

Sweet Potato Latkes

a family recipe from Steve Price

1 pound sweet potatoes

2 eggs

1/2 teaspoon baking powder

1/4 cup matzo meal

1/2 teaspoon salt

pinch white pepper

oil for frying

Scrub potatoes, peel and shred (I use a food processor with grater attachment)

Remove excess moisture.

In a medium bowl, beat the eggs. Add sweet potatoes, baking powder, matzo meal, salt and pepper. Mix it all up and then let it stand for 5 - 10 minutes.

Heat oil in a large skillet. I use enough to cover bottom of pan plus a little more. My wife says I don't use enough oil. I use a 1/3 cup measuring cup to scoop mix and place in oil. Use a spatula to flatten it down into a pancake shape. Fry on both sides until golden brown.