

10 New Twists on Latkes

Savory to sweet toppings take these latkes to new heights!!

by P. Smith

Use your favorite latke recipe, or the one at the bottom of this page, and choose one of these delightful toppings:

- 1) Cucumber slices, buttermilk dressing and fresh dill sprigs
- 2) Cherry tomatoes (halved and broiled), pesto, shaved parmesan
- 3) Smoked salmon, lemon slice, watercress and sea salt
- 4) Beet Wedge (stem attached), horseradish, and snipped fresh parsley
- 5) Bleu Cheese (crumbled), walnut pieces, fried sage leaves
- 6) Goat Cheese (chevre), pear slices and chunks, honey
- 7) Yogurt and cardamom-spiced poached apple wedges
- 8) Hard-cooked egg wedge, mustard-mayo and chives
- 9) Wilted spinach, roasted garlic, and sweet peppers
- 10) Mango puree, blubberies, and fresh mint leaves

and one extra bonus one....

11) Maple syrup flavored mascarpone cheese

Basic Latke Recipe

4 potatoes (yellow are best)

1/2 onion

2 eggs

1/2 tsp. salt

3 tbsp. matzah meal or flour

Safflower oil

Peel and finely shred 4 medium potatoes (1 1/2 lb.) and 1/2 onion in bowl.

Combine potatoes with 2 slightly beaten eggs, 1/2 tsp. salt, 3 tbsp. matzo meal (or flour).

Heat safflower oil in a skillet over medium heat.

Making small pancakes with your hands (squeeze out any liquid into a separate bowl), gently place them in the skillet and cook for about 2 minutes, turning once.

Remove from skillet and place on paper towels. Keep warm and serve with toppings.

B'tayavon!