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Potato Latkes with Cinnamon-Apple Sour Cream

Prep time: 60 minutes

Servings: 10

Latkes? So addictive! It's never enough to eat just one. It takes at least three or four to satisfy that crunchy potato craving of which there are rarely leftovers. These are even better when topped with sour cream and homemade, cinnamon-fragrant applesauce. Maybe it's a good thing that they only come around once a year at Hanukkah or another holiday. Nonetheless, whether at Sunday family dinner or the special holiday, this classic is now back in your life, with the zing of red onions and the extra indulgence of the (completely lactose-free) creamy topping.

Ingredients

1 (12 oz.) container Green Valley Creamery Lactose-Free Sour Cream

2/3 cup unsweetened applesauce

2 Tbsp. brown sugar or 1 Tbsp. agave nectar, to taste

2 tsp. ground cinnamon

Pinch of salt

1 unpeeled apple, cored and shredded

4 russet potatoes (about 1 pound), peeled and shredded

1 medium red onion, shredded

1/3 cup unbleached all-purpose flour

2 tsp. salt

2 eggs, whisked

1/2 cup canola or vegetable oil

Chives for garnish

Instructions

1. Mix sour cream, applesauce, brown sugar, cinnamon and salt together.
2. Roll shredded apple in a clean kitchen towel and squeeze out excess water.
3. Stir drained apple shreds into the sour cream mixture. Adjust seasonings to taste and refrigerate until ready to serve.
4. Roll shredded potato and onion in a clean kitchen towel and squeeze out excess water. Place in a large mixing bowl. Add flour and salt. Toss to coat evenly.
5. Stir in eggs, mixing to coat evenly.
6. Line two baking sheets with paper towels.
7. Heat 1/4 cup oil in a large sauté pan or skillet over medium heat.
8. Form a 1/2 cup of the latke mixture into a ball, press into a 1/2-inch thick patty and place in skillet. Make enough latkes to fill the pan without overcrowding.
9. Cook each side about 3 to 4 minutes, until golden and crisp. Drain on paper towel-lined baking sheets.
10. Add more oil, if needed and repeat until the latke batter is used up.
11. Garnish with chives and serve warm with Cinnamon Apple Sour Cream.

Tip: Save time when entertaining and make the latkes a day ahead. They crisp up in the oven and taste even better the next day. Simply reheat on a baking sheet in a 400°F oven for 10 minutes, until crisp.

Tip: Make delicious Latke Benedicts by substituting latkes for English muffins and top with Canadian bacon, sautéed spinach, poached egg and lemony hollandaise (made with Earth Balance).

Tip: Latkes also make a great base for Mexican flavors and offer a great gluten-free alternative to flour tortillas. Pile crisp latkes high with slow-roasted pork, pinto beans, salsa, sour cream (Green Valley Creamery Lactose-Free Sour Cream, of course!), avocado, cilantro and lime. OI!