

Red Bean Latke



FOODSERVICE

SERVING SIZE: 6

Ingredients

- 2 1/8 cups Russet Potatoes, Box Grated
- 1 cup Onion, Box Grated
- 3 each Eggs, Large
- 1 1/2 cups All-Purpose Flour
- 2 tablespoons Chopped Parsley
- 2 teaspoons Minced Garlic
- 1/2 teaspoon Basil, Dry
- 1/2 teaspoon Dry Oregano
- 1/2 teaspoon Thyme, Dry
- 2 teaspoons Kosher Salt
- 1/4 teaspoon Black Pepper
- 2 1/2 cups **Furmano's Red Beans**, Drained

In This Recipe



Red Beans

Preparation

1. In a large mixing bowl, grate Potatoes and Onions. Do quickly so as to not allow the potatoes to oxidize.
2. Next, add Eggs, Flour, Parsley, Garlic, Basil, Oregano, Thyme, Kosher Salt, and Black Pepper. Mix well.
3. When all ingredients are well incorporated, add Red Beans and mix to incorporate throughout potato mixture.
4. In a large skillet over medium high heat, place 1/2" of olive oil. Do not add Latke mixture until oil is hot. Latke should sizzle when added to pan.
5. Using a small ice cream scoop or clean hands, make balls of latke mixture and add them to the hot oil. Flatten ball and cook until underside is golden brown. Do not turn until Potato Cake is golden brown.

