

Pumpkin Latkes with Spiced Cranberry Sour Cream

*Alison Ladman - Associated Press
Palm Beach Post*

Servings: 10

*1 cup sour cream
1/4 cup dried cranberries, finely chopped
2 tablespoons packed dark brown sugar
1 teaspoon cinnamon
1/4 teaspoon nutmeg
1/4 teaspoon ground cloves
vegetable oil
1 medium yellow onion, chopped
1 small (about 3 cups) sugar pumpkin, peeled, seeded and shredded
2 eggs
1/4 cup all-purpose flour
1 teaspoon salt
1/4 teaspoon ground black pepper
toasted pecans (for garnish)*

In a small bowl, stir the sour cream, cranberries, brown sugar, cinnamon, nutmeg and cloves. Set aside.

In a medium skillet over medium, heat one tablespoon of vegetable oil. Add the onion and cook until very tender and well browned, about 12 to 15 minutes. Transfer the onion (reserving the skillet) to a medium bowl and mix in the shredded pumpkin, eggs, flour, salt and black pepper.

Wipe out the skillet used to cook the onions. Return it to medium-high heat and add 1/4-inch of vegetable oil. Working in batches, scoop the pumpkin mixture by the heaping teaspoonful into the pan, three or four scoops at a time. Flatten each scoop with the back of the spatula and cook until browned on both sides and tender at the center, about 3 minutes per side.

Transfer to a wire rack set over a baking sheet to drain. Serve topped with the cranberry sour cream and garnished with toasted pecans.

Start to Finish Time: 30 minutes

Per Serving (excluding unknown items): 91 Calories; 6g Fat (57.5% calories from fat); 2g Protein; 7g Carbohydrate; trace Dietary Fiber; 53mg Cholesterol; 241mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 0 Non-Fat Milk; 1 Fat; 0 Other Carbohydrates.

Side Dishes

