

VEGETABLE LATKES

MAKES 6

INGREDIENTS

- 1 LARGE PARSNIP, PEELED AND SHREDDED
- 2 LARGE RUSSET POTATOES, SCRUBBED AND SHREDDED
- 2 LARGE CARROTS, PEELED AND SHREDDED
- 3 LEEKS (WHITE AND LIGHT GREEN PARTS ONLY) OR 1 ONION, CHOPPED
- $\frac{3}{4}$ CUP ALL-PURPOSE FLOUR
- 1 TEASPOON BAKING POWDER
- 3 LARGE EGGS, BEATEN
- SALT AND PEPPER TO TASTE

$\frac{1}{2}$ CUP VEGETABLE OIL

STEPS

1. IN A COLANDER, RINSE THE PARSNIP AND POTATOES UNDER COLD WATER. PAT DRY THOROUGHLY WITH PAPER TOWELS: TRANSFER TO A MIXING BOWL.
2. STIR IN THE CARROTS, LEEKS (OR ONION), FLOUR, BAKING POWDER, EGGS, SALT, AND PEPPER.
3. HEAT THE OIL IN A LARGE SKILLET OVER MEDIUM-HIGH HEAT.
4. DROP LARGE SPOONFULS OF THE BATTER INTO THE OIL, FLATTENING EACH WITH THE BACK OF THE SPOON. COOK, TURNING ONCE, UNTIL BROWN AND CRISP, 2 TO 3 MINUTES A SIDE. TRANSFER THE LATKES TO A PAPER TOWEL-LINED BAKING SHEET PUT IN A 200 DEGREES F OVEN UNTIL SERVING.



SWEET POTATO LATKES

MAKES 8

INGREDIENTS

- 2 LARGE SWEET POTATO, PEELED AND GRATED
- 1 ONION, GRATED
- 4 LARGE EGGS, BEATEN
- ½ TEASPOON BLACK PEPPER
- 4 TEASPOONS OLIVE OIL, OR MORE IF NEEDED
- 1 TEASPOON SALT
- 2 CUPS APPLESAUCE
- 2 CUPS PLAIN NONFAT YOGURT

STEPS

- 1.PREHEAT OVEN TO 200 DEGREES F. LINE A BAKING SHEET WITH PAPER TOWELS.
- 2.FILL A BOWL WITH LIGHTLY-SALTED WATER. RINSE THE GRATED SWEET POTATO IN THE WATER, AND DRAIN INTO A SIEVE. PAT THE GRATED SWEET POTATO DRY WITH A CLOTH OR PAPER TOWELS, THEN PLACE INTO A BOWL.SQUEEZE EXCESS MOISTURE FROM THE GRATED ONION, AND PLACE INTO THE BOWL WITH THE SWEET POTATO. STIR THE EGGS AND PEPPER INTO THE MIXTURE UNTIL WELL COMBINED.
- 3.HEAT THE OLIVE OIL IN A NONSTICK SKILLET OVER MEDIUM HEAT UNTIL IT SHIMMERS, AND SPOON ABOUT 1 HEAPING TABLESPOON OF THE POTATO MIXTURE PER PATTY INTO THE HOT OIL.FLATTEN THE PATTIES WITH A FORK, AND FRY UNTIL GOLDEN BROWN AND CRISP ON THE BOTTOM, 5 TO 8 MINUTES. FLIP AND COOK ON THE OTHER SIDE, SPRINKLE WITH SALT, THEN SET THE COOKED PATTIES ASIDE ON THE PREPARED BAKING SHEET IN THE PREHEATED OVEN WHILE YOU FINISH COOKING THE LATKES. STIR THE POTATO MIXTURE BEFORE COOKING EACH BATCH OF PATTIES. SERVE HOT WITH APPLESAUCE AND YOGURT.



EASY SWEET POTATO LATKES

INGREDIENTS

- 1/2 POUND SWEET POTATO
- 2 SCALLIONS, WHITE AND GREEN STALKS FINELY CHOPPED (1/4 CUP)
- 1/4 JALAPENO PEPPER SEEDED, FINELY CHOPPED, ABOUT 1 TABLESPOON
- 2 TABLESPOONS ALL-PURPOSE FLOUR
- 3/4 TEASPOON KOSHER SALT DIVIDED
- 1/4 TEASPOON ANCHO CHILI PEPPER POWDER
- 1/8 TEASPOON SALT
- 1 LARGE EGG LIGHTLY BEATEN
- 1-2 TABLESPOONS AVOCADO OIL OR OTHER HIGH HEAT COOKING OIL
- 2 TABLESPOONS SOUR CREAM
- 1 TEASPOON LIME JUICE
- 1 1/2 TABLESPOONS SHARP CHEDDAR CHEESE COARSELY GRATED
- 1 TABLESPOON FINELY CHOPPED CHIVES

