

Lyrics:

CHORUS

I am so mixed up that I cannot tell you,
I'm sitting in this blender turning brown.
I've made friends with the onions & the flour,
& the cook is scouting oil in the town.

I sit here wondering what will come of me,
I can't be eaten looking as I do.

I need someone to take me out & cook me,
Or I'll really end up in a royal stew.

CHORUS:

I am a latke, I am a latke
& I am waiting for Chanukah to come

I am a latke, I am latke
& I am waiting for Chanukah to come

Every holiday has foods so special,
I'd like to have that same attention too,
I do not want to spend life in this blender,
Wondering what I'm supposed to do.

Matza & choroset are for Pesach,
Chopped liver & challah for Shabbat
Blintzes on Shavuot are delicious,
& gefilte fish no holiday's without.

CHORUS

It's important that I have an understanding
Of what it is that I'm supposed to do,
You see, there are many who are homeless,
With no jobs, no clothes & very little food.

It's so important that we all remember,
That while we have most of the things we need,
We must remember those who have so little,
We must help them, we must be the ones to feed...CHORUS

From The Definitive Guide to Jewish Miscellany and Trivia

a) Wasabi latkes (one of many recipes)

Ingredients

- 2 cups warm boiled potatoes (boiled in salted water, drained)
- 1 tablespoon butter
- 1/4 cup sliced green spring onions
- 1 tablespoon grated horseradish
- 1 tablespoon wasabi powder mixed with a little water to form paste
- Salt and black pepper
- 1 cup self-raising flour
- 3 eggs, beaten
- 1 cup Panko bread crumbs (Panko is a special make of breadcrumbs available on the internet - breadcrumbs will do)

In a bowl, mix warm potatoes and butter. Mix in spring onions, horseradish and wasabi. Season with salt and pepper. Shape potato mixture into 2.5 inch diameter cakes. Dredge the cakes in flour followed by egg and finally breadcrumbs. Deep fry cakes at 350 degrees until golden brown.

Wasabi is from the same family as horseradish. I found this quote in Wikipedia: "Wasabi – the sensation is felt primarily in the nasal passage and can be quite painful depending on the amount consumed." Perhaps you could use it in the next Hillel Sandwich!

b) from **Levana Kirschenbaum**

Ingredients:

- **vegetable oil for frying**
- **1 cup flour**
- **4 eggs**
- **1 medium onion, grated in a food processor**
- **salt and pepper to taste**
- **pinch nutmeg**

- 8 large Idaho or russet potatoes, peeled

Heat 1/3 inch oil in a heavy frying pan until very hot. While the oil is heating, place the flour, eggs, onion, salt and pepper, and nutmeg in a bowl, and mix thoroughly. Quickly grate the potatoes in a food processor, using the thin grating blade for soft latkes or the thick grater blade for crunchier latkes. Immediately add them to the batter, mixing with a spoon and without pressing on the solids in order not to draw unwanted moisture.

Work very quickly so they do not have time to get discoloured. Form small patties with both hands without ever squeezing, and lower them into the hot oil (at this point reduce the heat very slightly: leave it on high but not the highest), or drop the batter in heaped tablespoons. Fry until golden, about three minutes on each side.

Remove and drain on paper towels