



# Cabot Pepper Jack Latkes

– Makes 6 to 8 servings –

## Ingredients

- 6 medium potatoes
- 4 ounces Cabot **Pepper Jack**, Cabot **Monterey Jack** or Cabot **Mild Cheddar**, grated (about 1 cup)
- 3 large eggs, lightly beaten
- 2 tablespoons **King Arthur** Unbleached All-Purpose Flour
- 2 tablespoons finely minced onion
- ½ teaspoon baking powder
- Salt and ground black pepper to taste
- Vegetable oil for deep-fat frying

## Directions

- PARBOIL** potatoes, then peel and shred.
- HEAT** oil to 350°F, in wok or Dutch oven.
- COMBINE** potatoes, cheese, eggs, flour, onion, baking powder, salt and pepper, in large bowl; mix together well.
- DROP** in batter a tablespoon at a time, when oil is hot (it should sizzle when small amount of batter is added).
- COOK** until golden, turning once.
- TRANSFER** with slotted spoon to paper towels to drain, as latkes are done.
- SERVE** plain or with Cabot **Nonfat Plain Yogurt** mixed with minced fresh chives.

## Nutrition Facts

**Calories:** 165

% Daily Value

<b>Total Fat:</b> 10g	15%
<b>Saturated Fat:</b> 4g	20%
<b>Cholesterol:</b> 95mg	32%
<b>Sodium:</b> 191mg	8%
<b>Carbohydrates:</b> 10g	3%
<b>Dietary Fiber:</b> 4g	16%
<b>Protein:</b> 9g	

**Calcium:** 150mg 15%