STEPS

1. PEEL THE SWEET POTATO AND COARSELY GRATE, USING THE LARGEST HOLES ON A HAND-HELD GRATER. ADD THE GRATED POTATOES TO A BOWL, AND SQUEEZE WITH A COUPLE OF PAPER TOWELS UNTIL FAIRLY DRY. ADD THE SCALLIONS, JALAPEÑO, FLOUR, SALT, ANCHO CHILI PEPPER POWDER, AND BLACK PEPPER. LIGHTLY TOSS USING YOUR HANDS TO COAT THE GRATED SWEET POTATO.
2. ADD THE EGG AND THOROUGHLY MIX, USING A FORK. FORM 8 LATKE HAYSTACKS, EACH A LITTLE MORE THAN 2 TABLESPOONS (1/8 CUP), AND PLACE ON A PLATE OR WOODEN BOARD NEXT TO THE STOVE. FEEL FREE TO DOUBLE THE SIZE FOR A SIDE DISH OF LATKES, OR AN ENTRÉE.
3. HEAT THE OIL IN A DEEP 12-INCH NONSTICK SKILLET OVER MEDIUM-HIGH HEAT UNTIL SHIMMERING HOT. CAREFULLY ARRANGE THE LATKE HAYSTACKS AROUND THE SKILLET. THEY SHOULD SIZZLE A BIT WHEN THEY HIT THE OIL, BUT NOT SPLATTER. GENTLY FLATTEN THEM USING A FORK TO ABOUT 2 1/2 INCHES IN DIAMETER. COOK UNTIL GOLDEN, ABOUT 2 1/2 - 3 MINUTES ON EACH SIDE. LOOK FOR THE EDGES TO START TO CRISP. GENTLY TURN OVER USING THE FORK. THEY SHOULDN'T BREAK APART AT ALL. IF THEY DO, THEY NEED TO GET A LITTLE CRISPER. IMMEDIATELY DROP A LITTLE GRATED CHEDDAR ON TOP, AND COOK FOR ANOTHER 3 MINUTES. YOU MAY NEED TO COVER THEM FOR THE FINAL 30 SECONDS TO MELT THE CHEESE.
4. PLACE A COOLING RACK OVER PAPER TOWELS. TRANSFER LATKES WITH A SPATULA OR FORK TO THE COOLING RACK TO DRAIN. ALTHOUGH THIS RECIPE USES VERY LITTLE OIL, DRAINING THEM DIRECTLY ON PAPER TOWELS CAN MAKE THEM A LITTLE GREASY UNLESS YOU IMMEDIATELY REMOVE THEM. I PREFER TO USE A COOLING RACK.
5. IN A SMALL BOWL, MIX TOGETHER THE SOUR CREAM AND LIME JUICE, USE FOR A TOPPING.



FRIED PICKLE LATKES

MAKES 28 MINI LATKES

INGREDIENTS

5 CUPS, ABOUT 2 POUNDS RUSSET POTATOES, WASHED
2 EGGS
2 TABLESPOONS ALL-PURPOSE FLOUR
1 TABLESPOON POTATO STARCH, OPTIONAL
1 TEASPOON GARLIC POWDER
1 ½ TEASPOONS PAPRIKA
1 TEASPOON ONION POWDER
¼ TEASPOON CAYENNE PEPPER
1 TEASPOON SALT
¼ TEASPOON BLACK PEPPER
3-4 KOSHER DILL PICKLES, SLICED ¼ INCH THIN AND DRIED VERY WELL
1 TEASPOON POTATO STARCH
½ CUP CANOLA OIL
RANCH DRESSING

