

Wynette Family Harvest Herb Potato Latkes



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Servings: 14 latkes
Prep Time: 10 minutes
Cook Time: 16 minutes

Ingredients:

3 tbsp (45 mL)	all-purpose flour
1	single spice mix
¼ tsp (1 mL)	baking powder
¼ tsp (1 mL)	each salt and pepper
3 cups (750 mL)	grated red potatoes, squeezed to remove liquid (approx. 3 potatoes)
½ cup (125 mL)	thinly sliced red onion
2	eggs, lightly beaten
¼ cup (60 mL)	vegetable oil, divided
	fresh sage leaves
	plain yogurt or sour cream

Directions:

In a large mixing bowl, stir together flour, single spice mix, baking powder, salt and pepper.

In a medium bowl, mix potatoes, sliced onion and eggs. Stir into flour mixture until fully combined.

In a large nonstick skillet, heat 1 tbsp (15 mL) of the oil over medium-high heat. Scoop ¼ cup (60 mL) of the mixture into the skillet; flatten slightly. Repeat, fitting 3 more latkes in skillet. Cook 3 to 4 minutes on each side or until golden. Transfer to paper towel-lined plate. Repeat with oil and remaining latke mixture.

Garnish with fresh sage leaves. Serve with plain yogurt or sour cream.

Single Spice Mix:

1 ½ tsp (7 mL)	dried rosemary leaves
1 tsp (5 mL)	garlic powder
1 tsp (5 mL)	dried sage

Tip:

To remove liquid from grated potatoes, line a medium bowl with 2 sheets of paper towel. Grate potatoes with skin on if you like, place in lined bowl. Pull paper towel over potatoes creating a ball and gently squeeze out excess liquid from the potatoes.



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