

Sweet Potato Latkes

ADAPTED FROM THE ENDLESS MEAL WEBSITE – AUTHOR KRISTEN STEVENS

Ingredients:

2-3 medium sweet potatoes, grated
½ C flour or potato starch
4 scallions, chopped
2 eggs
1 frozen garlic cube
1 tsp paprika
Salt and pepper to taste
Oil, for frying

Method:

1. Combine all ingredients, except for the oil
2. Heat large nonstick frying pan with ¼ C oil. Drop batter by spoonful into hot oil and fry until crisp, turning to fry on the other side. Add small amounts of oil as needed when frying.
3. Place on towel paper to drain.

Katz's Deli Potato Latkes

Jake Dell

Ingredients:

8 Potatoes
2 onions
4 eggs
1 C flour
1 Tbl salt
1 tsp pepper
Oil, for frying

Method:

1. Grate potatoes and onions
2. Add eggs, flour, salt, and pepper
3. Heat large nonstick frying pan with $\frac{1}{4}$ C oil. Drop batter by spoonful into hot oil and fry until crisp, turning to fry on the other side. Add small amounts of oil as needed when frying. Place on towel paper to drain.

Potato Latkes with Gravlax

Part 1

Michael Solomonov

Ingredients:

6-8 Servings

2 russet potatoes,
peeled and shredded
(about 3½ cups)
1½ teaspoons kosher salt
Oil, for frying

Method:

1. Toss the potatoes with the salt and wring them out in a clean towel to remove excess water.
2. Put ¼ inch oil in a large skillet. Spoon the potatoes into the cold oil in the pan in a single layer and flatten with the back of a spatula. Turn the heat to medium and cook the latke undisturbed until a deep golden crust forms on the bottom, about 15 minutes, pressing occasionally with the spatula.
3. Flip the latke onto a plate and add more oil to the skillet. Slide the latke back into the hot skillet, uncooked side down. Cook on the second side until deep golden brown, about 8 more minutes.
4. Slice the latke into wedges, top with gravlax slices (next page), sour cream, and chives, and serve.

Notes from Michael Solomonov: The trick is to use pure potato. There is more than enough starch in the potatoes to bind the latkes without using egg or flour (which make them less crispy and more dense).

Potatoes can handle much more salt than seems reasonable, so make sure to taste your mixture (or fry off a small test latke) before you cook up a bland batch. Starchy things like to stick to the pan, so let the latkes cook undisturbed for a few minutes and the crust will set up and release on its own. A cast iron pan is ideal; but if you're scared, a nonstick skillet is foolproof. I make one big latke here, but you can make many small ones, too.

Potato Latkes with Gravlax

Part 2

Michael Solomonov

Gravlax Ingredients:

- ¼ cup kosher salt
- 2 tablespoons brown sugar
- 1 cup chopped fresh dill
- 1 pound center-cut salmon fillet, skin & pin bones removed

Method:

1. Combine the salt, sugar, and dill in a small bowl.
2. Lay a large sheet of plastic wrap in a baking dish and sprinkle half the salt-sugar mixture down the center.
3. Lay a large sheet of plastic wrap in a baking dish and sprinkle half the salt-sugar mixture down the center.
4. Put the salmon on top of the salt sugar mixture and cover with the rest of the salt-sugar mixture. Wrap the salmon tightly in the plastic wrap and refrigerate for 48 hours to cure, turning the fish over a few times.
5. Rinse the excess salt-sugar mixture off the salmon and thinly slice to serve. Refrigerated, gravlax will keep for a week.

Notes from Michael Solomonov: Pairing cured salmon with latkes is almost a cliché, but for good reason. Gravlax is elegant and simple to make. The hardest part is actually slicing it into thin ribbons. I've found that freezing it for just 15 minutes makes the slicing much easier. Use a long sharp knife held at a very shallow angle to the surface of the gravlax and draw the knife through it from heel to tip. Placing the flat open palm of your other hand on the surface of the fish will ensure a thin, even slice.

Spinach Latkes

The Food Channel Website Recipe Adapted from Food 2.0: Secrets from the Chef who fed Google by CHARLIE AYERS

Ingredients:

- 1lb russet potatoes,
peeled
- 1 C frozen chopped
spinach, thawed
- 1 small onion, grated
- 3 Tbl breadcrumbs,
flour, or potato starch
- 2 eggs beaten
- Kosher salt and pepper
to taste
- Oil, for frying

Method:

1. Grate the potatoes into a bowl. Squeeze the potatoes to drain off excess moisture. Squeeze out the moisture from the spinach. Drain the onion. Mix all the vegetables together and stir in the matzo meal or flour, some seasoning, and the eggs.
2. Heat large nonstick frying pan with $\frac{1}{4}$ C oil. Drop batter by spoonful into hot oil and fry until crisp, turning to fry on the other side. Add small amounts of oil as needed when frying. Place on towel paper to drain.