STEPS

1. START BY PEELING YOUR POTATOES ONE AT A TIME AND SHREDDING THEM WITH A GRATER INTO A BOWL OF ICE WATER. LET SIT FOR 10 MINUTES. REMOVE POTATOES, SQUEEZING OUT THE MOISTURE INTO THE WATER. DRY POTATOES VERY WELL WITH TOWELS OR CHEESE CLOTH. LET SIT 10 MINUTES FOR STARCH TO ACCUMULATE ON THE BOTTOM. CAREFULLY DRAIN WATER, RESERVING THE WHITE STARCH ON THE BOTTOM. THIS PART IS OPTIONAL, BUT HELPS MAKE CRISPIER LATKES WITH SOFT INSIDES. YOU CAN ALSO ADD JUST POTATO STARCH, BUT THIS WAY YOU ARE MAKING POTATO STARCH, WHICH IS PRETTY COOL.
2. PLACE POTATOES IN A LARGE BOWL, DRY AGAIN VERY WELL. DRY POTATOES ARE THE KEY TO CRISPY LATKES. THEN ADD IN THE EGGS, FLOUR, SPICES AND RESERVED STARCH AND COMBINE.
3. DRY THE PICKLE SLICES VERY WELL THEN COAT THEM IN A LITTLE POTATO STARCH. THIS HELPS THE LATKE BATTER STICK TO THE PICKLE BETTER.
4. TAKE ABOUT 1 TABLESPOON OF LATKE BATTER AND FORM IT AROUND A DRIED PICKLE SLICE. REPEAT WITH THE REST OF THE PICKLES (I DID ABOUT HALF AND KEPT MAKING MORE AS I WAS FRYING).
5. SET UP A COOLING RACK OVER PAPER TOWELS NEAR THE STOVE. HEAT UP CANOLA OIL IN A LARGE SAUTE PAN - A DAB OF SCHMALTZ NEVER HURT EITHER. FRY ABOUT 2-3 MINUTES UNTIL GOLDEN BROWN ON BOTH SIDES. DRAIN ON A RACK OVER PAPER TOWELS AND SPRINKLE WITH MORE SALT. SERVE WITH RANCH DRESSING AND EAT HOT.



ZUCCHINI LATKES WITH TZATZIKI SAUCE

MAKES 8

INGREDIENTS

- 2 LARGE ZUCCHINI (ABOUT 1-POUND), SHREDED
- 1 SMALL ONION, SHREDED
- 2 LARGE EGGS, BEATEN
- 1 CUP MATZO MEAL
- 1 TEASPOON KOSHER SALT
- EXTRA VIRGIN OLIVE OIL FOR FRYING
- 1 CUP PLAIN GREEK YOGURT
- 2 TABLESPOONS CHOPPED DILL
- ¼ CUP DICED CUCUMBER
- 2 TABLESPOONS LEMON JUICE
- ½ TEASPOON KOSHER SALT

STEPS

1. IN A LARGE BOWL, COMBINE ZUCCHINI, ONIONS, EGGS, MATZO MEAL AND SALT AND STIR TO COMBINE.
2. HEAT ¼ INCH OIL IN A LARGE SAUTÉ PAN OVER MEDIUM HIGH HEAT. DROP BY 2 TABLESPOONS FULL AND LIGHTLY PRESS DOWN TO FLATTEN. FRY FOR ABOUT 4 TO 6 MINUTES PER SIDE OR UNTIL NICELY BROWNED.
3. REMOVE AND DRAIN ON PAPER TOWELS. CONTINUE WITH REMAINING BATTER.
4. IN A SMALL BOWL, COMBINE YOGURT, DILL, CUCUMBER, LEMON JUICE AND SALT AND STIR. SERVE TZATZIKI ALONGSIDE LATKES.



CLASSIC POTATO LATKES

MAKES 36

INGREDIENTS

2 LARGE RUSSET POTATOES (ABOUT 1 POUND), SCRUBBED AND CUT LENGTHWISE INTO QUARTERS

1 LARGE ONION, (8 OUNCES), PEELED AND CUT INTO QUARTERS

2 LARGE EGGS, BEATEN

½ CUP ALL-PURPOSE FLOUR

2 TEASPOONS KOSHER SALT, PLUS MORE FOR SPRINKLING

1 TEASPOON BAKING POWDER

½ TEASPOON FRESHLY GROUND BLACK PEPPER

SAFFLOWER OR OTHER OIL, FOR FRYING

STEPS

1. USING A FOOD PROCESSOR WITH A COARSE GRATING DISC GRATE THE POTATOES AND ONION. TRANSFER THE MIXTURE TO A CLEAN DISHTOWEL AND SQUEEZE AND WRING OUT AS MUCH OF THE LIQUID AS POSSIBLE.

2. WORKING QUICKLY, TRANSFER THE MIXTURE TO A LARGE BOWL. ADD THE EGGS, FLOUR, SALT, BAKING POWDER AND PEPPER, AND MIX UNTIL THE FLOUR IS ABSORBED.

