

Salt and Serenity

Sweet Potato and Brussels Sprout Latkes

Makes about 20 3-inch latkes

6 ounces Brussels sprouts (about 10 sprouts), washed and ends trimmed
2 pounds sweet potatoes, (about 2 medium potatoes), washed and peeled
4 green onions, thinly sliced
2 large eggs, beaten to blend
1 teaspoon Kosher salt
 $\frac{2}{3}$ cup all-purpose flour
vegetable oil for frying
1-2 canned chipotles in adobo, seeds removed
 $\frac{2}{3}$ cup mayonnaise (light mayo is ok, low fat mayo is not)
Applesauce, for serving (optional)
Lime wedges

1. Using a sharp knife, or the thin slicing disc of the food processor, thinly slice Brussels sprouts. Set aside.
2. Using a sharp knife, or thin slicing disc of food processor, thinly slice (1/8 inch thin) sweet potatoes. If you are using the food processor, you will have to cut them to fit into the feed tube. Stack about 8 slices of the sweet potatoes and slice the stack into thin matchstick sized pieces. Continue stacking and slicing until all the sweet potatoes have been cut.
3. Combine Brussels sprouts, sweet potato, green onions, and beaten eggs in a large bowl; season with salt. Mix with your hands until vegetables are evenly coated. Sprinkle flour over vegetables and toss to combine (mixture shouldn't be gummy, but a handful should clump together).
4. Preheat oven to 200°F. Set a wire cooling rack on top of a rimmed baking sheet and set aside. Line a second baking sheet with several layers of paper towels and set aside.
5. Heat 3 Tablespoons of oil in a 12-inch nonstick skillet over medium-high. Working in batches, spoon about 1/4 cup of the **latke** mixture into the skillet, pressing lightly to form 3-inch pancakes. You should be able to cook 3-4 per batch. Cook latkes for about 4 minutes, until deeply golden brown. Flip latkes and cook on second side for an additional 4-5 minutes until golden brown. Lower heat if they are getting too dark too quickly. You need enough time to cook potatoes. Repeat with remaining batter, adding more oil as needed.

6. Transfer cooked potatoes to paper towel lined baking sheet to absorb extra grease. Once they have drained for a few minutes, transfer to wire rack set over baking sheet and place in oven to keep warm while you finish cooking the remainder of the batter.
7. Finely chop chipotles in adobo. Mix with mayo. Place chipotle mayo in serving bowl. The mayo can be made several hours ahead. Store in fridge until serving time.
8. Just before serving, turn up oven to 375°F and cook latkes for about 5 minutes until very crisp and hot.
9. Serve with chipotle mayo, applesauce and lime wedges on the side. Let everyone choose their favourite toppings.