Locals Choice Club

Recipes for pairing with Locals Choice
Club December 2014 Selections

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Exotic Spiced Sweet Potato Latkes for Hanukkah

Makes about 3 dozen. Pair with 2013 Kitfox Treasure Hunter Challenger Deep Zinfandel

Ingredients:

1/2 Tbsp curry powder
1 Tbsp cumin powder
1/2 tsp allspice
1 tsp turmeric
1 tsp coriander
Salt and pepper to taste
2 large leeks, white and light green sliced into discs
2 lbs sweet potatoes, shredded by hand or processor
2 large eggs
3/4 cup of matzo meal
canola oil- as needed

Mint Yogurt Sauce:

2 tsp fresh ginger (grated)
3 Tbsp fresh mint (diced)
2 Tbsp honey
2 Tbsp orange juice
1 cup of Greek yogurt
Salt and pepper to taste

Directions:

Heat a large skillet over a medium heat and toast your latke spices for about 2 minutes or until they become fragrant placing them in a large bowl.

Pour canola oil into your skillet so that it is about half an inch high and keep it over the medium heat.

Mix your sweet potatoes and leeks together in a large bowl. Toss your spices with your vegetables in the bowl.

In a separate small bowl, beat your eggs. Gently toss your eggs into your spice and vegetable mixture so that they are combined. Mix in your matzo meal thoroughly, but not with a heavy hand so that it doesn't become clumpy.

Place about three tablespoons of latke batter in the palm of your hand. With both your hands, compress the batter so that you create a small patty. Each patty should be about 1/4 an inch thick and 3 inches in diameter.

Place each Spiced Sweet Potato Latke into your frying pan and cook until each side is crispy. It will only take a few minutes to cook on each side.

Place your cooked Spiced Sweet Potato Latkes on paper towels so that it will absorb some of the excess oil.

To make your mint yogurt sauce, place all your mint yogurt sauce ingredients, except for your Greek yogurt, in a small container and mix in your Greek yogurt so that all the mint yogurt sauce is completely combined. Serve with Latkes.