

Butternut Squash and Sage Latkes

45 minutes

Recipe by Martha Rose Shulman



Ingredients

1 small onion, grated	1/4 cup oil (canola, grape seed or avocado)
1 small butternut squash, grated	Salt and pepper
1/4 cup sage, chopped	
1 tsp baking powder	
3 tbsp ground flax	
1/4 cup flour	
2 eggs, beaten	



Instructions

1. Grate the onion. Set in a towel and squeeze out excess liquid, then place in a large bowl.
2. Grate squash and add to onion along with the chopped sage, and flour, baking powder, ground flax mixture.
3. Add in beaten eggs and salt and pepper and stir together.
4. Heat heavy bottomed skillet over medium heat.
5. Using a 1/4 cup measuring cup or similar, fill the cup with around 3 tbsp of the latke mixture. Press into the cup and then reverse onto a parchment lined baking sheet. Repeat until all the latke mixture is gone.
6. Add the oil to the pan and using a spatula, transfer the latke patties to the pan, using the spatula to gently flatten the patties as they enter the pan.
7. Cook for 3-4 minutes each side or until golden brown, then transfer to a rack or baking sheet. Set in the oven to keep warm.
8. Serve alongside a coleslaw or salad and with a dollop of yogurt or sour cream if desired. Enjoy!