



Maple Leather Company & GreatBags® presents...
Selections from our “Mucho Easy” Recipe Collection

Eggplant Shallot Latkes

Last night we tried this recipe and loved it! We loved the rich flavor the roasted eggplant added to our traditional latkes. It's worth the extra time involved, and you can roast the eggplant ahead of time, or right before.

Ingredients:

3 med potatoes
1 eggplant
1 shallot
3 T flour
1/2 t salt
1-2 eggs optional

Wrap the eggplant in foil and roast in an oven at maximum temperature, or even better, on a grill, until the eggplant is soft and collapsing. This could take up to an hour; you can feel the eggplant getting soft through the foil, if you poke it. Open the foil, let the eggplant cool, split it open and scoop the flesh out of the skin.

Meanwhile, grate the potato in a food processor, and finely dice the shallot. Mix with the eggplant, stirring to break the long strings of eggplant flesh. Mix with the flour and salt; this held together nicely even without egg, making it vegan. Fry until golden brown.

Serve with applesauce, sour cream, or yogurt.

Most of all enjoy....

More interesting latke variations can be found at Cafe Liz recipe blog.

<http://food.lizsteinberg.com/2008/12/23/latke-bonanza/>

For more “Mucho Easy” recipes, visit www.mapleleather.com/recipes