3. IN A MEDIUM HEAVY-BOTTOMED PAN OVER MEDIUM-HIGH HEAT, POUR IN ABOUT ¼ INCH OF THE OIL. ONCE THE OIL IS HOT (A DROP OF BATTER PLACED IN THE PAN SHOULD SIZZLE), DROP A HEAPING TABLESPOON OF THE BATTER INTO THE HOT PAN, COOKING IN BATCHES. USE A SPATULA TO FLATTEN AND SHAPE THE DROPS INTO DISCS, FLIP THEM AFTER ABOUT 5 MINUTES WHEN THE EDGES OF THE LATKES ARE BROWN AND CRISPY. COOK UNTIL THE SECOND SIDE IS DEEPLY BROWNEED ABOUT ANOTHER 5 MINUTES. TRANSFER THE LATKES TO A PAPER TOWEL-LINED PLATE TO DRAIN AND SPRINKLE WITH SALT WHILE STILL WARM. REPEAT WITH THE REMAINING BATTER.



SWEET POTATO PARSNIP LATKES WITH FETA & LEEKS

MAKES 8

INGREDIENTS

- 1 TABLESPOON BUTTER OR OLIVE OIL
- 2 MEDIUM-SIZED LEEKS, WASHED AND THINLY SLICED
- 1 POUND SWEET POTATOES (USUALLY ABOUT 1 LARGE)
- 1 POUND PARSNIPS (NUMBER WILL VARY DEPENDING UPON SIZE)
- 1/2 TEASPOONS KOSHER SALT, PLUS MORE FOR SPRINKLING
- 1/4 TEASPOON GROUND WHITE PEPPER
- 1 PINCH GROUND NUTMEG
- 4 OUNCES FETA, CRUMBLED (A CREAMY FRENCH OR ISRAELI STYLE IS NICE)
- 2 EGGS, LIGHTLY BEATEN
- 1/4 CUP MATZO MEAL
- 3/4 CUP CANOLA OIL FOR FRYING (AMOUNT WILL VARY DEPENDING UPON HOW MANY SKILLETTS YOU WANT TO HAVE GOING).

STEPS

1. MELT THE BUTTER (OR HEAT THE OLIVE OIL) IN A SAUCEPAN OVER A MEDIUM HEAT. ADD THE LEEKS AND A PINCH OF SALT AND SAUTÉ, STIRRING OCCASIONALLY, UNTIL THE LEEKS HAVE SOFTENED AND ARE BEGINNING TO COLOR (ABOUT 10 MINUTES).
2. WHILE THE LEEKS ARE COOKING, WASH AND PEEL THE SWEET POTATO AND PARSNIPS. GRATE ON THE COARSE HOLES OF A BOX GRATER AND PLACE IN A LARGE BOWL (IF YOU HAVE NO PATIENCE FOR HAND-GRATING, YOU CAN USE THE SHREDDING DISK ON A FOOD PROCESSOR, BUT PLACE ABOUT 1/4 OF THE MIXTURE BACK IN THE BOWL OF THE PROCESSOR WITH THE REGULAR BLADE AND PULSE A FEW TIMES). ADD THE SALT, PEPPER, NUTMEG, FETA, EGG AND MATZO MEAL. STIR TO COMBINE. MIX IN THE COOKED LEEKS.
3. POUR THE CANOLA OIL INTO A FRYING PAN TO A DEPTH OF 1/2 INCH. HEAT THE OIL OVER A MEDIUM FLAME UNTIL HOT. SHAPE ABOUT 3 TABLESPOONS OF THE LATKE MIXTURE INTO A ROUND SHAPE AND PLACE IN THE OIL. FLATTEN SLIGHTLY TO FORM A SMALL PANCAKE. REPEAT AS MANY TIMES AS YOUR PAN SPACE ALLOWS. COOK THE LATKES UNTIL WELL-BROWNED, 5 -7 MINUTES, THEN FLIP AND BROWN THE OTHER SIDE. THESE LATKES ARE MORE DELICATE THAN STANDARD POTATO PANCAKES (ESPECIALLY WHEN WARM), SO BE DELICATE. WHEN THE SECOND SIDE HAS COOKED PLACE ON A PLATE LINED WITH BROWN PAPER, STACKING AS NEEDED.
4. TO SERVE, PREHEAT THE OVEN TO 375 F. PLACE THE LATKES ON A COOKIE SHEET (YOU CAN PLACE THEM ON A RACK ON TOP OF A COOKIE SHEET FOR A CRISPER RESULT, BUT USUALLY THE SHEET IS FINE FOR ME), AND COOK UNTIL THEY HAVE COLORED A BIT MORE AND ARE HEATED THROUGH AND SIZZLING (10-15 MINUTES).



