

SPICY CHEDDAR LATKES

INGREDIENTS

- 1 lb** Potatoes (peeled) (quartered lengthwise)
- One** Onion (peeled) (quartered)
- 1 clove** Garlic (large) (peeled)
- 1/4 C** Flour **OR** Potato starch
- 3/4 C** Cheddar cheese (sharp) (shredded)
- 1** Egg **OR** 1/4 C egg substitute
- 3/4 t** Salt (coarse)
- 1/4 t** Black pepper
- 1/2 t** Baking powder
- 1 or 2** Chipotle chiles in adobo sauce (minced) (to your taste)
- 1t - 2 t** Adobo sauce
- 2 t** Chili powder
- 1 t** Paprika
- 1 t** Cumin
- 1 t** Oregano
- 1/2 t - 1 t** Crushed red pepper flakes
- Healthy oil (for frying)
- Greek yogurt **OR** sour cream (optional topping)



DIRECTIONS

- 1 Use a food processor fitted with a coarse grating disk to grate the potatoes, onions & garlic
- 2 Discard any large pieces
- 3 Transfer mix to a clean dish towel & squeeze out any excess liquid & then place in a large bowl
- 4 Stir in the flour, egg, cheddar cheese, salt, pepper, chipotle chilies, adobo sauce chili powder, paprika, cumin, oregano, crushed red pepper flakes & the baking powder
- 5 In a medium skillet, heat 1/4 inch oil over medium-high heat until hot but not smoking
- 6 Working in 5 to 6 batches, drop 2 T scoops of batter into the pan about 2 inches apart
- 7 Using a spatula, flatten the batter into disks
- 8 Cook, turning once, until browned & crisp, about 5 minutes
- 9 Lower the heat if the latkes darken too quickly
- 10 Drain on paper towels.
- 11 Serve with greek yogurt **OR** sour cream

NOTES

- 1 If you don't have a processor, you can grate the potatoes on the large holes of a box grater
- 2 These can be made ahead & reheated in a 325 F oven for 10 - 15 minutes **OR** until warm

