

From *Gluten-Free Nosh* at [www.glutenfreenosh.com](http://www.glutenfreenosh.com)

PDF for printing only, not for forwarding.

Please refer to web site for full story and information about the recipe. <http://wp.me/pGgB6-78>

## Gluten-Free Potato Latkes

*(gluten-free, pareve)*

[By Gluten-Free Nosh](#)

### Ingredients:

3 medium baking potatoes, peeled  
1 medium sweet potato, peeled  
1 medium onion, peeled  
3 eggs, beaten  
1/4 cup potato starch  
1 teaspoon coarse kosher salt  
1/2 teaspoon ground black pepper  
1/8 teaspoon baking powder  
Canola oil

### Method:

1. Using the top shredding disc on a food processor, grate the baking potatoes, sweet potato and onion, alternating grating the potatoes and onion to prevent the potatoes from darkening. Transfer the potato mixture to a large bowl, change to the bottom chopper blade on the food processor, pour the potato mixture back in the food processor bowl and pulse just a few times to end up with shorter bits of potato instead of long strands.
2. Transfer potato mixture to a colander or strainer to drain for 5 to 10 minutes. Squeeze out as much additional liquid as you can by pressing down on the potatoes with paper towels.
3. Place strained potatoes in large bowl, and mix in eggs, potato starch, salt, pepper and baking powder. If the mixture seems very loose and watery, add a bit more potato starch.
4. Pour canola oil into two frying pans, so that there's ¼ inch of oil covering the bottom of each pan; heat over medium-high heat. To test if oil is hot, sprinkle in a drop of water; if the water sizzles then the oil is ready. Drop large spoonfuls of potatoes into the pan. Flatten pancakes slightly with spatula and fry until golden brown on the bottom, then flip and cook the other side. The smaller the latkes are, the crisper they will be. Repeat with remaining potato mixture.
5. Place the latkes on a paper-towel-lined cookie sheet to drain excess oil. Keep them warm in a 250-degree oven while you make additional batches.
6. Serve hot with applesauce and/or sour cream. For a healthier twist, use nonfat plain Greek yogurt instead of sour cream.

**Yield:** About 24 latkes