This holiday models the Jewish response to darkness: LIGHT. During winter nighttime - when daylight is most scarce - we light one candle each night for eight nights.

We do so to recall the miracle of Judah Maccabee leading the outnumbered Jews to defeat the mighty Greeks in battle. And we reenact the miracle of the little oil sustaining the Menorah for eight days.

Hanukkah reminds us to never give up no matter how much darkness surrounds us. For one little light drives away a roomful of darkness, Bayamim Hahem UVazman Hazeh, then and now.

8 Ways to Celebrate 8 Days!

1. Place the Hanukkiah by the window.
2. Insert the night’s candles (one the first night, two the second night, etc.) from right to left.
3. Light the Shammash (helper) candle.
4. Recite the blessings.
5. Light the candles from left to right, starting with the new one.
6. After lighting the candles, recite Hanerot Hallalu.
7. Sing assorted Hanukkah songs, traditionally beginning with Maoz Tzur.
8. Eat and celebrate!

Foolproof latke tips on back page!
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**Baruch atah Adonai eloheinu melech ha-olam asher kidshanu b-mitzvotav v-tzivanu lehadlik ner shel hanukah.**

Praised are You, Adonai our God, Ruler of the Universe Who commanded us to kindle lights for Hanukkah.

**Baruch atah Adonai eloheinu melech ha-olam she-asah nisim la-avoteinu bayamim hahem u-vazman hazeh.**

Praised are You, Adonai our God, Ruler of the Universe Who performed miracles for our ancestors in those days and at this time.

(On the first night we add the Sheheheyanu):

**Barukh atah Adonai eloheinu melek ha-olam, she-heheyenu v’kiymanu v’higanu lazman ha-zeh.**

Praised are You, Adonai our God, Ruler of the Universe, for enabling us to live, for sustaining us, and for bringing us to this moment.

بناء לנר של חנוכה, בדרכה וברכה, על החג ולפם.
5. Light the candles from left to right, starting with the new one.

6. After lighting the candles, recite Hanerot Hallalu.

We light these candles to recall the miracles, wonders, salvations, and victories that You performed for our ancestors through Your holy priests in those days and at this time. These candles are holy throughout the eight days of Hanukkah. We may not use them but only look at them in order to thank and praise Your great name for Your miracles, salvations, and wondrous acts.

7. We then sing assorted Hanukah songs, traditionally beginning with Maoz Tzur.

Maoz tuz yeshuati lecha na-eh leshabe-ach, tikon beit tefillati vsham todah nezabe-ach, l-eit tachin matbe-ach mitzar ha-menabe-ach, az egmor bshir mizmor hanukat hamizbe-ach.

Protector, Rock of our deliverance, it is fitting to praise You: repair our house of prayer and we shall offer thanksgiving there. When You prepare the slaughter of the enemy exulting over us, then I will break out in song and praise rededicating the altar (Siddur Lev Shalem).

8. Time to eat and celebrate!
Foolproof Latke Tips from Epicurious

The Potatoes
There’s no question about it: Russets are hands down the best spuds for making latkes. They have a high starch content, which means your latkes are less likely to fall apart and you don’t need flour to bind them.

The Binder
A good latke doesn’t require many ingredients beyond potatoes, onions, and eggs, but you need a little bit of binder to keep them together in the pan. Ultimately we sided with Potato Latkes and used all matzo meal because we loved the tender interior and crunchy edges that it produced.

The Oil
Having enough fat in the pan is super-important to prevent those latkes from sticking. We wanted to use something with a high smoke point that also added flavor. A combination of vegetable oil and schmaltz (rendered chicken fat), as suggested by Adam and Maxine’s Favorite Latkes, was just the thing.

The Method
We learned from this fast recipe for Potato Latkes that using a food processor’s grating disk really cuts down on time (not to mention scraped knuckles). But once you’ve shredded your potatoes and onions, take heed: There’s a critical, unskippable step that will keep your latkes crispy rather than soggy: Make sure you squeeze the excess liquid from the vegetables before mixing them with the eggs, matzo meal, and seasonings.

Happy Latke Making!

To read the complete entry from Epicurious, go to: https://www.epicurious.com/archive/holidays/hanukkah/how-to-fry-the-ultimate-best-potato-latkes-for-hanukkah-holiday