



Potato latkes are a traditional Hanukkah treat.

Hanukkah

/ continued from Page D1

FLUFFIER POTATO LATKES

■ Ingredients as above, minus the onion and parsley but add a third egg.

This alternate recipe makes finer, fluffier latkes. Instead of grating the potatoes, mince in a food processor (or boil, drain and mash, if you're really picky) to obtain a paste-like consistency. Add remaining ingredients and fry in oil as above, making smaller latkes in bigger batches. Drain as above.

Makes: 10 to 12 smooth, little latkes.

SWEET POTATO LATKES

■ Same ingredients as the first latke recipe, except substitute two small yams for one cup of the potatoes, double the minced onion and use more flavourful herbs, such as basil or cilantro, in place of parsley.

Purists may scoff, but yams add sweetness and colour to traditional latkes and taste great in a 50-50 mix with regular spuds. Prepare as above.

Makes: Eight to 12 orange-tinted latkes.