

Savory Potato Latke "Cookies"

Recipe By Rachel Nayman



Cooking and Prep:  30
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Serves:  10

No Allergens

Preference: Parve

Difficulty: Easy

Occasion: Chanukah

Diet: Vegetarian, Pescetarian,

Gluten Free, Sugar Free

For a twist on potato latkes and Chanukah cookies! Make potatoes in the forms of dreidels, menorahs and other shapes!

Ingredients (11)

Latke Cookies

- russet potatoes
- dried rosemary, to taste
- salt, to taste
- dried thyme, to taste
- 1 tablespoon **Bartenura Olive Oil** (for baking)
- 2 to 6 cups vegetable oil (depending on size of pot for frying)

Optional Dips/Fillings

- guacamole
 - spicy mayo
 - garlic mayo
 - cheese
 - Heaven & Earth Ketchup
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Start Cooking

Make "Latke Cookies"

1. Clean potatoes and cut potatoes into thin (1/4 to 1/2 inch) slices.
2. Soak slices in cold water to prevent discoloration. ❌
3. Pat dry with paper towels.
4. Using cookie cutters in the shapes of your choice, cut potatoes into shapes, saving both the shapes and the cut out potatoes. (If you'd like to create sandwich "cookies," leave some of these slices uncut).
5. TO BAKE: Sprinkle with oil, salt, rosemary and thyme, and bake at 450°F for 10 to 15 minutes or until golden brown. (This will depend on thickness.)
6. TO FRY: Heat vegetable oil in a pot to about 360°F. Working in small batches, deep-fry potatoes until golden brown, about three to four minutes. ❌❌ Drain shapes on paper towels, sprinkle with salt, and serve immediately.
7. Decorate with optional dips and fillings, or arrange a "Dipping Station" for everyone to choose from.

Create "Sandwich Cookies"

1. Take one uncut latke cookie and one with a shape cut out.
2. Apply topping to whole potato round, and place dreidel potato on top.
3. Enjoy immediately!