

## *Chanukah Recipes – JMIG Fall/Winter 2016-17 Newsletter*

### *Root Vegetable Latkes (adapted from *The Gefilte Manifesto*)*

#### *Ingredients:*

4 russet potatoes, peeled and shredded  
1 medium parsnip, peeled and shredded  
1 medium turnip, peeled and shredded  
1 small onion, peeled and shredded  
4 scallions finely chopped  
3 large eggs lightly beaten  
1 tbsp. Kosher salt  
¼ tsp. freshly ground pepper  
3 tbsp. all-purpose flour  
⅓ cup bread crumbs or matzo meal  
Peanut, canola or grapeseed oil for frying  
Apple sauce or sour cream

#### *Directions:*

Shred the potatoes, parsnip, turnip and onion on the large holes of a box grater or in a food processor using the shredder plate. Place the vegetables in a large bowl and add cold water to cover. Let sit about 5 minutes. Drain the vegetables in a colander and squeeze out as much liquid as possible from the shreds into a bowl. (It's helpful to take cheesecloth or a clean thick kitchen towel, then pour in the shredded vegetables. Wrap the cheesecloth or towel around the vegetables and squeeze tightly in the bowl. Repeat until as much liquid as possible has been removed.)

There will be white potato starch in the bottom of bowl. Carefully drain off the water and set aside starch. Place the drained vegetable shreds in a large bowl. Add the scallions, eggs, salt, pepper, flour, bread crumbs and the reserved potato starch. Mix well, preferably with your hands.

In a 9-inch non-stick skillet, heat a layer of oil about ⅛ inch deep over medium heat. Form the latke batter into thin patties, using about 2 tbsp. for each.

As you form the patties, squeeze out and discard any excess liquid. Carefully slip the patties, about four at a time, into the pan and fry for two to three minutes on each side, or until golden brown and crisp.

Remove the latkes from the pan and place on a baking sheet lined with paper towels to drain the excess fat. Serve with apple sauce and/or sour cream.

Submitted by: Gabriella Warner