

# Cantor Wolman's favorite CURRY SWEET POTATO LATKES

- 1) Peel & grate 1 LB sweet potatoes
- 2) In a separate bowl, combine:
  - a. ½ cup all-purpose flour
  - b. 2 tsp sugar
  - c. 1 tsp brown sugar
  - d. 1 tsp baking powder
  - e. ½ tsp cayenne powder (optional)
  - f. 2 tsp curry powder
  - g. 1 tsp cumin
  - h. Salt and freshly ground pepper to taste
- 3) In a separate bowl, mix 2 large eggs, and ½ cup milk. Combine with dry mix.
- 4) Add to the shredded potatoes. The batter should be moist but not runny; if too stiff, add more milk.
- 5) Heat 1/4 inch of peanut oil in a frying pan until it is barely smoking. Drop in the batter by tablespoons and flatten. Fry over medium-high heat several minutes on each side until golden. Drain on paper towels and serve.

Yield: 16 three-inch pancakes (D).

Recipe Origin: Jewish Cooking in America, September 1998 - Joan Nathan