

CILANTRO & JALAPENO LATKES

WITH CHIPOTLE SOUR CREAM

INGREDIENTS FOR SOUR CREAM MIX

- 6 T Sour cream (light)
- 1 T Chipotle chile canned in adobo sauce (chopped)
- 3/4 t Lime rind (grated)
- 1 t Lime juice (fresh)



DIRECTIONS FOR SOUR CREAM MIX

- 1 Combine first 4 ingredients in a small bowl, stirring well
- 2 Cover & chill until ready to serve

INGREDIENTS FOR LATKES

- 6 C Potato (peeled) (shredded)(about 1 1/2 pounds)
- 1 C Onion (fresh) (grated)
- 6 T Flour of your choice
- 1/2 C Cilantro (fresh)(chopped)
- 2 T Jalapeno pepper (seeded) (finely chopped)
- 1 Egg (large)
- 1 t Cumin (ground)
- 1/2 t Salt
- 4 T Healthy oil (divided)



DIRECTIONS FOR LATKES

- 1 Combine potato & onion in a colander & drain for 30 minutes
- 2 Press occasionally with the back of a spoon until barely moist
- 3 Combine potato mix, flour, Cilantro, Jalapeno pepper, egg, Cumin & salt in a large bowl & toss well
- 4 Heat a large skillet over medium-high heat
- 5 Add 2 T oil to pan; swirl to coat
- 6 Pour 1/4 C potato mix into pan & flatten slightly
- 7 Repeat the procedure 5 times to form 6 latkes
- 8 Sauté 3 1/2 minutes on each side or until golden brown & thoroughly cooked
- 9 Remove latkes from pan but keep them warm
- 10 Repeat procedure with remaining 2 T oil & potato mix
- 11 Serve with sour cream mix

NOTE

Make 12 latkes

