HIDDEN VEGGIE LATKES
A traditional potato pancake stuffed with healthy veggies.

INGREDIENTS:
1 large russet potato, peeled
1 large zucchini, peeled
½ head of cauliflower
½ yellow onion
1 clove of garlic, finely minced
½ cup all-purpose flour
1 tablespoon baking powder
2 large eggs
1 teaspoon kosher salt
½ teaspoon pepper
Vegetable oil for frying

INSTRUCTIONS:
1 Grate together potato, zucchini, cauliflower, and onion. Use a food processor to make this step faster.
2 Wrap the vegetable mixture in a cheesecloth or a lightweight kitchen towel and squeeze out as much liquid as possible.
3 In a large bowl, combine vegetables with garlic, flour, baking powder, eggs, salt, and pepper.
4 In a frying pan heat ½ inch of oil on medium-high. Carefully drop a heaping tablespoon of latke mixture into oil.
5 Fry for roughly 2 minutes, then flip and fry the other side.
6 Transfer each latke to a paper towel-lined platter.
7 Serve while warm.

FIFTH NIGHT. In the first century B.C.E. Rabbi Shammai proposed: Light eight candles the first night, and one fewer each night — a countdown of the remaining time. Rabbi Hillel countered: Light one candle the first night, and add one each night — a ramp-up, because “holiness should increase, not decrease.” Hillel won, but more important is the way multiple voices were heard and honored — an idea true to the spirit of Hanukkah.