Say cheese! A new spin on Hanukkah stories, recipe

**Ingredients**

- 1 bag of mixed cheese (cheddar, mozzarella, parmesan)
- 1 can of mixed nuts (almonds, cashews, walnuts)
- 1 bag of pretzels
- 1 jar of salsa
- 1 jar of guacamole

**Instructions**

1. Preheat oven to 375°F.
2. Arrange cheese on a baking sheet.
3. Sprinkle nuts and pretzels on top of the cheese.
4. Bake for 10-15 minutes or until the cheese is melted.
5. Serve with salsa and guacamole.

**Serving suggestions**

- Serve with a side of crackers
- Add fresh vegetables like peppers and cucumbers
- Mix different types of cheese for variety

**Enjoy your cheese and nut party!**
Blueberry Ricotta Muffins

By Margi Leaga Kahn  Dec 8, 2020 Updated Dec 8, 2020

3/4 c. whole milk ricotta cheese, preferably at room temperature
2 large eggs, preferably at room temperature
1/2 tsp. pure vanilla extract
1 stick (4 oz.) unsalted butter, melted and cooled
2/3 c. sugar, plus more for sprinkling
2 tsp. finely grated lemon zest (from 1 large or 2 small lemons)
1 1/2 c. all-purpose flour
1/2 c. whole wheat pantry flour, or all-purpose flour
2 tsp. baking powder
1/2 tsp. baking soda
1/2 tsp. salt
1 to 1 1/3 c. frozen, unhulled blueberries (smaller wild blueberries work best)

Directions

Center a rack in the oven and preheat oven to 400 degrees F. Butter or spray a 12-cup muffin pan or use paper muffin liners; set aside.

In a small bowl, whisk together ricotta cheese, eggs and vanilla. Stir in the melted butter; set aside.

Place sugar and lemon zest together in a large bowl and, using your fingers, pinch together until the sugar feels a bit moist and fragrant.

Using a whisk, stir flour, baking powder, baking soda, and salt into the sugar mixture. Top the dry ingredients and, using a rubber spatula, gently but quickly fold to blend. The batter will be thick and chunky, and specks of flour may be visible. Don’t overmix this batter! Finally, fold in the blueberries.

Divide the batter evenly in the prepared muffin pan and spread the tops of the muffins lightly with granulated sugar. Bake for 17-21 minutes, or until the tops of the muffins are just golden and a toothpick inserted in center of a muffin comes out clean.

Transfer muffin pan to a cooling rack and let cool for 2 minutes in the pan. Loosen muffins around the sides with a knife and carefully lift out the muffins directly onto the cooling rack.

Makes 1 dozen muffins.

Soy cheese! A new spin on Hanukkah recipes, recipe

Another Hanukkah recipe, I thought with a sigh, Julian Moschelev, my chef, minutes after he brought four dishes, yufka, halib, yaffe, yellel. And...
Zeeshi Kaese Latkes

Dec 8, 2020 Updated Dec 8, 2020

Zeeshi Kaese Latkes Photo by Michael Kahn

Say cheese! A new spin on Hanukkah stories, recipe

Another Hanukkah tradition, I thought with a sigh. Judea Macaroni, bag

bella, tahini oil that lasted for eight days, yadda, yadda, yadda. And ...

Zeeshi Kaese Latkes

Ingredients

2 c. whole milk ricotta cheese
4 large eggs
3/4 c. all-purpose flour
2 tbsp. unsalted butter, melted and cooled
2 tbsp. honey
1 tsp. vanilla extract
1 1/4 tsp. ground cinnamon
1/2 tsp. coarse kosher salt
Finely grated zest of one small lemon
2 tsp. freshly squeezed lemon juice

Vegetable oil for frying
Strawberry or raspberry jam, for serving
Confectioner's sugar, for finishing

Directions

Whisk together ricotta cheese, eggs, flour, butter, honey, vanilla,
cinnamon and salt in a large bowl until smooth.

Heat a large, heavy frying pan over medium heat. Lightly grease with
oil or butter.

In batches, drop the batter by heaping tablespoons and fry until
bubbles form on the tops and the bottoms are lightly browned, about
3 minutes.

Turn the pancakes and fry for an additional 1-2 minutes. Transfer
pancakes to a serving platter, dollop with jam and dust with
confectioner’s sugar.

(Between batches, pancakes may be placed on a parchment-lined
baking sheet and kept warm in a 200-degree oven until serving.)

Makes about 20, 3-in. Pancakes.