

A lighter version of leek latkes, with some flavorful finesse



Leek Latkes

Photo Susie Iventosch

By Susie Iventosch

This year I was inspired to make leek latkes because of a recipe I found in Orly Ziv's cookbook for fried leek patties. Orly is a foodie in Tel Aviv, Israel and she offers market tours and cooking classes, which I enthusiastically took and thoroughly enjoyed while we were in Israel a few years ago. Ever since, I've had several of her recipes earmarked and leek patties is one of them.

When I first set out to make the leek latkes, I decided that I really should have some potatoes in them, since latkes are traditionally made with potatoes. They were good, but not quite what I had in mind. So the next day I worked up another batch, but substituting onions and garlic for

the potatoes. Magic! These latkes, made with either matzo meal or bread crumbs are delicious and exactly what I had in mind from the beginning. While I love making chicken schnitzel with matzo, I actually prefer the bread crumbs for these leek latkes.

Since we are not hugely into fried foods, preferring the lighter version of sautéing food in just a little bit of oil rather than a lot of oil, we like to cook our latkes low and slow in a frying pan or on a griddle. In fact, one of the keys to this recipe is to sauté the leeks, onions and garlic first before mixing them with the egg and bread crumbs. This way the onions and leeks have a head start on cooking all the way through!

Serve these up with a sprinkling of Parmesan cheese or a dollop of crème fraiche! Delish!

Leek Latkes

(Makes about 20 two-inch latkes)

INGREDIENTS

4 large leeks, cleaned and trimmed to just the whites and very light green parts, and very thinly sliced
2 large yellow onions, chopped
3 cloves garlic, minced
4 eggs
8 tablespoons bread crumbs or matzo meal
1/2 teaspoon lemon pepper
1/2 teaspoon salt
1/2 teaspoon ground pepper
1/3 cup olive oil (+/-)
Garnishes:
Crème fraiche and grated Parmesan cheese
Finely minced chives

DIRECTIONS

Clean leeks (this takes a bit of work to get all of the dirt off) and trim them to just the white and very light green parts. Discard the dark green parts of the leeks.

Chop onions and mince garlic.

Heat 2 tablespoons olive oil in a skillet.

Add leeks, onions and garlic to skillet. Cook over medium heat for approximately 5 minutes, or just until veggies are translucent. Remove from heat and cool to room temperature.

Put eggs into a mixing bowl and whisk well.

Add veggies and bread crumbs and mix well. Season with lemon pepper, salt and pepper. Let mixture sit for 10 minutes or so, to allow the bread crumbs to soak up some of the moisture.

Cook latkes in batches, by heating oil on a skillet or griddle over medium-low heat. I really love to use the griddle, because you can cook so many at one time! Drop batter by a large spoonful onto the griddle and cook until set and the bottom is golden brown, flattening with a spatula as it cooks. Flip latkes and continue to cook until the other side is also nicely browned. Remove from griddle and keep warm on a tray in a low-temperature oven while you finish cooking the remaining batter.

Serve hot with a dollop of crème fraiche, sour cream or plain yogurt and minced chives, or a sprinkling of freshly grated Parmesan cheese.

Susie can be reached at suziventosch@gmail.com. This recipe can be found on our website: www.lamorindaweekly.com. If you would like to share your favorite recipe with Susie please contact her by email or call our office at (925) 377-0977. Or visit <https://treksandbites.com>



More information about Orly Ziv:
https://www.cookinIsrael.com/cooking_with_orly/

Questions seniors should be asking amidst COVID surges

By Elizabeth LaScala, PhD

Although news of an effective vaccine for COVID is surely a godsend, getting it distributed and into the arms of our U.S. population will take some doing. Thus, high school seniors still face some uncertainties about what colleges will look like in the fall of 2021.

For seniors who applied during the early application cycle, December will bring admission news and by spring regular decision results will be pouring in. As your shortened college list begins to take shape, doing some dedicated research into how colleges are handling the pandemic is advisable. Issues related to financial aid and return on investment are paramount. Here is a short list of questions to ask and things to con-

sider that may stimulate other questions of importance to your family.

