

MARYLAND FARM & HARVEST

The Local Buy recipe, Episode 907

Sunchoke Latkes

Latkes:

- 1½ Lbs. Jerusalem artichokes (sunchoke), peeled and shredded
- 1 Lbs. baking potatoes, peeled and shredded
- 1 large carrot, peeled and shredded
- 1/3 cup all-purpose flour
- 1 tsp. salt
- ¼ tsp. black pepper
- 1 large egg, lightly beaten
- 1 large egg white, lightly beaten
- 1/3 cup olive oil, divided



Aji Verde Sauce for Latkes:

- 1 medium Jalapeno, stem, seeds, and ribs removed
- 1 medium shallot
- 1 clove garlic
- 2 Tbs. lemon juice
- 2 Tbs. orange juice
- 1 tsp. salt
- 1 cup chopped cilantro
- 1 cup mayonnaise



Latkes:

- Peel, then shred artichokes, potatoes, and carrot on a large box grater or in a food processor with a grating disk. Place shredded vegetables in a large bowl and toss to combine. Add flour, salt, and pepper to vegetables and gently mix. Add egg and egg white; stir until just combined.

- Heat half of oil in a large nonstick skillet over medium high heat. To see if oil is hot enough, test a small spoonful of latke batter. If it sizzles immediately, oil is hot; if it reacts slowly, carefully continue heating oil.

- Using a $\frac{1}{4}$ measuring cup, add latke batter to hot oil. Do not crowd pan. Cook latkes three minutes on each side, or until crispy and browned. Remove from pan and place on a wire rack over a rimmed baking sheet, so that oil can drip away. (To keep warm while cooking others, place baking sheet in an oven at 200 degrees.) Repeat until all latkes are fried, making about 10 total. Serve immediately with applesauce, sour cream, or Aji Verde Sauce.

Aji Verde Sauce:

- Combine all ingredients in blender and puree. Serve immediately with hot latkes.