

Sweet Potato latkes

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Ingredients

1 Large Sweet Potato
1 Large Yukon Gold Potato
1 Medium Sized Onion
1 Egg
1/4 Cup Flour
1/2 Tsp. Baking Powder
Salt & Pepper to taste
A sprinkle of All Spice

Oil For Frying



Method

- 1. Peel the sweet potato and regular potato and put them through a food processor fitted with a shredding blade. Add in the onion.*
- 2. Move the shredded vegetables into a large mixing bowl and add in the egg, flour, baking powder salt, pepper and all spice. Mix well.*
- 3. Pour some oil into a cast iron skillet. It should reach about an inch or so up the side of the pan. Heat it up until it's sizzling and then lower it to a low-medium flame.*
- 4. Once the oil is ready to fry you can start making the latkes. I like to work with clean hands and measure out a patty about the size of my palm. That's about 2-3 table-spoons. Drop them in one at a time. Make sure not to overcrowd them so only 2-3 should fry at a time depending how large your skillet is. Press them down with the back of a spatula and allow them to cook for about 2 minutes before flipping them. You will want to make the judgement of whether they are browned and cooked through on the inside at this point too. Remove each of them to a paper towel lined plate when they are finished frying.*



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