The technology to switch to remote learning was easier for some colleges than for others. How seamless was the transition and did the college charge technology fees for the delivery of online courses? (See "Assessing Online Learning – before, during and after COVID-19" at www.doingcollege.com for four questions you should be asking.)

Will schools be less generous with financial aid packages than in prior years?

Did the college lose faculty? We know many senior professors retired due to the pandemic. How will the loss of prestigious faculty affect your return on investment?

How will colleges assess your financial need? The Free Application for Federal Student Aid (FAFSA) assesses fi-

nancial need and pulls a family's financial information from two tax years prior. For complete information about FAFSA visit <https://finaid.org/>. Most importantly for high school seniors, students planning to attend college in fall 2021, your financial need will be assessed based on your family's 2019 tax returns. Your financial situation may look a lot different in 2020 than it did in 2019. A job loss or serious illness may have caused a change in your family's ability to afford college. After you have sent in your financial aid forms, call and ask about how to proceed with an appeal to review changed circumstances.

College admission and financial aid offices are generally very responsive to inquiries during the pandemic. After all, they are not on the road wooing students to apply and

thus are more available for questions from families. Contact them and ask all your questions and express all your concerns; and if a college is not forthcoming, I suggest crossing it off your list.

Now more than ever, a college education is an essential first step toward a fulfilling career. I am an expert at college matching and have made it my business to stay up to date and informed on the dramatic and ever-changing impact COVID is having on higher education. Staying current and compassionate are critical to providing my students and their families with the information they need for wise decision-making. I encourage you to contact me now for a courtesy consultation, so I can help you understand your options.



Elizabeth LaScala, PhD personally guides each student through each step of selecting and applying to well-matched schools for undergraduate and graduate school study. Over the past two decades, Elizabeth has placed hundreds of students in some of the most prestigious colleges and universities in the U.S. The number of clients taken is limited to ensure each applicant has personalized attention. Contact Elizabeth early in the process to make a difference in your outcomes. Write elizabeth@doingcollege.com; Visit www.doingcollege.com; or Call: 925.385.0562.

Orinda gallery announces new exhibit, 'Arrivals'



Photos provided

Karen Frey's "Kitchen Window Glass-Relection" watercolorwescover.com/creator/karen-frey

Submitted by Christian Ehrhorn

CE Fine Arts in Orinda's Theatre District is inviting the community to meet the artists who are now showing their work in the gallery as part of the new exhibit, "Arrivals," which is open through Feb. 19. The virtual Open House is scheduled at 5 p.m. Dec. 12. This will be a unique opportunity to ask the featured artists – Karen Frey, Peeta Tinay, Aaron Webb and Chris-

tian Ehrhorn – questions about their artwork and their process.

Frey works in watercolor and encaustic. Her masterful paintings in both mediums depict intimate still life moments, sweeping landscapes, and bustling urban scenes.

Tinay is a basket weaver whose large scale baskets are unique in their size and multi-color finishes. Her bold constructions are often dyed, weathered, and wax finished resulting in stunning pieces that may be used and/or

displayed.

Webb creates deep meaningful paintings utilizing dyes, paint, cold wax, and texturing elements such as salt. His work explores the reactivity between materials as a reflection of his own method of processing personal experience, emotional response, and surviving trauma.

Ehrhorn's most recent compositions explore depictions of place through the often fragmented and hazy residuals of memory. His oil paintings prompt the viewer to recognize their own experiences by hunting for figurative elements within his paintings.

CE Fine Arts wishes to safeguard gallery staff and visitors during the time of COVID-19. Everyone visiting the gallery is required to wear a face mask and maintain social distancing by keeping at least six feet apart and the gallery has hand sanitizer for guests to use when entering the gallery.

You will find the link to join the Open House reception on the CE Fine Arts gallery website: christianehrhornfinearts.com. CE Fine Arts is located at 39 Moraga Way in Orinda. Gallery hours are Wednesday through Saturday from noon to 4 p.m. and private gallery tours are also



Christian Ehrhorn's "Nicaraguan Sunday" Oil on canvas christianehrhornfineart.com

welcome. For more information or to schedule a private viewing, visit the gallery website, call (510) 703-7020, or email caefinearts@gmail.com