

Annie's Organic Buying Club

making organics affordable for everyone!



Sweet Potato Latkes by Food Network Kitchens

- 1/2 medium yellow onion
- 1/2 pound Yukon gold potato, (about 1 large)
- 1/2 pound sweet potato, (about 1 medium)
- 2 tablespoons all-purpose flour
- 1 teaspoon kosher salt
- Pinch cayenne
- 1 large egg, lightly beaten
- Vegetable oil
- 4 teaspoons light sour cream
- 4 teaspoons beet or regular horseradish
- 2 to 3 sprigs flat-leaf parsley

Preheat the oven to 200 degrees F. Put a wire rack on a baking sheet and place in the oven.

Grate the onion on a box grater into a large bowl. Grate both potatoes into the same bowl, grating down the length of the potato to get long strands. Toss the potatoes with the onions as you work to keep them from discoloring. Put potato mixture in a clean dish towel and wring out excess liquid. Toss the latke mixture with the flour, salt, and cayenne. Stir in the egg.

Heat a 1/4-inch oil in a large cast iron or other heavy skillet over medium heat. Working in batches, spoon about 1/4 cup of the latke mixture into the skillet, pressing lightly to form 3-inch pancakes. Take care not to overcrowd the pan. Cook, turning once, until just golden, about 2 minutes per side. Transfer to the rack in the oven while you cook the remaining batter.

Serve the latkes topped with a small dollop of sour cream and horseradish. Garnish with a parsley leaf. Serve immediately.

Sweet Potato Latkes by Epicurious.com

- 1 lb sweet potatoes, peeled and coarsely grated
- 2 scallions, finely chopped
- 1/3 cup all-purpose flour
- 2 large eggs, lightly beaten
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 3/4 cup vegetable oil

Stir together potatoes, scallions, flour, eggs, salt, and pepper.

Heat oil in a deep 12-inch nonstick skillet over moderately high heat until hot but not smoking. Working in batches of 4, spoon 1/8 cup potato mixture per latke into oil and flatten to 3-inch diameter with a slotted spatula. Reduce heat to moderate and cook until golden, about 1 1/2 minutes on each side. Transfer latkes with spatula to paper towels to drain.

Bubbie's Potato Latkes by Dina found on Foodtv.com

- 6 to 8 potatoes, grated finely like mush
- Salt and pepper, to taste
- 1 teaspoon baking powder
- 1 onion, diced or grated
- Flour, if needed
- Vegetable oil, to fry

Mix in a large bowl all ingredients with a wooden spoon. Add small amounts of flour, if needed to bind ingredients together. Heat a generous amount of vegetable oil in a pan. Make patties of potato mixture and fry until golden brown.

Potato Latkes by Joan Nathan

- 2 pounds russet (baking) or Yukon Gold potatoes
- 1 medium onion
- 1/2 cup chopped scallions, including the green part
- 1 large egg beaten
- Salt and pepper to taste
- Vegetable oil for frying

Peel the potatoes and put in cold water. Using a grater or a food processor coarsely grate the potatoes and onions. Place together in a fine-mesh strainer or tea towel and squeeze all the water over a bowl. The potato starch will settle to the bottom; reserve that after you have carefully poured off the water. Mix the potato and onion with the potato starch. Add the scallions, egg, and salt and pepper. Heat a griddle or non-stick pan and coat with a thin film of vegetable oil. Take about 2 tablespoons of the potato mixture in the palm of your hand and flatten as best you can. Place the potato mixture on the griddle, flatten with a spatula, and fry for a few minutes until golden. Flip the pancake over and brown the other side. Remove to paper towels to drain. Serve immediately.

Zucchini Potato Latkes by TasteOfHome.com



- 3 medium zucchini, shredded (about 4-1/2 cups)
- 1 teaspoon salt, divided
- 2 eggs, beaten
- 1 small onion, grated
- 1/4 cup matzo meal or dry bread crumbs
- 1/8 teaspoon pepper
- Oil for frying
- Sour cream, optional

In a large bowl, toss zucchini and 1/2 teaspoon salt; let stand for 10 minutes. Squeeze zucchini dry. Stir in the eggs, onion, matzo meal, pepper and remaining salt.

In a large skillet, heat oil over medium heat. Drop batter by tablespoonfuls into oil; press lightly to flatten. Fry for 2 minutes on each side or until golden brown. Serve with sour cream if desired. Yield: 16 latkes.

