

Salt and Serenity

Sweet Potato Latkes

Makes 12 latkes

1 medium onion, peeled
1 pound Russet potatoes, peeled
1 pound Sweet potatoes, peeled
2 large eggs
2 tablespoons all purpose flour or matzo meal
1 teaspoon kosher salt
¼ teaspoon black pepper
corn or other vegetable oil for frying

1. Grate onion on the coarse side of a box grater. Set aside.
2. Grate russett and sweet potatoes on the coarse side of a box grater. Place half the potatoes in a cheesecloth or dishcloth lined colander, set over a medium bowl.
3. Gather up the corners of the cheesecloth and make a ball. Squeeze ball to remove as much liquid as possible. Repeat with second half of potatoes.
4. Let the potato liquid stand for about 2 minutes until the potato starch settles at the bottom of the bowl. Pour off the liquid but keep the starch in the bowl. This starch will help hold the latkes together. Mix egg, matzo meal, grated potatoes, onions, salt, and pepper into the starch in the bowl.
5. Set a 12 inch sauté pan, preferably cast iron, over medium high heat, add ¼ inch depth of oil and heat until oil is shimmering but not smoking. Greasy latkes result from frying in oil that is not hot enough. Measure out about ¼ cup of potato mixture, squeeze out any excess liquid and place in hot oil, shaping into a ½ inch thick disc with a non stick spatula. Repeat until there are about 4 or 5 latkes are in the pan.
6. Fry until golden brown on the bottom and around the edges, about 3 minutes. Turn with spatula and fry the second side until brown, about 3 or 4 more minutes. Drain on a brown paper bag set in a wire rack set over a cookie sheet. Repeat with remaining potato mixture, returning oil to correct temperature between each batch and replacing oil after every second batch.

Make Ahead Tips: Do not transfer latkes to oven and hold them there as you are cooking the rest. The taste and texture really deteriorate. You are much better to let cooked latkes cool, then cover loosely with plastic wrap and sit at room temperature for up to 4 hours. Preheat oven to 375 degrees F. Transfer latkes to a heated cookie sheet and bake until crisp and hot, about 5 minutes per side.

You can also freeze cooled latkes on a cookie sheet. After about 2 hours, when latkes are firm, transfer to zip-lock bag and freeze for longer storage (up to one month). Bake in 375 degree oven, until crisp and hot, about 8 minutes per side.