

Chanukah Lights and Latkes

Sweet Potato Latkes

Makes 12 to 16 latkes

- 1 medium onion, peeled and grated or chopped fine, or 4 scallions, chopped fine
 - 2 pounds sweet potatoes, peeled and coarsely grated
 - 2 tablespoons minced fresh ginger, optional
 - 2 eggs, lightly beaten
 - 1 teaspoon salt
 - Freshly ground black pepper, to taste
 - 2 to 3 tablespoons flour or matzah meal, optional
 - Oil, for frying
 - Applesauce and/or sour cream, for serving, optional
1. Place the grated onion and potato in a clean tea towel or several layers of paper towels and squeeze out excess moisture.
 2. Place drained onion and potatoes in a large mixing bowl. Add minced ginger, if using, beaten eggs, salt, pepper and flour, if using, to the potato mixture and mix gently.
 3. Heat a quarter-inch of oil in a large skillet over medium-high heat. When the oil is hot enough that a drop of batter sizzles, gently spoon about two generous tablespoons of batter into the hot oil for each latke, flattening the pancakes with the back of the spoon. Do not crowd the pan. Fry latkes until golden on each side, turning once, about 3 minutes. Remove latkes from pan as they are done and drain on paper towels.