

Squash & Potato Latkes

Inspired by "The Seasonal Jewish Kitchen"

Ingredients:

- ½ lb winter squash, carrot, or other root vegetables, peeled and grated
- ½ lb potatoes, scrubbed and grated
- 1 small onion, grated
- 2 eggs, beaten
- 2 heaping tablespoons flour
- 1 teaspoon salt
- ¼ teaspoon baking powder
- Vegetable oil
- *Optional:* sour cream

Method:

1. In a colander, rinse the squash and potatoes under cold water. Pat dry with paper towels; transfer to mixing bowl.
2. Stir in onion, flour, baking powder, eggs, salt, and pepper.
3. Heat oil in a large skillet over medium-high heat.
4. Drop in large spoonfuls of batter, flattening each with back of spoon. Cook, turning once, until brown and crisp, approximately 2 to 3 minutes a side.
5. Keep warm in 200°F oven until serving. Serve with optional sour cream.

Yield: 48 small latkes or 18-20 large

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Growing Connections to Fresh Food

