



# In the Kitchen

with Barb Agee ~ November 2014

## Lotsa Latkes

Latkes are a crisp potato pancake that is a Hanukkah staple. New twists to this classic Jewish dish of latkes are making them even tastier. Find ingredients like sweet potatoes, squash, pumpkin, zucchini, carrots, apples, persimmons and yogurt in today's latkes.

### Two Potato Latkes

1 pound Yukon Gold potatoes

Sea salt

2 pounds baking potatoes

1 small yellow onion, coarsely chopped

2 large eggs, lightly beaten

1 cup matzo meal

½ teaspoon freshly ground white pepper

Peel and cut the Yukon Gold potatoes into 2-inch chunks. In a medium saucepan, cover the Yukon Gold potatoes with cold water, season with salt and bring to a boil. Cook until tender, about 10 to 15 minutes. Drain well and immediately mash potatoes in a large bowl.

Peel and grate baking potatoes on the large hole of a box grater into a medium bowl. Press with a paper towel to remove excess moisture. Add half of the grated potatoes to the mashed potatoes. Transfer the remaining grated potatoes to the bowl of a food processor. Add onion and pulse until the potatoes and onions are very finely chopped. Transfer to a mesh sieve and drain excess moisture. Add potato-onion mixture to large bowl with mashed potatoes. Stir in eggs, matzo meal, white pepper and 2 teaspoons salt.

Scoop up ¼ cup potato mixture and place on a waxed paper lined baking sheet. Form into a patty. When all patties are formed, heat ¼ inch oil until just shimmering in a large skillet. Fry patties in small batches, turning once, until latkes are golden and crisp on both sides about 7 minutes. Drain on cooling racks with paper towels underneath to catch the oil. Serve with applesauce and sour cream. *Makes 20 latkes*

### Curry Vegetables Latkes

1 medium zucchini, grated (2 cups)

1 large carrot, grated (1 cup)

¼ onion, grated (½ cup)

½ cup Matzo Meal

1 egg, beaten

½ teaspoon curry

1 teaspoon kosher salt

½ teaspoon allspice

½ teaspoon cumin

½ teaspoon chili powder

¼ teaspoon freshly ground pepper

Peanut or grapeseed oil for frying

Greek yogurt—optional topping

Spread grated zucchini and grated carrot on several layers of paper towels and blot excess moisture. Place zucchini and carrot in a large bowl; add grated onion. Toss to mix.

In a small bowl mix Matzo Meal with curry, salt, allspice, cumin, chili powder and pepper. Add to vegetables and toss to coat evenly; add egg and stir with a fork. Scoop ¼ cup vegetable mixture and form a patty. Lay on waxed paper lined baking sheet. Heat 2 to 3 tablespoons of oil in a large frying pan. Place the patties in the hot oil — should bubble weakly. Fry in batches of 4 to 5 patties at a time for 3 to 4 minutes per side until brown. Serve with Greek yogurt.

## Sweet Potato Coconut Latkes

1 pound sweet potatoes (about 1 large potato), peeled	¼ teaspoon cinnamon
½ cup sweetened flaked coconut	¼ teaspoon garam masala
1 large egg, beaten	Pinch cayenne
⅓ cup brown sugar	⅔ cups Panko crumbs
1 tablespoon unsalted butter, melted	Peanut or grapeseed oil for frying
½ teaspoon kosher salt	

Cut sweet potato into small chunks, then immerse them in cold water in a pot. Bring water to a boil, reduce heat to medium and simmer about 20 minutes or until done, checking potatoes every few minutes for doneness. Do not overcook.

Drain potatoes well and blot with a paper towel to soak up excess moisture. In a large bowl, mash the potatoes. Add the coconut, beaten egg, brown sugar, melted butter, salt and spices. Mix ingredients until well blended. Add in Panko crumbs and mix. Allow mixture to rest for 5 to 10 minutes so that the crumbs can absorb the moisture.

Heat a large skillet and add enough oil for a ¼-inch layer. When the oil is hot, with an ice cream scoop or greased measuring cup, scoop ¼ cup of the potato mixture and carefully place in the hot oil. Repeat until there are 5 to 6 patties in the skillet. Do not overcrowd. Spray the back of a spatula with non-stick cooking spray and gently flatten the tops of each patty. Fry the patties for 4 to 5 minutes per side. Place patties on a cooling rack and let drain for a minute before serving. *Makes 7 to 8 latkes*

## Pineapple-Mango Chutney

1½ cups small cubed fresh pineapple	1 teaspoon ground cumin
1 large mango, peeled, cut into small cubes	4 whole cloves
½ cup sugar	½ teaspoon sea salt
6 tablespoons white wine vinegar	½ teaspoon freshly ground pepper
3 garlic cloves, pressed	

Combine all ingredients in a heavy saucepan. Simmer over medium heat for 15 minutes. Remove from heat and set aside to cool slightly. Excellent with sweet potato latkes.

## Butternut Squash Latkes with a Spicy Mascarpone Topping

1 cup mascarpone	2 cups shredded butternut squash
1 tablespoon frozen orange juice concentrate	¼ cup flour
1 tablespoon brown sugar	1 teaspoon Kosher salt
1 teaspoon cinnamon	½ teaspoon freshly ground pepper
¼ teaspoon nutmeg	1 large egg
¼ teaspoon ground ginger	Oil
½ cup red onion, finely chopped	Toasted walnuts, <i>(optional)</i>

In a small bowl mix mascarpone, orange juice, brown sugar, cinnamon, nutmeg and ginger. Set aside.

In a large bowl mix grated butternut squash, flour, salt and pepper until squashed is evenly coated with the flour. Beat the egg slightly in a small bowl and mix into the squash mixture. Make patties with ¼ cup squash mixture. Cover a cutting board with waxed paper and place the patties on it. Let stand for 5 minutes. Meanwhile in a large skillet over medium-high, heat 2 to 3 tablespoons oil. Place 4 to 5 patties in skillet at a time, without crowding; with a spatula flatten the patties to ½ to ⅓-inch thick. Brown on one side for 3 to 4 minutes; turn and brown the other side. May need to add more oil for frying the remainder of the patties. Top with the orange mascarpone and sprinkle with walnuts. *Makes 8 latkes*

