



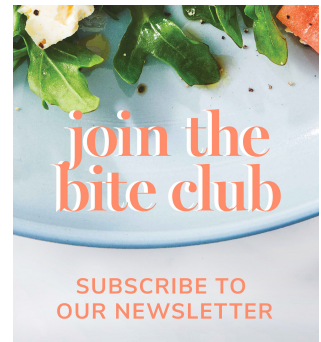
## potato latke waffles

Light it up this Hanukkah (and year-round, for that matter) with these awesome Potato Latke Waffles. Not only won't you have to smell like fried oil for days, but these waffles also have pockets to trap all the goodness of the toppings.

MAKES: 6 BIG WAFFLES



julie albert & lisa gnat



### ingredients

- 2 1/2 lbs (2-3 large) peeled russet (baking) potatoes
- 1 small yellow onion
- 4 eggs, lightly whisked
- 1/2 cup flour
- 2 tsp baking powder
- 1 tsp kosher salt
- 1/2 tsp freshly ground black pepper

print



### directions

1. Using a hand grater or food processor, grate potatoes and place in a large bowl. Cover in cold water to prevent browning. Grate onions and place in a separate mixing bowl. Drain potatoes, place in a clean towel and squeeze out as much liquid as possible. Discard liquid and place potatoes with the grated onions. Add eggs, flour, baking powder, salt and pepper to the potato and onion mixture. Mix until well combined.
2. Heat waffle iron to medium-high heat. Coat iron with non-stick cooking spray. Scoop 1/4 cup mixture and squeeze out excess liquid before placing on waffle iron. Cook until the latkes are golden brown this should take about 6 minutes depending on the heat of your waffle iron. Serve with desired toppings.

#### TOPPING IDEAS

Baby greens, smoked salmon topped with sour cream/horseradish and dill, garnish with lemon slice

Salsa, avocado, diced tomato, squeeze of lime topped with sour cream

Greek yogurt whisked with honey and topped with pomegranate seeds

Traditional toppings, such as applesauce and sour cream

*“Hanukkah is...the festival of lights, instead of one day of presents, we get eight crazy nights.”*

— ADAM SANDLER

