

**ZUCCHINI & BEET LATKES**

Makes 16-26 latkes depending on size

**Ingredients**

* 2 medium or 1 large zucchini (remove centre seeds/cottony centre if necessary)
* 1 large beet (or equivalent), peeled
* 1 medium onion, chopped
* 1 egg, lightly beaten
* 2 tablespoons flour
* ½ teaspoon baking powder
* sea salt and fresh-cracked pepper to taste
* ½-1 cup canola oil for frying

**Preparation**

* Grate zucchini and beets and place in strainer or colander. Squeeze out as much moisture from the vegetables as you can. When dry, put in a large bowl and combine with all other ingredients, except for the oil. Check for seasoning.
* Heat about ¼ cup oil in large frying pan until very hot.
* Drop one large tablespoon of beet/zucchini mixture into pan for each latke. Use back of spoon to flatten mixture so that each latke is about two-inches in diameter (or larger, if you prefer).
* Fry over medium-high heat about four to five minutes per side until crisp.
* Drain on paper towels and keep warm in oven. Continue, using more oil, if necessary, for each batch.
* Serve hot with sour cream or a light tomato sauce.

**Recipe courtesy**: *The Tomato Food & Drink*.