



Hanukkah is more than just latkes. See [World Map for Recipes](#) on our Racial Justice page, <https://www.bethchaim.org/racialjustice>.
(purple-vegan, green-vegetarian, red-meat/fish/fowl)

Recipe	Origin	Notes
A Latin Twist on Hanukkah Latkes	Oaxaca, Mexico	Crisp latkes married the tastes of fried plantains, plátanos fritos, from Mexico with pancake expertise for a new Mexican-American-Jewish take on this Hanukkah classic.
Biscochos De Huevo; Sephardic	Antakya, Turkey	Turkish Hanukkah Cookies
Bukharian Fried "Twig" Cookies (Hushquiliq)	Samarkand, Uzbekistan	Bukharian Fried "Twig" Cookies (Hushquiliq)
Bunuelos (or Bimuelos) with Powdered Sugar – Sephardic Hanukkah Donuts	Trikala, Greece	The dough for bunuelos should be quite wet. You wet your hands, grab a piece of dough, form a rough ball and poke a hole with your thumb, then drop it straight in the oil. Unfussy, light & airy, yet so simple to make that you could stir up the dough in just a few minutes before dinner, and fry them up afterwards.
Cheese and Herb Rugelach Recipe	Parma, Italy	This recipe combines flaky pastry of rugelach usually associated with sweets, and mixed it instead with some favorite savory Italian flavor pairings: salty Parmesan with creamy ricotta and freshly chopped herbs makes for a beautiful and decadent savory cookie. Sprinkle some fine sea salt for a glistening touch that will bring out the flavor even more.
Classic Fish and Chips	Portugal	You may be surprised to learn that fish and chips, though wildly popular in England for what seems like eternity, was actually a specialty of the Portuguese Sephardic Jews who fled the Inquisition in the 16th century and found refuge in the British Isles. https://www.myjewishlearning.com/the-nosher/fish-and-chips-surprising-jewish-history/
Collard Kugel	South Carolina	Joan Nathan created this special savory kugel with collards; the essence of a Jewish Southern dish that reflects culinary delights.
Dee Sanae's Umai Jagaimo (Yummy Potato) Tempura Latkes	Sendai, Japan	Black-Japanese-Jewish diversity advocate shares unique gluten-free Hanukkah recipe.
Frituras de Malanga (Malanga Fritters)	Santa Clara, Cuba	Sometimes Cuban-style malanga fritters were swapped for potato pancakes during Hanukkah in Cuba
Gluten-Free Potato Latkes	Austria	Crispy & light latkes, fried potato pancakes.
Kanda Bhaji	Maharashtra, India	Indian Hanukkah treat: fried like onion fritters
Lime Sriracha Cream Sauce	Thailand	Sriracha originates in Thailand. This hybrid recipe is a great condiment for topping your latkes during Hanukkah.
North Carolina Sweet Potato and Apple Latkes	North Carolina	Hanukkah is a great holiday for Jewish Southerners because it celebrates oil, and these latkes are made with sweet potatoes.
Plantain Latkes + Garlic Sauce	Cartagena, Columbia	Crispy half-potato & half-plantain latkes with homemade salsa. So spicy, so hot, this is a great side dish to bring to the table.
Seffa – Maghrebi Sweet couscous	Morocco	Seffa with dried fruits is a traditional Moroccan Hanukkah dish.
Sephardic Leek Patties, Keftes de Prasa	Seville, Spain	Leeks were so identified with the Sephardim that they betrayed Jews during the Inquisition. A Sephardic favorite for Hanukkah fried in oil. Leek patties are called keftes de prasa in Ladino.
Sweet Potato-Kale Latkes	Miscellaneous	Chipotles from Aztec culture, Kale from eastern Mediterranean, & Sweet potatoes from Central America combine in Hanukkah latkes.
Sweet Rice	Konkan, India	sweet rice in a little oil in order to remember the miracle of Hanukkah
The Baker's Apprentice: Rugelach	Poland	Rugelach is a pastry made with cream-cheese dough that is rolled around a filling (such as nuts, jam, or chocolate) and baked.
Za'atar Roast Chicken with Green Tahini Sauce	Tripoli, Lebanon	Yotam Ottolenghi; Combo of sumac, za'atar & lemon juice against the creaminess of the tahini sauce - yummy!