

Chag Yafeh Kol Kach

Hanukkah



Cocktails and Candle Lighting



...with Aviva Goldfarb!

*2020: The year that **almost** brought down the Temple a third time (but didn't!!!)*

**[SINAI ONLINE] | [THURSDAY DECEMBER 10,
2020, 8-9 PM]**

<https://zoom.us/j/91367090024?pwd=czdWVmktvaWVxSXFSOW15cmNVWFBOQT09>



RECIPES

(EACH COCKTAIL = 1 SERVING)

Miracle Margarita

(It'll keep you **lit** for a week!)

1 lime (1 oz)

2 oz. blue curacao

2 oz. tequila

Serve over ice, or shake over ice and serve up in a martini glass. Garnish with a lime wedge and a silver straw

Latke Sour

2 oz. potato vodka

1/2 oz. lemon juice (1/2)

2 oz. apple cider

1 egg white

Shake vodka, lemon juice, egg white, 1 oz. of apple cider in a cocktail shaker for 30 seconds. Add scoop of ice, shake 30 seconds. Strain into a coupe glass. Garnish with cinnamon and star of anise.

Raspberry Sufganyot-ini

2 oz tequila or vodka

1 oz. raspberry liqueur

1/2 lemon

Shake over ice in a cocktail shaker. Serve in a pink sugar rimmed glass.

(Alternative—drizzle more vodka on top, light it **very carefully**, and make a bruleéd donut)

Recipes by Aviva and Celia Goldfarb

Recipes and photos at avivagoldfarb.com

SHOPPING LIST

Grocery store

1 bottle apple cider

1 egg

1 lime

1 lemon

Ground cinnamon

Star anise (optional)

Silver straws (optional)

Liquor store

2 oz. Blue curacao

2 - 4 oz. Blanco/clear Tequila

2 - 4 oz. Potato vodka

2 oz. raspberry liqueur

Pink sugar (or make it with food coloring and white sugar)

Tools:

Cocktail shaker (can use a mason jar)

Ice

Hand citrus juicer

Martini/coupe glasses

Small cocktail glass