



POTATO PUMPKIN LATKES

makes 3 dozen

4 lbs. potatoes
1 onion
4 eggs, beaten
fresh ground pepper
2 C. pureed pumpkin
1 C. potato starch

Scrub potatoes so that skin becomes very thin. Grate into large bowl. Squeeze out excess water. Peel and grate onions and mix with potatoes. Add egg, pepper, pumpkin and potato starch and mix well.

Olive oil
Applesauce
Sour Cream or
Greek Yogurt

Pour small amount of oil into skillet and heat until shimmering, then drop spoonfuls of potato mixture onto hot oil to form patties. Fry on both sides until golden brown. Drain on paper towel. Serve hot w/topping of choice.