

Parsnip Potato Latkes

dairy | passover option | gluten-free option | freezes well | yields 12-15 large latkes

Everyone loves latkes! Festive enough for Chanukah, but casual enough for year-round meals, parsnip latkes are a wonderful way to enjoy a different spin on this traditional Jewish delicacy.

1 lb/500 g parsnips, peeled (2-4, depending on size)
1 large potato, peeled (preferably Idaho/russet)
1 medium onion
2 eggs
1/4 cup flour (or gluten-free flour with xanthan gum)
1 tsp baking powder
1 tsp kosher salt
1/4 tsp black pepper
2 Tbsp chopped fresh dill
grapeseed or vegetable oil, for frying
Sour Cream Dill Topping
1 1/2 cups sour cream or Greek yogurt
1 Tbsp lemon juice (preferably fresh)
3 Tbsp chopped fresh dill
freshly ground black pepper
additional dill for garnish



Preheat oven to 250°F. Line a rimmed baking sheet with parchment paper.

In a food processor fitted with the shredding disk, shred parsnips, potato, and onion, using medium pressure.

Transfer vegetables to a large colander and press firmly to drain excess liquid.

Place veggies into a large bowl. Add eggs, flour, baking powder, salt, pepper, and dill. Mix well.

In a large skillet, heat oil over medium-high heat. Working in batches, drop large spoonfuls of batter into hot oil to form pancakes, flattening them slightly with the back of the spoon. Do not crowd the skillet. Fry for 3-4 minutes per side or until golden.

Drain well on paper towels. Transfer to prepared baking sheet and place into oven to keep warm.

Topping: Stir together sour cream, lemon juice, dill, and pepper. Place into a serving bowl; garnish with additional dill. Serve with latkes.

Norene's Notes

Latkes freeze well. To reheat, place frozen latkes onto a large baking sheet. Bake, uncovered, at 400°F for 10-15 minutes, or until hot and crispy. If the latkes weren't frozen, reheating time will be slightly less.

Passover Option: Use 3 Tbsp potato starch instead of flour and use Passover baking powder. You can omit the baking powder, but the latkes won't be quite as light.

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