

SWEET POTATO LATKES

YIELD: 6 SERVINGS

INGREDIENTS

1 pound	American sweet potatoes, peeled and coarsely shredded (about 3 medium sized)
3	large eggs
¼ cup	(60 mL) chopped green onions
3 tbsp	(45 mL) all-purpose flour
½ tsp	(2mL) salt
¼ cup	(60 mL) vegetable oil
Garnishes:	sour cream apple sauce

METHOD

1. Wrap sweet potatoes in clean dish towel; wring to remove excess moisture.
2. In bowl, combine sweet potatoes with remaining ingredients except oil; blend well. Heat oil in large non-stick skillet over medium-high heat.
3. Spoon heaping tablespoonfuls of batter into skillet, flattening with back of spoon. Cook until golden on both sides, turning after about 4 minutes
4. Remove to paper towels to drain. Repeat with remaining batter.
5. Garnish as desired.

Recipe created by the American Sweet Potato Marketing Institute

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American Sweet Potato