

Cummings À La Table



Mollie's Latkes Gluten Free

Ingredients

4 large onions, chopped coarsely and fried in oil until crispy
4 yellow (Yukon Gold) large potatoes. Not necessary to peel if washed well
1 onion
2 eggs
1 teaspoon salt
1/4 teaspoon pepper
1/3 cup potato flour (not potato starch) *
1 teaspoon baking powder
Vegetable Oil for frying (not olive oil)

Instructions

Grate the potatoes and onion by hand or with a food processor.
Drain in a colander.
Combine with all the other ingredients.
Add in the fried onions.

Fry one latke. Taste to see if the batter needs more salt or pepper.
Adjust seasonings.
Fry by either large or smaller spoonful until crispy on both sides.
Drain on paper Towels.
Serve topped with either sour cream, applesauce or sugar.

*if you can't find potato flour, substitute gluten-free matzoh ball or latke mix (in the kosher section).

Recipe by: Mollie Libling
Submitted by: Pat Libling



Traditional Potato Latkes

Ingredients

6 medium-large white Potatoes peeled VARIATION: 6 sweet potatoes (evenly sized)
1 small onion grated
3 eggs
1-teaspoon salt
1/4 teaspoon pepper
1/4 cup flour
1-tablespoon oil
2 teaspoons baking powder

Oil for frying

Instructions

Grate potatoes and drain well
Blend in remaining ingredients
Drop large spoonful into hot oil pat down and brown on both sides turning only once
Drain well on paper towels

To reheat: place latkes in a single layer on an ungreased foil lined cookie sheet.
Bake uncovered at 450 degrees for 8 minutes until crisp & hot

Recipe from: Second Helpings Please
Submitted by: Cheryl Vockathaler

Sweet Potato Gnocchi with Brown Butter Sage Sauce

Ingredients

Combine

2 cups of cooked sweet potato

$\frac{1}{2}$ cup of all-purpose flour

$\frac{1}{2}$ -teaspoon nutmeg (or cinnamon)

$\frac{1}{2}$ cup of Parmesan

Salt & pepper to taste

Instructions

Combine above in bowl and transfer mixture

Transfer mixture to floured surface

Sprinkle $\frac{1}{2}$ -cup flour on top of mixture

Gently knead, bringing flour incorporated through. Do not over knead.

Divide mixture into 4 parts.

Roll each part into 1" diameter log

Cut gnocchi into 1" pieces

Fry gnocchi while turning for 4 minutes

Remove gnocchi from pan and set aside. Clean pan.

Sauce

Heat pan on medium heat.

Add 2 tablespoons of butter + 1-tablespoon olive oil.

Add sage leaves and let brown for 2 minutes.

Add 2 tablespoons of balsamic vinegar and whisk.

Simmer for 1 minutes.

Pour sauce over gnocchi.

Top with fresh sage leaves.

Recipe from: Steve Fagan

Chanukah Mini Gluten Free Baked Donuts

Yield: Approx. 20 to 30 mini donuts.

Use a non-stick 12 cup mini donut pan.

Ingredients

1 1/2 cups apple cider

2 cups gluten-free flour mix of choice such as Bob's Red Mill, PC Gluten-free baking mix, Soleil gluten-free baking mix or Regular flour if not eating gluten-free.

1 teaspoon baking soda

3/4 teaspoon baking powder

1 teaspoon ground cinnamon

1 teaspoon apple pie spice

1/4 teaspoon salt

2 Tablespoon unsalted butter, melted

1 large egg,

1/2 cup brown sugar

1/2 cup white sugar

1/2 cup milk

1 teaspoon Vanilla

Filling: Jam or Jelly of choice.

Instructions

Reduce the apple cider: Simmer the apple cider in a small saucepan over low heat until you're left with about 1/2 cup. This should take about 40 minutes and can be done the day before.

Preheat oven to 350°F. Spray donut pan with non-stick spray. Set aside.

Whisk the flour, baking soda, baking powder, cinnamon, apple pie spice and salt together in a large bowl.

In another bowl, whisk the melted butter, egg, brown sugar, white sugar, milk, and vanilla together. Pour into the dry ingredients, along with the reduced 1/2 cup apple cider, and whisk everything together until smooth and combined. Batter will be slightly thick.

Spoon the batter into the donut cavities. To make it easier, pour batter into a large plastic zip lock bag. Cut a corner off the bottom of the bag and pipe the batter into each donut cup, filling about halfway.

Bake for 10-11 minutes. Donuts will bounce back when done. Cool donuts then transfer to a wire rack. Re-grease the pan and bake the remaining donut batter.

Once cool, drop a small amount of jam into each donut hole.

Store donuts in a sealed container.

Submitted by Pat Libling