SWEET POTATO KALE LATKES WITH LEMON GREEN ONION PARSLEY SAUCE

24 SERVINGS

INGREDIENTS

3 TABLESPOONS GROUND FLAXSEEDS

9 TABLESPOONS FILTERED WATER

1 ½ POUNDS SWEET POTATOES

2 CUPS BABY KALE, FINELY CHOPPED

½ RED ONION, FINELY CHOPPED

¼ TEASPOON SMOKED PAPRIKA

SEA SALT AND PEPPER TO TASTE

½ CUP PECORINO ROMANO, GRATED (OPTIONAL-OMIT TO MAKE IT VEGAN)

GRAPSEED OIL (OR COCONUT OIL) FOR COOKING

CREAMY SAUCE

½ CUP PLAIN SHEEP'S MILK YOGURT (OR GREEK YOGURT, SOUR CREAM, GOAT YOGURT)

½ CUP GREEN ONION, FINELY SLICED

¼ CUP PARSLEY CHOPPED

1 TEASPOON LEMON JUICE

1 TEASPOON LEMON ZEST

SEA SALT AND PEPPER TO TASTE

STEPS

1. IN A SMALL BOWL, ADD THREE TABLESPOONS OF GROUND FLAXSEEDS TO THE TABLESPOONS OF WATER. GIVE IT A STIR AND SET IT ASIDE TO THICKEN.

2. CLEAN THE SWEET POTATOES, PEEL, AND GRATE THEM ON A BOX GRATER. PLACE THE GRATED SWEET POTATOES IN A LARGE BOWL.

3. I USED BABY KALE BUT IF YOU USE REGULAR KALE, JUST MAKE SURE TO CHOP IT FINELY. ADD THE CHOPPED KALE AND CHOPPED RED ONION INTO THE BOWL. ADD THE FLAXSEED MIXTURE, THE SMOKED PAPRIKA, SEA SALT AND PEPPER AND STIR TO COMBINE. AT THIS POINT, YOU CAN STIR IN THE CHEESE. SKIP IT, IF YOU WANT TO KEEP THE LATKES VEGAN.

4. IN A LARGE SKILLET, HEAT THE GRAPSEED OIL TO MEDIUM. USING A LARGE ICE CREAM SCOOP, DROP THE SWEET POTATO MIXTURE INTO THE HEATED OIL. GENTLY PAT THE MIXTURE DOWN. IT MAY SEEM AS IF THE MIXTURE WON'T HOLD TOGETHER, BUT IT WILL. TURN THE HEAT DOWN TO LOW AND GENTLY LET THE LATKES BROWN ABOUT 4 MINUTES AND THEN FLIP OVER FOR ANOTHER 3 TO 4 MINUTES OR UNTIL GOLDEN BROWN.

5. TO MAKE THE DIPPING SAUCE SIMPLY ADD THE YOGURT, GREEN ONION, PARSLEY, LEMON JUICE AND ZEST, SEA SALT AND PEPPER TO A BOWL, STIR AND IT'S READY TO EAT.



CARROT SCALLION LATKES

8 SERVINGS

INGREDIENTS

6 CUPS SHREDDED CARROTS
6 SCALLIONS, FINELY CHOPPED
6 EGGS WHISKED
1 TEASPOON SEA SALT
1 TEASPOON COCONUT FLOUR
OLIVE OIL, FOR FRYING
SEA SALT AND PEPPER TO TASTE

STEPS

1. IN A LARGE BOWL COMBINE CARROTS, SCALLIONS, AND EGGS.
2. STIR SALT AND COCONUT FLOUR INTO CARROT MIXTURE.
3. IN A LARGE SKILLET HEAT OIL.
4. SCOOP LARGE TABLESPOONFULS OF BATTER INTO SKILLET.
5. FRY PATTIES ON EACH SIDE OVER MEDIUM HEAT UNTIL BROWNED AND CRISPY.
6. TRANSFER LATKES TO A PAPER TOWEL LINED PLATE.
7. REPEAT PROCESS UNTIL ALL OF THE BATTER IS USED UP.
8. SERVE WITH APPLESAUCE AND SOUR CREAM (OR YOGURT).



BROCCOLI CHEDDAR LATKES

12-15 SERVINGS

INGREDIENTS

1 POUND OF BROCCOLI FLORETS, CHOPPED AND STEAMED

1 RUSSET POTATO, PEELED AND GRATED

1 SMALL ONION, DICED

½ CUP OF PANKO CRUMBS

2 EGGS

1/2 TEASPOON BLACK PEPPER

¼ TEASPOON SALT

¼ TEASPOON CAYENNE PEPPER

2 TABLESPOONS FLOUR

1 CUP OF SHREDDED CHEDDAR CHEESE

¼ CUP CANOLA OIL

OIL FOR FRYING

STEPS

1. STEAM AND CHOP THE BROCCOLI FLORETS. PLACE IN LARGE MIXING BOWL. ADD THE GRATED POTATO, DICED ONION, PANKO CRUMBS, EGGS, PEPPER, SALT, CAYENNE PEPPER, FLOUR, CHEESE AND OIL AND MIX WELL.

