



Baked Moroccan Latkes

A variation on a theme

Makes approx. 28 appetizers ~ \$4.76 (\$.17 per serving)

Ingredients

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| 2 Tbsp. olive oil | 1 pinch of cayenne |
| 1 medium potato, peeled (<i>Yukon Golds are best because of their starch content</i>) | 1 pinch of red pepper flakes |
| 1 medium sweet potato, peeled | 1/2 tsp. curry powder (more, according to taste) |
| 1 medium yellow onion | Salt and pepper |
| 1 large egg, beaten | Apple topping (recipe below) |
| 2 Tbsp. flour | 4 oz. plain Greek yogurt or sour cream (<i>if using yogurt, 'Greek' is preferred due to its richness</i>) |
| 2 cloves of garlic, minced | Thinly sliced green onion for garnish (<i>optional</i>) |

Directions

1. Preheat oven to 400° F. Line two baking sheets with aluminum foil. Spray with non-stick spray and brush foil evenly with olive oil.
2. In a food processor, shred potatoes and onion. Do not over process or you will end up with a watery mess. Transfer mixture to bowl. Add garlic. Toss with flour and spices until evenly coated.
3. Fold in egg until completely mixed. (Depending on the "liquidity" of the mixture, you may need to add another egg to help the mixture bind together.
4. Drop by tablespoonfuls on baking sheet and flatten with spoon. Space latkes an inch or more apart. Bake for approximately 8-10 minutes; flip over and continue cooking for another 8-10 minutes, until golden brown and crispy on both sides.

Note: These can be made a day ahead. To reheat, place on baking sheet and place in 350 oven for about 10 minutes.

Apple topping

Traditionally, latkes are served with applesauce and sour cream. But, in keeping with a Moroccan theme, these latkes are topped with more of a "compote."

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| 3 medium apples, peeled, cored, 1/4" dice | 2 Tbsp. butter |
| 1/2 tsp. of cinnamon | Zest from 1/2 lemon |
| 2 Tbsp. brown sugar | 2 Tbsp. white wine, apple cider, water or orange juice |
| 1 tsp. grated fresh ginger | |

In a skillet over medium heat, melt butter and then add apple cubes. Let apples brown for about 10-15 minutes. If using a soft fleshed apple, it will begin to "break down" and soften during this time. If using a Granny Smith, it may take a little longer. Mix in ginger, lemon zest and brown sugar. Reduce heat to low and add liquid (wine, cider, etc.) Continue to cook until quite soft—but not the same smooth texture as applesauce. Remove from heat and cool.

Assembling

Place latkes on a platter. Top with a small amount of apple topping in the middle. Place a very small dollop of yogurt or sour cream in the middle of the apple mixture. Sprinkle with thinly sliced green onion. While the green onion is optional, remember that people eat with their eyes first and, in the case of food, looks are everything!

Recipe courtesy of Mary Pat Butler.

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