ICRF Latke, Kugel and Cocktails with Graham Elliot Ingredient list and pre-event preparation instructions

Latkes

- 1 lb. sweet potatoes
- 2 scallions
- 1/3 cup all-purpose flour
- 2 large eggs
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 3/4 cup vegetable oil

- 2 pears
- 1 Tbsp. honey
- 1 tsp. apple cider vinegar
- 1 Tbsp. butter
- 1/2 cup water

Pre-event preparation: Peel sweet potato and either shred in food processor or by hand using a cheese grater.

Kugel

- 8 oz. cooked egg noodles
- 1 large Spanish onion
- 8 oz. mushrooms (oyster, cremini or shiitake)
- 2 cloves garlic
- 1 teaspoon salt

- 1/2 teaspoon black pepper
- 3 Tbsp. butter
- 1 tsp. paprika
- 3 sprigs of parsley
- 2 eggs

Pre-event preparation: Cook the noodles.

Cinnamon Cider Whiskey Sour -

Prepare in advance to enjoy during the show!

PREP TIME: 30 MINS CINNAMON SIMMERED CIDER

- ½ cup apple cider
- 3 cinnamon sticks

WHISKEY SOUR

- 1 ounce cider simmered with cinnamon sticks
- 1 ounce whiskey
- ½ ounce lemon juice
- Splash maple syrup
- Apple slices for garnish
- Cinnamon sticks for garnish

