

# Spicey 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 paperika
- 1 cup fresh chopped cilantro
- 3 tsp red chili pepper or jalepeno
- 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 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...

## Summary

**Yield:** 4

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

**Prep Time:** 5 minutes

**Category:** Appetizers

**Cuisine:** Jewish