

# Spiralized Latkes

*Better Homes & Gardens Magazine*

## **Yield: 12 latkes**

*4 medium (1-1/2 pound) russet potatoes*

*2 eggs, slightly beaten*

*3 tablespoons vegetable oil (OR traditional rendered chicken fat)*

*2 cloves garlic, minced*

*1/2 teaspoon salt*

Peel and spiralize four medium russet potatoes. Pat dry. Using scissors, cut through the ribbons.

In a bowl, combine the potato ribbons with the eggs, vegetable oil, garlic and salt.

Press 1/3 cup of the potato mixture into a patty, squeezing out excess liquid.

In a large skillet over medium-high heat, cook batches of the potatoes in hot oil for about 4 minutes or until golden brown, turning once.

Drain on paper towels or a rack. Keep warm. Serve with toppings of your choice.

*The thinner that you slice, the better the pancakes hold together spiralize the potatoes.*

## TOPPINGS

*Shaved Fennel, Celery & Shallot Slaw*

*---- pomegranate seeds*

*---- fennel fronds*

*Beef Salami*

*---- pineapple salsa*

*---- sliced Fresno chile pepper*

*---- fresh cilantro leaves*

*Prepared Horseradish*

*---- sour cream*

*---- smoked trout*

*---- green apple slices*

*---- snipped chives*

*Smoked Salmon*

*----cream cheese*

*---- microgreens*

*---- red onion slices*

*---- everything bagel seasoning*

*Aged White Cheddar*

*---- red pepper jelly*

*---- sliced cornichon*

*---- crushed red pepper*

*Shredded Radicchio*

*---- thousand island dressing*

*---- pumpernickel bread crumbs*

*Sliced Stilton Cheese*

*----chopped grapes*

*----black pepper*

*---- fresh rosemary*

*Avocado Slices*

*---- radishes*

*---- tabini*

*---- lemon zest*

*---- black salt*

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Per Serving (excluding unknown items): 394 Calories; 10g Fat (23.3% calories from fat); 19g Protein; 57g Carbohydrate; 5g Dietary Fiber; 424mg Cholesterol; 1225mg Sodium. Exchanges: 3 1/2 Grain(Starch); 1 1/2 Lean Meat; 1/2 Vegetable; 1 Fat.