

## **Holiday Recipes Across the Globe**

The holiday season is an important time of year for virtually every culture and country across the globe, and diverse peoples means diverse FOOD! We at the DMAVA Office of DEIB want to highlight the diverse array of holiday food traditions being served up across the globe. Please join us this holiday season in celebrating our world as well as our families by bringing some of these excellent international dishes to your dining room table! Check out these time-honored favorites below!

### **Kadayif**

One sweet and crispy dish popular in Turkey during the Feast of Ramadan is Kadayif.

For this dish you'll need:

- 600 grams of sugar
- 1 ¼ cups of water
- 2 tsp of vanilla sugar
- ½ pound of melted butter
- 1 lemon
- 250 grams of chopped walnuts
- 1lb of shredded Fillo (or phyllo) dough (Fillo can be purchased on most large online marketplaces or in many international food markets)



1. Preheat your oven to 350 degrees Fahrenheit.
2. Spread 1lb of dough on an appropriately sized baking tray atop wax paper.
3. The next step is to ladle the half pound (250 grams) of your melted butter over top and then thoroughly mix it in until all the dough is saturated.
4. Take half of the dough mixture out and place it on another tray, spreading it out evenly. On your first tray, sprinkle half of your walnuts across the top. Then lay the half of dough you removed earlier over top, sandwiching them.
5. Put your Kadayif into the oven and bake until its golden brown. While it's cooking you can get started on the syrup.

### **For the Syrup-**

1. Juice your lemon best you can into an appropriate container.
2. In a sauce pan add 600 grams of sugar, then 2 tsp of vanilla sugar.
3. Pour 1¼ cups of water into the sugar. Add the skin of the lemon to the saucepan. (You can also add a stick of cinnamon here for added flavor.)
4. Bring water to a boil while stirring consistently.
5. Add your lemon juice and let the mixture simmer for another 7 minutes.
6. Let your now syrup cool slightly and remove the lemon peel. Your syrup should be nice and clear.

When your Kadayif is nice and golden brown, remove from the oven. Let the pastry cool until its more warm than hot then pour all the syrup you made over the pastry. The Filo dough will absorb almost all of it. Top the dish with the remaining walnuts and let the dough soak up the syrup for at least **one hour**.

You're done! Cut into squares and serve. Soft and sticky on top and crunchy below, Kadayif is certain to become a favorite for people who like sweet things!

## **Thung Thong (Thai Money Bags)**

Very popular in Thailand around Christmas are Thai Money Bags, also known as 'Thung Thong'. This dish appropriately looks like a tiny version of Santa's sack! It's crispy on the outside but packed full of flavor on the inside. To make this adorable dish at your next family gathering you might need to make a bit of a list and be sure to check it twice.



You'll need:

- Roughly twenty spring roll sheets
- 50 grams of diced carrot
- 50 grams of sweet corn
- 3 tbsp of vegetable oil
- 1 shallot
- 10 pieces of spring onion
- 200 grams of chicken mince
- 2 tbsp soy sauce

- 1 tbsp oyster sauce
- 1 tsp of turmeric powder
- 3 cloves of garlic
- 2 pieces of coriander root
- ½ tsp of white pepper corn

1. Pound your white pepper corn, coriander root, a chopped shallot, and garlic.
2. Fry it in the vegetable oil in an appropriate pot or pan until you get a nice smell filling your kitchen.
3. Add the chicken mince, carrot, turmeric powder, bottom halves of the spring onion, and sweet corn.
4. Once the chicken is finished cooking, you're going to season this with the soy sauce and oyster sauce.
5. Turn off the heat. Once the mix has cooled you can spoon the mixture into the center of each spring roll wrap.
6. Pull up the corners and then use the spring onion leaves to use as the tie for the 'sack'.
7. Fry your little bags of jolly joy in oil until golden and crispy, then they're good to go! Try dipping them in your favorite sauces!

## Latke



The iconic and delectably crispy Potato Latke has been a traditional Holiday favorite in Jewish homes all around the world during Hanukah since as far back as the Middle Ages. Jewish dietary rules made cheese latke problematic when oil made from rendered animal fat was the most readily accessible oil for frying foods, as mixing meat and dairy was prohibited. The rise of the potato's popularity in Europe at the beginning of the 19<sup>th</sup> century offered a great alternative!

For this recipe you will need:

- Roughly a pound of russet potatoes, scrubbed, and cut length wise into quarters
- One large onion similarly peeled and reduced to quarters
- 2 eggs
- ½ cup all-purpose flour
- 2 tsp of kosher salt
- 1 tsp of baking powder
- ½ tsp of ground black pepper

- Oil of your choice for frying.

1. Using a food processor with a grating disc, grate the potatoes and onion.
2. Put the mixture on a clean rag or dishtowel and squeeze out as much liquid as possible then quickly, put the mix into a mixing bowl.
3. Mix in your flour, eggs, baking soda, salt and pepper. Stir until all the flour is absorbed.
4. In a large pan, pour oil until it sits at a roughly ¼ inch deep. Once the oil is hot, take a generous tablespoon of latke mix and dispense it onto the oil. Fit as many as you can on the pan but don't have any touch each other. With a spatula, flatten each into patties.
5. After five minutes, or when the edges are crisp, flip. Wait another five minutes and they're done! Place on a paper towel to drain the oil and sprinkle with salt, then sit back and enjoy that fried potato-y goodness.

## Jollof Rice



In Nigeria and Ghana, no holiday meal is complete without Jollof Rice. This traditional gathering favorite has been popular in West Africa for as far back as the 14<sup>th</sup> Century! This vegetarian friendly sweet smoky rice dish will have your dinner guests clamoring for seconds.

For this recipe you'll need:

- Vegetable oil
- Salt
- 1tsp of curry powder
- 1 tsp of thyme
- 2 cloves of minced garlic
- 1 chopped onion
- 1 chopped red bell pepper
- 4 large chopped tomatoes
- cups of parboiled rice, long grain

1. Rinse your rice thoroughly under cold water.
2. Blend or puree your tomatoes into a consistent paste in either a food processor or blender.
3. Pour down a layer of oil in an appropriately sized pot then fry the onions until they are kind of see-through but crisp at each piece's edges.
4. Stir your garlic, curry powder, however much salt you think is needed, and thyme into the onions. Mix until the spices and herbs are evenly distributed.

5. Add your paste mixture to the onions and reduce until you have a nice sauce.
6. Now is the time to add your rinsed rice (For non-vegetarians you can add a shot of chicken stock here for added flavor).
7. Put a lid on your pot and simmer until the rice is cooked.
8. \*For a smokier flavor, spike the heat at the end to burn some rice at the bottom of the pot. Stir the top layer of the burnt (not black) rice into the final product\*

Now your rice Jollof is ready to serve!

## **Sources:**

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