

Spicy Sweet Potato Latkes

Description

Spicy sweet potato latkes - a new twist on an old tradition...

Ingredients

- 1/2 tsp cumin seeds
- 4 eggs
- 5 cups grated sweet potatoes
- 1 tbsp smoked paprika
- 1 cup fresh chopped cilantro
- 3 tsp red chili pepper or jalapeno
- 1 tsp salt
- 1 tsp pepper
- 1 pt fat free yogurt - garnish
- 1 cucumber - garnish

Instructions

1. Small fry pan toast cumin seeds
2. In medium mixing bowl whip the eggs then mix in remaining ingredients including toasted cumin seeds.
3. In a large heavy - bottomed skillet and oil lightly. Drop batter by spoonfuls into pan and cook

Summary

Yield: 4

Source: Adapted from Care2.com who adapted from Hollyhock Cooks

Prep Time: 5 minutes

Category: Appetizers

Cuisine: Jewish

Spicey Sweet Potato Latkes

slowly on each side until cakes are very golden (about 12 minutes per side depending on size).

Notes

Makes 12 small cakes Serve with a teaspoon of greek style fat free yogart and a slice of cucumber as garnish...