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*Blue and White Light*



## Israeli Levivot



### INGREDIENTS

- 1 onion
- 1 zucchini
- 1 sweet potato
- 4 potatoes
- 2 eggs
- 1/4 cup chick-pea flour
- 1-2 tsp. salt
- 1 tsp cumin
- 1 tsp paprika
- 1/8 tsp. white pepper
- Oil for frying

### DIRECTIONS

1. Shred potatoes, zucchini and onion.
2. Strain out excess liquid.
3. Add flour to coat all vegetables.
4. Add eggs and seasonings.
5. Mix well and let rest for 10-20 minutes in fridge.
6. Pour 1 inch of oil into a deep frying pan and heat on medium high flame.
7. Using two spoons, drop heaping tablespoons into the hot oil and press down with backside of the spoon.
8. Fry until golden brown on each side then rest on a plate/tray covered with paper towel to absorb the excess oil.
9. If cooking in large batches, lay on a wire rack and keep warm in the oven set at a low heat.



## Sufganiyot



### INGREDIENTS

- 1 Tbsp yeast
- 2 Tbsp + 1/4 cup sugar
- 1 1/2 cups warm water
- 4-5 cups flour
- 1 egg + 1 yolk
- 1/2 tsp salt
- 1 tsp baking powder
- 4 Tbsp butter at room temp
- 1/4 cup powdered sugar
- 1 cup jam, custard, caramel, chocolate, halva, marshmallow...

### DIRECTIONS

1. In stand mixer or large bowl proof yeast by mixing with 2 tbs sugar and water. Let sit for 10 minutes until frothy.
2. Add 3 cups flour, baking powder, egg, yolk, and remaining sugar and mix well.
3. Add 1 cup flour, salt, then add 1 tbs of butter at a time until incorporated.
4. Knead for 5-7 minutes adding extra flour as needed for a smooth consistency.
5. Set in warm place to rise for 45-60 minutes.
6. Gently pull off handfulls of the dough and lightly form into balls. Rest on a baking sheet for second rising (they will double in size).
7. Heat oil in wide pot on medium high for 10 minutes. Test with a bit of dough - if it is the right temp, bubbles should form immediately around the dough.
8. Fry 2-3 doughnuts at a time. Be sure not to crowd in pot or they will not cook right.
9. Rest on wire rack lined with a paper towel to cool for 10-15 minutes.
10. Pipe your filling into the doughnut using a piping bag, or a nozzled bottle with tip big enough for filling to squeeze through.
11. Sprinkle top with powdered sugar.



## Moroccan Sfinge



### INGREDIENTS

- For sfinge:**
- 1 kilo flour
  - 60 grams dry yeast
  - 1/2 tsp. salt
  - 3 tbs. powdered sugar
  - 3-4 cups luke-warm water
  - Oil for frying
- For syrup:**
- 1 liter water
  - 1 kilo white sugar
  - 1 tbs. rose water *OR*
  - 1 tbs. lemon zest
  - 1/4 tsp. ginger

### DIRECTIONS

1. Mix together all dry ingredients and then add water. (Batter will be moist and sticky.)
2. Let batter rise for 1 1/2 hours.
3. Punch the air out of the dough and let rise again for 30 minutes.
4. Cover fingers with oil and take 1 handful of batter.
5. Shape it into a ring by rolling it into a ball and poking finger through to make the hole.
6. Drop it into hot oil and fry both sides until golden brown.
7. Remove and lay on paper towel to soak up excess oil.
8. Boil syrup ingredients together and drizzle over the top of the sfinge, or leave on side for dipping.





## HANEROT HALALU הנרות הללו

*Transliteration*

Hanerot halalu anachnu madlikin  
Al hanissim ve'al haniflaot  
Al hatshu-ot ve'al hamilchamot  
She-asita la'avoteynu  
Bayamim hahem, bazman hazeh

Al yedey kohanecha hakdoshim,  
Vechol shmonat yemey Chanukah  
Hanerot halalu kodesh hem,  
Ve-ein lanu reshut lehishtamesh bahem  
Ela lirotam bilvad  
Kedai lehodot leshimcha  
Al nissecha veal nifleotecha  
ve-al yeshuotecha

*Translation*

We light these lights  
For the miracles and the wonders,  
For the redemption and the battles  
That you made for our forefathers  
In those days at this time.

In the hands of Your holy priests  
And all eight days of Chanukah  
These lights are sacred  
And we are not permitted  
to make use of them  
But to look at them only  
In order to express thanks and praise  
to Your great Name  
For Your miracles, Your wonders  
and Your salvations.

*Hebrew*

הנרות הללו אנו מדליקין  
על הניסים ועל הנפלאות  
ועל התשועות ועל המלחמות  
שעשית לאבותינו  
בימים ההם, בזמן הזה  
על ידי כוהניך הקדושים  
וכל שמונת ימי החנוכה  
הנרות הללו קודש הן  
ואין לנו רשות להשתמש בהם  
אלא לראותם בלבד  
כדי להודות ולהלל לשמך הגדול  
על ניסוך ועל נפלאותיך ועל ישועותיך

## MA'OZ TZUR מעוז צור

*Transliteration*

Ma'oz Tzur yeshu'ati, lekha na'eh leshabe'ach.  
Tikon beit tefilati, v'sham toda nezabe'ach.  
Le'et takhin matbe'ach mitzar hamnabe'ach.  
Az egmor beshir mizmor chanukat hamizbe'ach.

