

Beet and Potato Latkes



Ingredients

1 large baking potato $\frac{3}{4}$ lb.
2 medium beets $\frac{1}{2}$ lb.
Peel potato and beets.
Julienne the beets and potatoes with a mandolin or grater.
 $\frac{1}{4}$ c flour
1 Tbsp thyme leaves
 $\frac{1}{2}$ tsp ground pepper
 $\frac{1}{2}$ tsp kosher salt
1 large eggs, lightly beaten
 $\frac{1}{4}$ c canola oil

Directions

In a large bowl toss the shredded beets and potatoes with the flour, thyme, pepper and salt. Add the beaten eggs and mix well.

In a large nonstick skillet, heat 1 Tbsp. of oil until it shimmers. Spoon in three $\frac{1}{2}$ cup mounds of the mixture, press to flatten. Cook over moderate heat turning when first side is crisp and golden. Remove from pan and drain on paper towel, sprinkle with salt. Repeat.

These are great with sour cream or applesauce.

Nutritional Information

Calories per serving 161 kcal
Total Fat 10.8 g
 Saturated Fat 1.2g
Cholesterol 62 mg
Sodium 266mg
Total Carbohydrates 12.6g
 Dietary Fiber 1.3g
Protein 3.7g

Servings 6