



Potato, Artichoke & Feta Latkes

Makes: 15 latkes

Prep Time: 15 minutes Cook Time: 1 hour

Total Time: 1 hour 15 minutes

- 1 & 1/2 pounds red-skinned potatoes
- 1 9-ounce package frozen artichoke hearts, thawed, diced, patted dry
- 2/3 cup chopped leek (white and pale green parts only)
- 1/2 cup freshly grated Parmesan cheese
- 1 large egg, beaten to blend
- 2 tbsp chopped fresh mint
- 2 tbsp chopped fresh oregano
- 1 tsp Kosher salt
- 1/2 tsp freshly ground pepper
- 6 ounces feta cheese, crumbled
- 1/2 cup fresh French breadcrumbs
- 8 tbsp (approximately) olive oil

Cook potatoes in pot of boiling salted water until just tender, about 20 minutes. Drain. Cool completely and peel.

Preheat oven to 325°F. Place baking sheet in oven (see Chef's Note below). Using hand grater, coarsely grate potatoes into large bowl. Add artichokes and leek.

Mix Parmesan, egg, mint, oregano, salt, and pepper in small bowl. Add to potato mixture. Stir in feta and bread crumbs. On a cookie sheet, firmly press 1/2 cup of the mixture into a 3/5-inch round cookie cutter. Repeat with remaining mixture.

Heat 6 tablespoons oil in large skillet over medium heat. Place 5-6 pancakes into skillet. Cook until brown, about 6 minutes per side. Transfer to sheet in oven. Repeat with remaining pancakes, adding more oil to skillet by tablespoonfuls 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 help to absorb excess oil.