2. SHAPE INTO PATTIES AND FRY UNTIL GOLDEN BROWN.



BUTTERNUT SQUASH & SAGE LATKES

INGREDIENTS

- 1 MEDIUM ONION, SHREDDED (3/4 CUP)
- 3 CUPS SHREDDED BUTTERNUT SQUASH (1 SMALL SQUASH)
- ¼ CUP MATZO MEAL
- ½ TEASPOON SALT
- ½ TEASPOON GROUND BLACK PEPPER
- 1 TABLESPOON CHOPPED FRESH SAGE
- 1 LARGE EGG, LIGHTLY BEATEN
- 6 TEASPOONS OLIVE OIL, DIVIDED

STEPS

1. HEAT THE OVEN TO 450 DEGREES. LIGHTLY COAT A BAKING SHEET WITH COOKING SPRAY.
2. SPREAD THE SHREDDED ONIONS BETWEEN 2 SHEETS OF PAPER TOWEL AND SQUEEZE OUT AS MUCH MOISTURE AS POSSIBLE. TRANSFER THE ONIONS TO A LARGE BOWL. ADD THE SQUASH, MATZO MEAL, SALT, PEPPER, AND SAGE, THEN TOSS TO COAT. ADD THE EGG AND 2 TEASPOONS OF THE OIL. TOSS TO COAT.
3. IN A LARGE NONSTICK SKILLET OVER MEDIUM-HIGH, HEAT 2 TEASPOONS OF THE OIL. WORKING IN BATCHES, USE A ¼ CUP MEASURE TO SCOOP THE SQUASH MIXTURE INTO THE SKILLET, LEAVING SEVERAL INCHES BETWEEN EACH MOUND. USE A SPATULA TO FLATTEN THEM INTO ROUGHLY 3-INCH PANCAKES.
4. COOK UNTIL LIGHTLY BROWNED, 2 TO 3 MINUTES PER SIDE. TRANSFER THE LATKES TO THE PREPARED BAKING SHEET.
5. BAKE UNTIL THE LATKES ARE CRISPY AND HOT, ABOUT 10 MINUTES.



SUMMER CORN & ZUCCHINI LATKES

20-24 LATKES

INGREDIENTS

- 2 RUSSET POTATOES, SHREDDED AND DRIED
- 2 MEDIUM-LARGE ZUCCHINI
- 4 EARS OF CORN, KERNELS REMOVED (CORN WILL BE RAW)
- 4 LARGE EGGS
- 6-8 TABLESPOONS WHOLE WHEAT FLOUR OR MATZAH MEAL
- 1 TEASPOON SALT, DIVIDED
- ½ TEASPOON PEPPER
- 2 CUPS GREEK YOGURT OR SOUR CREAM
- 2-4 TABLESPOONS CHOPPED FRESH HERBS, SUCH AS CILANTRO, DILL, MINT, BASIL AND/OR PARSLEY
- 2 TEASPOONS FRESH LEMON ZEST
- ¼ TEASPOON SALT

STEPS

1. CUT ENDS OF ZUCCHINI AND COARSELY GRATE. PLACE IN A LARGE BOWL WITH 1/2 TSP SALT. ALLOW TO SIT FOR 20 MINUTES. AFTER 20 MINUTES, PLACE SHREDDED ZUCCHINI IN A KITCHEN TOWEL AND WRING OUT EXCESS WATER.
2. PLACE SHREDDED POTATO, ZUCCHINI, CORN KERNELS, EGGS, FLOUR AND ½ TEASPOON SALT IN A LARGE BOWL. MIX UNTIL COMBINED.
3. HEAT 4-6 TABLESPOONS VEGETABLE OIL IN A LARGE SAUTÉ PAN OVER MEDIUM HIGH HEAT.
4. FORM MIXTURE INTO PATTIES, SIZE SHOULD BE APPROXIMATELY 1/3 CUP.
5. COOK LATKES UNTIL GOLDEN AND CRISPY ON FIRST SIDE, AROUND 3-4 MINUTES. FLIP AND COOK FOR ANOTHER 2-3 MINUTES.
6. PLACE ONTO A WIRE BAKING RACK AND ADD A PINCH OF SALT IMMEDIATELY.
7. TO MAKE THE HERB SOUR CREAM (OR YOGURT): COMBINE SOUR CREAM, CHOPPED HERBS, LEMON ZEST AND ¼ TSP SALT. COMBINE AND SERVE WITH HOT LATKES.



