

## **Potato Latkes With Sweet Potatoes**

Absolutely delicious with just about anything you can think of! You can always cut the recipe in half!

Makes 8 - 10 Side Dish Servings

5 baking potatoes (russet)  
2 sweet potatoes (not yams)  
3 small onions, quartered  
4 eggs, beaten  
1/3 cup unbleached flour  
1 tsp. baking powder  
1 1/4 tsp. salt  
1/2 tsp. freshly ground black pepper  
Vegetable oil for frying

Peel the potatoes; cut lengthwise into quarters. By hand or using a food processor fitted with the shredder blade, alternately shred onions & potatoes. Transfer to a colander; squeeze out handfuls of the mixture to remove as much moisture as possible; discard the liquid.

Transfer the mixture to a large bowl; mix in the eggs, flour, baking powder, salt & pepper. Place paper towels on baking (cooling) racks & fit into rimmed baking sheets & set aside.

Using two skillets, heat 1/4" oil over medium-high heat until hot but not smoking; add 1/4 cup of the mixture per latke, leaving space between each; flatten slightly. Cook for 3 minutes or until browned & crisp around the edges; turn & cook for 3 – 5 minutes longer or until crisp & golden. Transfer to paper towel-lined racks to drain well. Place into a warm 250 F. oven to keep warm while frying the remaining latkes.

Repeat with remaining potato mixture, stirring a bit to re-blend each time before proceeding to make new latkes as mixture may separate. Remove any cooked bits from skillets & adding more oil as you go.