Ra'ot save'ah nafshi, b'yagon kochi kala.  
Chayai mereru v'koshi, b'shi'abud malkhut egla.  
Uvyado hagdola hotzi et hasgula.  
Cheil par'o v'khol zar'o yaredu ke'even bimtzu.

D'vir kodsho hevi'ani, v'gam sham lo shakateti.  
Uva noges v'higlani, ki zarim avadti.  
V'yein ra'al masakhti, kim'at she'avarti.  
Ketz bavel zerubavel, l'ketz shiv'im nosha'ati.

K'rot komat berosh bikesh, agagi ben hamdatah.  
v'niheyata lo l'fach ulemokesh, v'ga'avato nishbata.  
Rosh y'mini niseta, ve'oyev shmo machita.  
Rov banav v'kinyanav al ha'etz talita.

Y'vanim nikbetzu alai, azai bimei Chashmanim.  
Ufartzu chomot migdalai, v'tim'u kol hashmanim.  
Uminotar kankanim na'asa nes lashoshanim.  
B'nei vina y'mei shmona kav'u shir ur'nanim.

Chasof z'ro'a kodshekha, v'karev ketz hayeshu'a.  
N'kom nikmat (dam) avadeikha me'uma haresha'a.  
Ki arkha hash'a, v'ain ketz limei hara'a.  
D'ch eh admon betzel tzalmon, hakem lanu ro'im shiv'a.

*Translation*

O my mighty Rock of Salvation! To praise You is a delight.  
Let our house of prayer be restored, and there we will offer thanks.  
When You will have prepared the destruction of the screaming foe.  
Then we will celebrate with song and psalm the altar's dedication.

My soul was sated with misery, my strength was spent with grief.  
They embittered my life with hardship, when enslaved  
under the rule of Egypt.  
But with His mighty hand He brought out His treasured people;  
While Pharaoh's host and followers sank like a stone  
into the deep.

He brought me to His holy abode. Even there, I found no rest.  
The oppressor came and exiled me, because  
I served strange gods.  
And I drank poisonous wine, yet scarcely had I left,  
When Babylon fell to Zerubabel, and at the end of seventy years  
I was saved.

The Agagite, son of Hammedatha, plotted to cut down  
the lofty cypress;  
But it proved a snare to him, and his insolence was silenced.  
You raised the Benjamite leader, but the enemy's name  
You blotted out.  
His numerous sons and his household  
You hanged upon the gallows.

The Greeks gathered against me, in days of the Hasmoneans.  
They broke down the walls of my towers, and defiled all the oils.  
But from the last of the flasks a miracle was  
wrought for the Jews.  
[Therefore] the sages established eight days  
for song and rejoicing.

Bare Your holy arm and hasten the end of salvation.  
Avenge the vengeance of Your servants' blood from  
the wicked nation.  
For the triumph is too long delayed for us,  
and there is no end to days of evil,  
Repel the enemy in the nethermost shadow  
and establish for us the seven shepherds.

*Hebrew*

מעוז צור ישועתי לך נאה לשבח  
תכון בית תפילתי ושם תודה נזבח  
לעת תכין מטבח מצר המנבח  
אז אגמר בשיר מזמור הנכת המזבח

רעות שבעה נפשי בגיון כחי כלה  
חיי מררו בקשי בשעבוד מלכות עגלה  
ובידו הגדולה הוציא את הסגלה  
חיל פרעה וכל זרעו ירדו כאבן במצולה

דביר קדשו הביאני וגם שם לא שקטתי  
ובא נוגש והגלני כי זרים עבדתי  
ויין רעל מסכתי כמעט שעבדתי  
קץ בבל זרבבל לקץ שבעים נושעתי

כרות קומת ברש בקש אגני בן המדתא  
ונהיתה לו לפח ולמוקש וגאותו נשבתה  
ראש ימיני נשאת ואויב שמו מחית  
רב בניו וקניניו על העץ תלית

יונים נקבצו עלי אזי בימי השמנים  
ופרצו חומות מגדלי וטמאו כל השמנים  
ומנוותר קנקנים נעשה נס לשושנים  
בני בינה ימי שמונה קבעו שיר ורננים

חשוף זרוע קדשך וקרב קץ הישועה  
נקם נקמת עבדיך מאמה הרשעה  
כי ארכה השעה ואין קץ לימי הרעה  
דחה אדמון בצל צלמון הקם לנו רועים שבעה

ששעששה

WHO PERFORMED נסים

MIRACLES

FOR OUR ANCESTORS לאבותינו

במים ההם

IN THOSE DAYS

בזמן הזה

AT THIS TIME