Zucchini Latkes by Esther Weiner

- 4 cups zucchini, grated
- 1 medium white potato, grated
- 1 medium onion, chopped
- 3 eggs
- 3 tablespoons flour
- 2 tablespoons seasoned bread crumbs
- Pepper, to taste
- Garlic powder, to taste
- 1/4 teaspoon salt
- 3 tablespoons vegetable oil

Mix together the zucchini, potato and onion. Whisk the eggs together and add to the vegetable/potato mixture. Mix together the flour, bread crumbs, pepper, garlic powder and salt and combine with the egg/vegetable mixture. Heat large nonstick frying pan with 3 tablespoons vegetable oil. Drop batter by spoonfuls into hot oil and fry until crisp, turning to fry on the other side. Add small amounts of oil as needed when frying. Turn out on towel paper to drain. Serve quickly, best while hot.

Applesauce:

Making homemade applesauce is easy and delicious. I cook them skins too. Grannys are a little tarter while a deep red skinned apple will offer a pink hue to the applesauce.

Simply core the apples and cut them up and put in a pot with a little bit of water to barely cover. Many add sugar too but I leave that out and find it is just delicious with the right mix of apples. You can always add a little honey or maple syrup if too tart. Cook for 20-30 minutes. Watch to see that the water does not evaporate and add more if necessary. The apples will fall apart and then you can use a hand held blender or simply mash if you want it a bit chunkier.

You can add a dash of cinnamon if you like or other fruit to the mix. I like some lemon zest.

Basic Applesauce (Pareve) by JewishExponent.com

- 3 lbs. (6 large) apples (preferably McIntosh)
- 1/2 tsp. ground cinnamon (optional)
- 1/2 to 3/4 cup water

Peel, core and coarsely chop the apples. Combine with cinnamon, if desired, and 1/2 cup water in a heavy saucepan.

Bring to a boil, stirring frequently. Simmer for 8 to 10 minutes, until the apples are tender.

Mash lightly with a potato masher, or the back of large fork or spoon until the sauce has the chunkiness you desire.

To finish, add more water to reach the desired texture. You can also add some sugar to adjust the flavor, but I prefer my applesauce unsweetened. The exact amounts of water and sugar added to any applesauce are dependent on personal taste, as well as the natural sweetness of the apples and thickness of the sauce they create. Makes about 1 quart.

Basic No-Peel Applesauce (Pareve) by JewishExponent.com

- 3 lbs. (6 large) apples (preferably McIntosh)
- 1/2 tsp. ground cinnamon (optional)
- 1/2 to 3/4 cup water

Cut apples into eighths. Combine with cinnamon, if desired, and 1/2 cup water in a heavy saucepan.

Bring to a boil, stirring frequently. Simmer for 8 to 10 minutes, until the apples are tender.

Run the mixture through the medium blade of a food mill in small batches. To clean the blade of scraps of apple skin, reverse its direction periodically during milling.

To finish, add more water to reach the desired texture. You can also add some sugar. Makes about 1 quart.

Applesauce Recipe by Simply Recipes

Preparation time: 45 minutes. The sugar amounts are just guidelines, depending your taste, and on the sweetness of your apples, use less or more. If you use less sugar, you'll likely want to use less lemon juice. The lemon juice brightens the flavor of the apples and balances the sweetness.

- 3 to 4 lbs of peeled, cored, and quartered apples. (Make sure you use a good cooking apple like Golden Delicious, Granny Smith, Fuji, Jonathan, McIntosh, or Gravenstein.)
- 4 strips of lemon peel - use a vegetable peeler to strip 4 lengths
- Juice of one lemon, about 3-4 Tbsp
- 3 inches of cinnamon stick
- 1/4 cup of dark brown sugar
- up to 1/4 cup of white sugar
- 1 cup of water
- 1/2 teaspoon of salt

Put all ingredients into a large pot. Cover. Bring to boil. Lower heat and simmer for 20-30 minutes. Remove from heat. Remove cinnamon sticks and lemon peels. Mash with potato masher. Ready to serve, either hot or refrigerated. Delicious with vanilla ice cream or vanilla yogurt. Freezes easily, lasts up to one year in a cold freezer.



Gala Applesauce by Stanford.Wellsphere.com

Cut the top off an apple, leaving the stem intact. Scoop out the centers and remove the seeds, then place into a small saucepan. Add the following:

- 1 t. sugar
- 1/2 t. apple cider vinegar
- 1/4 c. apple juice

Bring to a boil over high heat. Turn down to a simmer and cook until the apples are soft, about 5 minutes. Mash the apples.

Instead of coating the inside of the apple with butter and sugar and baking in the oven as the recipe called for, I put the whole apple in the microwave for 1 minute, and the top in for 25 seconds. Then just fill the apple with the applesauce and top it with the stem.

For more ideas check out:

All Recipes: <http://allrecipes.com/recipes/holidays-and-events/Hanukkah/Main.aspx>

Food Network:

<http://www.foodnetwork.com/search/delegate.do?fnSearchString=hanukkah&fnSearchType=site>