

# Chanukah Lights and Latkes

## Cheesy Zucchini Latkes

*Makes about 20 latkes*

- 2 pounds zucchini, peeled and coarsely grated
  - ½ pound all-purpose potatoes, peeled and coarsely grated
  - 1 teaspoon fresh lemon juice
  - 1 medium onion, peeled and grated or chopped fine, or 6 scallions, chopped fine
  - ½ cup grated Parmesan cheese
  - 1 egg, lightly, beaten
  - 2 cloves garlic, crushed
  - 1 teaspoon salt
  - Freshly ground black pepper, to taste
  - ¼ cup flour or matzah meal
  - 2 teaspoons sugar, optional
  - Oil, for frying
  - Applesauce and/or sour cream, for serving, optional
1. Place the grated zucchini and potato in a clean tea towel or several layers of paper towels and squeeze out excess moisture.
  2. Place drained zucchini and potatoes in a large mixing bowl. Add the lemon juice and mix. Add the grated onion, Parmesan cheese, egg, garlic, salt, pepper, flour and sugar, if using, and mix gently but well so that all the ingredients are blended.
  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.