



Potato Latkes with Apple-Saké Compote

3 large russet potatoes, about 2 lb.
2 small-medium yellow onions, about 1 lb., finely chopped
8 green onions, sliced into thin rings
4 eggs, beaten
1 t kosher salt
1/2 t freshly cracked pepper
Canola or olive oil for frying up latkes

Apple-Saké Compote

2 apples, peeled, cored and chopped up into 1/2" chunks
3/4 C Moonstone Asian Pear saké
1/4 t cinnamon
1/8 t allspice
1 t brown sugar, or more to taste
1/4 t kosher salt, or more to taste
1 T unsalted butter
1 T olive oil

Peel potatoes and coarsely grate, transferring to a large bowl of cold water as grated. Soak potatoes for 1 to 2 minutes after last bunch is added to water, then drain well in colander.

Spread grated potatoes and onions on a kitchen towel, roll up jelly-roll style and twist towel tightly to wring out as much liquid as possible. Transfer potato mixture to a bowl and stir in egg, green onions and salt.

Heat oil in a 12" nonstick skillet over moderately high heat until hot but not smoking. Working in batches of 4 latkes, spoon 2 T potato mixture per latke into skillet, spreading into 3 inch rounds with a fork. Reduce heat to moderate and cook until undersides are browned, about 5 minutes. Turn latkes over and cook until the other sides are browned, about 5 minutes more. Transfer to paper towels to drain and season with salt as desired. Add more oil to skillet as needed.

Meanwhile, in another nonstick skillet, heat 1 T butter and 1 T olive oil over medium heat until butter melts and mixes well with the oil. Add apples, cinnamon, allspice, salt and brown sugar, stirring until all ingredients are coated with butter-oil mixture. Add saké, bring to boil, cover and turn heat to low. Simmer for about 15 minutes, or until apples are softened and cooked through.

Makes twelve 3" latkes.

Serve with a glass of Moonstone Asian Pear saké.

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