

Carrot and Potato Latkes

*Courtesy of **In Our Grandmothers' Kitchens***

Ingredients:

1 medium baking potato
2 large carrots
1 medium onion, more or less finely chopped
2 eggs, beaten
6 tablespoons flour or matzo meal
1 teaspoon Kosher salt (a little more if you like)
several of grinds of your pepper mill
canola or extra-virgin olive oil as needed for frying

Instructions:

Wash and trim the potato and carrots well. Peel the potato if you want to (the skin is nutritious so you don't have to). Grate everything using either a box grater or the grater attachment of a food processor. Wrap the grated vegetables in a dishtowel or paper towel while you assemble the remaining ingredients; this will make the veggies a little less wet and a little more inclined to cohere into a pancake.

In a medium bowl, combine the potato and carrot pieces, the onion, the eggs, the flour, and the salt and pepper. In a large frying pan, heat a couple of tablespoons of oil until the oil begins to shimmer. I prefer to use a nonstick pan as this minimizes the amount of oil needed.

Scoop some of the potato-and-carrot mixture out of the bowl with a soup spoon, and flatten it with your hand. Pop the flattened mixture into the hot oil. It should hiss and bubble a bit; if not, wait before you put more pancakes into the oil.

It's just fine if your latkes are a little ragged around the edges. If they don't hold together and are hard to turn, however, you may want to add a little more flour to your batter.

Fry the pancakes a few at a time, turning each when the first side turns a golden brown. Drain the cooked latkes on paper towels; then pop them into a 250-degree oven to stay warm until their cousins are finished cooking.

Serve alone or with applesauce or cranberry sauce. Makes about 12 smallish pancakes.