



# Garden Vegetable Latkes

Makes: 12 latkes

Prep Time: 10 minutes Cook Time: 20 minutes

Total Time: 30 minutes

- 8 ounces Yukon Gold potatoes, peeled, cut into 1-inch pieces
- 8 ounces carrots (about 2 large), peeled, cut into 1-inch pieces
- 8 ounces parsnips (about 2 large), peeled, cut into 1-inch pieces
- 1/4 cup all-purpose flour
- 1/4 cup fresh dill
- 1/4 cup chopped green onions
- 1/2 tsp kosher salt
- 1/2 tsp freshly ground pepper
- 2 large eggs, beaten to blend
- 10 tbsp (approximately) vegetable oil

Preheat oven to 325°F. Place baking sheet in oven (see Chef's Note below).

Using food processor fitted with medium grating disk, shred potatoes, carrots and parsnips. Place towel on work surface. Spread vegetables over. Roll up towel; squeeze tightly to absorb moisture from vegetables.

Blend flour, dill, onions, salt, and pepper in large bowl. Add vegetables; toss to coat. Mix in eggs.

Heat 6 tablespoons oil in large skillet over medium heat. Working in batches, drop 2 heaping tablespoons batter per pancake into hot oil. Using spoon, spread to 4-inch rounds. Cook until brown, about 3 minutes per side. Transfer to sheet in oven. Repeat with remaining batter, adding more oil to skillet by tablespoons as necessary. Serve hot!

Chef's Note:

I line the baking sheet that's in the oven with paper towel. I hesitate to mention this as I don't want any fires to start, but I've never had that happen and it helps to absorb excess oil.