## Parsnip-Golden Beet Latkes

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3 tablespoons flour
1 teaspoon baking powder
1 teaspoon Kosher salt
big pinch freshly ground pepper
3/4 pound (about 3) golden heets,
peeled and shredded, then squeezed
dry in a clean kitchen towel
3/4 pound (about 2 large) parsnips,
peeled and shredded
3 eggs, beaten

2 tablespoons olive oil

1/2 cup sour cream

2 tablespoons grated horseradish

2 tablespoons parsley, finely chopped

In a large bowl, whisk the flour, baking powder, salt and pepper.

Add the beets and parsnips. Toss to coat. Stir in the eggs.

In a large skillet over medium-high heat, warm the olive oil. Drop 1/4 cupfuls of the mixture into the skillet and cook, pressing with a spatula to flatten, until golden brown, 4 to 5 minutes per side. Keep warm in a 200 degree oven until ready to serve.

In a small bowl, stir together the horseradish, parsley and sour cream. Serve on the side.

Per Serving (excluding unknown items): 925 Calories; 67g Fat (64.3% calories from fat); 27g Protein; 56g Carbohydrate; 9g Dietary Fiber; 687mg Cholesterol; 2661mg Sodium. Exchanges: 3 Grain(Starch); 2 1/2 Lean Meat; 0 Vegetable; 1/2 Non-Fat Milk; 11 1/2 Fat; 0 Other Carbohydrates.

Side Dishes

Carbohydrate (g):

## Dar Carvina Mutritional Analysis

Calories (kcal):	925	Vitamin B6 (mg):	.4mg
% Calories from Fat:	64.3%	Vitamin B12 (mcg):	2.3mcg
% Calories from Carbohydrates:	24.0%	Thiamin B1 (mg):	.5mg
% Calories from Protein:	11.6%	Riboflavin B2 (mg):	1.1mg
Total Fat (g):	67g	Folacin (mcg):	216mcg
	•	Niacin (mg):	3mg
Saturated Fat (g):	23g	Caffeine (mg):	0mg
Monounsaturated Fat (g):	33g	Alcohol (kcal):	09
Polyunsaturated Fat (g):	5g	% Pofuso:	0 0 0%
Cholesterol (mg):	687ma		

56g

**Food Exchanges** 

Dietary Fiber (g):	9g	Grain (Starch):	3
Protein (g):	27g	Lean Meat:	2 1/2
Sodium (mg):	2661mg	Vegetable:	0
Potassium (mg):	1073mg	Fruit:	0
Calcium (mg):	557mg	Non-Fat Milk:	1/2
Iron (mg):	6mg	Fat:	11 1/2
Zinc (mg):	3mg	Other Carbohydrates:	0
Vitamin C (mg):	40mg		
Vitamin A (i.u.):	2031IU		
Vitamin A (r.e.):	521 1/2RE		

## **Nutrition Facts**

Total Fat         67g         103%           Saturated Fat         23g         117%           Cholesterol         687mg         229%           Sodium         2661mg         111%           Total Carbohydrates         56g         19%           Dietary Fiber         9g         37%	Amount Per Serving				
Total Fat         67g         103%           Saturated Fat         23g         117%           Cholesterol         687mg         229%           Sodium         2661mg         111%           Total Carbohydrates         56g         19%           Dietary Fiber         9g         37%	Calories 925	Calories from Fat: 595			
Saturated Fat         23g         117%           Cholesterol         687mg         229%           Sodium         2661mg         111%           Total Carbohydrates         56g         19%           Dietary Fiber         9g         37%		% Daily Values*			
	Saturated Fat 23g  Cholesterol 687mg  Sodium 2661mg  Total Carbohydrates 56g	117% 229% 111% 19%			

<sup>\*</sup> Percent Daily Values are based on a 2000 calorie diet.