

Izenberg's Catering

EIGHT DAYS OF LATKES

traditional latkes

3 medium russet potatoes, peeled and chopped/grated
1 medium yellow onion, chopped
1 egg
about 1/4 cup of flour
salt & pepper to taste
sour cream and/or apple sauce to accompany

vegetable latkes

traditional, plus fresh baby spinach, chopped red & yellow peppers & grated carrots

jalapeno latkes

traditional, plus two tablespoons of chopped jalapenos and fresh cilantro to taste
Fresh squeezed lime juice and a dash of sugar, blended with sour cream to accompany

cinnamon apple latkes

traditional, plus 1 cup chopped/grated gala or macintosh apples and 1/2 teaspoon of cinnamon
maple syrup to accompany

fresh beet latkes

4-5 medium beets, peeled and chopped/grated (wear gloves!)
1 small yellow onion, chopped
1 egg
about 1/4 cup of flour
salt & pepper to taste
crumbled goat cheese to accompany

sweet potato latkes

3 medium sweet potatoes, peeled and chopped/grated
1/3 cup green onion, chopped
1 egg
about 1/4 cup flour
dash of cinnamon
1 teaspoon sugar
top with coarse salt to taste
maple syrup to accompany

butternut squash latkes

3 cups butternut squash, chopped/grated
1 cup russet potato, chopped/grated
1/4 cup yellow onion, chopped
1/8 cup fresh sage, chopped
1 teaspoon baking powder
1/8 cup flour
1 egg
salt & pepper to taste
sour cream to accompany

sweet cheese latkes

1 pound farmers cheese (or ricotta/mascarpone blend)
juice & zest of 2 lemons
5 eggs
2 cups flour
1/2 cup sugar
1 teaspoon vanilla
1/2 teaspoon salt
flip when golden brown, then fry until other side is golden brown
cinnamon-sugar to accompany

ALL OF THE ABOVE SHOULD BE FRIED IN PREFERRED CHOICE OF HOT OIL UNTIL CRISPY ON BOTH SIDES