Remove from skillet and drain on paper towels.
4. Serve hot with applesauce, sour cream and chopped green onions.