

Saint Nicholas Cookies (Italian Wine Cookies)

Ingredients

1 cup wine
½ cup cooking oil (canola)
6 teaspoons ground cinnamon
2 teaspoons fresh orange peel or orange zest
3 ½ - 4 cups flour
2 cups grape jelly

Directions:

Mix the oil and wine together. Add cinnamon and orange peel to the wine mixture.

Add enough flour to form a soft dough.

Cut or pinch a small amount of dough.

Roll with hands to form a log about ½ inch in diameter.

Cut log into 1 inch pieces.

Roll the pieces over a floured grater or grooved board to form a small cavity.

Deep fry until cooked completely through.

Remove from pan and drain on paper towels.

Heat the grape jelly on low-medium heat until melted.

Place cookies in a single layer in the heated jelly. Coat cookies by turning in the jelly.

When thoroughly coated, remove from pan and lay on a plate covered with waxed paper.

Recipe will make about 4 dozen cookies.

Family Recipe of Lena Dagastine Hanby
Original recipe of Mary Dagastine (Maria Siciliano D'Agostino)
Traditionally, these cookies were made only on Christmas Eve.

