

Sweet Potato Latkes

Yield: 18 servings

Prep time: 30 minutes

Total time: 1 hour

Ingredients

Sweet potatoes, peeled & grated | 4 lbs.

Scallions, chopped | 8

All-purpose flour | 2 $\frac{1}{3}$ cup

Eggs, beaten | 8

Kosher salt | 2 TBSP & 2 TSP

Black pepper | 2 TSP

Vegetable oil | as needed



Directions

1. Stir together the potatoes, scallions, all-purpose flour, eggs, salt, and black pepper until combined. Use gloved hands to make sure everything is full incorporated and there are no dry spots.
2. Preheat the iVario Pro on Side dishes / pan fry / color 3 / 2 min and 15 seconds. When the iVario Pro is preheated, add in enough oil to generously coat the bottom of the pan base. Drop the potato mixture in quarter cup portions and flatten into patties with gloved hands, or the back of a spoon. Start the timer and let them fry. When the timer is done, flip them over and press the add a new batch button on the panel. When the latkes are done cooking transfer to a lined tray.
3. Serve the Latkes with applesauce or sour cream if you wish!

