

Carrot and Potato Latkes

Recipe submitted by Joan Kaufman with kudos to Martha Stewart

Ingredients

1 lb potatoes

1 tablespoon fresh lemon juice

$\frac{1}{2}$ lb (about 3 medium) carrots, peeled and coarsely grated

2 tablespoons all-purpose flour or matzoh meal

1 teaspoon salt

$\frac{1}{4}$ teaspoon black pepper, freshly ground

6-9 tablespoons canola oil

Salt and pepper, to taste

yogurt, or applesauce (as a condiment)

Directions

Preheat the oven to 400 degrees and prepare a baking sheet.

Peel potatoes and coarsely grate into a colander. Mix in lemon juice and drain for 5 minutes. In a medium bowl, stir together the carrots and egg. Stir in the flour, salt, and pepper.

In a large (at least 10-inch) heavy nonstick skillet, heat 2 tablespoons oil over medium heat. Spoon 1/4 cup of the mixture loosely in the pan so it forms a pancake. Repeat to make 3 more pancakes. Press on each lightly with a flat spatula to make a cake about 1/2 inch wide. Cook until browned on one side, about 3 minutes. Turn the cakes over and brown the other side, about 3 minutes.

Transfer to the baking sheet. Repeat with remaining pancake mixture, adding 1 to 2 tablespoons of oil to the pan with each batch, depending on how much oil is remaining in the pan. Bake for 8 to 10 minutes to cook the pancakes through. Drain briefly on paper towels. Season with salt and pepper. Serve while hot, with yogurt and/or applesauce.

Note: I use grated potatoes, sold in the refrigerator section of Giant.

Martha's Notes: "Whereas traditional latkes are deep-fried in oil, these lighter latkes are pan-fried, then finished in a hot oven until they are crispy. Plain yogurt makes a healthy stand-in for a traditional accompaniment, sour cream."