

CURRIED SWEET POTATO LATKES

Hanukkah

Ingredients

1 lb. sweet potatoes (peeled)
1/4 c. flour (or GF alternative)
2 tsp. sugar
1 tsp. brown sugar
1 tsp. baking powder
1/2 tsp. cayenne pepper
2 tsp. curry powder

1 tsp. cumin
Salt and freshly ground pepper
to taste
2 large eggs, beaten
1/2 c. milk or dairy free
alternative (approx.)
Peanut oil for frying

Procedure

Grate the sweet potatoes coarsely. In a separate bowl, mix the flour, sugars, baking powder, cayenne pepper, curry powder, cumin and salt and pepper. Add the eggs and just enough milk to the dry ingredients to make a stiff batter. Add the potatoes and mix. The batter should be moist, but NOT runny; if too stiff, add more milk. Heat 1/3 inch of peanut oil in a frying pan until it is barely smoking. Drop in the batter by tablespoons and flatten with the back of the spoon. Fry over medium-high heat several minutes on each side until golden. Drain on paper towels and serve with applesauce and sour cream. Yields: 16 pancakes

I have been making these curried sweet potato latkes since before I got married (1994) and they have always been a hit with my Slavic family. Frying the latkes in the peanut oil adds to their savory flavor and there is less oil splatter and less mess. Feel free to adjust spices to your family's liking.

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