

## Winter recipes from HCA's peer team

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### Mo's mouthwatering jalapeno poppers

#### Ingredients:

- 1 large can of whole jalapeños
- 1 package cream cheese
- Flour
- Milk
- Panko
- Oil

#### Instructions:

1. Drain peppers and then cut off ends and remove seeds with butter knife, keeping peppers whole.
2. Cut cream cheese in strips and stuff into the peppers.
3. Dip stuffed pepper in milk then flour then milk then panko.
4. Heat oil.
5. Fry a few at a time in oil until lightly brown.
6. Drain on paper towel.
7. Enjoy!

### Liz's acorn cookies

#### Ingredients:

- Hershey's Kisses
- Nilla Wafers
- Frosting (or melted peanut butter)
- Mini chocolate chips

#### Instructions:

1. Unwrap the Hershey's Kisses
2. Apply dab of frosting on the bottom
3. Apply the Nilla Wafer
4. Dab the top of the Nilla Wafer with frosting
5. Apply mini-kiss
6. Place on wax paper or plate and refrigerate to let the frosting "glue" set.



## Shelly's classic (and super tasty) latkes

### Ingredients:

- 1 lb. Russet potatoes, peeled (about 2 medium)
- 2 large eggs, beaten
- 1/2 c. all-purpose flour
- 1 1/2 tsp. kosher salt, divided
- Canola oil, for frying
- 2 tbsp. freshly chopped chives
- Applesauce, for serving
- Sour cream, for serving

### Directions:

1. Using the medium holes on box grater, grate potatoes. Transfer to a bowl of ice water until ready to use. Using a clean dishtowel, squeeze out as much liquid as possible, or let drain in fridge overnight.
2. In a large bowl, combine potatoes with eggs, flour, and 1 teaspoon salt.
3. In a large skillet over medium heat, heat about 1/8" oil until shimmering. To test if oil is hot enough, sprinkle with some flour. If flour bubbles and dissolves immediately, oil is ready.
4. Add a few spoonfuls of potato mixture to the oil and pat down to flatten. Fry until crispy and golden, about 3 minutes per side. Transfer to paper towels to drain, then sprinkle with remaining salt.
5. Serve with chives, applesauce, and sour cream.

