



Spice It Up with Deb
A Live Cooking Experience



Debbie's Traditional Potato Latkes

By Debbie Kornberg

Ingredients:

3 Russet Potatoes, unpeeled, shredded
2 Yellow Onions, shredded
2 Eggs
1 Cup flour, can add more flour if necessary, about 1/4 cup to 1/2 cup.
Pinch of salt
1 -2 Baby carrots (yes, seriously...)
Vegetable oil or Grapeseed oil, enough to fill the pan for frying

Instructions:

Shred potatoes and onions with a food processor works best but can be done by hand. In a bowl combine potatoes, onions and eggs. Mix well. Add flour, & salt and mix well together. Can add more flour if mix seems a little too runny. The batter should hold up together with a spoon. Heat up frying pan with oil. Add carrots to the oil. This will help prevent the latkes from burning in the oil. For Real! Make sure oil is hot before placing potato latke mix in pan. The carrots will begin to sizzle which is also an indicator that the oil is hot. Cook latkes until they are golden brown on each side. Remove from pan, place on paper towel to drain any additional oil. Happy Hanukkah!

Spiced Sweet Potato Latkes with Purple Onion

By Debbie Kornberg

Ingredients:

1 Sweet potato*, very large, unpeeled, shredded
1 Purple Onion, large, shredded
1/8 Cup Chives, minced
3 Eggs
1 tsp. Sweet Paprika
1/2 tsp. Ground Turmeric
2-3 Pinches of salt
1 Cup flour, depends on size of Sweet Potato - Can add more flour if necessary, about 1/4 cup to 1/2 cup.
1 -2 Baby carrots (yes, seriously...)
Vegetable oil or Grapeseed oil, enough to fill the pan 1/2 way for frying

Instructions:

Shred sweet potato and onion with a food processor, but can be done by hand. In a bowl combine potato, onion, chives, and eggs. Mix well. In a separate bowl, mix flour, spices and salt together. Add spiced flour to wet ingredients and combined well. Can add more flour if mix seems a little too runny. The batter should hold up together with a spoon. Heat up frying pan with oil. Add carrots to the oil. This will help prevent the latkes from burning in the oil. For Real! Make sure oil is hot before placing sweet potato latke mix in pan. The carrots will begin to sizzle which is also an indicator that the oil is hot. Spoon latkes into oil and cook until they are dark orange on each side. Remove from pan, place on paper towel to drain any excess oil. Enjoy with applesauce, sour cream or labne. Enjoy. Time to play some dreidel!

**A word about sweet potatoes. They can often be very large in which case you will only need one. If you come across smaller ones, you may want to use two. I find that sweet potatoes latkes require more eggs than traditional potato latkes.*

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