GARLIC AND ONION LATKES WITH GARLIC AND ONION SOUR CREAM

20 LATKES

INGREDIENTS

2 1/2 POUNDS RUSSET POTATOES

2 MEDIUM YELLOW ONIONS

4 CLOVES OF GARLIC

1 1/2 TEASPOONS KOSHER SALT, PLUS MORE FOR SPRINKLING

4 LARGE EGGS

2 TABLESPOONS LEMON JUICE

BLACK PEPPER

2/3 CUPS PANKO BREAD CRUMBS

4 STALKS SCALLIONS, CHOPPED

FLAVORLESS OIL, FOR FRYING

FOR THE GARLIC AND ONION SOUR CREAM

2 TABLESPOONS OLIVE OIL

1 YELLOW ONION, FINELY CHOPPED

1/2 TEASPOON KOSHER SALT, DIVIDED

1/2 TEASPOON SUGAR

2 CLOVES GARLIC, MINCED

1 CUP SOUR CREAM

1/2 TEASPOON ONION POWDER

BLACK PEPPER

SCALLIONS, FOR TOPPING

STEPS

1. USING THE SHREDDING ATTACHMENT ON A FOOD PROCESSOR (OR MANDOLINE), SHRED THE POTATOES, ONIONS, AND GARLIC. LINE A COLANDER WITH TWO LAYERS OF CHEESE CLOTH AND SET IT OVER A BOWL OR IN THE SINK, ADD THE POTATOES/ONIONS/GARLIC TO THE CHEESE CLOTH AND SPRINKLE WITH SALT, LET SIT FOR 30-45 MINUTES. GATHER UP THE EDGES OF THE CHEESE CLOTH AND USE YOUR HANDS TO SQUEEZE OUT ANY EXCESS MOISTURE.

2. IN A LARGE BOWL, MIX TOGETHER THE EGGS, LEMON JUICE, A FEW TURNS OF BLACK PEPPER, AND THE BREADCRUMBS AND ADD THE POTATO MIXTURE, STIR IN THE SCALLIONS.

3. IN A LARGE SKILLET, HEAT 1/4 OF THE OIL OVER MEDIUM-HIGH HEAT, UNTIL SHIMMERING. IT'S READY WHEN A STRAND OF POTATO ADDED TO THE OIL IMMEDIATELY STARTS TO SIZZLE. USE AN ICE CREAM SCOOP TO ADD BLOBS OF THE MIXTURE TO THE OIL, SPACING THEM OUT SO AS NOT TO CROWD THE PAN. PRESS THE SCOOPS DOWN LIGHTLY WITH A SPATULA TO GET 1/2 INCH THICK PATTIES. FRY UNTIL GOLDEN BROWN ON BOTH SIDES, A FEW MINUTES PER SIDE. TRANSFER TO A WIRE RACK OR PAPER TOWEL AND SPRINKLE WITH SALT OR FLAKY SALT. REPEAT WITH THE REMAINING MIXTURE, ADDING MORE OIL TO THE PAN AS NEEDED.

4. FOR THE SOUR CREAM, HEAT THE OIL IN A LARGE SKILLET OVER MEDIUM AND ADD THE ONION, 1/4 TEASPOON OF SALT AND SUGAR. COOK, STIRRING, UNTIL GOLDEN BROWN AND CARAMELIZED, ABOUT 30-40 MINUTES. ADD GARLIC AND COOK FOR 2 MORE MINUTES. LET COOL AND THEN STIR WITH THE SOUR CREAM, REMAINING 1/4 TEASPOON SALT, ONION POWDER, AND A FEW TURNS OF BLACK PEPPER. TASTE AND ADJUST SEASONINGS AS DESIRED. COVER AND REFRIGERATE UNTIL READY TO SERVE. SERVE WITH A SPRINKLE OF CHOPPED FRESH SCALLIONS.



