Yucca Latkes

* 3 medium-sized yuccas, peeled and cut into 2-inch pieces (or small enough to fit
* into your food processor)
* ½ sweet white onion, peeled and cut into pieces
* 1 medium sized Yukon (or other potato), peeled and cut into 2inch pieces
* 3 eggs
* ¼ cup flour or matzo meal
* Salt and pepper, to taste
* Canola oil, for frying

Avocado Salsa for Yucca Latkes

* 2 avocados
* 1 habanero pepper, seeded and finely chopped
* 1 hard-boiled egg, chopped
* Juice of two limes
* Salt to taste
* 2 tablespoons of white vinegar
* 1 small onion, finely chopped
* 2 scallions finely chopped
* 4 tablespoons chopped cilantro

Brussel Sprouts Latkes Ingredients

* ½ pound Brussels sprouts, ends trimmed (or 3 cups pre-shredded)
* 1 ½ pounds Russet potatoes, about 2 or 3, peeled or unpeeled, and cut to fit a food processor, if necessary
* 1 medium yellow onion, peeled and quartered
* 3 large eggs, lightly beaten
* 1 Tablespoon sea salt
* A few grinds of black pepper
* ½ - ¾ cup potato starch, panko breadcrumbs, all-purpose flour, or matzo meal
* Olive oil for frying (or a refined peanut oil or grapeseed oil has a higher smoke point, although not exactly healthful)

 Butternut Squash/Sweet Potato Latkes

* 1 butternut squash
* 2 Yukon Gold potatoes
* 1 large onion
* 1 sweet potato
* 4 eggs
* ½ to ¾ cup flour
* 2 tbsp. kosher salt
* Olive oil for frying
* Optional: If you’re serving these at a dairy meal, throw in ½ cup grated parmesan cheese

 Classic Potato Pancakes

* 4 medium/large red potatoes, peeled, shredded
* 1 large sweet onion or 2 small sweet onions shredded
* 5 eggs
* 3 cups Italian breadcrumbs
* salt/pepper to taste
* Other ingredients to be used:
	1. Vegetable oil for frying

 ○ Sour cream garnish

 ○ Applesauce garnish