Parsnip Potato Latkes

The Silver Platter, by Daniella Silver and Norene Gilletz

Ingredients:

- 1lb parsnips, peeled (2-4, depending on size)
- 1 large potato, peeled, (preferably Idaho/russet)
- 1 medium onion
- 2 eggs
- ¼ cup flour (or gluten-free flour with xanthan gum, or 3 TBL potato starch)
- 1 tsp baking powder
- 1 tsp kosher salt
- ¼ tsp black pepper
- 2 tsp chopped fresh dill
- Oil, for frying

Sour Cream Dill Topping

- 1½ C sour cream or plain Greek yogurt
- 1 TBL fresh lemon juice
- Freshly ground pepper
- 3 TBL chopped fresh dill, additional dill for garnish

Method:

1. Preheat oven to 250°. Line a rimmed baking sheet with parchment paper.
 2. In a food processor fitted with a shredding blade, shred the parsnips, potato, and onion, using medium pressure. Transfer vegetables to a large colander and press firmly to drain excess liquid.
 3. Place drained vegetables into a large bowl and add eggs, flour, baking powder, salt, pepper, and dill. Mix well.
 4. In a cast iron or nonstick skillet over medium-high heat, heat about ¼ cup of oil. Once the oil is hot and shimmering, drop mounds of batter (about 3 tablespoons) into the hot pan (the batter should sizzle when you drop it in). Flatten the mounds slightly with a spatula. Reduce the heat to medium and fry for 3-4 minutes preside or until golden.
 5. Drain well on paper towels. Repeat with the remaining batter, adding more oil as necessary.
 6. Transfer to prepared baking sheet and place into oven to keep warm.
 7. **TOPPING:** Stir together sour cream (or yogurt), lemon juice, dill, and pepper. Place in serving bowl and garnish with the additional dill.
- Norene's Notes - Latkes freeze well. To reheat, place frozen latkes onto a large baking sheet. Bake uncovered, at 400° for 10-15 minutes, or until hot and crispy. If the latkes weren't frozen, reheating time would be slightly less.

Simple Cheese Latkes

Chaya Lasson

Ingredients:

½ C cottage cheese
½ C flour
¼ C sugar
2 eggs, beaten
Oil, for frying

Method:

1. In a cast iron or nonstick skillet over medium-high heat, heat about ¼ cup of oil.
2. Once the oil is hot and shimmering, drop mounds of batter (about 3 tablespoons) into the hot pan (the batter should sizzle when you drop it in). Flatten the mounds slightly with a spatula.
3. Reduce the heat to medium and cook until the bottom of the latkes are golden brown and crispy, about 5 minutes.
4. Flip and cook until the second side is golden, another 4 to 5 minutes, adjusting the heat as necessary.
5. Transfer the latkes to a baking sheet lined with paper towels to drain.
6. Repeat with the remaining batter, adding more oil as necessary.

Curried Sweet Potato Latkes

Once Upon a Chef Website by Jenn Segal Recipe Adapted from Jewish Cooking in America by Joan Nathan

Ingredients:

1lb sweet potatoes, peeled
½ C flour
1 Tbl light brown sugar
1 tsp baking powder
¼ tsp cayenne pepper
(optional)
2 tsp curry powder
1 tsp cumin
1 tsp ground ginger
1 tsp salt
2 scallions
2 eggs, beaten
4 Tbl milk, or parve
substitute
Oil, for frying

Method:

1. Coarsely grate sweet potatoes in a food processor (you can also use a hand grater.) Set aside.
2. Combine flour, brown sugar, baking powder, cayenne, curry powder, cumin, ginger, and salt in medium bowl and mix well. Add scallions, eggs, 4 tablespoons milk and sweet potatoes and stir to combine. Batter should be moist but not runny; if too stiff, add a tablespoon more milk at a time until consistency is right.
3. Line a baking sheet with several paper towels and set next to stove. Heat ¼-inch of oil in large nonstick skillet until barely smoking. Drop heaping tablespoons (about 8/1 cup) in oil and flatten with back of spoon. Fry over medium-high heat for several minutes on each side until golden. Drain on paper towels and serve immediately. Serve with applesauce if desired.
4. *Ideally, these sweet potato pancakes should be served right away. To reheat leftovers, place sweet potato pancakes on rack over baking sheet in 350^o oven until hot and crisp.

Vegetable Latkes

Gay Lee Freedman

Ingredients:

- 2-3 carrots
- 2 stalks celery
- 2 zucchinis, unpeeled
- 2 potatoes
- 1 parsnip
- 1 large onion
- 2 cloves garlic (or 2 frozen garlic cubes)
- 3 eggs, lightly beaten
- 1 cup potato starch
- 1 tsp baking powder
- 1 1/2 tsp salt
- 1/2 tsp pepper

Method:

1. Mix together the zucchini, potato, and onion.
2. Whisk the eggs together and add to the vegetable mixture.
3. Mix together the flour, breadcrumbs, pepper, garlic powder and salt and combine with the vegetable mixture.
4. Heat large nonstick frying pan with ¼ C oil. Drop batter by spoonful into hot oil and fry until crisp, turning to fry on the other side. Add small amounts of oil as needed when frying. Place on towel paper to drain.

Zucchini (or Carrot) Latkes

Food Network – recipe courtesy of Esther Weiner

Ingredients:

4 cups zucchini, grated
1 medium white potato, grated
1 medium onion, chopped
3 eggs
3Tbl flour
2 Tbl seasoned breadcrumbs
1 frozen garlic cube OR
½ tsp granulated garlic
1/4 teaspoon salt
Pepper, to taste
Oil, for frying

Method:

1. Mix together the zucchini, potato and onion.
2. Whisk the eggs together and add to the vegetable mixture.
3. Mix together the flour, breadcrumbs, pepper, garlic powder and salt and combine with the vegetable mixture.
4. Heat large nonstick frying pan with ¼ C oil. Drop batter by spoonful into hot oil and fry until crisp, turning to fry on the other side. Add small amounts of oil as needed when frying. Place on towel paper to drain.

NOTE: Substitute carrot for zucchini to make carrot latkes.