

LATKES from INDIA

From *Made with Love from Kitty's Kitchen*

By Dinah Samuels

INGREDIENTS

2 cups coarsely grated potatoes (old potatoes have more starch)
1 small onion, finely grated
1/4 cup matzo meal
2 eggs, lightly beaten
1/2 tsp minced garlic
1/2 tsp turmeric
1 tsp each salt and pepper
2 sprigs spring (green) onions, finely chopped*
1/4 cup coriander (cilantro), freshly chopped *
2 chiles, deseeded and finely chopped*
3 tbs canola or vegetable oil – you may require to add more oil through the frying process

METHOD

1. Place grated potatoes in a large bowl covered with water and allow to soak for 20 minutes.
2. Drain potatoes and squeeze out all the moisture.
3. Place in a large bowl, add all other ingredients except the oil and mix together.
4. Heat oil in a medium sized frypan. Spoon in 2 tbs of the mixture and flatten to resemble an oval disc. Fry until crispy and light brown then flip over and cook the other side. Remove and drain on absorbent paper. Continue until mixture is finished.
5. Serve warm / hot.

HINTS/NOTES

For basic Latkes remove the last 3 ingredients with *.

MAKES approximately 12