

## Asian latkes with soy dipping sauce

From [http://www.boston.com/ae/food/articles/2006/12/13/asian\\_latkes\\_with\\_soy\\_dipping\\_sauce/](http://www.boston.com/ae/food/articles/2006/12/13/asian_latkes_with_soy_dipping_sauce/)  
December 13, 2006, Adapted from Rachel Barenblat, *Makes about 42*

### Ingredients

#### Sauce

- 1/2 cup soy sauce
- 1/2 cup mirin (sweet rice wine)
- 1 teaspoon Asian-style chili-garlic sauce
- 1 piece (1 inch) fresh ginger, peeled and grated
- 1 bunch scallions (white part only), chopped (reserve green for latkes)

1. In a bowl, combine the soy sauce, mirin, chili sauce, ginger, and scallions.
2. Stir well and set aside.

#### Latkes

- 1 large sweet potato, peeled
- 5 small all-purpose or russet potatoes, peeled
- 2 carrots
- 1 red onion
- 1/4 green cabbage, cut into thin strips
- 1/4 purple cabbage, cut into thin strips
- 1 bunch scallions (green part only), chopped
- 8 eggs
- 3 tablespoons sesame oil
- 1 piece (4 inch) fresh ginger, peeled and grated
- 3 teaspoons kosher salt
- 1/3 cup black sesame seeds (available at Asian markets)
- 10 ounces matzo meal
- Canola oil (for frying)

1. In a food processor with the grating disk, grate the sweet and white potatoes, carrots, and onion. Transfer to a mixing bowl. Add the green and purple cabbages and scallions. Toss to mix.
2. In a separate mixing bowl, beat the eggs with 2 tablespoons of the sesame oil. Add the ginger.
3. Stir the egg mixture into the potato mixture. Add salt, sesame seeds, and matzo meal. Mix thoroughly. Use your hand to gauge the texture. A handful of the batter should just stick together but not be too dry. If it's too dry, add more beaten egg; if it's too thin, add a little more matzo meal.
4. In a large skillet, heat enough oil to make a 1/4-inch layer. Add the remaining 1 tablespoon sesame oil to the pan. Heat until the oil is hot.
5. With a spoon, pick up enough batter to make 2-inch pancakes and gently ease them into the hot oil. Do not crowd the pan. Fry about 4 minutes or until golden on the bottom. Turn and fry on the other side until golden. Drain on paper towels. Serve with dipping sauce.