

Storybook Cafe

A NEW JERSEY FARM TO SCHOOL RESOURCE

Celebrating Jewish American Heritage

LATKES לַטְקָעָה Potato Pancake

INGREDIENTS

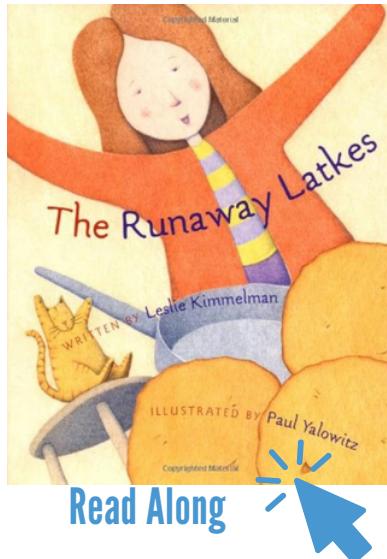
CLASSROOM TASTING:

- 2 large russet potatoes 
- 1 large onion 
- 2 large eggs 
- 1/2 cup Matzo meal (sub flour)
- 2 Tbsp. coarse kosher salt
- 1 tsp. baking powder
- ½ tsp. black pepper
- vegetable oil for frying
- apple sauce/sour cream (topping)

DIRECTIONS

1. Using a box hand grater, grate the potato and onion. Transfer the mixture to a clean dishtowel and squeeze and wring out as much liquid as possible.
2. Transfer mixture to a large bowl. Add the eggs, matzo meal, baking powder, salt, and pepper. Mix until flour is absorbed.
3. In a medium heavy-bottomed pan over medium-high heat, pour in about a ¼ inch high of oil. Once oil is hot use a heaping tablespoon to drop the batter into the hot pan, cooking in batches. Use a spatula to flatten and shape the drops into discs. When the edges of the latkes are brown and crispy, about 5 minutes. Transfer to a paper towel lined plate. Finish with salt. Serve with favorite topping.

TEACHER RESOURCES



Online exhibit:
Jewish Agriculturalism in the Garden State

Lesson Ideas 

In Yiddish, latke means “pancake.” Potato latkes became associated with Hanukkah because of the holiday's emphasis on oil. Oil is important to Hanukkah because it reminds Jews of the miracle of a single day's worth of oil burning for eight days in the menorah.

MADE IN COLLABORATION WITH:



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מרק קבידלר

Matzah Ball Soup

INGREDIENTS

CLASSROOM TASTING:

Matzah Balls:

1 cup matzah meal

4 eggs

1/4 cup vegetable oil

1/4 cup water or chicken broth

1 tsp salt

1/4 tsp black pepper

Soup:

8 cups chicken broth

2 carrots, sliced

2 celery stalks, sliced

1 onion, chopped

Salt & pepper, to taste

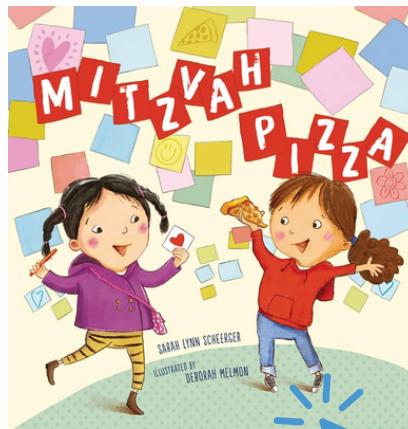
DIRECTIONS

1. Combine eggs, oil, water, salt, and pepper. Stir in matzah meal. Chill 30 minutes.
2. Heat broth, carrots, celery, and onion until veggies are tender.
3. Form matzah mixture into walnut-sized balls.
4. Drop balls into soup, cover, and simmer 30-40 minutes.
5. Adjust seasoning and garnish with herbs if desired.

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TEACHER RESOURCES



Read Along

Coastal Roots Farm:

★ Our Story

★ Jewish Agriculture

Week

Lesson Ideas

Fun fact: On Passover, eating matzah is a mitzvah—a good deed or meaningful tradition.

The simple, crunchy bread reminds people of a journey to freedom and how sometimes important moments happen in a hurry!

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לאקשנֶר קוגל NOODLE KUGEL

INGREDIENTS

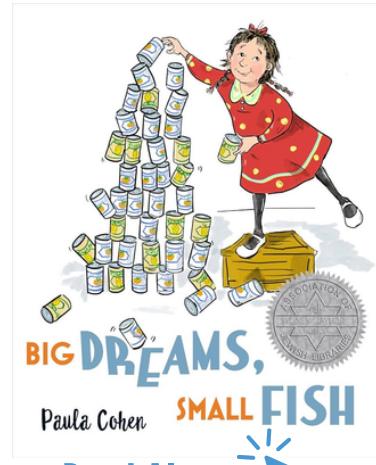
CLASSROOM TASTING:

- $\frac{1}{2}$ lb. wide kosher for Passover egg noodles
- $\frac{1}{2}$ stick butter, melted
- 1 lb. cottage cheese
- 2 cups sour cream
- $\frac{1}{2}$ cup sugar
- 6 eggs
- 1 tsp. ground cinnamon

DIRECTIONS

1. Pre-heat oven to 375 degrees. Boil the noodle in salted water for about 4 minutes. Strain noodles from water.
2. In a large mixing bowl, combine noodle with remaining ingredients and pour into a greased, 9 x 13-inch baking dish. Bake until custard is set and top is golden brown, about 30 to 45 minutes.

TEACHER RESOURCES



Read Along 

Lesson Plan:
Food in the
Jewish Tradition

Lesson Ideas 

Noodle kugel is a traditional casserole that Jewish people have been making since the 1500s. Noodle kugel is made in a variety of ways; some make it sweet with things like sugar and raisins, while others make it savory, seasoned with salt and pepper. Noodle kugel is often served during Jewish holidays and special occasions. Similarly, gefilte fish is another traditional dish often served during holidays like Passover. In the book Big Dreams, Small Fish, gefilte fish takes center stage.

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