

Lamb Latkes and Lemon Roasted Potatoes

Lamb Latkes

- 4 eggs
- 1/2 small onion, minced
- 2 T bread crumbs
- 1/2 c each finely chopped parsley, cilantro
- 1/3 c finely chopped mint
- 4 scallions, finely chopped
- 1 lb minced lamb
- 3 T pine nuts
- 1 t sea salt
- freshly ground black pepper
- 1 T olive oil

Fry lamb latkes in oil, 3 minutes per side, or follow these oven broil instructions for a lower fat latke.

Raise the oven rack to a few inches from the top and preheat oven on broil. Coat a baking pan with tinfoil.

Combine all ingredients except for olive oil. Form 12-15 mini latkes. Dab the bottom side of each latke with olive oil, just before you place it on the foil so they won't stick. Broil 3 minutes per side. Garnish with thinly sliced tomato, finely chopped red onion and drizzled with tahini. Serve with Lemon Roasted Potatoes. Serves 4-5.

Lemon Roasted Potatoes

- 3/4 c chicken stock
- 3 T each olive oil, lemon juice (Meyer lemon olive oil blend used here instead of regular olive oil.)
- 1 t each dried oregano, lemon zest
- 1/4 t paprika
- 2 garlic cloves, minced
- sea salt and freshly ground black pepper
- 2 1/2 lbs yellow fleshed potatoes, cut into same-sized wedges
- 1 T chopped parsley

Preheat oven to 375F.

In a bowl, combine all ingredients except for potatoes and parsley. Arrange potatoes in a single layer in a 9x13-inch baking dish. Pour stock over potatoes. Roast for 75 minutes, turning and basting at half time. Garnish with parsley. Serves 8.

Jittery Cook