SPANNA-LATKE-KOPITA

10 SERVINGS

INGREDIENTS

1 POUND FRESH SPINACH
1 CLOVE GARLIC, MINCED
1 TABLESPOON OLIVE OIL
1 TABLESPOON FRESH LEMON JUICE
4 OUNCES FETA, CRUMBLLED
4 POTATOES, PEELED AND GRATED
1 EGG, LIGHTLY BEATEN
SALT AND PEPPER TO TASTE
2 CUPS VEGETABLE OIL, FOR FRYING

STEPS

1. CLEAN, STEM AND CHOP THE SPINACH. IN A FRYING PAN, HEAT THE OIL OVER MEDIUM-HIGH HEAT. WHEN HOT, TOSS IN THE GARLIC, STIRRING WELL FOR 30 SECONDS. REMOVE GARLIC AND SET ASIDE. TOSS IN THE SPINACH AND LET SIZZLE FOR A SECOND. ADD A DASH OF WATER AND COVER IMMEDIATELY. WHEN COOKED DOWN, ABOUT 2-3 MINUTES, ADD GARLIC BACK IN THE WITH THE FETA. STIR WELL UNTIL THE FETA IS MELTED. ADD THE LEMON JUICE AND SEASON WITH SALT AND PEPPER TO TASTE.

2. SQUEEZE THE EXCESS MOISTURE OUT OF THE GRATED POTATOES AND ADD TO A FOOD PROCESSOR WITH THE FETA-SPINACH MIXTURE, AND THE EGG. HEAT OIL UNTIL VERY HOT, ABOUT 375 DEGREES, AND FORM THE LATKE BATTER INTO SMALL PATTIES. FRY 4-6 LATKES AT A TIME UNTIL GOLDEN BROWN ON EACH SIDE, ABOUT 8-10 MINUTES. DRAIN AND SERVE THE LATKES HOT.



CILANTRO-JALAPENO LATKES WITH CHIPOTLE SOUR CREAM

INGREDIENTS

6 TABLESPOONS LIGHT SOUR CREAM

1 TABLESPOON CHOPPED CHIPOTLE CHILE, CANNED IN ADOBO SAUCE

$\frac{3}{4}$ TEASPOON GRATED LIME ZEST

1 TEASPOON FRESH LIME JUICE

SALT TO TASTE

FOR THE LATKES

6 CUPS SHREDDED PEELED BAKING POTATO (ABOUT 1 1/2 POUNDS)

1 CUP GRATED FRESH ONION

6 TABLESPOONS ALL-PURPOSE FLOUR

$\frac{1}{2}$ CUP CHOPPED FRESH CILANTRO

2 TABLESPOONS FINELY CHOPPED SEEDED JALAPENO PEPPER

1 LARGE EGG

1 TEASPOON GROUND CUMIN

$\frac{1}{2}$ TEASPOON SALT

$\frac{1}{4}$ CUP OLIVE OIL, DIVIDED

STEPS

1. COMBINE THE SOUR CREAM, CHIPOTLE, LIME ZEST AND JUICE, AND SALT IN A SMALL BOWL AND STIR WELL. COVER AND REFRIGERATE UNTIL READY TO SERVE.

2. MAKE THE LATKES

3. COMBINE THE POTATO AND ONION IN A COLANDER, PLACE IT IN THE SINK, AND, IF TIME PERMITS, LET DRAIN FOR 30 MINUTES, OCCASIONALLY PRESSING DOWN ON THE MIXTURE WITH THE BACK OF A SPOON. SQUEEZE THE POTATO AND ONION MIXTURE TO REMOVE ANY EXCESS MOISTURE AND THEN PAT IT DRY WITH PAPER TOWELS.

4. DUMP THE DRY POTATO AND ONION MIXTURE INTO A LARGE BOWL, ADD THE FLOUR, AND TOSS TO COMBINE. ADD THE CILANTRO, JALAPEÑO, CUMIN (IF USING), SALT, AND EGG AND MIX WELL.

5. HEAT A LARGE SKILLET OVER MEDIUM-HIGH HEAT. ADD 2 TABLESPOONS OIL AND SWIRL TO COAT. SPOON A HEAPING $\frac{1}{4}$ CUP POTATO MIXTURE LOOSELY INTO A DRY MEASURING CUP. PLOP THE MIXTURE INTO THE SKILLET AND FLATTEN IT SLIGHTLY WITH THE BACK OF A SPATULA. REPEAT TO FORM 6 LATKES (OR HOWEVER MANY WILL FIT COMFORTABLY IN THE SKILLET). FRY THE LATKES, FLIPPING ONCE, UNTIL GOLDEN BROWN, $3 \frac{1}{2}$ TO 7 MINUTES PER SIDE, DEPENDING ON HOW BROWN AND CRISP YOU LIKE THE OUTSIDE OF YOUR LATKES. REMOVE THE LATKES FROM THE SKILLET. REPEAT WITH THE REMAINING OIL AND POTATO MIXTURE.

SPRINKLE WITH SALT TO TASTE AND SERVE WARM WITH THE CHIPOTLE SOUR CREAM, IF USING.

