



FINCH + FENNEL

## Curried Latkes

### INGREDIENTS:

- 1 bag Frozen Hash Browns or Sweet Potatoes (20 oz), grated
- 1 c Onion, chopped
- Olive Oil or Butter
- 2 Tbsp Garlic, chopped or minced
- 1 Tbsp Ginger, grated or minced
- 2-3 Tbsp F+F Curry Powder Blend Seasoning
- 1 c All-Purpose Flour
- 2 Eggs, large
- Canola/Avocado Oil, for frying
- Cheesecloth or Dish Towel, for straining potatoes
- Desired Toppings: Sour Cream, Cilantro, Green Onions, etc.



### DIRECTIONS:

1. Defrost frozen potatoes completely. Wrap & press in either cheesecloth or a dish towel, draining as much liquid out of them as possible.
2. Sauté chopped onion in olive oil or butter, with garlic & ginger, until translucent.
3. Once potatoes are completely drained, place into a bowl & stir in the flour, F+F Curry Powder Blend Seasoning & sautéed onion.
4. Whisk eggs & add them to the potato mixture. Mix to incorporate.
5. Potatoes should form together, but not be too wet or sticky. Add more flour, if needed, to hold together, being careful to not overwork the potatoes.
6. Scoop into 1-2 inch balls. Once in a ball pat down to form a disc, then set aside.
7. Use a large sauté pan with a lip, add canola or avocado oil until about ¼ inch deep. Bring oil to 350°F & fry the latkes on both sides until lightly brown. Once brown on both sides, remove & set aside. Lightly salt, as needed.
8. You may also cook in the oven at 400°F for 20-30 minutes, making sure to flip halfway through.
9. Top with sour cream, cilantro & green onions.

*Enjoy!*

