

HIDDEN VEGGIE LATKES

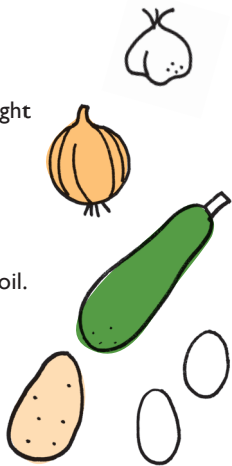
A traditional potato pancake stuffed with healthy veggies.

INGREDIENTS:

- 1 large russet potato, peeled
- 1 large zucchini, peeled
- ½ head of cauliflower
- ½ yellow onion
- 1 clove of garlic, finely minced
- ½ cup all-purpose flour
- 1 tablespoon baking powder
- 2 large eggs
- 1 teaspoon kosher salt
- ½ teaspoon pepper
- Vegetable oil for frying

INSTRUCTIONS:

- 1 Grate together potato, zucchini, cauliflower, and onion. Use a food processor to make this step faster.
- 2 Wrap the vegetable mixture in a cheesecloth or a lightweight kitchen towel and squeeze out as much liquid as possible.
- 3 In a large bowl, combine vegetables with garlic, flour, baking powder, eggs, salt, and pepper.
- 4 In a frying pan heat ½ inch of oil on medium-high. Carefully drop a heaping tablespoon of latke mixture into oil.
- 5 Fry for roughly 2 minutes, then flip and fry the other side.
- 6 Transfer each latke to a paper towel-lined platter.
- 7 Serve while warm.



FIFTH NIGHT. In the first century B.C.E. Rabbi Shammai proposed: Light eight candles the first night, and one fewer each night – a countdown of the remaining time. Rabbi Hillel countered: Light one candle the first night, and add one each night – a ramp-up, because “holiness should increase, not decrease.” Hillel won, but more important is the way multiple voices were heard and honored – an idea true to the spirit of Hanukkah.