

Twin Cantors' Cook-a-long

Latkes Ingredients List

Traditional Latkes

2 lbs russet potatoes, grated
1 medium white onion, grated
1/2 cup all purpose flour
2 eggs, beaten
1/4 tsp baking powder
1.5 tsp kosher salt
1 tsp pepper
Canola, vegetable, or peanut oil,
for frying
Toppings:
2 tbsp chives, finely chopped
1 cup Sour cream
1 cup Applesauce

Indian Carrot & Pea Latkes Topped with Spiced Sour Cream & Mango Chutney

1.5 lbs carrots, matchstick or grated
1 cup green peas, defrosted
1 medium white onion, grated
1/2 cup all purpose flour
3 eggs, beaten
1/4 tsp baking powder
1.5 tsp curry powder
1 tsp kosher salt
Canola, vegetable, or peanut oil,
for frying
Toppings:
1 cup sour cream
1 tsp curry powder
1 cup mango chutney

Mexican Cilantro & Jalapeño Latkes Topped with Avocado, Lime Crema, & Salsa

2 lbs russet potatoes, grated
1 medium white onion, grated
1 large jalapeño, finely diced (for
mild spice, remove the veins and
seeds)
1/2 cup fresh cilantro leaves
1/2 cup all purpose flour
2 eggs, beaten
1/4 tsp baking powder
1.5 tsp kosher salt

1 tsp pepper
Canola, vegetable, or peanut oil,
for frying
Toppings:
Zest and juice of 2 limes
1 cup sour cream
1 tsp salt
2 Hass avocados
1 cup Salsa
1/2 cup fresh Cilantro leaves