



Virtual Hanukkah Workshop

Your Shopping List:

- 4 russet potatoes (about 2 pounds)
- 1 medium parsnip
- 1 medium turnip
- 1 small onion
- 4 scallions
- 3 large eggs
- all-purpose flour or any type of gluten free flour
- breadcrumbs, matzo meal or gluten free breadcrumbs
- Schmaltz or peanut, canola, or grapeseed oil, for frying
- kosher salt
- freshly ground black pepper

How to Prepare to cook-along:

- Read through recipe (on following page)
- Lay out a nice clean work surface and take out ALL of your ingredients and a box grater or food processor with shredder blade, several large bowls, a large frying pan (ideally non-stick)
- Prepare your vegetables before the workshop. Scrub your potatoes, peel your parsnip, turnip, onion

ROOT VEGETABLE LATKE RECIPE



Virtual Hanukkah Workshop

Recipe adapted from the book The Gefilte Manifesto by Jeffrey Yoskowitz and Liz Alpern. All rights reserved.

MAKES about 20 LATKES

4 russet potatoes (about 2 pounds), peeled
1 medium parsnip, peeled
1 medium turnip, peeled
1 small onion
4 scallions, finely chopped
3 large eggs, lightly beaten
1 tablespoon kosher salt
¼ teaspoon freshly ground black pepper
3 tablespoons all-purpose flour
1/3 cup bread crumbs or matzo meal (gf breadcrumbs or flour are an ok substitute!)
Schmaltz or peanut, canola, or grapeseed oil, for frying

1. Shred the potatoes, parsnip, turnip, and onion on the large holes of a box grater or in a food processor using the shredder plate. Place the grated vegetables in a large bowl and add cold water to cover. Let sit for about 5 minutes.

2. Drain the vegetables in a colander and squeeze out as much liquid as possible from the shreds into a bowl. White potato starch will collect at the bottom of the bowl. Carefully drain off the water, leaving the potato starch. Set aside.

3. Place the drained vegetable shreds in a large bowl. Add the scallions, eggs, salt, pepper, flour, bread crumbs, and the reserved potato starch. Mix well, preferably using your hands.

4. In a 9-inch nonstick or cast-iron skillet, heat a layer of schmaltz or oil, about 1/8 inch deep, over medium heat. Form the latke batter into thin patties. As you form the patties, squeeze out and discard any excess liquid. Carefully slip the patties, about 4 at a time, into the pan and fry for 2 to 3 minutes on each side, or until golden brown and crisp.

5. Remove the latkes from the pan and place on a baking sheet lined with paper towels to drain the excess fat. Latkes are best and crispiest when served right away. If



Virtual Hanukkah Workshop

serving later, transfer to a separate casserole dish or baking sheet and place in the oven at 200°F to keep warm until serving. Serve hot, topped with Applesauce and/or sour cream.