



## **It's Happy Hour!**

Happy hour is the most enjoyable part of cooking for me. It is a time you can socialize, drink and eat before settling down for your nightly routine. Being able to unwind to a creative cocktail and some delicious bites is the perfect combination. For someone like me who has food on her mind all the time, I've become accustomed to eating smaller portions of food throughout the day. It only made sense that I would relish in a late afternoon of tasty bites with a refreshing cocktail to match.

Happy hour is becoming more and more the go to time for people to socialize after working a long day or just a way to unwind. Given the current state of the world, many people are finding themselves building their own home bar and becoming great cooks. My goal is to make it more fun and interactive at the same time, teach you how to make mouthwatering hor d'oeuvre and innovative cocktails. Let's face it, it is the "happiest" time of the day.



## **Vodka and Latkes**

### **Peach Cosmisis**

2 ounces citron vodka

Peach schnapps

1 ounce white cranberry-peach juice

.5 ounce orange juice

.5 ounce fresh lime juice

Garnish with peach slice, lime wedge or orange zest with a cinnamon and sugar rim.



## **Latkes with Lox and a Horseradish Dill Cream**

### **Recipe**

This latke recipe is stress free due to purchased shredded potatoes. I found that if you rinse the potatoes in cold water you get the same crisp as if you were to shred the potatoes yourself.

### **Latkes**

1 10 ounce bag shredded potatoes or 4 large potatoes, peeled and shredded

1 small onion, minced

2 eggs, lightly beaten

$\frac{1}{3}$  cup flour

1 tablespoon sugar

½ duck fat

½ canola oil

6 ounces Nova Lox (any smoked or lox salmon will do)

### **Honey Mustard Dill Cream**

¾ cup mayonnaise

¼ dijon mustard

3 tablespoons honey

1 tablespoon chopped dill

Garnish with fresh dill or chives

### **Directions**

1. Add the shredded potatoes to a medium bowl.
2. In a separate bowl combine all other ingredients and add the mixture to the shredded potatoes.
3. In a large saucepan, heat oil on medium/high. Once the oil is hot, using a tablespoon, drop heaping scoops of the batter into the hot pan.
4. Using the back of the spoon, flatten and shape latkes into discs.
5. When the edges begin to brown and crisp (about 4 minutes), turn over with spatula and cook for another 2-3 minutes.
6. Transfer latkes to a paper towel lined baking sheet and sprinkle with salt. Repeat with remaining batter. Serve right away or keep in a warm oven until ready to serve.

**For the dill sauce** - combine all ingredients together and place in a bowl and let chill for ½ an hour. To plate, place a 2 inch piece of lox on each latke. Add a dab of dill sauce and garnish with fresh dill or chives.



### **Warm Baba Ganoush Dip**

- 1 large Eggplant, Chopped into ½ inch pieces
- 2 garlic cloves, minced
- 3 tablespoon tomato paste
- ¼ cup of olive oil
- ¼ teaspoon turmeric
- ⅛ teaspoon cinnamon
- Kosher salt
- Fresh ground pepper
- Crusty bread or pita chips for serving

### **Directions**

1. Heat the oil in a medium pot on medium heat and add the minced garlic. Stirring, cook for 1 minute.
2. Add the eggplant and continue to cook for another 10 minutes.
3. Add the tomato paste, turmeric, cinnamon, salt and pepper with 3 tablespoons of water.
4. Continue to simmer for 5 more minutes and then pour into a serving bowl. Serve with pita chips or crusty bread.

Note: For homemade pita chips, cut pita bread into 2 inch pieces and fry in a large skillet on medium high heat.

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