

# Potato Latkes

**Category:** Appetizer

**Servings:** 4

**Rating:** 0

**Source:** Keith Thomas, Nanaimo chef

## Description:

Keith served these at the Tapas Seminar that he put on for Dick Bowen. I think that everyone thought this was the best tapa of the 11 that he served.

## Ingredients:

1 shallot	one medium
1 russet potatoes	one pound
1 dill	2 tablespoons fresh, minced
1 lemon juice	3/4 teaspoon
1 all-purpose flour	1 1/2 tablespoons
1 egg	1 large, lightly beaten
1 vegetable oil	as needed
1 smoked salmon	enough to cover 8 latkes
1 capers	4 teaspoons, or so
1 red onion	1/2 medium, sliced thinly
1 salt	as required
1 pepper	as required
1 mayonnaise	8 tablespoons
1 ball park mustard	1 teaspoon
1 dill	3/4 teaspoon, dried
1 sugar	6 teaspoons

## Instructions:

Make the dill sauce by combining 1 teaspoon of salt, 6 teaspoons each of sugar and water and heating it on the stove top until it has reduced by about half and forms a syrup. Stir the mustard into the mayonnaise, add 1/2 teaspoon of dried dill, and 2 teaspoons of sugar syrup. Mix well to blend.

Peel and cut the potatoes and onion to fit into the feed tube of a food processor. Using a medium grating disk, shred the onion first, then the potatoes. Transfer to a large bowl and add the fresh dill. Toss with the lemon juice and then the flour., 1/2 tablespoon of salt, and 1/2 teaspoon of pepper. Add the eggs and stir to coat.

Transfer to a collander and stand over the bowl for about 15 minutes to release the potato juices.

Heat 1/4" of oil in a 12" heavy-bottomed pan to around 360°. Scoop 1/4 cup portions of the potato mixture into the hot oil and flatten them with the back of a fork to about 3-1/2 to 4" in diameter and cook each side until golden, about 3 minutes per side.

Place on a paper towel in a pre-heated 200° oven while cooking the rest of the latkes.

Top each latke with smoked salmon, capers, red onion, and dill sauce.