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## Oil for Hanukkah Latkes

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I've always preferred **grapeseed oil** for frying Hanukkah latkes, in part because it has a high smoke point (485 degrees) and is a light, neutral oil. **Salute Santé!** — a Napa, Calif., company that has been producing grapeseed oils for more than 20 years — has added a new feature to its basic version: **It's now cold pressed**, the better to retain properties like antioxidants.

**It is also kosher: Cold-pressed grapeseed oil, 1 liter (33.8 ounces), \$14.95; half-liter (16.9 ounces), \$9.95; five liters (169 ounces), \$55**

**Salute Santé!, 707-251-3900, [www.grapeseedoil.com](http://www.grapeseedoil.com)**