

the Marsh family's UKRANIAN LATKES

INGREDIENTS

- 4 pounds potatoes, grated
- 1 small onion, grated
- 4 eggs
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 2 tablespoons flour
- Oil for frying



INSTRUCTIONS

Make a type of potato pancake from classic Jewish cuisine. While they are usually eaten during Hanukkah, these delicious fritters can be enjoyed year-round.

- 1 Grate potatoes and onion and squeeze in a clean towel to remove water (*towel will be discolored). Beat eggs in a large bowl. Add potatoes, onions, salt, pepper and flour.
- 2 Heat 1/4 inch oil in electric skillet at 350 degrees. Form small pancakes in a cooking spoon and drop into oil. Turn over after about two minutes and fry until golden. Drain on paper towels.
- 3



LIBBY MARSH
SOPHOMORE

“MY FAMILY MADE a cookbook two years ago, my grandma contributed this recipe for latkes. We have Ukranian perogies once or twice a week, almost like wontons filled with potato and sauerkraut. A lot of people confuse Ukranian cuisine with Russian, but it's very different.

INGREDIENTS

- 12 ounces Korean rice cakes
- 1 cup sliced carrot
- 2 cups soup stock
- 3 tablespoons gochujang
- 1 tablespoon sugar or honey
- 1 tablespoon soy sauce
- 1 tablespoon sesame seeds
- 1 tablespoon sesame oil
- 1/2 cup green onion, thinly sliced



ABBY LEE
SENIOR

“MY DAD HAD trouble finding measurements when it comes to tteokbokki, since we always measure with our eyes. He can sense it.

KOREAN TTEOKBOKKI

INSTRUCTIONS

Enjoy a Korean staple and favorite — tteokbokki — featuring chewy rice cakes cooked in a red and spicy broth.

- 1 Soak rice cakes in water for 10 minutes and drain. Boil the soup stock in a shallow pot over medium-high heat and add carrots for 4-5 minutes, cooked but still firm.
- 2 Add rice cakes and boil for 4-5 minutes or until cooked, add gochujang, sugar or honey, soy sauce, and stir.
- 3 Simmer for 2-3 minutes to thicken sauce and add more gochujang to taste. Sauche should not be watery.
- 4 Add soy sauce and sesame oil to taste and garnish with green onion and sesame seeds and quickly stir and serve warm.

recipe notes:

Use fish stock to give your tteokbokki for a more authentic taste, but chicken stock and water are both good substitutes for the soup stock you're using.

CULINARY

ties

Discover some cultural family recipes from The Harbinger staffers

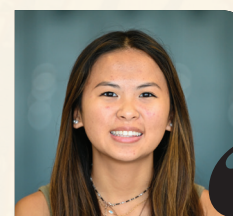
INSTRUCTIONS

If you're planning on roasting a turkey for Christmas or New Year's, consider making Chinese Turkey Jook for a warm and nourishing meal. Create a new tradition out of a centuries-old favorite.

- 1 Simmer turkey bones and water-broth mixture in a large pot on the stove for one hour, covered.
- 2 Add rice, sliced ginger, salt, and oyster sauce. Mash rice with a potato masher and simmer for two more hours, stirring occasionally. Additional liquid may be added to loosen the rice mixture.
- 3 Remove bones and ginger and ladle the soup into bowls.
- 4 Top with topped scallions and thin slivers of ginger and other toppings to taste.

recipe notes:

Mashing the turkey in the broth will make the turkey stringy. If you like that texture, know that it's actually more authentic.



AMELIE WONG
JUNIOR

“THERE'S ALWAYS ONE or two bones that somehow ended up in someones jook after boiling an entire turkey. Me and my family were always paranoid before finding the person with the bone.

the Wong's CHINESE CONGEE

INGREDIENTS

- Turkey bones & extra meat, use the carcass or thighs
- 6 cups water plus 6 cups chicken broth
- 2 cups washed white rise, day or two old rice works best
- 3 tablespoons sliced ginger
- 3 tablespoons oyster sauce
- Chopped scallions,
- Slivers of ginger or cilantro
- Soy sauce, Chinese garlic chili sauce, green onion

