



Chanukah Pasta

Pareve, Yields 4-6 servings

Ingredients

1 lb. pasta (any shape)
Salt
2 T olive oil
1/2 c capers, rinsed and dried
1 anchovy filet, rinsed, minced
(optional)

1/2 c panko bread crumbs
Salt & pepper to taste

1/4 cup olive oil
2 garlic cloves, thinly sliced

2 anchovy filets, rinsed and minced
(optional)
2 lbs. cherry tomatoes
1 1/2 tsp kosher salt
Pinch sugar
1/2 tsp red pepper flakes (optional)
1 c fresh herbs (basil and parsley) torn
or chopped

Instructions

1. Bring a large pot of water to a boil; generously salt the water and add pasta. Boil to al dente (a minute or two prior to the package instructions). Drain but reserve 1/2 cup of the pasta cooking water. Lay flat on a pan to cool and halt cooking.
2. Heat the 2 T olive oil in a large skillet over medium heat. Once hot, add capers and anchovy, if using. Cook, stirring often, until crispy and shrunken; remove with a slotted spoon and place on a paper towel-lined plate.
3. Return the skillet to heat and add the panko. Season with salt and pepper and cook until golden and crispy, stirring often. Transfer to a bowl and set aside.
4. In the pot used for cooking the pasta, heat the 1/4 cup olive oil, garlic and anchovies over medium heat. Stir and cook just until the garlic is beginning to brown.



CHANUKAH RECIPES

5. Add tomatoes, salt, sugar, and red pepper and stir to combine. Cover the pot and cook for 10-15 minutes without stirring - the tomatoes will break down into a sauce.
6. Add the cooked pasta to the pot of tomato sauce and stir to combine. Add reserved pasta water as needed to get to desired consistency.
7. Stir in the chopped herbs and season to taste with salt and pepper. Transfer pasta to a serving platter, then top with fried capers and breadcrumbs.

NOTE: If desired, add 2 T unsalted butter to the completed sauce to turn it into a dairy dish. You can also top with parmigiana at the end.



CHANUKAH
RECIPES

Olive Oil Chocolate Cake

Recipe courtesy of Lion's Bread

Pareve, Yields one 9-inch cake

Ingredients

3/4 c cocoa powder
1 1/2 c all purpose flour
1 tsp salt
1 1/2 tsp baking soda
2 tsp instant coffee
3/4 c dark brown sugar
3/4 c sugar

1/2 c mild olive oil (not extra virgin)
2 tsp pure vanilla extract
1 1/2 c water
1 T white vinegar

Glaze: 3/4 c semisweet chocolate chips
(dairy-free)
2 T cocoa powder
1 T corn syrup
3 T mild olive oil (not extra virgin)
1 tsp pure vanilla extract
1/4 tsp kosher salt

Instructions

1. Preheat the oven to 350 F. Line a 9" cake pan with a parchment circle. Spray the pan well and set aside.
2. In a large bowl, combine the dry ingredients with a whisk. Add liquids and whisk to combine; pour batter into prepared pan. Bake for 45-50 minutes, until a toothpick comes out clean. Set aside to cool for 15 minutes, then invert onto a plate and allow to cool completely.
3. Make the glaze by combining all ingredients over medium-low heat. Whisk until all chocolate has melted and the glaze is very smooth; pour over cooled cake. Use a spatula or knife to spread the glaze.
4. Cake can be topped with berries, sprinkles, sifted cocoa powder, powdered sugar, chocolate shavings, etc. Cake can be served immediately or the glaze can be allowed to set overnight.



All recipes provided by Chef Melinda McNeil of the East Valley JCC's Challah Factory.